



ICS Chili Cook Off Application

Mail, drop off, fax, or email registration:
 Palos Park Recreation
 8901 West 123rd Street
 Palos Park, Illinois 60464
 Fax #: 708-671-3767
 recreation@palospark.org

Make checks payable to the Village of Palos Park

Team Name: _____

Head Cook: _____

Address: _____

City: _____ State: _____

Zip: _____ Telephone () _____

Email: _____

_____ Red Chili \$25 (ICS Member # _____)

_____ Red Chili \$75 (Non-Member)

_____ Chili Verde \$15 (ICS Member # _____)

_____ Chili Verde \$65 (Non-Member)

_____ Salsa \$5 Entry Fee

**Fee increases on September 2 by \$5

Event	1st Prize	2nd Prize	3rd Prize
Red Chili	\$300	\$100	\$50
Green Chili	\$150	\$75	\$25



ICS Chili Cooking Rules

- Traditional Red Chili is defined as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients, with the EXCEPTION OF BEANS and PASTA which is forbidden except for People's Choice.
- Green Chili (Chili Verde) is defined as any kind of meat or combination of meats, cooked with green chili peppers, various spices and other ingredients, with the EXCEPTION of BEANS and PASTA which is forbidden except for People's Choice.
- Salsa- There are no rules as to the ingredients or how to prepare your Salsa. It may be prepared at home and brought to the site that day or it can be prepared on site. The Salsa Winner will receive \$50 prize money.
- No ingredients may be pre-cooked prior to the commencement of the official cook-off. The only exceptions are canned tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Meat may be treated, pre-cut or ground. MEAT MAY NOT BE PRE-COOKED. All other ingredients must be chopped or prepared during the preparation period.
- You must be an active ICS member to compete in any ICS competition. You must be at least 18 years old.
- The cooking period will be a minimum of 3 hours and a maximum of 4 hours. The exact starting and ending of the cooking period is to be announced by sponsoring organization.
- A representative from the sponsoring organization shall conduct a contestant's meeting where final instructions are to be given and questions answered.
- Contestants are responsible for supplying all of their own cooking utensils, etc.
- Each contestant must cook a minimum of two quarts of competition chili prepared in one pot, which will be submitted for judging.
- Each contestant will be assigned a number by the Chief Scorekeeper and be given an official 32 oz. judging cup. Each contestant should verify that the number on the bottom of their cup is the same as their assigned number. Each contestant is responsible to deliver their cup (filled to the bottom of the cup's rim) to the judging area at the official time for judging.



ICS Chili Cooking Rules (Cont.)

- Judges will be told they should vote for the chili they like best based on the following major considerations: good flavor, texture of the meat, consistency, blend of spices, aroma, and color.
- The decision of the Chief Judge shall be final.

In this competition, the chili will be blind judged (no one knows the identity of the cook). The judges will be asked to evaluate the entries based on the following criteria:

- Good flavoring - "not too spicy or bland"**
- Chili pepper taste - "not too hot or mild"**
- Texture of meat - "not too chewy or mushy"**
- Consistency - "not too thick or too thin"**
- Blend of spices and how well they have permeated the meat**
- Aroma and color**
- Answer to question, "If I am to have one bowl of chili for my life, which one would I choose?"**

This is a District event sanctioned by the ICS and the winner is eligible to advance to the Last Chance Cook-off.

The schedule is as follows:

- | | |
|---------------------------|--|
| 7:00 a.m. | Set-up begins on the Village Green, 8901 West 123rd Street |
| 8:45 a.m. | ICS Cook's meeting |
| 9:00 a.m. | Competition Begins |
| 11:30 a.m. | ICS turn in Salsa Entry/Green Chili |
| 11:45 a.m. | ICS turn in Red Chili |
| 12:00-2:30 p.m. | ICS judging in Old Council Room Recreation Center |
| 12:00-2:30 p.m. | Public may sample chili |
| (or until chili runs out) | |
| 3:00 p.m. | Announcement of winners |

People's Choice Award

The People's Choice Award is for *Chili Only*. Each taster will receive a ballot for the People's Choice Award to be placed in the ballot box located at the end of Chili Central. The People's Choice Winner will receive \$50 prize money.



Official Palos Park Chili Cook-Off Rules and Tips

The Village of Palos Park Chili Cook-off will be held on September 17 on the Village Green, 8901 W. 123rd Street.

- Each cook is required to prepare a **minimum of 3 gallons of chili or 32 oz. of salsa** to ensure adequate amount for public sampling. The sample chili can have BEANS or PASTA added. These items can be added to your pot after you submit your entry or prepared in a separate pot. Spoons and small sample cups for use in serving sample chili to the general public will be provided to each chili cooker's station. If you run out of tasting cups, more will be available.
- Individuals wanting to sample chili/salsa will purchase a wristband at the entrance of Chili Central. Please do not serve chili to anyone not wearing a wristband.
- Don't give out large samples to the public, usually 1 to 2 ounces is plenty. Bring a small ladle or spoon to dish the sample out so your chili will last longer and people won't have to dump it out. The longer your chili lasts the more votes cooks can get!
- In addition to your ingredients, pots and utensils, each cook must bring a table, one or two portable gas or "Coleman" style cooking stoves, coolers for perishable food items, lawn chairs and an open canopy to shield you from the sun. Each cook will receive a 10 x10 space. Chili related or Southwestern type decorations and clothing are encouraged.
- One vehicle per entrant will be permitted in the Cook-Off area to drop off ingredients and supplies between 7:00 a.m. and 9:00 a.m. the day of the event. Cooking areas must be completely set-up by 9:00 a.m.
- No glass containers are permitted. All entrants shall deposit all trash and refuse in the dumpsters provided and leave their work area clean. All entrants are solely responsible for cleaning their designated area.
- Pets will not be allowed in the Chili Cook-Off area.
- Please be very aware of proper sanitation.** Keep perishable items in a cooler packed with ice. Avoid cross-contamination by using separate plastic cutting boards for vegetables and meat. Wash vegetables thoroughly. Keep your hands washed or wear plastic gloves. Always use a clean spoon each time you taste your product. Use a food thermometer to keep temperature 135° or above.