

# St. Vincent's Chili Cook off

## COOKOFF GUIDE

1. **Registrations** should be turned by Thursday preceding the cookoff.
2. **Sites** for your cooking booth are marked off on Friday afternoon by 5PM. Sites measure 10 x 10 and are on a first come basis. Sites may be marked on Friday after 5PM if you wish to reserve a certain location. There must also be space between each space – preferably 10 feet. Each cook/booth must have a fire extinguisher.
3. **Contestants** are responsible for supplying all of their own cooking utensils, etc. The sponsors of the cookoff will provide an area for each contestant.
4. **Contestants** are permitted to set up their equipment, decorations and other facilities anytime after 8:00 A.M. on the day of the cookoff.
5. **We would prefer** chili be cooked from scratch on site the day of the cookoff, but we understand that it's not always possible.
  - a. *INSPECTION OF COOKING CONDITIONS* – Cooking conditions are subject to inspection by the head judge or his/her designee. (Failure to comply is subject to disqualification).
  - b. *COOKS MAY HAVE TO TASTE THEIR CHILI* – At the discretion of the head judge chili cooks may be required to remove the lids from their chili cups and taste their chili when turning in for judging. (If a contestant refuses, his or her chili will be disqualified.) Samples are to be taken from the same containers that are served to the public.
6. Each **Head Cook** is responsible for preparing one pot of chili that he or she intends to be judged and turning in one judging cup from that pot. No more than one judging sample can be taken from any one pot.
7. **No fillers**, such as beans, macaroni, rice, or hominy are permitted.
8. Cooks must prepare and cook chili in a **sanitary manner** and cook it under the cover of a tent or umbrella. Please follow the health guidelines and be safe.
9. **Cooking Chili:**
  - a. **Red Color:** chili should look good and the color should range from reddish to reddish brown. Shades of "gray, black, pink, or camouflage" are unappealing, as is excess grease.
  - b. **Consistency:** chili should be a good balance of meat and gravy. The meat should be tender but not mush.
  - c. **Taste:** chili should taste good. Judges believe that an excellent tasting chili will always stand out.
  - d. **Aftertaste:** Residual taste should be pleasant. A chile pepper "after bite" is also permitted, but the degree of heat is a matter of personal preference.
  - e. All fresh ingredients (onions, garlic) should be run through a blender to make them smooth, since chunks tend to get low scores.
10. **FILLING CUPS:** The Director of the Chili Cookoff will provide sample cups at the Cook's meeting. Cups will be filled – full or to the level designated at the cook's meeting. Recommend that the cups be wrapped in aluminum foil to hold in the heat. A team designated by the Head Judge will be by to pick up samples starting at 12 Noon.
11. **PYROTECHNICS:** No chili contestant may discharge firearms or use any pyrotechnics or explosives at a chili cookoff. Contestants discharging firearms and/or using explosives or other pyrotechnics will be disqualified from the chili cookoff.
12. **Any questions, contact Charles Dowden @ 817-371-8178 (Mobile #).**