



2015 Official Cooking Contest Rules

1. Recipes should be original and never published in any public forum.
2. Maryland Blue Crab Meat must be the predominant ingredient in the recipe. Additional ingredients such as meat or cheese should not obscure the flavor and texture of the crab meat.
3. Finalists will provide all recipe ingredients as well as mixing bowls and cooking utensils. The National Hard Crab Derby will supply 1 pound of fresh special grade Maryland Blue Crab Meat.
4. A contestant may submit a recipe in **two** of the **three** divisions: *Main Dish/Crab Cakes, Appetizers, and Soup/Salad*. If space permits the contestants will be allowed to prepare both recipes.
5. A copy of the recipe, including full ingredients and instructions, must be submitted. Please print name, address, phone number, and the cooking division at the bottom of the recipe.
6. Entries must be submitted no later than **August 28, 2015**. If there are more entries in each category than can be properly accommodated, finalists will be chosen according to the date of their submitted applications.
7. Participants will be personally notified via phone call or email that their recipes have been selected. An entry fee of \$25.00 can be paid by mail or at the registration table on the morning of the contest.
8. Judging will be based on: the appropriate use of crab, appearance, flavor, originality, texture, clear directions, ease of preparation and serving, and overall presentation.
9. Recipe entries constitute permission to edit, modify, adapt, publish, promote, and otherwise use the recipe in any way without additional compensation.