



Soup & Chili Cook-off

Kinship

**MAKE A DIFFERENCE BY COOKING FOR KINSHIP!
5-7 PM AT THE FALLS BALLROOM ON OCT 21ST**

The Cook-off

Kinship's Soup & Chili Cook-off annual fundraiser began in 1999, and features great tasting soups & chilis made by area restaurants & teams. The 400+ people in attendance enjoy the wide variety of samples in addition to breadsticks, ice cream, bluegrass gospel music, fellowship, fun competition, raffle & an auction, all to support Kinship's youth mentoring program.

Enter a Soup and/or Chili

The Cook-off is open to area restaurants and teams who want to enter a tasty soup and/or chili & who have access to a large volume kitchen (i.e. restaurant, church, etc.). There is no registration fee. You are asked to make 5-6 gallons of your entry. Registration is online (QR code below) or paper application can be sent by request. **REGISTRATION IS DUE SEPTEMBER 30TH!**

Competition

The Cook-off is a fundraiser for Kinship, but that doesn't take away from the competition between cookers. There are cash prizes for the top three soups & chilis, along with "People's Choice" traveling trophies awarded by the votes of the 400+ attendees of the Cook-off.

Your generosity is vital for this non-profit youth mentoring program which relies upon donations, fundraisers & grants to provide our needed service for this community! We will work hard to promote & recognize your generous involvement online, in ads & flyers, and also at the Cook-off!

Soup & Chili Cook-off
Monday, October 21st (5 -7 PM)
Falls Ballroom - Little Falls, MN



KINSHIP OF MORRISON COUNTY
(320) 632-8806 / INFO@KINSHIPOFMC.ORG

www.kinshipofmc.org
facebook.com/KinshipofMorrisonCounty



Soup & Chili Cook-off 2024 Registration Form



KINSHIP'S ANNUAL SOUP & CHILI "COOK-OFF FOR KIDS" Falls Ballroom - Monday, October 21, 2024, 5:00 PM – 7:00 PM

You will be serving food to the public therefore it is essential that you meet these requirements. **At five to six gallons** of soup or chili are to be prepared in a Kinship approved kitchen using safe food handling practices, including good personal sanitation, clean NSF approved equipment, proper cooking, cooling, transporting, re-heating and serving. Meat must be cooked to appropriate temperature (beef, pork & poultry – 165°) and the entire product must be cooked to 165° prior to transporting to the Ballroom. Failure to follow requirements will disqualify you from the contest.

As a volunteer cooker, you are agreeing to the following Kinship requirements:

- Prepare **five to six gallons** of soup or chili in a licensed kitchen
- Bring one (preferably two) people representing your restaurant, group, etc. The Cook-Off is a venue which allows you to promote yourself. Feel free to bring a banner (2' x 6' max), fliers, etc. Consider a **BOOTH THEME** as a way to creatively combine your business or mission with your soup or chili. This could include decorations, costumes, themed soup or chili, etc.
- Transport food to the Falls Ballroom hot (above 140°)

COOKER INFORMATION

Restaurant / Organization: _____ Contact: _____

Address: _____ Phone Number: _____

Email: _____ Head Cook name: _____

NAME OF SOUP/CHILI: _____ BOOTH THEME: _____

All soup/chili must be served in a chafing dish and pan. Will you provide your own chafing dish & pan? ☐ Yes ☐ No, I need one

Do you need electricity at your table? ☐ Yes ☐ No If so, you need to bring your own extension cords. NOTE: There is limited outlet availability.

All soup/chili must be served with a ladle. **Kinship will supply a uniform, 2 ounce ladle, for each cooker. All soups and chili's must be served using the supplied ladle.**

PLEASE COMPLETE EACH OF THE FOLLOWING

1. **List all of the ingredients, or attach a copy (quantities and a recipe are not required).** Remember, all soup/chili must be made from scratch. This is important so potential tasters can identify concerns about food allergies or sensitivities or issues about dietary, religious or cultural restrictions.
2. **Where and when will the food be prepared?** All soup/chili must be prepared in an approved kitchen. Confirm that your kitchen is either Public Health approved or contact Kinship (632-8806) before you proceed.
3. **List the source(s)/supplier of all the ingredients used in recipe:** You may not use well water in your recipe. It must be city water, bottled water or from another approved source. You may not use home canned products or home-prepared food. Meat must be U.S. Department of Agriculture (USDA) or Minnesota Department of Agriculture inspected. All ingredients must come from an approved source, i.e., grocery store.
4. **List the equipment used to cook and maintain food at 140* F. or higher:** Heating and cooling equipment must be NSF approved. No crock pots. No electric roasters. The soup or chili must be maintained at a temperature of 140* F. or above. NOTE: Temperatures will be checked at the event. Products found to be in the danger zone must be reheated to 165° or will be rejected. **YOU WILL NEED TO BRING YOUR SOUP HOT, ANY LEFT-OVER PRODUCT MAY BE HEATED IN THE BALLROOM KITCHEN ON THEIR RANGES OR IN THEIR OVENS, OR IN AN NSF APPROVED HEATER THAT YOU PROVIDE.**
5. **Favorite Cook-off moment / memory:**

RETURN TO KINSHIP ASAP (DUE SEPT 30)

CALL KINSHIP WITH ANY QUESTIONS AT (320) 632-8806

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