



Paella, Tapas, Jambalaya, Cook-off

El Festival Español de Nueva Iberia

Saturday, May 12, 2018

Boulogny Plaza, New Iberia, Serving 10:30 AM-3:30 PM

Judging 11:00 AM; Awards 3:30 PM at Pavillion

Team Name _____ Contact Person _____

Mailing Address _____ City, State, Zip _____

Cell _____ Home # _____ Email _____

Check categories Competing In

I will enter Paella Cook-off _____

I will enter Tapas Cook-off _____

I will enter Jambalaya Cook-off _____

_____ I will donate all ticket sales to support Spanish Festival.

Donate all proceeds / No Booth FEE to Enter

_____ I will Pay Space Fee and receive 50% of return tickets for payment as arranged.

_____ \$75.00 Fee for each 10X10 Space

_____ \$150.00 Fee for 20X20 Space

Set-up available Friday afternoon, & Sat. 6-8am (Night Security Provide)

I will use Recipe for 90 or more large servings. On Site Cooking required. First, Second, Third Place Awarded. Vendors for profit will receive 50% of ticket sales payable as arranged. Vendors will have assigned space. "Spain Alive" is the festival theme. Award will be given for Best Decorated theme booth.

Contact Brad Pisani (337)967-4464 bpisani@pas-pws.com

Or James Migues (337)789-6262, jmigues@pas-pws.com

**Mail check OR Money Order Payable to:
(LAENI) La Asociación Español de Nueva Iberia
PO. Box 12963 New Iberia, LA 70562**

Participants must provide All Cooking Equipment including: Fire Extinguisher, Serving Utensils, Gloves, Cleaning supplies, tables, chairs, tent (anchored) Contact FREMINS (David) directly for tent rental, installation, and dismantling if needed.

**** I agree I will accept prepaid tickets for all food purchased from my booth ** I will be responsible for collecting and safely maintaining tickets. I have read all rules, understand and agree to all requirements.**

Must Sign and Please return with Ck. ASAP

Sample Recipe
“Paella”
Famous Rice Dish from Spain

1 onion chopped
1 green pepper seeded and chopped
1 tablespoon minced garlic
1/2 cup olive oil
2 pounds Skinless, boneless, chicken breast cut in 1 1/2 inch chunks
8 ounces smoked sausage, cut into 1/2-inch slices and halved
1 1/2 pounds medium shrimp, peeled
1 (14 1/2 ounce) can diced tomatoes with their juices
2 (16 ounce) cans chicken broth
1 1/2 tablespoon Paprika
1/2 teaspoon crushed red pepper flakes
2 cups rice
1(5-ounce) package saffron yellow long grain rice
(Regular rice can be used with 1 tsp. saffron added)
1(10-ounce) package frozen peas, thawed

In a large pot coated with olive oil, sauté the onion, green pepper, garlic, chicken and sausage over medium-high heat. Cook for 5 to 7 minutes and add the shrimp. Continue to cook until the chicken is done about 5 to 7 minutes longer. Add the tomatoes, chicken broth, paprika, red pepper, rice and yellow rice then mix. Bring to a boil, lower heat, cover and continue cooking for 20 to 25 minutes or until rice is done and the water is absorbed. Fold in the peas and continue cooking 5 minutes longer, or until well heated.

Serve hot in a decorative or garnished tray.

Makes 12 servings.

Adjust servings for cook-off. Ninety (90) servings required for Cook-Off
There are many variations of Paella. More recipes can be found on-line.

