

## Fall Brawl – Chili Cook Off and Contest!

The TL;DR version:

Bring at least 1 gallon of your best homemade chili to feed the masses on Saturday night

- Chili can be made on-site or ahead of time. Electrical outlets will be provided for crock pots and roasters.
- List the style and ingredients you put in the chili (for allergies) and note how spicy it is.
- Enter that chili into the competition by 3:30pm Saturday and have it judged.
- Only one entry is allowed per participant

### THE DETAILS:

Why: This is a chili cook off contest that is also a sneaky way for us to feed the masses on Saturday night. Most people like chili, and it is fall, so we want to give people some comfort food. The Villa will provide side dishes, like cornbread, peanut butter sandwiches, veggie sticks, drinks and deserts, as well as a large amount of chili designed to feed the masses. The Villa will also provide a large standard batch of Chili Con Carne that is not spicy to feed the masses. Additional chili powders, and spices will be made available to kick up any of the entries as well as the Villa Chili.

What: This is a non-period cooking competition, so feel free to use whatever ingredients and methods required to produce a great chili.

Pick one of the three Styles listed below to further identify the chili entered. All entries will be judged, based on how closely the style was followed, along with other criteria. See the judges form here:

All chilies are judged together, not in separate categories, and only one chili will be awarded the judges prize.

See the “Chili Cook-Off Score Sheet” for details on how the entries will be judged. Entries must include an entry name, the style, list of ingredients, and estimated 1 through 5 chilies on the spice-o-meter. Entrants will be given a card to fill out to place in front of their entries. Please have your own printed list of the ingredients. Participants will be provided with an entry card to be displayed with the entry and later that evening.

Chili Styles - Pick a chili style. Styles are only for reference and will be judged based on how well the chef stayed with the style, but all entries are judged together, not by style.

Chili Con Carne - Red Chili with Tomatoes, Beans and Meat (beef and/or pork) and an array of veggies.

Vegetarian Chili - Red Chili without any meat

Other Styles:

For entries that do match the two listed above, state the name of the style based on these options, or name and define any other style chosen for the entry.

White Chicken Chili: (as the name implies, a white chili, usually with northern beans and chicken)

Black Bean Chili: (usually a much darker colored chili)

Texas Chili: (Meat (normally beef and/or pork with Chilies, Tomatoes only, no beans or veggies)

Alternative meat chili: (venison, rabbit, buffalo, ostrich, elk, turkey, pheasant, etc)

When: : Official judging will happen at 3:30pm on Saturday, October 12th. Chefs will need to have their own crock pots, their entries warmed, and ready to serve to the judges at that time. The Judges' choice will be announced at 5pm. The rest of the entry will be made available for the populace.

Where: Judging will occur in one of the buildings with power outlets, likely the building used for A&S, but the exact details will be given that day. Bring a crock pot to keep your entry hot ready for judging by 3:30pm.

FALL BRAWL CHILI COOK-OFF CONTEST ENTRY FORM:

ENTRY #: \_\_\_\_\_

CHEF'S NAME: \_\_\_\_\_

NAME OF ENTRY FOR CHILI COOK-OFF CONTEST:

STYLE OF CHILI:

INGREDIENTS (Specify all ingredients, amounts not needed):

CHILI SPICE-O-METER (Please indicate by circling 1 - 5)

1

2

3

4

5

