

2021 OTSEGO COUNTY FAIR Chili/ Rib Cook Off

*Chili Rules

Set-up: 9:00 a.m.

Cooking: 1:00 p.m.

Judging: 4:00 p.m.

Announce Winners 4:30 p.m.

Official Rules

1. True chili is defined by the International Chili Society as any kind of meat, or combination of meats, cooked with chili peppers, various other spices, and other ingredients with the exception of items such as **BEANS** or **SPAGHETTI** which are **STRICTLY FORBIDDEN**.
2. No ingredients may be pre-cooked or treated in any way prior to the preparation period, which will begin approximately one hour prior to the commencement of the official cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce and 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 must be chopped or prepared during the preparation time.
3. The cooking period will be a minimum of three hours and a maximum of four hours.
4. Contestants must supply all needed equipment, supplies, decorations, cooking utensils, camp stove, turkey cooker, grill, and other facilities anytime after 10:00 a.m. on the day of the cook-off. Large enough to accommodate a pot of chili. The Cook-off Committee will provide space only for each contestant. Tables may be available on a first come basis with advance notice.
5. Each contestant must cook at least two gallons of chili.
6. Each contestant should verify their number on the bottom of the bowl to make sure it is the same as their contestant's number assigned to them by the Judges. Each contestant will be given a bowl in which their chili will be collected at the time of the official judging.
7. One entry form is required for each pot of chili entered.
8. No smoking / drinking / eating in the cooking area. Clean clothes or aprons. **NO** unauthorized personnel in cooking area. (**4** persons per team authorized)
9. No bare hand contact with foods. Gloves will be provided.

10. Contestants with infections restricted from food preparation and service.
Contestants with wounds on hands must wear gloves.

11. Judges will be told they should vote for the chili they like the best based on the following major consideration:

Aroma – Does it smell like Chili?

Color – Overall appearance, appealing to the eye.

Texture – Is it moist or dry?

Taste – Does it have good flavor, blend of spices, the overall palate appeal of the meat/spice combination?

Overall – The overall impression.

12. The decision of the judges shall be final.

13. Chili will be donated to contest for spectator samples.