

Miami's Annual Heartland Chili Cook-off Rules

WHAT TO BRING

1. Cooking stove and fuel – “Coleman-type” propane or white gas.
2. Cooking pot, cutting board, knife, water, cooler (for meat and liquid refreshments), paper towels, spoons, can opener, and matches.
3. Meat (hand cut or chili grind), spices, and other ingredients for chili.
4. Table and chairs – for cooking and sitting. You generally will have a 10' x 10' cooking and show space.
5. If competing in showmanship, bring props, costume(s) and other gear.

JUDGING CRITERIA

Competition chili is blind judged on the following five criteria:

1. AROMA - Chili should smell appetizing.
2. CONSISTENCY - Chili should be a smooth combination of meat and gravy.
3. RED COLOR - Chili should look appetizing.
4. TASTE - Chili should taste good.
5. AFTERTASTE - Chili should leave a pleasant taste after swallowing.

BASIC CHILI COOKING RULES

1. Only one judging cup per chili pot can be turned in for judging.
2. CHILI MUST:
 - a. Be cooked on site the day of the cookoff.
 - b. Be prepared from scratch (no commercial chili mixes).
 - c. Be prepared in as sanitary a manner as possible.
 - 1) You must be willing to taste your own chili.
 - 2) Cooking conditions are subject to inspection.
 - d. Be prepared in the open (no motorhomes, closed tents, etc.).
3. Cooks must sign number slips in ink when they receive their judging cups and must not tamper with or mark the judging cups they receive. The head cook is responsible for safeguarding the judging cup and matching number. (A matching number must be presented to claim a winning chili.)
4. Each head cook must bring his/her judging cup (3/4 full or filled to designated level) to a designated place at a set judging time.

NOTE: Contestants who fail to comply with these rules will be disqualified from the competition for that cookoff.