



THE WORLD HEAVYWEIGHT CHILI CHAMPIONSHIP



*Do you think your chili has what it takes to take home the heavyweight belt? **Let's find out!** Below are guidelines to keep the competition fair, fun, and safe.*

Schedule

7:30 AM - 11:00 AM: **Setup + Cook**

11:30 AM - 3:00 PM: **Serve!**

3:30 PM: **Awards**

Located at 326 East Main Street

CHILI TEAM INFORMATION

What YOU Provide:

- Maximum of FIVE members per team
- Be on-site and serve chili from 11:30 AM - 3:00 PM
- All teams must prepare no less than 5 gallons of chili
- Cooking begins at 7:30 AM and ends at 11:00 AM - judging will take place at 11:30 AM
- Pre-cooking meats and beans are allowed, but chili must be fully assembled at the competition.
- Chili must be homemade
- Teams are responsible for not preparing or serving harmful ingredients - you must be willing to eat your chili!
- Teams must display allergen warning if recipe contains milk, eggs, fish, tree nuts, peanuts, sesame, or wheat
- Teams are responsible for bringing their own chairs, tables, and tent (a tent is not required but strongly encouraged)
- Teams must provide their own heat source (propane, camp stove, sterno), as electricity is NOT provided
- Teams must provide their own cooking thermometer, cooking equipment, utensils, and plastic serving gloves
- Teams must provide their own trash can and bag for team use
- Teams are responsible for keeping their area tidy, setting up and breaking down, and cleaning the surrounding area post-event

What WE Provide:

- 10' x 10' space for team (randomly assigned)
- Sample cups, spoons, and napkins
- Voting boxes
- Free chili sampling + beverages for team members
- Chili voting slips
- Composting + recycling services
- Live music + the crowd!

Let's Have A CLEAN Fight!

- Practice proper sanitation - keep your area clean
- Perishable items must be kept in ice-packed cooler
- Use separate cutting boards for meats and vegetables - and wash those veggies!
- Clean hands = clean chili. Use sanitizer or wear plastic gloves while preparing and serving
- Use a food thermometer - cook foods and keep them at 140 F

HOSTED BY



BENEFITTING



Questions?

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