MCC 50th ANNIVERSARY SALSA RECIPE & TASTING CONTEST

MCC's Lake Havasu Campus' Welcome Back Bash Week and HOT HAVASU NIGHTS!

Date: Friday August 27, 2021

Location: Mohave Community College
Lake Havasu Campus Building 700
1977 Acoma Blvd. W.

The contest is open to all residents of Mohave County. The competition is restricted to non-commercial salsa. Salsas produced on the premises of commercial kitchens or restaurants, or for resale or commercial intent, are not eligible.

Entry requirements for each competition entry:

1. Bring your prepared salsa and a written copy of the recipe to building 700 on Friday, August 27.
2. Entries will be accepted between 8:00 a.m. and 1:00 p.m. in the 700 building.
3. Bring at least one-pint (16 oz/2cups) of entry in a sealable container (glass, plastic, etc.)
4. Salsas must be freshly made for competition or preserved using hot water method (canning). Entries will be inspected upon arrival to ensure appropriate food safety requirements have been met*. All entries will be disposed of after judging is completed.
5. Judging will take place on Friday, August 27, from 2:00 p.m. to 3:30 p.m. All salsa entries will be judged blind by a panel of 6 community members.
6. Trophies and prizes will be awarded at 4:45 p.m., Room 600.
7. Grand Prize winner will be included in the MCCF Community Cookbook.

Entries will be judged on the following criteria:

Taste: 50%
Sensory Appeal: 25%
Creativity: 25%

Salsa awards will be given in the following categories:

Best Salsa Roja (Red) (Ribbon & $50 prize)
Primary ingredient tomatoes

Best Salsa Verde (Green) (Ribbon & $50 prize)
Primary ingredient tomatillos

Best Other (Ribbon & $50 prize)
(Fruit Salsa, Pepper Spread, Corn, Bean, etc.)

Grand Prize Salsa (Trophy & $250 prize)
Chosen from all submissions

For additional questions, please call 928-505-3304 or email daquino@mohave.edu.

MOHAVE COMMUNITY COLLEGE

50th Anniversary Signature Event

HOT Havasu Nights!

SALSA RECIPE COMPETITION SUBMISSION FORM

First Name _____

Last Name _____

Email address _____

Contact number _____

RED ○ **GREEN** ○ **OTHER** ○

*Please note: The full recipe and ingredients will need to be submitted for salsa to be judged.

Recipe Name: _____

Prep Time: _____ Cook Time: _____ Serves: _____

Ingredients:

_____
_____
_____
_____
_____
_____
_____
_____

Directions:

_____
_____
_____
_____
_____
_____
_____
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