

## **3<sup>rd</sup> Annual HCBC Chili Cookoff Rules**

1. No premade/store bought mix. All entries in each category (Chili, Cornbread, Dessert) must be made from scratch.
2. Entire dish must be cooked by the person entering the contest.
3. Must list potential allergens (e.g. nuts, lactose, shellfish, alcohol, etc.). Don't need a full list of ingredients, just things that people might be allergic to.
4. Chili Must be served out of a crock pot at food safe temperature.
5. Must be ready to serve when arriving at church, no additions once you are on church property. No condiments will be allowed when judging the various categories. Be sure to add whatever you want prior to arrival.
6. Beans are allowed in the chili (contrary to popular opinion).
7. Only 1 entry per person per category.
8. Each judge will receive 1 ticket only for each category (e.g. 1 ticket for chili, 1 ticket for dessert, etc.)
9. 1st, 2nd, and 3rd places will be determined by the number of tickets each entry receives.
10. Each 1st, 2nd, and 3rd place in each category will receive an award.
11. In the event of a tie, 3 random people will be called to do a final blind taste test to decide the winner. If that fails, the two individuals that are tied will have a cage match to the death. Winner takes all!