

CHILI COOK-OFF

RULES



WHEN: October 13, 2018

WHERE: Holmes Harbor Rod and Gun Club Restaurant and Bar

SCHEDULE:

11:30 a.m.	Participant Setup
12:00 p.m.	Festival Opens and Judging Begins
1:00 p.m.	Judging Complete
2:30 p.m.	Fan Voting Complete
3:00 p.m.	Results and Awards

RULES:

- 🔪 Chili must be completely home-made (no starting with a pre-made base)
- 🔪 Each chili needs a name, heat rating, and a description (pork/beef/chicken/other/meatless, red/white/green, heat level, etc.)
- 🔪 Participants must include a list of ingredients
- 🔪 One ingredient can be marked as secret
- 🔪 Recommend at least 2 to 3 gallons or more of chili
- 🔪 Entry must arrive hot in a crock pot and ready to serve (table and power will be provided)
- 🔪 There will be a blind tasting by a team of judges
- 🔪 Members will vote for a favorite
- 🔪 Prizes for 1st, 2nd, and 3rd places

DETAILS:

- 🔪 Bar and kitchen will be open
- 🔪 Tickets will be sold for tastings and flights
- 🔪 Serving bowls and spoons will be provided
- 🔪 Chili Toppings Bar—Include shredded cheese, chopped onions, tomatoes, olives, sliced jalapeños, cilantro, crackers, and sour cream

