

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 are blind tastings (unless you are Andrew Taylor, who has trained his family to recognize his chili and give it a perfect score).

Despite what Jesse tries to tell you, "Contestant's Choice" is the true measure of the best chili. 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, clam chowder, 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.
- 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 between 2:00 and 2:30. All contestants MUST bring their chili no later than 2:45 PM. The contest will begin at 3:00 PM, sharp.

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. However, you are subject to ridicule based on the type of chili you bring.

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 are not part of a traditional red chili competition)

1. Using beans, rice or pasta
2. Using visible chunks of vegetables like corn, onion, peppers or tomato
3. Using meat other than beef. Using shredded or ground beef versus cubed.
4. Using obscure spices that are not common to chili (Pumpkin is not a spice, Jesse Pirschel)
5. Making it too spicy

For recipe ideas, see:

International Chili Society- The ICS posts their winning recipe every year.

http://www.chilicookoff.com/Recipe/Recipe_WCCC_Recipes.asp?Cat=1

*****Below is a sample of how the competition will be judged and descriptions of each category as a guide. Familiarize yourself with it. Categories are listed from most significant to least in terms of weighted percentages *****

Overall Flavor: Chili should taste good above all else. Although individual opinions will vary, a really good taste will stand out. You are looking for a well-rounded blend of spice, heat, acidity, and salt, with no particular ingredient being dominant. Residual taste should be pleasant (not bitter, metallic, or foul).

Meat: Meat should be cubed, and ideally beef. The meat should be tender, but not broken down, shredded, or falling apart.

Sauce: The sauce should be smooth in texture, not chunky, with a reasonable meat to sauce ratio. Chili should not be dry, grainy, lumpy, or greasy. Consistency should resemble a slow drip off your spoon. Not pasty, but not watery.

Appearance: Chili should look appetizing. Color may range from red, to reddish-brown or brown. Undesirable shades include gray, black, yellow, pink, or camouflage. Excessive grease or oil is undesirable.

Aroma: Chili should smell pleasant. A good aroma is a tipoff to good taste. Beware of foreign scents, lack of aroma or foul smells.