



## Official Rules and Regulations for Chili Cook-Off

1. The official signed chili cook-off registration form must be received by March 7<sup>th</sup>, 2026. On-site registration will not be accepted. Space is limited.
2. Set up of your assigned area must be complete and chili ready to serve to official judges by 11:00 am. Entrants may begin setting up their tables by 8:30 am.
3. Chili must be cooked from scratch at home and brought on-site the day of the cook-off, ready to eat.
4. The chili container must be a crock-pot or electric roaster to maintain the chili at a temperature of 140 degrees or higher. Contestants may also bring their own camp stove and pot if they prefer to use them, again maintaining a temperature of 140 degrees or higher.
5. True chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices, and other ingredients. Beans ARE allowed. (Vegetarian chili will be accepted.)
6. Contestants are responsible for supplying their own **SERVING** utensils. CHP will supply tasting cups, spoons, napkins, etc.
7. Each contestant will be assigned a “contestant number” by the Chief Scorekeeper and be given a container in which their chili will be collected at the time of the official judging. Each contestant should verify that the number on the bottom of their container is the same as their contestant number assigned to them by the Chief Scorekeeper.
8. The decision of the judges is final. Judging will be based on score cards, which are numbered.
10. If you consider your chili to be hot and spicy **OR if your chili contains allergens (peanuts, shellfish, dairy, etc.)**, please have a sign saying so.
13. Each contestant is responsible for policing and cleaning up the area at the end of the day and removing all items from the area. No items shall be allowed to remain after the close of the Cook-Off.
14. Chili should smell good, look good, and above all else, taste good. Criteria for judging are:
  - A. TASTE – Taste, above all else, is the most important factor. The taste should consist of the combination of the ingredients, with no particular ingredient being dominant, but rather a blend of the flavors.
  - B. CONSISTENCY – Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy.
  - C. AROMA – Chili should smell good. This also indicates what is in store when it is tasted.
  - D. COLOR – Chili should look appetizing. Reddish brown is generally accepted as good. Chili is not yellow or green. White chili made from chicken or turkey and white beans is permissible.
  - E. BITE – Bite left after tasting is the heat created by the various types of chili peppers and chili spices. Hot does not mean inedibly hot.
15. At no time should you leave cooking chili unattended. This is for safety, sanitary, and integrity reasons.