

# Red Chili Cook-off

*Antlers Deer Festival and Outdoor Show - October 7, 2017*  
Pushmataha County Fairgrounds, Grass lot east of the Wildlife Heritage Center  
Entry Fee - \$25.00

**\*\*Please bring a copy of your recipe to the contest.\*\***

## **Chili Cook-off Schedule:**

Sunrise	Teams may begin setup and making cooking preparations as early as daybreak, but <u>must</u> be in place and cooking no later than 9:00 AM.
8:00 AM	Contestants' meeting inside main cook-off tent. At least one member from each team should attend for a review of the cook-off rules.
11:45	Cook-off officials will collect samples to be judged. After samples are collected public will be served.
1:00 PM	Winners announced

## **Provided for Chili Teams:**

- Apron (Additional aprons \$15 each)
- Serving cups, spoons, napkins
- Choice camp locale

## **General Team Guidelines:**

1. Provide **ALL** ingredients for the recipe: MEAT, water, seasonings, vegetables, etc.
2. Supply all utensils and cookware needed (cook pots, Dutch ovens, cutting board, knives, utensils, wash water, cooler, towels, pot holders, can openers, matches, etc.)
3. There will be no electricity, so teams will need to provide source of cooking heat and fuel. Check burn ban when considering heat source.
4. Some type of sign identifying the team.
5. A container to dispose of excess grease (unless the grease is one of the ingredients).
6. If shade is desired for cooking, teams will need to bring a canopy or tent fly and any chairs, tables, or aprons needed by team members.
7. Only team members are allowed in the cooking area! One team member should remain in the cooking area at all times, for fire safety reasons. Please interact with the public, but do not allow them too close to the actual cooking area.
8. *After* submitting judging samples, teams will offer samples to the public from the team's camp. Give samples ONLY to those wearing an armband as proof of purchase and only in the cups provided to your team.
9. The winning teams agree to make their recipes available for publication in any future DCTA cookbooks, the Antlers American newspaper, the Clayton Today newspaper, and/or on the Antlers Deer Festival website.
10. Teams must clean up their booth and cooking area after the cook-off. Booth spaces must be returned to the condition they were found in.

## **Red Chili:** Chili cooked with red chili peppers - Five (5) gallons

1. **All** chili must be cooked on-site, from "scratch", in the open, on the day of the cook-off. "Scratch" is defined as starting with raw meat. Chili powder may be used, but commercial chili mixes, such as Williams, are NOT PERMITTED.
2. No ingredient (meat or fresh vegetables) may be pre-cooked in any way prior to the commencement of the official cook-off. **HOWEVER**, if the food can be purchased already canned, sliced, diced, cooked, etc. you may use it, e.g., canned tomatoes, frozen onions, etc. All other ingredients must be chopped or prepared during the preparation period.

3. Each team must prepare a minimum of FIVE (5) gallons of chili. There are no restrictions on types of filler ingredients such as beans, pasta, rice, hominy, flour, corn, eggs, pecans, etc. If you think it will make your chili better, throw it in!
4. Chili for judging may be submitted only in the cup provided by the cook-off officials. Only chili may be submitted; any extras will be discarded.
5. As this is a family event and Pushmataha County is a dry county, alcohol use is not permitted. It may be used as a chili ingredient, but should be handled and added discreetly and the opened container disposed of properly.

**Judging:** Entries will be blind-judged on the following criteria:

Chili:

- a. Aroma and Color– appetizing, tantalizing smell with an appealing red chili coloring, not green or yellow
- b. Consistency – should be a smooth combination of meat, sauce, and vegetables without being greasy, watery, lumpy, or grainy
- c. Taste – a pleasant boldness, thoughtful spice usage, enjoyable heat level, and overall heartiness will be considered superior. The taste should be the combination of the meat, peppers, spices, etc., with no particular ingredient being dominant, but rather a blend of the flavors.
- d. Aftertaste or Bite – Bite is the heat created by the various types of chili peppers and chili spices. A warm, lingering, un-bitter, chili taste should remain on the palate after swallowing.

**Best of Show** should incorporate an outdoor or rustic theme and must adhere to the showmanship rules: (judged on showmanship/etiquette, decoration, costumes, originality, creativity, and presentation/cleanliness).

- a. Showmanship must be limited so as not to interfere with other show teams, or to cause hazardous or unsafe conditions to exist (guns, fireworks, etc.).
- b. Music may be used, with limited volume, so as not to interfere with surrounding cooks, public enjoyment or show teams.
- c. Teams must not offer or dispense any alcoholic beverages to spectators.
- d. Disqualification will result for any team discharging firearms, or using any other explosives or noise-producing pyrotechnics. (No guns, capable of firing bullets or blanks, will be allowed.)
- e. Obscenity, nudity and lewdness are banned.

**Health & Safety:** Contestants are solely responsible for the proper selection, storage and refrigeration (if necessary) of all ingredients, the sanitation of their cooking area and the preparation of foods that are safe for human consumption. Aside from a simple barrier separating cooking and spectator areas, responsibility for safety of contestants and spectators rests solely with the contestants. Safe use of fires, other heat sources and cooking equipment is the responsibility of the individual contestants. Some type of hair restraint (hat, hair net, pony tail holder, etc) should be worn during the cook-off. Good hand washing practices are required – use a separate basin or wet wipes for hand washing. Please use safe food handling procedures in the cleanliness of food preparation and cooking. Teams should start with clean equipment and keep the preparation area and utensils clean. Dishwashing facilities, including washing, rinsing, and sanitizing basins, are suggested for all teams. Tasting utensils must be washed immediately after use. All washing of dishes **MUST BE DONE** in your own area.

**Disqualification** may result in the event that any of the guidelines are not followed. Chili cook-off officials will be monitoring preparations and procedures throughout the morning. Dishonesty will not be tolerated.

DISCLAIMER: Judges' decisions on cooking contests and Cook-Off Committee's decision on rules are final.

*All announcements day of cook-off supersede these rules.*

