



Cornbread Cook-Off Tips

Get creative with the recipe. Encourage students to think of how they could incorporate their favorite meals, snacks, and desserts into an award winning cornbread recipe. Judges are looking for more complex recipes than “Granny’s Cornbread” or “Cheesy Mexican Cornbread”.

No “cornbread mixes” may be used. All recipes should be original creations.

All recipes must be cooked in Lodge Cast Iron products. Any cast iron product made by Lodge Cast Iron is allowed.

Students should be able to prepare the recipe from start to finish without adult assistance. The only assistance provided on stage is putting cast iron in and out of the oven (if needed).

2025 4-H CORNBREAD COOK-OFF

Contest Rules:

Contest is open to all 4-H members, grades 4-6.

All recipes **MUST** be cooked in Lodge Cast Iron. All preparation must be done by the student at the live cook-off (chopping and mixing ingredients, etc.). Students will have one hour total to complete their recipe.

No pre-made cornbread mixes are allowed. Judging will be based on creativity, as well as flavor, texture, and appearance. Parents are encouraged to review recipes prior to submission. No changes can be made after initial recipe submission.

Your recipe **MUST** include: U.S. standard measurements, complete preparation instructions, cooking times and temperatures, number of servings, size of pans or cookware, and any special utensils required for preparation.

If you are selected as one of the Top 10 Finalists, you will be expected to compete at the National Cornbread Festival on Sunday, April 27, 2025 in South Pittsburg, TN.
(All ingredients and cookware needed for the live cook-off will be the responsibility of the contestant. Stoves/ovens are provided for use by participants).

First Prize: \$500 Cash & Special Gifts from Lodge Cast Iron
Second Prize: \$250 Cash & Special Gifts from Lodge Cast Iron
Third Prize: \$100 Cash & Special Gifts from Lodge Cast Iron

**Please return your completed entry to the Giles County
Extension office NO LATER than February 24th, 2025.**

**132 S. 2nd Street
Pulaski, TN 38478**



2025 4-H CORNBREAD COOK-OFF

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Parent's E-mail: _____ Phone: _____

School: _____ Grade: _____

4-H Agent: _____ County: _____

Recipe Name: _____

You may complete information below or attach recipe on separate page.

Ingredients (in order of use):

Method of Preparation:

Cooking Temperature: _____ Cook Time: _____ Number of Servings: _____

