

# Chili Day in Cutler Bay Cook-Off

## Rules & Regulations

1. **Entries:** Only one entry per contestant/team will be allowed in each category.

2. **Prizes:** Prizes will be awarded in each of three categories - Chili, Salsa, Cornbread & Best Decorated Booth.

3. **Chef Divisions:** There are now three separate chef divisions:

- Amateur (Chili, Salsa, Corn bread)
- Restaurant (Best Chili & Best Salsa)
- Firefighter's (Best Chili)

4. **Chef's Meeting:** A **mandatory chef's meeting** will be held at Cutler Ridge Park at 7:00 PM on Thursday, January 27, 2022. One representative from each team must attend.

5. **Food Preparation:** All items must be prepared/mixed/cooked on site the day of the event. Meats must be available for inspection before being opened for cooking. However, ingredients may be prepped and/or pre-measured prior to arrival. All food must be prepared in plain sight. Commercial mixes will NOT be permitted – all food must be cooked from scratch. No electric heating allowed, only propane & charcoal.

6. **Sanitation:** Chefs are to prepare and cook their foods in as sanitary manner as possible. **Cooking conditions are subject to inspection/modification by the event organizers** or his/her designee.

7. **Booth Location/Site:** The event organizer has final say over space assignments. All chefs are responsible for their own tables, tent (maximum of one 10'x10') and cookers. Set up no earlier than 9 am.

8. **Judging:** For judging purposes, each head chef is **REQUIRED** to prepare a minimum of four gallons of chili; two gallons of salsa or one pan of corn bread (depending on categories entered) All judge's samples **must** be taken from the same batch. There will be 5 judges. Categories should be ready for judging by the following times:

- Chili 2:00pm
- Salsa 2:30pm
- Corn Bread 3:00pm

9. **Judges Samples:** Once containers for the judge's samples have been issued, each head chef is responsible for his or her sample container. Chefs must not remove or tamper with the numbers on the outside of the containers. Any marked or altered container must be replaced prior to submittal to the judges or it will be disqualified. Sample sizes will be designated at the Chef's meeting.

**You will be required to provide the following for the judges:**

- 1 cup of chili
- 1 cup of salsa
- 6 (small) pieces of corn bread

10. **Sales of Food:** No sale of chili, salsa or corn bread will be permitted. **Sales will result in immediate disqualification.** \* Unless approved by event coordinator in advance.

2022 Awards	
<b>Amateur Division</b>	
1st place Chili	\$350
2nd Place Chili	\$250
3rd Place Chili	\$200
1st Place Salsa	\$225
2nd Place Salsa	\$175
3rd Place Salsa	\$125
1st Place Corn Bread	\$125
2nd Place Corn Bread	\$100
3rd Place Corn Bread	\$75
<b>Restaurant Division</b>	
Best Chili	\$250
Best Salsa	\$200
<b>Firefighter's Division</b>	
Best Chili	\$500
<b>General Awards</b>	
People's Choice Chili 1 <sup>st</sup> place	\$150
People's Choice Chili 2 <sup>nd</sup> place	\$100
People's Choice Salsa 1 <sup>st</sup> place	\$100
People Choice Salsa 2 <sup>nd</sup> place	\$75
Best Decorated Booth	\$75

**The Town of Cutler Bay's Event Coordinators reserve the right to modify or change any rules, at any time, without advance notice**