

CALLING ALL CHEFS!

ALL PROCEEDS GO TO
RESCUE RIDGE AND
THE DREAM FACTORY
OF THE JERSEY SHORE



CHEF JOE LEONE
is opening his commissary
kitchen to ten participants
to prepare Chili!

BIERGARTEN &
CORNHOLE TOURNAMENT!

Fall is on the way so bring on the Heat!
It's Time to Enter the Harvest Chili Cook Off!

The Fall season will soon be here and the Dream Factory of the Jersey Shore and Rescue Ridge will be holding their First Annual Chili Cook Off on Saturday, November 2, 2019 from 9 (set up) to 3pm at the West Long Branch Community Center in West Long Branch, NJ.

Cook with Chef Joe Leone on Friday, November 1st from 4 - 9 PM at his Point Pleasant Beach commissary kitchen to prepare your chili with your own ingredients!

Choose from these types of Chili or Salsa you would like to prepare: Homestyle, Vegetarian or Salsa and of course, your own People's Choice. Awards, prizes and bragging rights are on the line.

Email amnittolo@yahoo.com. For a complete Cook's Information package and contestant form or visit:

www.dreamsjerseyshore.com/chilicookoff

Deadline for registration is October 19, 2019.

Please share information with your friends.

Fire up your cauldrons and hope to see you on 11/2!



COOK OFF PARTICIPANT RULES AND GUIDELINES

GETTING STARTED:

Cooks must be 18 years of age or older.

Entry fee is \$35.00 and must be submitted with entry form no later than October 19th 2019.

Contestant Registration Form, Fee, copy of food handlers license (or permit of commercially licensed kitchen) sent to Dream Factory.

All contestants must review and adhere to Recommended Food Handling Guidelines and Preparation and Transport Guidelines. All entries must be prepared in a commercially licensed kitchen, or affiliated with one or in the Joe Leone commissary (10 people only).

Chili and Salsa will need to be prepared and cooked off-site prior to cook off.

Chili recipe must be original to the applicant. Recipes must be typed out on 8.5 x 11" paper and have 4 copies available for judges on the day of the Cook Off.

Teams shall display a list of ingredients which allows tasters to check for possible allergies.

No more than 4 people to a team.

CHILI TYPES AND CATEGORIES:

Three types of chili/and /or Salsa can be entered:

Homestyle is any kind of meat, or combo of meats, and /or vegetables cooked with beans, chili peppers, various spices and other ingredients. May be any color. BEANS ARE REQUIRED.

Vegetarian is any kind of vegetable, or combination of vegetables, cooked with chili peppers, various spices and other ingredients. The use of meat or any meat by product is **NOT** allowed. The use of soy and meatless substitutes is allowed.

Salsa must be homemade, in a commercially licensed kitchen, one entry per chili cook, 1 quart must be submitted for judging. Judging will be based on appearance, color, aroma, taste and aftertaste. Please bring enough salsa and chips for public tasting.

NOTE: The above category winners are all chosen by judges. Garnishes must not be used for any category. If garnish is not found in body of chili, it is not allowed.

PEOPLE CHOICE CHILI (PC)

The People's Choice category is open to all competitors.

WINNERS ARE DETERMINED BY THE PUBLIC. PC is required by all contestants. Any type of chili may be served as PC Chili.

PC Chili can contain any kind of meat, chili peppers, various spices and other ingredients.

We recommend at least 4 or 5 gallons of People's Choice Chili.

Your People's Choice Chili and Salsa must be made in a commercially licensed kitchen or Joe Leone's commissary kitchen. Please see Monmouth County Board of Health requirements.

The People's Choice Chili Champion will be the contestant who receives the most ballots cast by the public. Ballots, cups and spoons will be in the Taster's Kit sold on the day of the event.

The more chili and or salsa you have, the more you can give out thus increasing your chances of getting votes.

The more festive and unusual booth can draw the public to your booth for tasting.

JUDGING:

Judged Chili will be evaluated by a panel of judges made up of community members, which could include chefs, notable dignitaries and/or professionals. This is a blind judging event, meaning the judges will not know whose chili they are tasting.

Entries will be judged on the following criteria: Good flavor, Blend of Spices, Consistency, Aroma, Color, Overall Satisfaction. Heat is not a grading factor.

People's Choice Chili will be determined by the public by how many votes each team receives.

ARRIVAL AND COOK SET UP:

Cook registration and Set-up time is from 9:00am to 10:30am. Arrive in plenty of time to have your area set-up for the public to arrive at 11:00am. Chili must be pre-made before arrival and warmed up to proper temperatures by 11:00am, the beginning of public tasting.

Each cook is allotted a 10x10' space. Canopies or tents are allowed if outside. If rain, **indoor spaces are available**.

Propane stove outside only for reheating, a Class ABC fire extinguisher is required. Please bring tables, chairs and decorations as well as ladles.

COOK OFF SCHEDULE:

- 9:00AM-10:30AM- REGISTRATION AND SET-UP TIME
- 11:00AM- TASTING OPEN TO PUBLIC
- 1:00PM- COOKS HAND IN CHILI AND SALSA / JUDGES MEETING
- 2:30PM- PEOPLE'S CHOICE VOTING ENDS AND WINNER AWARDED
- 2:30PM- CHILI AWARDS
- 3PM- CLEAN UP

AWARDS:

Judged Chili

1st Place- Trophy plus \$500 minimum

2nd Place- Trophy plus \$250 minimum

3rd Place- Trophy

Vegetarian Chili

1st Place-Trophy plus \$250

Judged Salsa

1st Place- Trophy plus \$100 minimum

People's Choice- Trophy plus \$100 minimum

Best Booth and Team Spirit- Trophy

We will provide:

Tasting Kit for all paid public entrants-4oz. serving cups/tasting cups, 14 oz judging cups, tasting spoons, napkins.

Cook off Team Supplies:

Chili (recommend at least 4 to 5 gallons) for PC.

List of ingredients to be displayed

Tent, tables and coverings, chairs, canopy.

Digital thermometer

Stove, chaffing dishes, electric is not available.

Bucket, soap and water (water provided by DF) for proper cleaning of utensils as required by law.

Pots, pans, stirrers, potholders, ladles and other utensils.

Team banners, posters, decorations, etc.

ADDITIONAL RULES/SUGGESTIONS:

Teams are required to provide a means to heat and hold to an optimal temperature and supply all necessary items to serve it to public.

Teams are encouraged to develop a theme, decorate and put on a show. Display a poster or banner with your chili name.

Side items such as crackers, tortilla chips, corn bread, hot sauce, onions, peppers etc can be offered for the public but not used as garnishes.

An ingredient list must be displayed for allergy alert.

No items may be sold on site.

No alcoholic beverages may be brought into event. Alcohol will be sold and proper ID is required for purchase.

There must be one person present at your table at all times

Food handlers shall not use tobacco in any form while engaging in food preparation or service.

Serving gloves and head coverings should be worn while serving chili.

The team's representative is responsible to deliver the Judges Chili and Salsa entry in the appropriate entry cup provided, to the Cook Off Judging table no later than 1PM. LATE ENTRIES WILL BE DISQUALIFIED.

Contestants must be present at the Award's Ceremony for the winning teams to accept their prizes.

Any questions ? Please contact Adrienne amnittolo@yahoo.com

Thank You and WE LOOK FORWARD TO YOUR PARTICIPATION !!
