

11th Annual Buckaroo Dutch Oven Cook-Off  
September 14, 2019

# Chuck Wagon Judging Score Card

Team Name:	Description	Points Possible	Main Dish
<b>Name of Recipe</b>			
<b>Cleanliness and Preparation</b>	Set up on time and ready to cook On time to Cook's meeting Personal cleanliness Appropriate food handling Clean prep area and ovens	5	
<b>Originality</b>	Originality Creative ingredients Recipe origin	3	
<b>Overall Appeal</b>	Visually appealing Pleasing aroma Appropriate garnish & presentation	5	
<b>Execution of Recipe</b>	Cooked just right (not over or under done), color, volume, too moist or too dry (per recipe)	5	
<b>Taste</b>	Good flavor combination, Appropriate seasoning Spices & herbs balanced for best flavor Texture is tender, moist, or crunchy as appropriate	7	
<b>Public Interaction and Sportsmanship</b>	Shares ideas, encourages other participants, communicates with spectators, promotes Dutch Oven culture.	3	
<b>Difficulty Bonus</b>	If it is a difficult recipe for the DO, you may award up to 2 bonus points	2	
<b>Total</b>	Total Points Possible = 30	30	

<b>Comments:</b>	

Judges Initials:

\_\_\_\_\_