

Riesel Lions Club

Chili Cook-Off

Rules

1. Chili must be cooked at the venue on the day of the cookoff. It should be cooked from the raw basic ingredients such as raw meat, individual spices (no premixed spice packets to just add meat) and should be cooked in the open where it can be seen.
2. COOKING SOURCE Cooks are to prepare chili in their assigned booth using propane/gas or charcoal grills/burner as their means of cooking.
3. The cooking area and methods should be as sanitary as possible. Cooks are subject to sanitary inspection by the chili judges or their designees.
4. Cooks will taste their own chili in the presence of the chili judges upon submission.
5. There can be only one chili submission in each category per chili team and only one batch of chili cooked from which a 16 oz sample will be submitted for judging.
6. Contestants will be responsible for supplying all ingredients, cooking utensils, stoves, tables and chairs, ice chest, water supply, trash bags, etc. Any support needed must be concrete blocks, sandbags, water jugs, etc. supplied by the contestant. Teams are also responsible for removing all trash from their space at the end of the event.
7. Only one judging cup will be given per category and chili teams are responsible for submitting untampered with and unmutilated in any way. Any submission cup that is altered in any way will be disqualified.
8. Cups must be filled to about a half inch from the top or to the level specified by the judges.
9. Chili will be submitted at the place and time designated by the judges- no late submissions will be allowed.
10. Cooking may begin at the conclusion of the head cooks meeting. Prior to meeting, cooks may test their stoves and begin on-site preparation of canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, canned beans, broth, grinding and/or mixing of spices and beverages, chopping, slicing and peeling. If alcohol is used in the chili, cooks must post a sign in a prominent location stating that the chili contains alcohol; judges must be notified as well. Meats may be pre-cut or ground but not treated in any way. Cooking before meeting, will result in automatic disqualification

Failure to comply with the rules of the chili cookoff or those of Riesel Lions Club will result in immediate disqualification and possible expulsion from the venue.

Judging

1. Chili will be judged on a 50-point scale, with 5 categories, each category being worth 10 points each.

The 5 categories include -

- Color
- Aroma
- Consistency
- Taste
- Aftertaste

2. Judging will be anonymous to prevent any bias in judging.

Check-in

Check in time is Saturday morning from 8:00 – 9:30 am. At check-in you will receive your official “turn-in” container for judged chili contest entry. Entry Fee is \$50.00 per category, payout will be 50/50 going to 1st place.

Head Cooks Meeting

A Head Cooks meeting will be held at 10 am. One person from each team is **REQUIRED** to attend, all questions will be answered at this time.

Turn in Times

Judged Texas Chili must be turned in at 3 pm and Experimental Chili must be turned in at 4 pm– no exceptions.

Chili Cook-off **Awards** will begin at 5 pm. Trophies will be presents to 1st and 2nd place teams in each category.

What are the different categories?

1. Texas Chili – Defined by the International Chili Society as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients. Texas Chili is not allowed to have any fillers (pasta and beans).
2. Experimental Chili – Experiment with meats, fillers, veggies or gourmet items, anything goes!