**ARE YOU A SOUL FOOD JUNKIE?**

**THINK YOU GOT THE BEST RIBS IN TOWN??!!**

*The chefs say… “Well, put it on the plate!!”*

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**Contemporary Soul Food Challenge**

Open to all Hospitality Students

**March 24, 2016**

**6:00 pm to 8:00 pm**

The Hospitality Management Center

Test your culinary skills and creativity and enter the **Contemporary Soul Food Challenge**. You will be challenged to create and prepare *one complete plate presentation and 50 mini portions* of your best interpretation of a contemporary soul food dish. This is a chance to showcase your talents and creativity and...

*“put it on the plate!”*

Soul food is a cuisine popular in African American culture. It is associated with Southern and Native American cuisine.

How to Submit Recipe: Keep in mind this challenge is to *reinvent your favorite dish in a contemporary format*.
• Each recipe submission must contain a brief story/description (250 words or less) of what the recipe means to you, your family and/or friends.

• Your recipe entry must be original, that is, not previous published and/or copyrighted in any form. Recipes must be in standard measurements.

• List ingredients and quantities in order of use and include complete easy to follow step-by-step preparation and cooking instructions, cooking times, cooking temperatures and number of people recipe serves.

• Recipes must be submitted no later than March 14th to Chef Andy

• Judging: The winner will be determined based on the number of votes and comments submitted by attendees to the event.

  Grand Prize: Vitamix

  1st Runner Up: Shun Premier 8" Chef Knife

  2nd Runner Up: Mercer Garnishing Set

All ingredients (within reason! says the Dean) will be supplied by the Hospitality Department.

Contact Chef Andy andrew.mikuszewski@tri-c.edu

or Chef Tom thomas.capretta@tri-c.edu with questions