

2022 ALABAMA SEAFOOD COOK-OFF

Presented by Alabama Gulf Seafood



Submit your recipe for consideration to be selected as part of the TOP FOUR finalists to compete in the 7th annual Alabama Seafood Cook-Off (ASCO). Your recipe will be evaluated by at least four judges. The judges are previous competitors in the Great American Seafood Cook-Off (GASCO) and/or members of the Alabama Seafood Marketing Commission board. This one-day event will take place on May 16th at The Lodge at Gulf State Park in Gulf Shores, Ala. The lead chef must complete and return the registration form below, along with a complete recipe he/she plans to prepare in the competition. Forms and recipes must be submitted to chandler@bigcom.com by **April 25th by 5pm**. Finalists will be announced no later than May 2nd. See below for more information.

Submission Requirements:

The lead chef must complete and return the following items by emailing them to chandler@bigcom.com by **Monday, April 25th**.

- Registration form including: Name of chef, name of assistant chef, restaurant/organization being represented*
- Complete recipe submitted. Please include dish title, recipe ingredients and preparation instructions. Recipe submitted **MUST** be the recipe that the contestant will prepare if selected as one of the top four finalists to compete in the Alabama Seafood Cook-Off. Recipe must include Alabama Gulf Seafood.

*Top four competitors selected will then need to submit additional information including: High-res photograph of chef, bio, restaurant logo and name of assistant chef.

** *DISCLOSURE: All forms, photos and recipes become property of Alabama Gulf Seafood and the Alabama Seafood Cook-Off competition for the sole purpose of promoting fresh Alabama Gulf Seafood. Photos and recipes will be used in online promotions, print media, press releases, etc. Credit will be given to the chefs and their restaurants.*

Submission Deadline: April 25, 2022

COMPETITION SCORING:

As the judges critique an entry/display, points are awarded in categories and then averaged to yield a single score for the entry/display. Entries are scored with 100 points possible.

20 points – Presentation, General Impression and Serving Methods

20 points – Creativity and Practicality

20 points – Composition and Harmony of Ingredients

20 points – Correct Preparation and Craftsmanship

20 points -- Flavor, Taste and Texture

*Alabama Seafood Cook-Off utilizes the format of the Great American Seafood Cook-Off by ensuring judging and scoring is consistent and prosecuted during the competition.

HOW IT'S JUDGED

The chef teams will serve the judges and give a short verbal description of the dish. Following that time of judging, plated dishes will be displayed for viewing and photography and identified by the information on the submission forms.

Presentation, General Impression and Serving Methods: Fresh, easy to eat, correct temperature, hot/cold serving plate, stylistic but practical. Dish was completed/served within the one hour time limit.

Creativity: The dish shows a degree of difficulty and creative flair, rather than something copied and overused. If using an old or classical idea, new, creative ideas have been used to transform the dish. Degree of difficulty, artistic achievement, work involved, and originality are evaluated.

Composition and Harmony of Ingredients: Ingredients are compatible. The seafood should showcase compatibility. Ingredient colors are visually pleasing. Ingredient amounts are correctly portioned to give a perfect harmonization. Taste and colors should enhance each other and display practical craftsmanship.

Correct Preparation and Craftsmanship: Classical names should correspond to original recipes and methods of preparation. Preparations must display mastery of basic skills.

Flavor, Taste and Texture: The stated flavors in the menu and recipe are key. Serving temperatures are correct. The textures correspond to what was implied in the recipe. The flavor of the sauce reflects the recipe's description and has a pleasing consistency. The dish portrays a high level of skill and exactness.

COMPETITION RULES & REGULATIONS

- Alabama seafood must be the featured ingredient. Multiple seafood proteins are permitted.
- Chefs will be responsible for all food products used in the event.
- Chefs will be responsible for all small wares used in the competition. Pans, blenders, cutting boards, plates, etc. will **not** be provided. The Alabama Seafood Cook-off will **only** provide portable burners, one shared oven, and one shared fryer.
- Chefs may bring **ONE** assistant chef.
- Each chef will have **one hour total** to cook, prepare and submit individually plated servings of the pre-submitted seafood recipe. Failure to finish in time will result in disqualification. Portions must be prepared and presented within stated timeframe. There must be enough plated portions for each judge and one for photos.
- All dish components must be prepared in the one hour provided. Seafood may be butchered and cleaned in advance. Simple stocks may also be prepared in advance. All other dish components must be prepared within the allocated hour.

***All competitors should demonstrate appropriate cooking techniques, basic culinary preparation skills, and sanitation skills.*

AWARDS

The winner of the Alabama Seafood Cook-Off will move on to represent the state at the Great American Seafood Cook-Off held in New Orleans. This also requires the winner to be a spokesperson for Alabama Seafood on a national stage.

ABOUT GASCO

The Great American Seafood Cook-Off is a nationally televised cooking competition that places the nation's greatest chefs from across the country in an event using the same format as the Alabama Seafood Cook-Off. At the end of the competition, the winner will be crowned America's King/Queen of seafood! For more information, visit <http://www.greatamericalseafoodcookoff.com>.

REGISTRATION

Submit your recipe with the completed form below by April 25th for your chance to be selected as a top four finalist to compete in the Alabama Seafood Cook-Off on Monday, May 16th at The Lodge at Gulf State Park.
Submit form to chandler@bigcom.com.

Name of Chef: _____

Work Phone: _____

Cell Phone: _____

Email: _____

Name of Assistant Chef: _____

Name of Restaurant or Organization:

RECIPE

Please submit a complete recipe below, or attaching with your completed registration form. Please include dish title, recipe ingredients and preparation instructions. Recipe submitted **MUST** be the recipe that the contestant will prepare if selected as one of the top four finalists to compete in the Alabama Seafood Cook-Off. Recipe must include Alabama Gulf Seafood.

Dish Title:

Recipe Ingredients & Preparation Instructions: