

RWOP 2023 Chili Cook-Off Rules

LAZY G BREWHOUSE
220 W. Leroux Street
Prescott, AZ 86301

October 24, 2023
1:00 to 4:00 pm

The following rules are to be adhered to by all cook-off contestants:

1. Chili will be defined as any kind of meat or combination of meats cooked with chili peppers, various other spices, and other ingredients, including beans. Green chili and red chili recipes are acceptable.
2. **Entry fee will be \$25 per chili entered.** Contestants may enter one batch of chili. There will be awards for 1st, 2nd and 3rd place.
3. **Chili Cooking Rules**

Quantities required for **distribution** to the public:

- **Red, Green/White Chili: Minimum of 2 gallons**
- **COOKED FROM SCRATCH** - "Scratch" is defined as starting with raw meat. No marinating is allowed. Commercial chili powder is permissible, but complete commercial chili mixes ("just add meat" mixes that contain premeasured spices) are not permitted.
- Use your own favorite recipe, with or without meat, with or without beans. Meat may be beef, pork, lamb, bison, elk, venison, chicken, or turkey. Veggie (meatless) chili is okay. Beans are encouraged, but not mandatory. Ingredients may be cut, shredded, or ground to any size. No rice or macaroni. **No MSG. If peanuts or peanut oil is used, a warning sign must be displayed.**
- **RED** chili is defined as any type of meat and may be beef, pork, lamb, bison, elk, venison, chicken, or turkey, cooked with **red chili peppers** and other spices and ingredients. Beans ARE permitted, including canned beans
- **GREEN/WHITE** chili is defined as any type of **white meat** or combination of white meats, e.g., pork, chicken, turkey, etc., cooked with **green chili peppers** and other spices and ingredients. Beans ARE permitted, including canned beans.

- **SANITATION** - Everything must be prepared in a sanitary manner.
 - Gloves must be worn when handling, cooking, and serving.
 - Chili must be covered with a lid when not serving.
 - Teams are **NOT allowed** to give samples to the **public prior to 1:00 pm**. Any deviation from this rule will result in disqualification.
 - Place Awards will be decided by People's Choice.
4. All ingredients must be pre-cooked and treated prior to the event. **Chili is to be brought ready to eat.**
 5. Cook-off contestants must arrive no later than 12:00 Noon at the Lazy G Brewhouse with their competition chili. Your chili should be delivered to an RWOP representative in the outside patio area. Once your chili is delivered, an impartial RWOP representative will set up, maintain, and serve the chili. **To keep the judging impartial, you are not to assist with setting up your chili OR hover near or around your chili during the tasting period.**
 6. Contestants are responsible for supplying all their own 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 cups for use in serving chili to the public will be provided by RWOP.
 7. **Each contestant must cook a minimum of two (2) gallons of competition chili.** Each contestant will be assigned a "contestant's number" upon delivery of their chili.
 8. **Each contestant shall submit a list of the chili ingredients (not recipe) along with the spice/heat level rating from 1 to 5, with 5 being the hottest.**
 9. Judging shall be by People's Choice. There will be a People's Choice ballot box for each chili entry. People's Choice Chili is judged only by the people.
 10. There will be a \$20.00 charge for 9 tastings to anyone wishing to participate in public consumption and judging. It is not necessary for you to be an RWOP member to participate. Note: The contestants will not be charged for their tasting.
 11. Chili cook off competitors are limited to the first nine entrants. There will be a stand-by list in case an existing competitor must cancel.

Early sign up for the chili-cook off contestants and tasters begins at the Ways and Means table at the August 9th luncheon. If you have questions, please contact Michele Hamer at (928-237-7323 or email michamer@msn.com).