

## Rapid Recipe Challenge —Wednesday, March 11, Las Vegas Convention Center

How quickly can you take a disparate group of ingredients and create a recipe worth making over and over again? Forty-five minutes? Well, that's all the time our Rapid Recipe Challenge contestants will have to make an appetizer (Round 1), entrée (Round 2), or dessert (Round 3)—and provide the recipe, too.



Round 1	Appetizers	10:00am - 11:00am
Round 2	Entrées	11:45am - 12:45pm
Round 3	Dessert	1:00pm - 2:00pm

### Rules

Inspired by Top Chef's (Bravo TV) Quickfire Challenge, each Round will offer a different set of contestants in a heated rivalry to make the best dish of their series. Each set will offer limited pantry ingredients and the same staple ingredients, as well as a mystery box of ingredients some mandatory, some not. The chefs will have 45 minutes to prepare 10 portions of an original menu item. Five portions, served on china dinnerware, will go to our panel of judges as well as on display for you to photograph, and five will be presented on Anchor Packaging products. Be ready, our emcee will be handing out these deliverable delicacies to lucky audience members to devour along with the judges!

### The Judging

In addition to whipping together a dish rapidly, contestants are required to provide the recipe, and then will be judged on a scale of 100 points divided among taste, presentation, creativity, originality... and on the recipe itself, assessed for accuracy and clarity.

### Mystery Ingredients

No disclosure pre-show: we don't want to give our contestants an edge. Please be sure to spend some time watching the three competitions and learn about these great products you can incorporate into your next catered event.

We can thank, however, Cambro, Mercer, VitaCraft, Anchor Packaging, and Lowe Refrigeration for the products they are providing that will assist our chefs in making their rapid recipes.

### Winners

The winning chef from each Round will be awarded \$600, a cutlery package from Mercer Cutlery, and a fine-looking trophy. Recipes will be featured within the pages of *Catersource* magazine or its online partners, [catersource.com](http://catersource.com) or Get Fresh e-newsletter.

### Meet the Teams

#### APPETIZERS



**Jack Taylor**  
Executive Chef/Owner,  
Cool Cat Catering



**Adam Gooch**  
Executive Chef, *Treesdale  
Golf and Country Club*



**Phillip Dale**  
Chef Instructor  
*Rancho High School*



**Kyle Gragasin**  
Executive Chef  
*Purple Onion Catering Company*

#### ENTRÉES



**Jenna Johansen**  
Innovation Chef  
*Epicurean Group*



**John Walsh**  
Vice President of Catering  
*The Classic Catering People*



**Eric Barnachea**  
Executive Chef  
*Catered Too*



**Stephen Love**  
Executive Chef  
*Terraces of Pheonix*

#### DESSERTS



**Bonnie Kravitz**  
Pastry Chef  
*Daniel et Daniel*



**Donna Ford**  
CEO & Executive Pastry Chef  
*Sweet Memories Bakery*



**Ashley Harriger**  
Pastry Chef  
*Blue Plate*



**Jose Azmitia**  
Executive Chef  
*Channing House*