

Torrance County Fair
2nd Annual - Red Chile Cook-off
Friday, August 11th, 2017
2017 Rules



This contest is only for red chile con carne, or chile with meat. Beans are not allowed. Cooks must begin the cook-off with raw meat, and have their chile ready in three hours. Entrants are expected to prepare their chile in as sanitary a manner as possible. Cooks must be willing to taste their own chile.

The cook-off will be held in a tent near the indoor exhibit building on the fairgrounds.

1. Entrants must provide their own heating sources, which are subject to approval and inspection by the superintendent and/or Fire Chief, and all food, condiments, pots, pans, bowls, and utensils required to prepare their chile.
2. The cooking time will be from **12:00 Noon to 3:00 PM**, and participants are required to have raw meat when it begins.
3. Entrants may begin set up at least two hours in advance of the start time. (But again, cannot start cooking until 12:00 Noon) Water supplies and electrical outlets are limited. Tables and chairs will not be available. Please bring your own Tables and Chairs.
4. Ingredients may be processed or combined prior to the cook-off, as long as the meat is uncooked at start time.
5. Each entrant will be provided a covered styrofoam cup with a hidden number under seal. Samples of chile may be given as soon as each chile is done, but it is the responsibility of the entrant to return the cup filled to a designated level with chile, with the seal on the hidden number unbroken.
6. Judging will be conducted so that the judges are not aware of the source of any chile presented to them. Judging criteria are aroma, consistency, color, taste, and aftertaste.

The Cook-off will award a 1st, 2nd and 3rd place Winner and a People's Choice award.

The Winners will be announced at approximately 5:00 pm.



Thank you for Participating and "GOOD LUCK"

Sponsored by the Torrance County Fair Board

Any vendor or exhibitor who will be using propane or other liquified gas products for cooking or displays must obtain a Special Events permit allowing such use. Said permits can be obtained from the LP Gas Bureau, Regulation and Licensing Department, 550 San Antonio Dr., NE, Suite F, Albuquerque, NM 87109; 505-222-9808; cid.lpgas@state.nm.us

