

Official Rules and Regulations for the Chili Cooks for the 2016 Heroes BBQ Chili Cook-Off

The following rules are to be adhered to by all Chili Cook-Off cooks, judges and/or assistants:

1. True chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients.
2. Chili must be prepared on site.
3. Each contestant must cook a minimum of two (2) gallons of competition chili. Contestants are permitted to prepare only one (1) pot of competition chili, which will be submitted for judging. Any additional chili (other than that which is submitted) will be for public consumption.
4. Contestants are responsible for supplying all of their own utensils and products relating to their chili and maintenance of its proper temperature for serving. Spoons and cups for use in serving chili to the general public will be provided by NSBA. Condiments may be supplied by contestants.
5. Each contestant will be given a container in which their chili will be turned in at the time of the official judging. Judging will be performed as a "Blind Taste Test." A secret number system will be used to ensure confidentiality.
6. The decision of the judges is final.
7. Each contestant is responsible for policing and cleaning up the area at the end of the day and removing all items from the area. No items shall be allowed to remain after the close of the Chili Cook-Off.
8. Preparations may begin at 3:00 P.M. on Thursday, October 20, 2016. Turn-in times for judging will be between 5:30 P.M. and 6:00 P.M. on Thursday, October 20, 2016. Samples will be given out to the public beginning at 5:30 P.M. All samples to the public must be served in the sample cups provided by NSBA.

Judging

In this competition the chili will be blind judged (no one knows the identity of the cook) and scorecards will be based on the following six characteristics:

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: Spice flavors should be blended and have permeated the meat.
5. Aroma: This will be a personal preference of the judge.
6. Color: The submitted chili should look appetizing.