# A pile of mushrooms  Description automatically generated with medium confidenceþÿForty Fourth Annual

**NATIONAL OYSTER COOK-OFF**

Part of the US Oyster Festival in St. Mary’s County, MD **Saturday, October 21, 2023**

# St. Mary’s County Fairgrounds Leonardtown, MD

## THREE CONTEST DIVISIONS

## Hors d’oeuvres, Soups & Stews, and Main Dishes

## GRAND PRIZE TOTAL - $1,300 DIVISION PRIZES

## 1st $300

## 2nd $200

## 3rd $150

**OFFICIAL RULES**

### Recipes must be submitted by August 31st. Each contestant may enter up to a total 6 (six) recipes.

### Please email your recipe(s) to: usoysterfestival@gmail.com.

## TO ENTER

1. Type your original recipe and send as an attachment to your email. Please send each recipe as a separate attachment. On each recipe note the title, the category being entered, the number of people it serves, and a list of all ingredients along with full preparation instructions. (Original Recipe = contestant must be the creator of recipe and able to attend contest in person to prepare the dish for judging; no substitutions allowed). Include your name, complete mailing address, telephone number, and email address. A photo of the completed dish should be included whenever possible, as an attachment.
2. All recipes become the property of the National Oyster Cook-Off. Entry constitutes permission to edit, adapt, publish, or otherwise use recipe without further compensation.
3. Finalists will be notified in mid-September and must respond with commitment to participate by the date specified. There will be 9 finalists who will compete - 3 contestants per category. A contestant may compete in only one category. If more than one recipe by the same person is initially selected as a “finalist”, the contestant must choose in which category they will compete.
4. Evaluation of the finished dish by the panel of judges is based on flavor, originality, predominance of Maryland oysters, color, and attractiveness of presentation.
5. Finalists are responsible for transportation to St. Mary’s County, Md., to prepare recipe at Cook-Off. **Friday night complimentary hotel accommodation are provided for contestants, and all are invited to attend the** **welcoming reception on Friday evening.**
6. Finalists must provide all recipe ingredients, mixing and cooking utensils. Fresh shucked Maryland oysters will be provided.
7. Fresh Maryland oysters must be the predominant part of the dish. Recipe must use a minimum of 1 pint of Maryland oysters or 1 dozen fresh Maryland oysters in the shell. Contestants must specify whether they want shucked or un-shucked Maryland oysters. If your presentation requires oyster shells, you must bring your own sterilized shells.
8. **Contestants are limited to 1 hour for the prep and cooking of the recipe. Recipes must be prepared double**, one set-up for the judges and one for the photographers and press (this second portion will be served to the crowd for the People’s Choice votes.)

9) The Cook-Off is open to everyone.