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**Historic Rowayton Chili Cook-Off 2024**

**Competition Information**

Thanks for participating! This is your chance to see how your chili stacks up against other dedicated Chili Heads!

Here is some info we hope you will find useful.

**COMPETITION RULES:**

* Cooks are allowed to prepare the chili of their choice, e.g., beef, turkey, pork,

vegetarian, etc.

* Condiments for your chili **are now allowed**
* Ingredients must be purchased at licensed facility, i.e. Costco, Stop and Shop, etc. Please keep all your receipts.
* Chili is required to be prepared on site (unless you are a restaurant with a licensed kitchen), so please ensure you arrive early enough to be able to set up, prep, cook and have it ready by 12 PM. The team sites will be ready and available starting at 8 AM.
* Cooks will be responsible for providing their own equipment.
* Cooks will be allowed to decorate their “area” however they want.
* Chili must be prepared in a pot over an open flame. Once it is fully cooked (to 165 degrees) it can be transferred to a crock pot or slow cooker for serving. (power will be available.)

**GENERAL INFORMATION:**

* Pinkney Park will be open at 8am for participants to set up and begin cooking.
* The competition will open to the public at 12pm and end at 3pm.
* First, second, and third place trophies will be awarded in a “people’s choice” category, where your chili will be voted on by the public.
* Awards will be announced at 3:00 pm.
* We suggest preparing at least **5-6 gallons of chili** but use your own discretion. It is advisable you prepare enough chili to be able to provide the public samples for the full 3-hour sampling window. If you run out early, the public can no longer submit votes for your chili, and this could affect your standings in the awards.
* We will provide saltines for the general public to cleanse their palette.
* Beer (for those over 21), cider, and water will be available for sale.

**EQUIPMENT LIST:**

This is a suggested list of equipment.

1. Extra table for prep work (we will provide each contender with one table)
2. Stove
3. Pot
4. Slow cooker/crock pot
5. Extension cord
6. Cooking utensils and cutting boards
7. Ingredients
8. Cooler
9. Paper towels
10. Pop-up tent
11. Wash up station (we will be setting up one wash station for 3 or 4 participants to share, however if you want to set up your own you will need 3 buckets or shallow tubs and ideally a vessel which provides running water such as a coffee urn or a cooler with a hole that you can plug and unplug)

**WHAT WE WILL BE PROVIDING:**

Rubber gloves

Clorox wipes

Clorox bleach

Tubs for wash stations

Sponges

Dish soap

One table for serving

Tents

Serving cups

Spoons

Power

Napkins