

2026 Junior Jambalaya Champ

Contestants ages 12-17 yrs old

Entry fee is \$50, and cooks provide ingredients

- 1.) Cooking starts 1:00 pm. Off the fire at 4:00. Turn in at 4:15.
- 2.) Ingredients: 5lbs rice, 3lbs sausage, 7lbs pork
- 3.) Any seasoning is allowed (i.e. Tony's, Leblanc's, etc.)

NO ENHANCERS (i.e. Kitchen Bouquet, Bullion)

- 4.) Cooks must furnish black iron pot, with lid and paddle, and TENT
- 5.) Jambalaya must be cooked on propane only, cooks must furnish. NO WOOD.
- 6.) Cooks will be furnished a double-sided ticket, attached to a Styrofoam container. You will remove your half of the ticket and keep it in your possession. It is your responsibility to safeguard this ticket. You will leave the other half of your ticket on the Styrofoam container to be collected promptly at turn in time.
- 7.) At the end of your three (3) hours, your propane burner must be turned off. You will then have 15 minutes to prepare your sample in the provided Styrofoam container for judging. Remaining jambalaya will be collected in ice chest.

Cooks Name	Cooks or Parents (Cell #		
Helpers Name				
Cooks Address		_		
Cooks email address				
Cook's Birthday				
Contact Persons: Brent Gautreau 225-485-78	75 PD:	CHECK#	CASH	

Please email completed form to jamfestassociation@gmail.com