

Chili Cook- Off Rules

The following rules are to be adhered to by all cook- off chair people, cooks, judges, and/ or assistants:

Homestyle chili is defined by the International Chili Society as the cook's favorite combination of ingredients resulting in a dish seasoned with chili peppers and spices. The use of commercial ground chili powder is allowed, however completely commercial mixes such as "just add meat" mixes that contain premeasured spices and/ or store-bought canned chili sauces are NOT permitted. Teams are invited to submit their best tasting chili using only safe and edible ingredients. Beans, rice and pasta may be included as ingredients.

Permissible items that CAN be precooked in any way prior to the commencement of the official cook-off are: canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth, grinding and/ or mixing of spices. Beans may be pre-soaked and ready for cooking. Meat may be treated, pre-cut or ground. MEAT MUST NOT BE PRE-COOKED, in any manner. All other ingredients MUST BE chopped or prepared during the preparation period.

(4 gallons required for entry)

Contestants may enter more than 1 batch of chili.

Contestants are responsible for supplying all of their own utensils & products relating to their chili submission and maintenance of its proper temperature for safe serving. Contestants are responsible for supplying their own equipment, booth set up, heating units and cleaning stations (if desired). Spoons and cups for use in tasting chili for the general public will be provided.