

Noble Chamber of Commerce

Chili Cook-Off

Saturday, October 21

All chili will be considered a donation to the Noble Chamber of Commerce. Chili will be sold by the bowl to the public. All proceeds will go to the Noble Chamber of Commerce.



**\$25
Cash
Prize**



Requirements

- ◆ Chili must be made from scratch: cooking must begin with raw meats, vegetables, and spices. (No commercial chili mixes permitted) Beans, pasta, rice etc. are approved ingredients for this chili competition. Meat should consist of beef, pork, chicken, or turkey (No wild meats). Chili does not have to have beans.
- ◆ Chili can be mild or hot.
- ◆ You must have your chili prepared before the cook-off using sanitary and safe cooking methods.
- ◆ Each contestant must prepare a minimum of 1-2 gallons of chili. Contestants will be assigned a number and be given a container which should be filled.
- ◆ A list of all ingredients need to be provided with each entry due to allergies. (peanut oil, etc.)
- ◆ You may provide condiments such as cheese, sour cream, onions, etc.
- ◆ The cook-off will be judged by 3 impartial judges.
- ◆ Contestants need to bring chili to the Noble Chamber of Commerce at 114 S. Main Street, between 11-11:30 a.m. Judging will begin at 12:00 p.m.
- ◆ All contestants must keep their chili at serving temperature of 140 degrees and must keep chili covered with a tightly fitting lid when not serving.
- ◆ Entry fee is \$5 per entry.

Judging will be based on:

Aroma

Consistency

Taste

Texture

After Taste

To get an entry form contact the Noble Chamber of Commerce at 405-872-5535, by email at info@nobleok.net or download entry form from www.nobleok.org.