

VFW GUMBO/CHILI COOK-OFF

November 6th, 2021

COOKING RULES

ENTRY FEE IS \$125 PER CATEGORY.

CHEFS CHOICE FOR TYPE OF GUMBO OR CHILI.

EACH TEAM WILL CONSIST OF 3 PEOPLE AND WILL RECEIVE BRACELETS TO IDENTIFY COOKS FROM THE PUBLIC.

TEAMS COOKING GUMBO MUST COOK 5 TO 10 GALLONS TO TURN IN FOR JUDGING AND TO FEED THE PUBLIC.

TEAMS COOKING CHILI MUST COOK 3 GALLONS OR MORE TO TURN IN FOR JUDGING AND TO FEED THE PUBLIC.

TEAMS MUST USE ANY MEASURES FOR PROPER FOOD PREP AS REQUIRED AT THE TIME OF THE EVENT.

ALL COOKING AND MIXING INGREDIENTS MUST BE DONE ON SITE.

TEAMS MAY PREP INGREDIENTS BEFOREHAND.

THE VFW WILL SUPPLY RICE FOR THE GUMBO.

EACH TEAM MUST SUPPLY CUPS, SPOONS AND NAPKINS TO SERVE TO THE PUBLIC.

SET UP STARTS AT 6:00 AM.

JUDGING WILL BE BLIND AND GRADED BY THE FOLLOWING:

Appearance / Aroma / Consistency / Texture / Flavor

GRAND CHAMPION AND RESERVE CHAMPION WILL BE DETERMINED BY TOTAL POINTS FROM BOTH CATEGORIES

1ST, 2ND AND 3RD PLACES WILL BE AWARDED TROPHIES BY CATEGORY. PEOPLES CHOICE WILL BE AWARDED A PLAQUE.

TURN IN TIME WILL BE 11:00 FOR BOTH GUMBO AND CHILI