
Chili & Cornbread Cook-Off Guidelines

Guidelines

1. True chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients. Variety Entries are encouraged - meatless, spicy, white, or surprise ingredient.
2. All ingredients must be pre-cooked and treated prior to the event – chili is to arrive ready to eat. Plan to arrive with your entry to Eisenberg Social Hall by 10:40a.m. for Judging.
3. Contestants are responsible for supplying all of their own serving utensils and products related to their chili submission and maintenance of its proper temperature for serving. An electrical outlet will be available for each entry and a crockpot is recommended. Spoons and bowls for use in serving chili to the general public will be provided.
4. The decision of the judges is final. Judging will be based on score cards which are numbered. 80% of the final tally will be from judges score cards. 20% will be from scorecards from “people’s choice.” Prizes will be awarded at 12:45p.m.

Judging

1. In this competition the chili will be blind judged (no one knows the identity of the cook) and scorecards will be based on the following six characteristics:
2. Texture: The texture of the meat shall not be tough or mushy
3. Flavor: The chili should have good flavoring and chili pepper taste (not too hot or too mild)
4. Consistency: Chili should be a smooth combination of meat and gravy not too thin or too thick
5. Spice and taste: Blending of the spices and how well they have permeated the meat
6. Aroma: This will be a personal preference of the judge
7. Color: The submitted chili should look appetizing

There will be a People’s Choice ballot box for people to score the chili and cornbread. Scorecards will be collected at the end of the judging and tallied and that score added to the final tally.

~ Same guidelines and judging apply to cornbread entries ~

Any Questions? Contact Amber Russell at russella@uncsa.edu