

# CHILI COOK-OFF

## RULES

1. Each chili cooking team must register with one contestant named as team captain. Chili cook-off is open to professionals and avid chefs.
2. Judges will taste and grade each chili on 5 different categories in a blind taste test: taste, texture, quality of ingredients, smell, and heat. (Remember, just because it's hotter, doesn't mean it's better.) The highest combined score from each category will determine the winner. The People's Choice award is voted on by the general public.
3. The cooking team must supply all of their own ingredients; cookware, utensils and fuel to cook and keep chili warm for sampling. Chef's will provide a table to cook on.
4. Chili must be made from scratch. Beans, meats, vegetables, beer or liquor, any spices, are all-ACCEPTABLE and can be incorporated into the chili if desired.
5. Ingredients list must be visible to the public to warn of food allergens.
6. Chef's will open at 9:00 am. Teams should plan to arrive any time after opening to start setup, prep and to cook their chili.
7. Each team is required to make enough chili to fill a LARGE slow cooker (approximately 1 gallon).
8. Table top single propane burner units are allowed, however the team must provide the unit and fuel.
9. At 2:30 the competition will be opened to the general public for tasting. Each team will provide samples of their chili in (1) 3 ½ oz taste cups to interested customers. Customers will then have an opportunity to vote on best chili for People's Choice Award. (Taster cups and spoons provided by Chef's Equipment Emporium.)
10. Judges tasting will begin at 2:00 pm. People's Choice voting will end at 4:30 pm.

**The winner receives a Grand Prize Trophy and a \$250.00 Chef's gift card.**

**The runner up will receive a Trophy and a \$150.00 Chef's gift card.**

**The "People's Choice Award" Winner receives a trophy and a 7-quart Breville slow cooker.**

### **CHEF'S EQUIPMENT EMPORIUM**

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