

## **NACD Chili Cook-Off Competition**

Chili will be turned in at the NACD pavilion at the Ginnie Springs Social from 5:00-6:00pm, Friday, November 20, 2009. Judging will begin at 6:00pm.

Make your chili however you like it, but you must be willing to taste it before sharing it with the judges. Prepare a full pot of chili, it will be judged by hungry firefighters from the Spring Ridge Fire Department. You're responsible for keeping your chili warm, so bring a crockpot or hot plate, we'll provide the electricity.

There will be three categories of chili: Hot – Traditional – Exotic.

The winner of each category will compete for the grand prize and Best of Show.

Each judge will taste a sample and score it on a scale from 0-10 in the following four categories:

1. Taste: Taste, above all else is that most important factor. The taste should consist of the combination of the meat, peppers, spices, etc. with no particular ingredient being dominant, but rather a blend of the flavors.
2. Consistency – Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy or greasy.
3. Aroma and Appearance – We are talking about the aroma before it is consumed, not afterwards. Chili should look appetizing. Reddish brown is generally accepted as good.
4. Bite – Bite or after taste is the lingering flavor of the chili peppers and spices. This is not necessarily hot.

If a tie results, one judging sheet will be chosen at random to break the tie(s).