CLUB CAMPSITE COOK of the YEAR 2018

ENTRY FORM

**Region/Section:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Your name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Membership Number:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**E-mail address:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Home address:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Contact phone number:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**What is the name and description of your dish?**

For example: SCRUMPY PORK A Somerset inspired dish of grilled pork tenderloin with a cider and cream sauce. Served with fresh crusty bread.

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**Ingredients**

Please list all ingredients and include quantities

**Method**

As briefly as possible tell us how you make your dish. Include any particular methods you use to make this campsite friendly (for example in the absence of electrical appliances)

**Eat Local**

What is the *Eat Local* element to your dish? For example have you used a regional cheese, a craft ale, some fresh or seasonal produce in your dish? Maybe you've used British game or seafood or given a campers twist to a regional favourite like Lancashire Hotpot or just been inspired by a regions flavours? ... Be creative - we want to be inspired and surprised.

**Things to consider...**

Can it be cooked on a barbecue or gas stove?

Not including the prep, can it be cooked in 30 minutes?

Is this a recipe that can be cooked easily on a campsite?

MOST IMPORTANTLY If you win are you available to come and cook your dish at **NFOL 2018 at Arley Hall in Cheshire on Saturday 25th August at 4.30pm?**