



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

Saturday, April 9, 2022

Bouigny Plaza, New Iberia

*Serving 11:00AM – 2:30pm • Judging 11:00am • Awards 2:30PM
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 _____

_____ 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

Mail check OR Money Order Payable to:

La Asociación Español de Nueva Iberia

(501 c3) Non-Profit Organization

Tax ID # 46-0667956

LAENI

PO. Box 12963

New Iberia, LA 70562

www.newiberiaspanishfestival.com

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. ***"Taste of Spain on the Teche"*** is the 2022 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 March 28, 2022. No Refunds

Signature

Date

For more information please contact:

James Migues

Phone: (337) 446-9848

Email: jmigues@pas-pws.com

Brinkley Lopez

Phone: (337) 380-7636

Email: spanishfestival@gmail.com



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.

8th Annual El Festival Español de Nueva Iberia • April 8-10, 2022

“Taste of Spain on the Teche” • Boulogny Plaza, Downtown New Iberia

Parade, Paella/Jambalaya/Tapas/Spanish Dessert Cook-off, Arts and Craft Show, Carnival rides, Boat Parade, Car Show, Spanish Family Genealogy, Spanish Flamenco Music and Dance, LIVE Entertainment.