



Chili:

- From scratch chili only. Scratch means starting with raw meat and using regular spices. Commercial chili powder is acceptable, but complete commercial prepared mixes (i.e.; just add meat) are not permitted.
- 3 Categories of chili will be judged;
 - A. Spicy Chili: This is defined as any kind of meat or combination of meats cooked with chili peppers, pre-cooked or canned tomatoes various spices and other ingredients such as beans. This chili will be very tangy and hot.
 - B. Non-Spicy Chili: Same as above without the heat.
 - C. Non-traditional Chili: This is the anything goes chili. It may include pasta, be vegetarian, etc.
- Chili must be made in advance, at home, and brought to the church in a device to keep it heated (crock pot).
- One cook-off entry per cook.

Entrants:

- Must register in advance. Registration forms must be received in the Rectory by Sunday, January 15th.
- Must advise the organizer of any potential allergens in the recipe i.e.; nuts, chocolate, etc.

Judging:

- This will be a blind judging. That is, no judge should know who cooked the chili.
- Judging will be against 5 criteria; Aroma, Consistency, Color, Taste, Aftertaste.
- Judges will use a judging sheet to mark scores for each chili, scores will be tabulated at the judging area to determine final score for each chili.
- No known food allergies.
- Use a clean, new spoon for each chili sample.
- Palate must be cleansed between each chili sample. Use water and/or saltines.

Chili will be judged according to 5 criteria. Chili will be rated on a scale of zero to 10 for each of the 5 categories;

1. Color – Chili should look appetizing, reddish brown is generally accepted as good.
2. Aroma – Chili should smell good. This also indicates what's in store when you taste it.
3. Consistency – Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy.
4. Taste – Taste, above all else, taste is the most important factor. The taste should consist of a combination of meat, spices, etc. with no particular ingredient being dominant.
5. After-taste – The aftertaste or bite is the heat created by the various types of spices and or peppers.

Chili will be available to the public only after judging score sheets have been collected.