

Maine Maple Producers Association (MMPA)

Fall Recipe Contest

Recipes shall fall into three categories. *Beverage, Entrée, and Dessert.*

MMPA judges will review the recipes at face value and score them based on the following. Three recipes in each category will be forwarded for final live judging.

1. CREATIVITY/CREATIVE USE OF PRODUCT REQUIRED (Maple Syrup)
2. ORIGINALITY
3. CONSUMER APPEAL/EASE OF MAKING (FOR CONSUMER)
4. ADHERES TO OFFICIAL RULES
5. APPEARANCE, IF PHOTO IS PROVIDED

Final judging, in person with tasting, will be based on the following

1. TASTE 25% Does this recipe taste great with every bite? Would you want to make this recipe over and over again or serve it to your guests? Does it contain a gratifying flavor?
2. VISUAL 25% Does this recipe present beautifully on a plate or baking dish? Does this visual make you want to eat it before you even smell or taste it?
3. CREATIVITY 25% Is the recipe an original idea? Is the recipe reflective of unique twists to ingredient usage? Have you incorporated your personal touch into the recipe?
4. CROWD APPEAL 25% Does the recipe have easy to find everyday ingredients and is it easy to make? Does the recipe have a story that will inspire many others to make it? Does the recipe have appeal to home cooks?

All entries will be judged using the criteria stated above. In the event of a tie, the highest scoring entry in the CREATIVITY category will be the winner. All judging will be accomplished by an independent panel October 9, 2020. Judging will take place at the Cumberland Fair Sugar House, Cumberland Maine. Decision of the judges is final and binding.