

Fiesta Chili Cook-off 2007

Rules

Ingredients

- Chili must be prepared from scratch.
- Must start with raw meat – no pre-cooked meat.
- No prepackaged chili mixes allowed.

Sanitation

- Cooks must prepare and cook chili in a sanitary manner. The sanitation of your area and cook(s) while cooking the chili will be one of the considerations for the contest.
- Cooks may be asked to taste their chili in front of the judges.

Temperature

- Must exceed 165 degrees.
- All chili will be checked by judges for correct temperature.

Required Amount

- Participants are required to make at least one gallon of chili. *More is encouraged!*
- Chili cookoff officials will collect ample amount for judging. The remaining amount of chili will be for sampling.

Heat Supply

- Gas grill, open flame stoves, ie coleman stoves *are recommended.*
- Limited electrical outlets. First come first serve basis.
- NO CAMPFIRES!

Supplies

- Must furnish your own cooking supplies – cookers, utensils, etc.

- Recommended that you supply bowls, spoons, crackers and other condiments for non-judging sampling by visitors.
- *Judging supplies will be furnished* – bowls, spoons and cups.