



FALL CREEK

Chili Cook-Off Rules

Sunday, November 3rd, 2024 ~ Chili Submission at 2:30pm

GENERAL INFORMATION:

- All contestants of the chili cook-off must be residents of Fall Creek
- If contestant is under the age of 18 they must be accompanied by an adult
- Contestants must register using the official Fall Creek Chili Cook-Off Registration Form found online at www.fallcreekhouston.com
- Registration Form must be received by the Lifestyle Director, Tina De Ases, in the Fall Creek Clubhouse by the end of the day on Friday, November 1st, 2024.
- Contestants may only enter one chili category.
- A maximum of 10 entrants will be accepted in each of the two categories
- All ingredients must be pre-cooked & heated prior to the event; chili is to be brought “ready-to-eat and judge”
- Contestants are responsible for supplying their own utensils and products relating to their chili submission and must maintain it at a proper serving temperature throughout the judging
- Spoons and cups for use in serving chili to the judges and public will be provided
- Each contestant must cook a minimum of four (4) quarts of competition chili, preferably brought in a crock pot or other large pot. Electrical outlets will be provided to keep the chili warm
- Each contestant is responsible for policing and cleaning up at the end of the tasting and removing all items from the food service area
- No items shall remain after the close of the cook-off at 5:00pm

CHILI CATEGORIES

- *Traditional Chili:*
 - Any kind of meat or combination of meats cooked with chili peppers, tomatoes, various other spices and other ingredients
 - Must use beef, other red meat, or combination thereof
 - Base/gravy must be red or brown in color
- *Non-Traditional Chili:*
 - Use of beans, rice, noodles, or other fillers
 - Any base/gravy that is not red or brown in color
 - Use of meats other than beef or other red meats
 - Examples of non-traditional chili include:
 - White Chili
 - Chili Verde
 - Cheesy Chili
 - Vegan/Vegetarian Chili

JUDGING:

Chili will be judged by attendees of the Fall Creek Concert & Cook-Off and deputies from the Harris County Sherriff's Office until all chili is gone or 5:00pm, whichever occurs first. Ballots will be provided for those that wish to judge. Areas that judges will be instructed to consider include:

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