



Chili & BBQ Cook-off Rules

The following rules for the Cedar Creek Lake Parrot Head Club Chili & BBQ Cook-off are as follows:

1. For the purposes of this cook-off Chili will be defined as any kind of meat or combination of meats, cooked with red chili peppers, or green chili peppers, various spices and other ingredients, with the **exception** of BEANS and PASTA which are strictly **FORBIDDEN**.
2. Bar-B-Q for this contest will be defined as any cut of meat, beef, pork, Chicken, Venison, Buffalo, Moose or Wild Hog cooked with various spices and other ingredients, which have been cook over a fire of wood, charcoal, or gas.
3. 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 may be store bought, or it may be prepared at the Cookoff.
4. Bar-B-Q sauce: There are no rules as to the ingredients or how to prepare your Sauce. It may be prepared at home and brought to the site that day, or it may be store bought, or it may be prepared at the Cookoff.
5. No ingredients or any **Chili Entry** may be Pre-cooked prior to the start of the Cookoff. The only exception is canned or bottled tomatoes, tomato sauce, Peppers, pepper sauce, beverages, broth and the grinding and/or mixing of spices. Meat may be treated, pre-cut or ground. All other ingredients must be chopped or prepared during the preparation period.
6. **BBQ Entries** may start cooking offsite Friday after 5:00 PM as long as all cooking is done over gas, coal, or smoke and not prepared in an oven or stove.
7. The preparation period will start at 5:00 PM Friday for all Meat Classes and 9:00 am Saturday for Chili Classes and continue till 1:00 PM for Chili, 2:30 PM for Bar-B-Q. Cooking during the entire cooking period is at the sole discretion of the contestant. There will be a contestant's meeting at 9:00 AM, at which time final instructions will be given and questions answered.
8. Judging will start at : 12:00 PM for Salsa, 12:30 PM Bar-B-Q Sauce, 1:00 PM for Mild Chili, 1:30 PM for 5 Alarm Chili, 2:00 PM for Fire Dept. Chili, 2:30 PM for Beef BBQ, 3:00 PM for Pork BBQ, 3:30 PM for Chicken, 4:00 PM for Ribs, 4:30 PM for Other, 5:00 PM for Cedar Creek Brewery entry, 5:30 PM for Desserts

9. Contestants are responsible for supplying all of their own cooking utensils, Pots, pans, grills, wood, fuel, charcoal, etc.. Cooking areas will be assigned by Parrot Head Club Officials, on a first come basis.

CHILI

10. Each contestant must cook a minimum of 3 quarts of competition chili prepared in one pot, for which 12 oz. will be submitted for judging by Parrot Head judges, all Public Attendees' will judge by 3 oz. sample cup.

BAR-B-Q

11. Each contestant must cook a minimum of 5 lbs. of Bar-B-Q prepared for judging, in which 4 oz. or 3 ribs will be submitted for judging by Parrot Head judges, all public attendees' will judge by sample at the discretion of the contestant.

BOTH

12. Each contestant will be assigned a contestants' number by the Chief Parrot Head Judge and be given an Official 12 oz. Chili cup and or Bar-B-Q container. Each contestant should verify that the number on the bottom of their cup or container is the same as their assigned contestant number. It is the responsibility of each contestant to deliver their cup or container to the judging area at the official time for judging.
13. Judges will vote for the chili and Bar-B-Q they like best based on the following considerations: good flavor, texture of the meat, consistency, blend of spices, aroma, and color.

Remember this is a Parrot Head Function and all in good fun. The proceeds will go to support the maintenance of the Park and Fishing Pier.