

St. Vincent's Chili Cook Off

COOK'S CHILI QUALITY GUIDE

Judging Criteria

INGREDIENTS

Chili is a meat dish and there is no basis for including any type of vegetable other than onions.
(No beans!)

COLOR

1. 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.
2. Should not detract from appearance

CONSISTENCY

1. No obvious artificial thickeners other than masa.
2. Must not be liquid juice, or the other extreme - thick gravy.
3. Meat should be in small 1/4" to 3/8" chunks and not cooked to mush.
4. No obvious grease or gristle.
5. Chili should be a good balance of meat and gravy.
6. The meat should be tender but not mush.

AROMA

1. The odor of the spices should be obvious.
2. Chili should smell good.

Note: It is important that the chili sample provided be hot (temperature), otherwise the aroma is difficult to judge.

TASTE

1. This is strictly subjective and is up to each individual judge.
2. Residual taste should be pleasant. A chili pepper "after bite" is also permitted, but the degree of heat is a matter of personal preference.
3. Chili should obviously have some chili powder taste. On the other hand, an overpowering hot taste is not likely to meet with full approval.

JUDGING

It's a blind taste test by up to 8 judges. Each Judge samples and scores the chili independently and the scores are compiled to determine the winner. They judge using the criteria listed above.