

### **Chili Cook Off Rules:**

- 1) True chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients with the exceptions of items such as spaghetti, which is forbidden.
- 2) All ingredients must be pre-cooked and treated prior to the event - chili is to be brought ready to eat.
- 3) Contestants are responsible for supplying all of their own utensils and products related to their chili submission and maintenance of its proper temperature for serving. An electrical outlet will be available for each entry and a crockpot is recommended. Spoons and cups for use in serving chili to the general public will be provided. Condiments will not be provided.
- 4) Each contestant must cook a minimum of four (4) quarts of competition chili. A portion of this chili will be submitted to the judges and the rest will be for public consumption. \*4 quarts are roughly a crockpot.
- 5) Each contestant is responsible for policing and cleaning up the area at the end of the day and removing all items from the area. There will not be an area for cleaning of dishes. No items shall be allowed to remain after the close of the Cook-off.
- 6) Please bring chili at 4:30 PM to be judged at 5:00 PM. Any chili that is brought in after will not be judged.