



## Categories and Awards:

- ◆ **Traditional Red Chili:**
  - 1st Place (Trophy + \$150 value prize)
  - 2nd Place (Trophy + \$100 value prize)
  - 3rd Place (Trophy + \$50 value prize)
- ◆ **Jackpot**
  - 1st Place (Trophy + Bragging Rights)
- ◆ **Dessert**
  - 1st Place (Trophy + Bragging Rights)
- ◆ **People's Choice**
  - 1st Place (Trophy + Bragging Rights)
- ◆ **Best Booth**
  - 1st Place (Trophy + Bragging Rights)

## Location and Date:

Are you ready for some family fun? On October 20th, 2018 at Boulder Trail Park from 3:00pm - 7:00pm the LCDC will host the 4th annual Chili Cook-Off. If you are interested in showing off your cookin' skills while having a blast and supporting a good cause, register a team on the [website](https://www.lostcreekdads.com). You should act fast as we have only 20 slots available. You can compete in three categories Red Chili, Jackpot and Dessert. The more you sign-up, the more trophies you can win and the more bragging rights you get!

## Schedule:

11:30	Registration & Setup
12:00	Cook time starts
2:45	Contestant Meeting
3:00	Samples ready for public
3:30	Chili cooking ends & samples of chili delivered to judges table
4:30	Jackpot cooking ends & samples of chili delivered to judges table
5:30	Dessert cooking ends & samples of chili delivered to judges table
6:00	Best Booth Voting while People's Choice collection then count
6:30	Winner Announcement

# Traditional Red Chili Rules:

Entries are blind judged on the following four criteria:

1. *COLOR: Chili should look good (Appearance. Chili may range from reddish to reddish-brown or brown).*
2. *AROMA: Chili should smell good.*
3. *CONSISTENCY: Chili should be a good meat and gravy combination.*
4. *TASTE: Chili should taste good above all else.*
5. *AFTERTASTE: Residual taste should be pleasant. The aftertaste or bite is the heat created by the various types of spices and or peppers.*

**BASIC CHILI COOKING RULES - FOR THE TRADITIONAL RED CHILI COOK-OFF, any kind of meat or combination of meats cooked with red chili peppers, various spices and other ingredients. Beans, pasta and/or any other filler are strictly forbidden.**

This chili may be prepared at home the night before and warmed up on site.

1. Only one judging cup per chili pot can be turned in for judging.
2. **CHILI RULES:**
  - a. Be cooked on site (or the night before) the day of the cook-off.
  - b. Must be heated on the day of competition to 160 degrees and then kept warm at 140 degrees for serving.
  - c. Be prepared from scratch (no commercial chili mixes).
  - d. Any kind of meat or combination of meats cooked with red chili peppers, various spices and other ingredients
  - e. Beans, pasta and/or any other filler are strictly forbidden.
  - f. No ingredient may be marinated, precooked or smoked in anyway prior to the commencement of the official cook-off.
  - g. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and or/mixing of spices.
  - h. Meat may be treated with seasoning, pre-cut or ground.
  - i. No condiments may be added when turning in judging cups, no "toppings."
3. Be prepared in as sanitary a manner as possible.
  - a. You must be willing to taste your own chili.
  - b. Cooking conditions are subject to inspection.
4. Cooks must sign removable part of the ticket 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 ticket. (A matching signed ticket must be presented to claim a winning chili.)
5. Each head cook must bring his/her judging cup (3/4 full) 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 cook-off.**

# People's Choice Rules:

All cooks shall compete in the People's Choice competition and are asked to bring at **least four gallons of chili** to give out as samples to the public. You will be given 2 oz portion cups and a 2 oz ladle for this purpose. Every paid attendee will receive a token to vote for their favorite chili. TEXSAR Heroes will receive 10 tokens. Feel free to add condiments, it may sway tasters to vote for your chili and remember, the cooks with enough chili to serve to the end of tasting have the best chance of winning the trophy.

# Jackpot Rules:

BASIC JACKPOT COOKING RULES - FOR THE DISH where anything goes. This is where you strut your stuff with your favorite recipe. You may also present any other style of chili here, Homestyle, Chili Verde, Veggie, etc.

*Homestyle Chili:* any kind of meat or combination of meats and/or vegetables cooked with beans, chili peppers, various spices and other ingredients. Beans are required. This category is also offered for Youth cooks, following the same rules.

*Chili Verde:* any kind of meat or combination of meats cooked with green chili peppers, various spices and other ingredients. Beans and pasta are not allowed.

*Veggie Chili:* any kind of vegetable or combination of vegetables cooked with chili peppers, various spices and other ingredients. The use of meat and meat byproduct is not allowed.

