# CHILI COOK-OFF! ENTRY FORM

### **DATE:**

Sunday, October 23<sup>RD</sup>, 2022

### TIME:

Set-Up, 12:30pm

Cook Time, 1:00-3:30pm

### **AWARDS:**

Announced at 5:00pm

### **LOCATION:**

St. Joseph Catholic School Campus

TEAM CAPTAIN NAME:
TEAM NAME (IF APPLICABLE):
PHONE NUMBER:
EMAIL ADDRESS:

ENTRY DEADLINE: FRIDAY, OCTOBER 14<sup>TH</sup>, 2022

RETURN YOUR ENTRY FORM TO THE SCHOOL OFFICE

FOR ANY QUESTIONS OR CONCERNS PLEASE CONTACT AMY DOUGLAS 985.966.4645, <u>ADOUGLAS@SJSCRUSADERS</u>.

### CHILI COOK-OFF!

## FREE to enter! FREE to taste!



- ➤ Booth set up begins at 12:30pm. The cooking period will be approximately 2 hours. No team will be permitted to start cooking prior to 1:00pm. Entry turn in will be at 3:30pm. You will be asked to submit approximately 20oz of your chili to be used in the official judging. St. Joseph will provide the container.
- Each team will be provided with a spot which will be numbered with that team's official event identification number. Each team will supply all their own supplies and equipment needed to prepare their chili.
- ➤ Due to timing teams may chop, dice, and slice ingredients prior to the competition. Teams may not pre-cook any ingredients prior to the event. Chili must be cooked on site; there are no exceptions to this rule.
- > St. Joseph will provide 8oz Styrofoam cups, spoons, and napkins which will be used to serve your chili to the public.
- > Contestants are asked to always keep their area clean.
- Each contestant must cook a minimum of FOUR gallons of chili.
- ➤ A panel of judges will be at the event site and determine their favorite choice by majority vote.
  - o They will be asked to consider the following:
    - TEXTURE: The texture of the meat should not be tough or mushy.
    - FLAVORING: The chili should have good flavoring and chili pepper taste (not too hot or not too mild).
    - CONSISTENCY: Chili should be a smooth combination of meat and gravy not too thin or too thick.
    - SPICE AND HEAT: Blending of the spice and how well they permeated the meat.
    - AROMA: This will be a personal preference of the judge.
    - COLOR: The submitted chili should look appetizing.

There will be prizes for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place in the Official Judges Category.

There will be a prize for People's Choice.