



CHILI CONTESTANTS

Hosted by the Ahwatukee Community Swim, Tennis & Event Center

A portion of proceeds benefits the Kiwanis Club of Ahwatukee

Step 1:

Go to www.chilicookoff.com/register (International Chili Society website) and select which membership best suits your needs. Also read the Official ICS Contestant Rules.

- \$10 – 1 cook off within 1 year of sign-up
- \$25 – 3 cook offs within 1 year of sign-up
- \$45 – unlimited cook offs within 1 year of sign-up

Pay online through the ICS website. No payments for ICS Memberships are allowed at any cookoff.

Step 2:

Register for the Copperstate Regional and/or Valley of the Sun Cook Offs through the ICS website under cookoffs (search by list) and you will find our cookoff listed. Contestants can compete in the following categories:

- Traditional Red Chili
- Chili Verde
- Homestyle Chili
- Salsa

The entry fees are paid directly to the Ahwatukee Community Swim, Tennis & Event Center on day of the cook off.

Step 3:

Items needed as a contestant in the chili cook off

- Tent – (one provided).
- Table/s to place your stove, utensils, supplies, prep area and utensil and hand washing station. (We will provide you with one table)
- Portable Stove
- Chairs

COOKOFF DETAILS:

- ICS membership is required prior to cookoff. You may register and pay for membership online at www.chilicookoff.com.
- One table and tent will be provided!! They will be set up on Friday afternoon. All 10 x 10 spaces will be assigned and signs with your name or team name will be placed in your designated space. There **will NOT** be security on Friday night but if you would like to come see your space, please come between the hours of 10 am – 3 pm on Friday, March 10th. Security **WILL** be on site Saturday night so those cooking both days can leave items at their booth on Saturday.
- Cooks will enter through the park gate (there will be signage) and drive onto the field to unload on Saturday morning. There is a cooks designated parking area on the west side of the field, close to the cooking area. Staff will be on site each morning to direct cooks.
- Please bring a fire extinguisher if you have one.
- Water will be available to you at the cooking site. A 3-bin washing station is required (soapy water, rinse water, bleach water) by the health department as well as a handwashing station at each booth. Also, please have lids on any beverage you are drinking per the Health Department. If you have any questions on these matters, please let me know. The Health Department will be on site each morning.
- Check-in and entry payments will be in the park vicinity. We accept payment by check, cash, visa, Mastercard, and Discover. Judging cups are given to you after the necessary payments have been made.

ICS Sanctioned Cookoff Categories

Traditional Red Chili is any kind of meat, or combination of meats, cooked with red chili peppers, various spices, and other ingredients. Beans and non-vegetable fillers such as rice and pasta are not allowed. Preference is not given to either cut meat, ground meat, shredded meat, or cubed meat.

Homestyle Chili is any kind of meat, or combination of meats, and/or vegetables cooked with beans, chili peppers, various spices, and other ingredients. Homestyle chili may be any color. Beans are required. Preference is not given to either cut meat, ground meat, shredded meat, or cubed meat. Seafood is allowed.

Chili Verde is any kind of meat, or combination of meats, cooked with green chili peppers, various spices, and other ingredients. Beans and non-vegetable fillers such as rice and pasta are not allowed. Preference is not given to either cut meat, ground meat, shredded meat, or cubed meat.

Salsa While no set of ingredients is required for the preparation of salsa, it should contain chiles. Other vegetable, fruit, spice, and herb ingredients may be added at the cook's discretion. Salsa **MUST** be homemade. Commercial salsa will not be accepted. Salsa may be prepared ahead of time or on site.

Note: The above category winners are all chosen by judges. Garnishes must not be used for any category. Rule of thumb- if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and is not permitted. If a bowl is delivered for judging with a garnish, the bowl will be disqualified.

Food Preparation

Traditional Red, Homestyle, Chili Verde:

A. Meat may be pre-cut or ground, but MAY NOT be pre-cooked, treated, seasoned, or marinated in any manner. Preference is not given to either cut meat, ground meat, shredded meat, or cubed meat.

B. No ingredient may be pre-cooked in any way prior to the commencement of the official cooking time. The only exceptions are canned vegetables, sauces, pepper sauces, liquids, seasoning pastes and meat substitutes.

C. Grinding and/or mixing of spices is allowed prior to the event. All other ingredients must be prepared and/or chopped on-site during the preparation period. The preparation period is the designated time between set-up and the start of the cooking period for each category. Preparation times may vary by cook-off, as determined by the Chief Judge.

D. Garnishes are not allowed. Rule of thumb- if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and is not permitted.

E. All ingredients must be sourced to a licensed food manufacturer, wholesale supplier or retail store. Purchase receipts are recommended and may be required at some cook-offs. All ingredients are subject to inspection at any time, by ICS representatives or local and state officials.

F. All food - whether stored, resting or cooking - must always be maintained at food-safe temperatures. Food temperatures are subject to inspection at any time by ICS representatives or local/state officials.

G. All food handling, preparation and serving must comply with all local and state guidelines, policies, and rules. H. Failure to abide by any of the above, in the unilateral and unfettered opinion of the Chief Judge, will result in immediate disqualification from the cook-off.

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Cooking Schedule

Cooking Times for Copperstate Regional Cookoff (Saturday)

6:30 am: Park Open and set-up can begin

7:00 am – 8:00 am: Cook Off Registration

8:00 am: Cooks Meeting

9:00 am – 12:00 am: Homestyle Chili

10:30 am – 1:30 pm: Chili Verde

11:00 am: Salsa Turn-in

11:30 am – 3:30 pm: People's Choice Tasting (prepare at least 2 gallons)

12 noon – 3:00 pm: Red Chili

4:30 ish: Awards

Cooking Times for Valley of the Sun Cookoff (Sunday)

6:30 am: Park Open and set-up can begin

6:30 am – 7:30 am: Cook Off Registration

7:30 am: Cooks Meeting

8:00 am – 11:00 am: Homestyle Chili

9:30 am – 12:30 pm: Chili Verde

10:00 am: Salsa Turn-in

10:30 am – 2:30 pm: People's Choice Tasting (prepare at least 2 gallons)

11 am – 2:00 pm: Red Chili

3:30 ish: Awards

Entry Fees and Prize Money

Traditional Red

Entry Fee: \$35

Prizes:

1st Place: \$500

2nd Place: \$200

3rd Place: \$100

Homestyle

Entry Fee: \$30

Prizes:

1st Place: \$250

2nd Place: \$150

3rd Place: \$100

Chili Verde

Entry Fee: \$25

Prizes:

1st Place: \$200

2nd Place: \$125

3rd Place: \$75

Salsa

Entry Fee: \$20

Prizes:

1st Place: \$75

2nd Place: \$50

3rd Place: \$25

Public Details

Free Admission

Event Hours: 10 am – 8 pm (Sat.) 10 am – 6 pm (Sun)

Chili Tasting: 11:30 am – 3:30 pm (Sat) 10:30 am – 2:30 pm (Sun)

Carnival Hours: 4 pm – 8 pm (Fri.) 10 am – 8 pm (Sat.), 10 am – 6 pm (Sun)

**Any additional questions, please call the Ahwatukee Community Swim & Tennis Center at
480-893-1942 or email shyden@ahwatukeehoa.com**