

TAR HEEL PORK LOIN CHALLENGE
Sponsored by the North Carolina Pork Council
www.ncpork.org

Here's an opportunity to show your culinary creativity and be in HOG Heaven, **BE THE BIG PIG, AND WIN** the respect of your fellow chefs. We are looking for innovative, appealing original recipes using pork loin. Recipes must use and showcase pork loin as the main ingredient. Entries can be an appetizer, soup/side, main course or dessert—**ANYTHING EXTRAORDINARY!** Take home the blue ribbon by showing the judges how **ORIGINAL** and **APPETIZING** your pork loin dish is!

ENTRY DEADLINE: MONDAY, OCTOBER 2, 2017

DATE OF CONTEST: WEDNESDAY, OCTOBER 18, 2017



CASH PRIZES
First Prize: \$200
Second Prize: \$150
Third Prize: \$100



CONTEST RULES

1. Recipe must use pork loin as the main ingredient. Recipe should create a dish that will serve 4-6 people. *Please note - there is only one type of pork loin. Pork loin and pork tenderloin are not cut from the same part of the animal, and in fact, look really different - pork tenderloin is thin and small, while a pork loin is wide enough that you can cut steak-like pieces from it. How you cook it, though, is the main difference. Pork tenderloin is best quickly cooked over fairly high heat, while pork loin lends itself well to slow-roasting or grilling methods. This contest is all about the Pork Loin!
2. Directions for preparing the recipe must be clear; measurements should be in level cups, tablespoons, teaspoons or fractions thereof; also include pan size, cooking temperature, preparation time, cooking time and number of servings.
3. Judging will be based on **taste appeal (50%), appearance (20%), ease of preparation (20%), creativity (10%)**.
4. Submit your best recipe using pork for main course, soup/side, appetizer or dessert.
5. All recipes become the property of the North Carolina Pork Council. NCPC has the right to publish or advertise the recipes and the names of the contestants without compensation. NCPC is not responsible for lost recipes. Employees of NCPC are not eligible to compete. Taxes on prizes are the responsibility of the winners.
6. Contestants may enter more than one recipe but only one recipe may win.
7. Contestants must be 18 years of age or older. This contest is for amateurs only. Professional bakers may not enter contest. You must be a legal U.S. resident and entries from all states welcome.
8. Type or legibly write recipe on an 8 1/2 x 11 sheet of paper with the contest name, your name, address, daytime and evening phone number, and e-mail address if available, in the upper right hand corner. Entries must be legible and include a phone number or you will be disqualified.
9. To be a contestant, mail recipe to: Tar Heel Pork Loin Challenge, N.C. State Fair Entry Department, 1010 Mail Service Center, Raleigh, NC 27699-1010, postmarked by, October 2, 2017 or by delivering the recipe to the fairgrounds Entry Office.
10. Pork entry will be sampled by 6-8 judges on day of contest.
11. No team entries, this contest is for individual competition.
12. The cooking contest coordinator and/or contest sponsor reserves the right to make any changes or decisions prior to or during the contest as deemed necessary. Their decision will be final.
13. By entering this contest, you are agreeing to the cooking contest purpose statement and code of ethics.

DAY OF CONTEST

1. Entries will be received from 9:00-10:00 AM in the Education Building at the N.C. State Fairgrounds. **Please bring a copy of your recipe with you on the day of the contest.**
2. Judging will begin at 10:00 AM.
3. Prizes will be awarded at 11:30 AM (or when contest is completed).
4. Contestants will be admitted into the Fair for free with prepared entry on the day of the contest through Gate 8, 11 or 12. These gates are near the Education Building and across from Carter Finley Stadium.
5. Entries may be brought in any type of container (preferably disposable); it is not the responsibility of the Fair to return any dishes.
6. Entries must be prepared at home and brought to the fair on the day and time of the contest.
7. Contact the Entry Dept. if you have any questions at (919) 839-4521.

