



2022 Gumbo Cook- Off Guidelines

October 8, 2022

Space:

Each gumbo contestant provides their own tent along the festival area, maximum tent size 10x10

Gumbo:

Gumbo Roux must be cooked on site the day of the cook-off beginning at 7:00 am. The main ingredient of the gumbo may include meat, poultry, shellfish, alligator ext... spices and secret ingredients may be used for seasoning purposes. **Gumbo and roux MUST be prepared at the cook site and not prepared in advance.**

Please furnish a minimum of 2 quarts of gumbo to cook for judging. (NO rice).

Please furnish your own water for cooking purposes, as the water provided from hoses is not potable. Water for cleaning purposes will be provided at several locations.

Contestants may sell gumbo on Saturday October 8, 2022.

Judging Criteria:

1. Appearance-looks like a good gumbo-roux color, medium chocolate brown.
2. Aroma- should smell appetizing. It will differ with ingredients, shouldn't be overpowering.
3. Consistency-stirs like a good gumbo-thickness of base etc.
4. Texture- Balanced quantity of ingredients. Check for grease on top.
5. Flavor- tastes like a good gumbo, pleases palate.
6. Originality- Is it uncommon or unusual to you?
7. Cooking conditions are subject to inspection.

- 5- Excellent
- 4- Very good
- 3- Average
- 2- Below average
- 1- Unfit for human consumption

SAMPLES FOR THE CONTEST WILL ONLY BE TAKEN FROM LARGE POTS. SAMPLES FROM SMALLER POTS WILL NOT BE ACCEPTED.

Judging-Gumbo samples will only be taken at 2:00pm.

Winners announced at 4:30pm

You will be provided with a covered styrofoam bowl for your sample.

Do not fill the styrofoam bowl to the top. Stop about an inch below the top of the bowl.

Your team number will be written on the side of the bowl.