

## **Official Rules and Regulations for the Chili Cooks for the Windy Winery Chili Cook-Off**

The following rules are to be adhered to by all cook-off chair people, cooks, judges and/or assistants:

1. True chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients with the exceptions of items such as beans or spaghetti, which are **STRICTLY FORBIDDEN**.
2. The entry fee will be \$5.00 per chili entered. Contestants may enter more than 1 batch of chili. There will be a 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place Prizes.
3. All ingredients must be pre-cooked & treated prior to the event – chili is to be brought “ready-to-eat” must be brought to winery in a slow cooker.
4. Contestants are responsible for supplying all of their own utensils & products relating to their chili submission and maintenance of its proper temperature for serving. Spoons and cups for use in serving chili to the general public will be provided. Condiments will also be provided.
5. Each contestant must cook a minimum of four (4) quarts of competition chili. Contestants are permitted to prepare only one (1) pot of competition chili, which will be submitted for judging. Any additional chili (Other than that which is submitted) will be for public consumption.
6. **COOKS MAY HAVE TO TASTE THEIR CHILI** – At the discretion of the judges, chili cooks may be required to remove the lids from their chili cups and taste their chili before turning in for judging. (If a contestant refuses, his or her chili will be disqualified.
7. No other alcohol may be used in the chili other than Windy Winery Wines Texas state law licenses only Windy Winery wine on the premises. **DO NOT BREAK THE LAW!**
8. **NO ALCOHOL** of any type will be allowed on Windy Winery premises other than our own wines.
9. The decision of the judges is final. Judging will be based on score cards which are numbered.
10. 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.

## **Judging**

In this competition the chili will be judged and scorecards will be based on the following six characteristics:

1. Texture: The texture of the meat shall not be tough or mushy
2. Flavor: The chili should have good flavoring and chili pepper taste (not too hot or not too mild)
3. Consistency: Chili should be a smooth combination of meat and gravy not too thin or too thick
4. Spice and taste: Blending of the spices and how well they have permeated the meat
5. Aroma: This will be a personal preference of the judge
6. Color: The submitted chili should look appetizing

For more information please call **979-836-3252**

**PUT NO BEANS IN THE COMPETITION CHILI! (Please re-read Rule #1)**

Windy Winery Chili Cook-Off Committee will provide the cups and spoons for sampling chili.