



**All American**  
**Certified Angus Beef® Chef's Challenge**  
*Sponsored by the American Angus Auxiliary and Certified Angus Beef LLC*  
*July 11, 2017, National Junior Angus Show, Des Moines, Iowa*



***The CHALLENGE: Prepare and serve a unique entrée using a specified cut of Certified Angus Beef® item and secret ingredients provided by the contest. Contestants will be notified of the beef cut and secret ingredients by 9 am the day before the contest.***

**Participant qualifications**

1. There will be two age divisions in the contest  
ADULT (age 21 and over)  
NJAA members age 18-21
2. 1 or 2 people per entry, individuals and teams of 2 will compete together.
3. NJAA members may not participate in the “Challenge” if they are members of a state Cook – Off Team
4. **Challenge contest will be limited to 10 entries**- ideally 5 adult and 5 NJAA, determined by receipt of entry (postmark or fax, email date/time.) Multiple entries from the same state will be accepted in each division.
5. Registered contestants only may participate in the preparation and cooking of the entry.
6. Entry deadline is May 15, 2017; completed entry form must be postmarked, faxed or emailed to the contest chairpersons by May 15. Contestants will receive entry acceptance by June 1.

**Judging Criteria** *(see score sheet for explanation) Each entry will be evaluated by a panel of 3 judges*

- Taste – 30 points
- Use of CAB® and secret ingredients – 25 points
- Originality - 25 points
- Technique and preparation - 10 points
- Plating - 10 points

**Contest Rules**

1. Contestants will receive a *Certified Angus Beef®* cut suitable for grilling and 2 to 3 other ingredients that must be used in the preparation and presentation of the dish.
2. All contestants will receive the same *Certified Angus Beef®* cut and portion size, along with same kind and amount of the other secret ingredients. Secret ingredients may be the following: vegetable, fruit, herb, spice, condiment, regional favorite.
3. Contestants are responsible for any other ingredients, garnishes and spices used in their entry. (Do not use alcoholic beverages with the exception of products labeled cooking wine or wine vinegar)
4. Contest will provide a workspace table for each entry. Grills will be available, and use is strongly encouraged.

5. Contestants must provide their own cooking and preparation utensils, bowls, pots, pans, cutting boards, foil, etc. If cooking method or appliances other than a grill is needed, contestants must furnish their own. (Example- fryers, electric skillet/wok, griddle, blender, etc.) Contestants may choose to furnish their own grill.
6. Contestants must present three (3) separately plated servings of the finished product to the judges. Points will be given for attractive and creative presentation and plating. Contestants must provide their own plates and flatware/steak knives appropriate for their dish when serving to the judges. Table setting/tablescapes and extra side dishes should not be included in the entry.

### **Contest Procedure**

1. Entries due to contest chairpersons by May 15, 2017
2. Contestant order will be determined randomly and posted by 4 pm on the day before the contest.
3. Contestants will be notified of the CAB product and secret ingredients by 9 am on the day before the contest. Product will be available after 1 p.m. on July 11, 2017.
4. **Contestants will have a maximum of 1 hr to prepare their entry.**
5. **ALL contestants must be present at no later than 1 pm on contest day in the designated contest area** at their designated workspace with all of their ingredients displayed, with the exception of their CAB product and secret ingredients.
6. Contestants will meet the judges at this time and should be prepared to tell the judges what they are preparing and answer question about preparation, recipe, cooking method, etc.
7. Contestants will receive their CAB product and secret ingredients in 10 minute intervals beginning at 12:50 pm, at this time the contestant may begin preparation and cooking.  
Contestants will serve their completed entry to the judges in 10-minute intervals beginning at 2:00 pm.
8. Judges may observe and ask questions of contestants during preparation.
9. Contestants must present three (3) separately plated servings of the finished product to the judges. Contestants must provide their own plates and flatware/steak knives appropriate for their dish when serving to the judges (see # 6 under contest rules.)

### **Awards**

**The first place entry in each division will receive a *Certified Angus Beef*<sup>®</sup> logo jacket and a \$100 cash prize.** 2<sup>nd</sup> and 3<sup>rd</sup> place entries in each division will receive an award. *Winners in the Chef's Challenge will not compete for the All American Certified Angus Beef<sup>®</sup> Cook- Off Black Kettle Award.*