



The Lee County Arts Council

Chili Cook-Off Cooks

Logistics & Supplies

- Plan to come 1 hour (3 pm) before the tasting event begins at 4 pm.
- All participants are responsible for preparing and delivering their chili recipe prior to the event, utensils to stir/serve your chili and cooking vessel (i.e., crockpot).
- Bring toppings and condiments that best compliment your chili.
- Sample cups, spoons, paper towels, gloves, and hand sanitizer will be provided by The Lee County Arts Council.
- Tables, chairs, electricity, extension cords, and trash cans will be provided by Wild Dogs Brewing Company.

Food Safety

- Please observe standard food safety guidelines as your chili will be served to the public.
- You will need to prepare your chili recipe prior to the event. You may not use canned, store bought chili or chili mixes.
- Crockpots are recommended. Electricity and extension cords are available.
- Please have a list of the ingredients used for allergy purposes. If peanuts or peanut oil is used, please display a warning sign.

Awards

- People's Choice: The public attendees will cast votes for their favorite chili by depositing tickets (or dollar bills) in a container provided to each contestant. There will be a cash award.

Chili Cook-Off Tasters

Voting

- Sample and enjoy chili from professional and amateur chefs then cast your vote for your favorite!
- Each participant will receive five (5) ballots. Drop your ballot in the container at the chili station(s) of your choice.
- Criteria for judging includes appearance, originality, texture, aroma and flavor!

Door Prizes

- Tasters will automatically be entered to win one of our Door Prizes donated by local businesses or individuals.