



Paella, Tapas, Jambalaya, & Spanish Dessert Cook-Off

Saturday, April 22, 2023

Bouigny Plaza, New Iberia

Serving 10:00am – 2:00pm • Judging 11:00am • Awards 1:30pm
Steamboat Pavilion

Team Name: _____ Contact Person: _____

Mailing Address: _____

Phone: _____ 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 enter Dessert Cook-off

Booth Information

- _____ I will donate all ticket sales to support Spanish Festival
- _____ Donate all proceeds/No Booth FEE to Enter
- _____ \$75.00 Fee for each 10X10 Space
- _____ \$150.00 Fee for 20X20 Space
- _____ I will Pay Space Fee and receive 50% of return tickets for payment as arranged

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

I will use Recipe for 90 or more large servings. On Site Cooking required for Paella, Jambalaya, and Tapas Categories. Desserts are allowed to be cooked off site if necessary. First, Second, and Third Place will be awarded in all categories. Vendors for profit will receive 50% of ticket sales payable as arranged. Vendors will have assigned space. **Theme “Sweet Home New Iberia”, (Honoring our Past and Celebrating our Future) is the 2023 festival theme, celebrating the Spanish influence in Louisiana.** Award will be given for “Best Decorated” booth.

Participants must provide All Cooking Equipment including Fire Extinguisher, Serving Utensils, Bowls, 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. Please sign below and return with payment by April 7, 2023. No Refunds.

Signature

Date

Mail check OR Money Order Payable to: (LAENI)

La Asociación Español de Nueva Iberia

LAENI | P.O. Box 12963 | New Iberia, LA 70562

For more information please contact:

Ron Migues | Phone: (337) 380-3948 | Email: ronmiguaes@outlook.com

Brinkley Lopez | Phone: (337) 380-7636 | Email: spanishfestival@gmail.com

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9th Annual New Iberia Spanish Festival

April 21-23, 2023

Bouligny Plaza | Downtown New Iberia

“Sweet Home New Iberia”

Honoring our Past and Celebrating our Sweet Future

Paella/Jambalaya/Tapas/Spanish Dessert Cook-off, Parade, Arts and Craft Show, Carnival, Car Show, Spanish Family Genealogy, Spanish Flamenco Music and Dance, LIVE Entertainment, Crochet Ceiling down Church Alley

www.newiberiaspanishfestival.com

(501 c3) Non-Profit Organization | Tax ID # 46-0667956



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.