



Platteville Dairy Days

MAC & CHEESE FEST

Mac & Cheese Cook-Off Rules & Information

Platteville Dairy Days Committee is hosting a Mac & Cheese Cook-Off Competition as a fun way to celebrate our dairy state and Wisconsin Cheese. The event will also serve as a fundraiser for our Dairy Days Celebration held each September.

- The Mac & Cheese Cook-Off Competition will be held on **Thursday evening, April 11** at the Broske Center in Platteville.
- Competitors can start arriving anytime after 4 pm and must be in place **ready for judging by 5 pm.**
- **Entry Fee of \$25 must be paid with entry submission and includes general admission to the music and activities.**
- The Mac & Cheese Cook-Off is open to all ages, but we ask that contestants register under one of the following categories:
 - Professional-** Anyone who works in the food service industry and cooks or creates meals to sell or as part of their employment.
 - Amateur-** Contestants that are over 18 years old that do not work in the food service industry and cook or create meals to sell or as part of their employment.
 - Youth-** Youth under 18 years of age. Youth must be old enough to cook the mac & cheese on their own without assistance from an adult.
- Contestants can be one person (with one assistant) or a team of two (2) people, but both team members must fall in the same entry category.
- Mac & Cheese must be prepared in advance, from ingredients assembled by the contestants. Bring your mac & cheese “ready to eat” in a roaster or chafing pans. Electricity will be provided if needed.
- Contestants are responsible for providing their own serving utensils. Spoons and sample cups for the judges will be provided.
- Please bring enough mac & cheese to fill an 18 qt roaster or equivalent pan. Approximately 4 lbs of dry pasta. (We need 60-65 3 oz. servings)
- You may add items to your mac & cheese: veggies, meat/seafood, vegan, etc. Be creative!
- **50% of the cheese used in the recipe must be made in Wisconsin.** A listing and map of Wisconsin cheesemakers can be found at wisconsincheese.com/our-cheese/find-cheese or a paper copy of the Wisconsin Cheese Map can be picked up at the Platteville Regional Chamber.
- You may NOT use boxed or store-bought mac & cheese.
- You must be willing to eat your own mac & cheese.
- Please have a list of ingredients to post at your station for allergy purposes.
- Please have your recipe, including your name and Wisconsin Cheeses highlighted, on a piece of paper to hand to the official scorekeeper at the beginning of the cook-off.

- Each contestant is responsible for watching over their area during the judging and cleaning up at the end of the competition.
- Temperature of the mac & cheese must be 140 degrees upon arrival and maintained at 140 degrees during the judging time. (Approximately 1 hour) Contestants are responsible for bringing their own chafing pans, roaster, etc. for serving and maintaining heat. (We encourage bringing your own extension cord if electricity is needed.)
- Judges will be served 2-3 oz samples of each contestant's mac & cheese. Judges will vote for one mac & cheese from each entry category.
- Votes will be tallied for each entry and the top three mac & cheeses in each entry category will win a prize.
- Judges will be encouraged to consider the following characteristics while choosing their favorite:
 1. Texture & Consistency: Cheese should be smooth and not clumpy.
 2. Flavor: Mac & cheese should have good overall flavor
 3. Aroma: This is personal preference, but you definitely want to draw people to your mac & cheese with their noses!
 4. Appearance: The mac & cheese should look appetizing.

Prizes awarded for each category!

First Place: \$200

Second Place: \$100

Third Place: \$75

