

Chili cook-off details: Saturday, November 4th

Please contact Garrett Newman (951-760-8269) with any questions.

Contest #1. "Contestant's Choice"

Men participating in the cook off will judge each contestant's chili.

Contest #2. "People's Choice"

Everyone else in attendance may taste and judge the contestant's chilis.

Both contests will be blind (no one will know who they're voting for).

Power strips will be available to plug slow cookers into in order to keep your chilis warm until the competition starts. All competition supplies will be provided. All you need to bring is your chili and a slow cooker if you choose.

### **Cook-Off Rules:**

- This is a \*red (not green, white, or "other") chili competition.
- All contestants are requested, but not required, to [register in advance of the cook-off](#). Pre-registration allows for a better organized cook-off. If you don't sign up in advance, you can still show up with chili.
- All contestants should bring a minimum of 2 quarts of chili. This will provide enough chili for tasters in both competitions.
- All contestants should bring their chili in a slow cooker, such as a Crock Pot.
- All chili entries must be accompanied by their creators, who must participate in the proceedings of the competition.
- Chili entries must be **HOME MADE** by the participating contestant. Not: out of a can opened at home, not made by your wife, not from Marie Calendars (by way of Isaiah Thorn, Adam Barret, Jacob Clem). BTW, despite their best efforts, it wasn't funny and they didn't win.
- Garnishes are not allowed.
- All contestants SHOULD bring their chili at 3:15 PM.
- All contestants MUST bring their chili no later than 3:40 PM. The contest will begin by 4:00 PM, sharp.

- Each entry will be judge on Color, Aroma, Consistency, Taste, and Aftertaste. Rating Scale for each category: **1** – poor, **2** – below average, **3** – average, **4** – good, **5** - great

### **Words of wisdom:**

- This is designed to be a traditional Texas Red Chili Con Carne competition.

\* Traditional "competition" red chili is: cubed beef in a smooth, red/brown gravy (no chunks of onions, peppers, tomatoes, corn, etc.), containing no beans or other fillers. It is spiced to taste like chili; not like BBQ, spaghetti, sloppy joes, baked beans, salsa or apple pie.

\* Nontraditional "home-style" red chili is: another story. Creative ingredients, such as ground meat, beans, pork, chicken, sausage, pasta, big chunks of tomato, peppers, onions, corn, etc., and spices normally not found in traditional chili are used.

Both traditional, and non-traditional red chili are welcome in the competition. You are subject to ridicule based on the type of chili you bring.

**(HINT: Traditional "competition" red chili produces the top winners almost every year. You're welcome)**

### **Common mistakes that are GUARANTEED to help you NOT win the competition:**

(Not because these things are wrong or bad in/with chili, but because they just don't work in a traditional chili competition)

1. Using beans, rice or pasta
2. Using visible chunks of vegetables like corn, onion, peppers or tomato
3. Using sausage
4. Using spices that are not common to traditional chili (Pumpkin is not a spice, Jesse Pirschel)
5. Making it too spicy
6. Under salting, just ask Andrew Taylor.
7. Using shredded or ground beef.

### **For recipe ideas, see:**

International Chili Society

[http://www.chilicookoff.com/Recipe/Recipe\\_WCCC\\_Recipes.asp?Cat=1](http://www.chilicookoff.com/Recipe/Recipe_WCCC_Recipes.asp?Cat=1) ICS posts their winning recipe every year.