



California Rice Recipe Competition

History and background

For nearly a century, our family growers have worked hard to produce a food that has earned world acclaim for its premium quality and purity.

California rice has long been the foundation for cuisine that spans the globe. Sushi from Japan, paella from Spain, risotto from Italy, and pilafs from Turkey are all made from medium and short grain rice from the Sacramento Valley.

Competition Description and Requirements

*To increase awareness of California rice in foodservice, we are searching for innovative recipes that use California - medium grain rice that include varieties like **Calrose** or **New Variety**, in an Asian or Mediterranean inspired recipe.*

This recipe should be a healthy and appealing menu item that can be easily incorporated to increasing diverse menu's in today's trend setting mainstream or fusion-style establishments. This recipe can be a center of the plate recipe or an essential side dish to an Asian or Mediterranean inspired entrée. Flavor and simplicity of this recipe is also essential to today's busy kitchens. (see additional recipe requirements)

Prizes

1st Prize - \$500

2nd Prize - \$250

Eligibility

Open to all Western region American Culinary Federation members.

How to Enter

*All entries must be submitted to California Rice Commission by February 4, 2005. Mail entries to: California Rice Commission
701 University Ave suite 205, Sacramento, CA 95825*



California Rice Recipe Competition

Winner Selection:

- *Final entries will be selected by the California Rice Commission.*
- *Final entries will need to provide ingredients to prepare recipe at the Western Regional Conference.*
- *Winners will be selected by competition style cook off of recipes.*

Judging Criteria

Recipes will be judged on originality, flavor, creative use of rice, healthfulness, ease of preparation, presentation appearance, and patron appeal.

Technical and General Requirements

- *Recipes must be original and unpublished*
- *Entries must include:*
 - *Standard U.S. weights and measures*
 - *Complete list of ingredients*
 - *Complete preparation instructions*
 - *Pan type and sizes*
 - *Yields for 4 and 12 servings*
 - *Use at least 1/2 of California medium grain rice*
- *Recipes submission should include regional descriptions, plating and garnishing instructions*
- *All entries and recipes become sole property of the California Rice Commission and cannot be returned.*
- *The California Rice Commission reserves the right to edit recipes as deemed necessary*
- *By submitting an entry, entrant(s) agrees to the use of his/her name, photo and recipe submission in publicity and trade promotion by the California Rice Commission*
- *Local and state taxes are the responsibility of the winners*
- *The contest may be cancelled without penalty should the California Rice Commission deem it necessary*
- *Void where prohibited by law, restricted, or taxed*



California Rice Variety Focus & Brand Info

Varieties

Medium Grain Varieties - 90% of our production

- Variety names include; Calrose (81%) and "New Variety" (9%)
 - *Calrose is the most accessible to foodservice, New Variety is the second most accessible and is the "Preferred Sushi" rice in the US.*

Recognized brands

- **Calrose Brands** - Botan, C&F Foods (Shin Mai), Homai, SunWest, Sysco Classic-Calrose, Shirakiku, Rhee Chun Rice
- **"New Variety" Brands** - Nishiki, Maruyu, Hikari, Kin Mai, Han Guk Mi

California Rice Foodservice Suppliers - brands may vary by region

- **Broadline Suppliers**
 - C&F Foods
 - Foodservices of America
 - US Foodservice
 - SYSCO
- **Club Stores**
 - Costco
 - Sam's
- **Ethnic Suppliers**
 - JFC, International
 - Nishimoto
 - Rhee Brothers

For a listing of area suppliers visit us at: www.calrice.org