



Hotdish

NOUN / hɑ:tdɪʃ/

A hotdish is a casserole which typically contains a starch, a meat, and a canned or frozen vegetable mixed with canned soup. The dish originates from the Upper Midwest region of the United States, where it remains popular, particularly in Minnesota. Hotdish is cooked in a single baking dish, and served hot (per its name). It commonly appears at communal gatherings such as family reunions, potlucks and Formal Flannel Gatherings

Dust off the bakeware & bust out the secret family recipes!

The Faribault Flannel Formal is hosting its annual Hotdish contest!

As part of the 4th Annual Faribault Flannel Formal, The hotdish contest & feed, (judges to be announced!) winner will receive a \$100 Chamber Check! (That's a heck of a lot of walleye, don't cha know?)

Winner to be announced at 7pm!

Want to participate?

YA SURE! YOU BETCHA!

- Participants should prepare approx. 6-7 quarts of hotdish, (about 1 crockpot)
- Tasters & Judges will be given 4oz. of each hotdish, (\$5 suggested donation, first come, first serve), starting at 5:30 pm
- Hotdishes should be plugged in, ready to serve by no later than 5:30pm, (judging 5:30-6pm)
- Contestants are responsible for supplying all their own utensils, etc., including heat source. **DON'T FORGET AN EXTENSION CORD!** (*The heat source is required to maintain a safe serving temperature: State guideline= 140 degrees F during serving times*)



To register as a contestant in the Hotdish Contest, please call Casie at 507.334.4381 or email casie@faribaultmn.org



All proceeds benefit The Faribault Mainstreet Program.

To learn more about this program, or become involved contact the chamber!