This dish may be prepared at home and warmed up on site, making sure to observe the 160/140-degree temperature rules:

1. *Only one judging container per recipe can be turned in for judging.*
2. **RECIPE MUST:**
  - a. *Be cooked on site (or the night before) the day of the cook-off.*
  - b. *Must be heated on the day of competition to 160 degrees and then kept warm at 140 degrees for serving.*
  - c. *Be prepared from scratch (no commercial packages or mixes).*
  - d. *Be prepared in as sanitary a manner as possible.*
    - i. *You must be willing to taste your own recipe.*
    - ii. *Cooking conditions are subject to inspection.*
  - e. *No sweet, dessert like, dishes may be entered.*
3. *Cooks must sign removable part of the ticket in ink when they receive their judging containers and must not tamper with or mark the judging containers they receive. The head cook is responsible for safeguarding the judging container and matching ticket. (A matching signed ticket must be presented to claim a winning recipe.)*
4. *Each head cook must bring his/her judging container (3/4 full) 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 cook-off.**

# Dessert Rules:

BASIC DESSERT COOKING RULES - FOR THE DISH where anything SWEET goes. This is where you blow our minds with creativity and tantalize our taste buds. This dish may be prepared at home:

1. *Only one judging container per recipe can be turned in for judging.*
2. **RECIPE MUST:**
  - a. *Be prepared on site (or night before) the day of the cook-off.*
  - b. *If a warm dessert, must be reheated on the day of competition to 160 degrees and then kept warm at 140 degrees for serving.*
  - c. *Be prepared from scratch (no commercial packages or mixes).*
  - d. *Be prepared in as sanitary a manner as possible.*
    - i. *You must be willing to taste your own recipe.*
    - ii. *Cooking conditions are subject to inspection.*
3. *Cooks must sign removable part of the ticket in ink when they receive their judging containers and must not tamper with or mark the judging containers they receive. The head cook is responsible for safeguarding the judging container and matching ticket. (A matching signed ticket must be presented to claim a winning recipe.)*
4. *Each head cook must bring his/her judging container (3/4 full) 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 cook-off.**

# What happens at a chili cook-off:

- When you get to the site of the cook-off, get there early enough to get all set up and ready to cook before the cook-off is scheduled to begin.
- After you get set up, you can sign in at the judging area. Announced cooking time will start and you may begin.
- Next, the Head Judge will call for the cooks meeting. You will be given any special instructions and be told when and where to turn in your Chili. For Open Chili, all precooked ingredients must be reheated to 160 deg. F and held at 140 deg. F.
- You will obtain your sample cup from the Head Judge.
- Take the ticket out of your sample cup and sign the back of it. Put the ticket in a safe place. This ticket has a duplicate taped to the outside of your sample cup and will be the only way to identify your Chili. You must sign your ticket, in ink, with both your first and last name in front of a cook-off official.
- If you damage or lose your sample cup or ticket, contact the Head Judge as soon as possible. The Head Judge will instruct you on how much Chili to put in your sample cup at turn in time (usually 2/3 to 7/8 full).
- Turn in time will be announced at the cooks meeting. It is usually 3-4 hours after the cooking time begins.
- Just before Chili turn in time, fill your sample cup to the level that was given at the Cooks Meeting, put the lid on and take the cup to the turn in area.
- Try not to spill any Chili down the side of the cup. If you do wipe the cup off with a damp cloth.
- Do not tamper or mark the outside of the cup in any manner. If the Head Judge sees any apparent attempt to mark the outside or inside of the cup you will be disqualified.
- The cups are now taken to the judging area and the judging begins...
- The Head Judge will inform you when the judging is completed, and announcement of the winners will begin.
- The Chili winners will be announced. The ticket will be removed from the side of the cup and the number will be read. If the number matches the one you have, you have won! You will have to present the signed, matching ticket to claim your award.
- Remember to clean up your area before you leave. Our sponsors expect us to leave the area as clean as we found it.

## Chili Tips

- Meat should be cubed in about 1/4 to 1/2-inch cubes. Chili Grind can be used but cubed meat seems to place better.
- If you use any fresh ingredients (onions, peppers, garlic, etc.), run them through a blender to make them as smooth as possible. Chunks of anything except meat could get lower scores from some judges.
- Some judges do not like the taste of beer or booze in their chili.
- Use the two-spoon method to taste your chili. Take the chili out of your pot with one spoon and drop chili into your tasting spoon. This enables you to taste your chili without putting the spoon from your mouth into the chili pot. Never put a spoon that's been in your mouth into the chili pot.
- Before you start serving the public, take a sample of your chili and put it in a container to take home. This will let you taste and critique your chili the next day.
- Ask other cooks to critique your chili...everyone is glad to help.
- Don't change your chili recipe too rapidly. Small changes will let you keep track of what works and what doesn't.
- Try your recipe at home. Have your friends, family and co-workers critique it.
- Remember you are trying to please the judges, not yourself.
- At the cook-off, sample the chili of the top cooks to see what is winning. Taste the samples as soon as possible after turn-in. If the chili has sat cooking in the pot for a while after turn-in, it could taste completely different than what was turned in.

## Our Mission:

We love two things. Chili and giving back.

**The Lost Creek Dad's Club** is a 501(c)(3) Corporation and over the years we have raised and donated money to charities around Austin, Texas.

The mission of The Chili Cook-Off is to celebrate the National Dish of Texas, Chili, in addition to raising charitable funds to support TEXSAR, who have deep roots in our community.

TEXSAR: Texas Search and Rescue has been a significant leader in disaster response and recovery in the great state of Texas for more than a decade. TEXSAR serves all citizens of Texas and deploys at the request of local and state law enforcement, fire service and emergency management agencies, the Office of the Governor, and relief organizations. Our member-volunteers helped look for missing persons, aided in body recovery searches, participated in cold cases, acted as a force multiplier to other agencies during peak events, and continue to search for two missing children from the Memorial Day 2015 flooding on the Blanco River.

