



Jambalaya Rules

Jambalaya is well known and appreciated in the BCA region! A set of consistent rules has been developed for an ancillary jambalaya contest conducted as part of a regular BCA barbecue event. The rules for a mini pot jambalaya contest are given below.

1. Jambalaya is a popular dish of Spanish, French, and West African influence, consisting mainly of meat and vegetables mixed with rice. At a minimum, all samples entered in this event must contain meat and rice.
2. No seafood can be used to flavor the jambalaya prepared for this event. Any other meat (chicken, pork, beef, or game) can be used. Sausage can also be used, but it cannot contain seafood.
3. Cooks may prepare jambalaya for this event in a pot with any volume or size.
4. Any heat source (wood, charcoal, propane, or electricity) can be used to prepare the jambalaya in the mini pot.
5. Cooks will be given a Styrofoam turn-in container for this event. A piece of aluminum foil is not required to be placed on the bottom of each turn-in container.
6. Since BCA is a meat sanctioning organization, some pieces will be turned in for judging. Cooks will provide sufficient pieces of meat in the turn-in box that are finger-sized or smaller. Entries with meat pieces larger than finger-sized will be disqualified. Keep in mind that we might have as many as fifteen or so judges (two rounds) that need to taste the rice, meat, and vegetables in each entry.
7. All vegetable pieces must be roughly the same size as individual rice grains in the jambalaya. Any entry where the vegetables are too large will be disqualified.
8. Cooks will be asked to fill their turn-in container at least half full of jambalaya including sufficient pieces of meat. Keep in mind that we might have as many as fifteen or so judges (two rounds) that need to taste the product.
9. All other BCA judging rules and procedures will be used for an ancillary jambalaya contest.