

## Chief Cook Discretion

The Chief Cook at his discretion, depending on the number and quantity of entries in each category, may decide to add or delete cooking categories, primarily due to lack of competition. Additional categories such as CHILI or chicken wings may or may not be substituted for any other category listed in the rules. The CHILI category rules are listed below. All Cook Teams must agree at the Cook Team Meeting prior to the Cook-Off if categories are recommended for change by the Chief Cook.



CHILI - All chili must be cooked from scratch on site the day of the cook-off. All chili must be prepared in the open under the cook tent (no cooking in motor homes, etc.). Chili must be cooked from scratch. "Scratch" is defined as starting with raw meat. No marinating is allowed. Commercial chili powder is permissible, but complete commercial chili mixes ("just add meat" mixes that contain pre-measured spices) are NOT permitted.

THERE WILL BE NO FILLERS in the CHILI - Beans, macaroni, rice, hominy, or other similar ingredients are not permitted and will automatically disqualify an entry. Judging will generally take into consideration the five criteria for scoring chili: aroma, consistency, red color, taste, and aftertaste.

CHICKEN WINGS – All chicken wings must be cooked on site the day of the cook-off. All sauces must be mixed on sight the day of the cook-off. Commercial off-the-shelf sauces may be used, however, personal sauce recipes are preferred. Judging will generally take into consideration the doneness and quality of cooking the chicken wings and the flavor of the sauce. Two sauce entries will be allowed.