

Ocoee Professional Firefighters St. Patrick's Day



RULES AND REGULATIONS

1. Traditional Red Chili is defined by the International Chili Society as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients. (beans are acceptable)
2. The entry fee will be **\$25.00** per chili entered. There will be awards for each division.
3. No ingredient may be pre-cooked in any way prior to the commencement of the official cook off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Meat may be treated, pre-cut or ground. MEAT MAY NOT BE PRE-COOKED. All other ingredients may be chopped or prepared prior to event.
4. **Chili must reach the judges tent between 3:30 and 3:45
Chili can continue to be served until 4:45 for people's choice**
5. A representative of the sponsoring organization shall conduct a contestant's meeting, at 12:00 with final instructions and answer any questions.
6. Contestants are responsible for supplying all of their own cooking utensils, etc. The sponsors of the cook off will provide an area for each contestant (ONE 15' X 15' AREA). Cooks are expected to provide their own propane cook stoves, serving utensils, pots, fire extinguisher, etc.

7. Each contestant must cook a minimum of TWO quarts of competition chili prepared in one pot, which will be submitted for judging.
8. 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.

There will be three divisions:

1. Civilian Entries
2. Police/Fire Entries
3. Commercial Entries

*** Trophies will be awarded each division winners ***

Judges Pick in each division

ONE People's choice

Judging

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:

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