

Are you ready for a delicious and action-packed chili cook-off? To ensure fairness and an enjoyable experience for all involved, here are the chili cook-off competition rules:

1. Entry Requirements:

- All participants must be registered for the September 14th event. To participate in the competition, you must inform IFMA LA in advance. To do so, send an email to Sarah Musnicky at smusnicky@yahoo.com.
- Each participant can submit only one chili entry.

2. Chili Preparation:

- All chili must be cooked by the participant from scratch and brought to the venue. We have a kitchen for heating up your chili.
- The primary protein must be chili-appropriate (e.g., beef, pork, chicken, turkey, vegetarian, etc.).

3. Ingredients:

- There's no strict limitation on the type of cooked ingredients (e.g., no beans, specific chili pepper varieties, etc.) but no extra toppings like sour cream, onions, cheese, fresh jalapenos, can be added as part of the judging.

4. Cooking Time:

- Please bring your chili already cooked and ready for tasting. The competition will start at 6pm.

5. Chili Sampling:

Participants must provide enough chili for sampling by judges.

- Chili is to be presented in small disposable cups.
- We will provide cups and spoons. Please bring a ladle or serving spoon.

6. Presentation:

- Each chili entry is judged on taste, aroma, texture, and presentation.
- Neat and creative presentation can earn additional points.

7. Judging:

- A panel of judges from the board will evaluate the chili entries through a blind taste test.
- Judges will use a scoring system and rank their preferences.

8. Scoring:

- Scoring criteria can include taste, aroma, texture, presentation, creativity, and adherence to the chili cook-off spirit.

9. Prizes:

- Prizes will be awarded for various categories such as Best Overall “A Round of Applause” Chili, Most Unique “Not Your Mother’s Chili”, Spiciest “Fire in the Hole” Chili.