

Keg and Barrel
GUMBO COOK OFF RULES
February 6, 2021

1. Gumbo must be cooked on site the day of the cook-off. Roux or stock may be prepared ahead of time. However, roux must be prepared from scratch (**no commercial mixes**) and all ingredients must be added on site and in raw form.
2. Gumbo may be any variety; seafood, nonseafood, or any combination. Garnish is welcome but unnecessary (i.e rice)
3. All Gumbo competition teams must provide 1 gallon of gumbo used for public tasting and judging. Of course bringing more to ensure everyone gets a taste (& vote in the People's Favorite Gumbo) is encouraged
4. Your gumbo will be judged two ways. There will be an onsite judging, where judges will come to your table, ask questions & taste. There will also be a blind judging. . ****PLEASE NOTE**** For the BLIND JUDGING Do NOT put anything in the bowl except the gumbo; no rice, no garnish, no bread, no crackers, etc . For the ONSITE judging you MAY include any garnish including rice. Criteria for judging gumbo will be based on: Color, Aroma, Consistency, Taste, & Aftertaste.
5. Setup will begin at 7am. Gumbo must be ready to go at 12pm and teams must be there no later than 9 am. Beer drinking may begin at any time. Beer will be available for purchase.
6. Contestants will be assigned a space. Sampling cups, spoons, and napkins will be provided. Teams are responsible for supplying all ingredients, cooking devices, coolers, serving utensils, tables, tents (recommended) etc..
7. Gumbo must be cooked out in the open and sanitary as possible. If asked, contestants must be willing to first try their own gumbo. Refusal to do so will result in disqualification.
8. Teams must file a Registration Form with the Keg and Barrel by **February 1, 2021**. Registration fee is \$16 for 2 team members and will include 2 tshirts OR \$32 for 4 team members and will include 4 shirts (no additional registration fee for entering both categories).
9. There will be a first, second and third place winner decided by the judges & a People's Choice winner Gumbo and Chili.