

Lummi Island Heritage Trust
Chili Cook Off and Member Appreciation Picnic
Saturday, July 14nd, 2018
12 noon - 3pm at the Otto Preserve

Chili Entries Must Be Received no later then July 2nd!

Chili Cook Off Rules

Chili Cook Off entries may be from individuals or teams (families, co-workers, neighborhoods, organizations, etc.) Each chili entry must have a name. Teams or sponsors may have names as well (*be creative!*)

All Chili Cook Off entries must provide:

- Two (2) gallons of prepared chili, ready to serve.
- Means to keep chili heated from 11:30am – 2:00pm (camp stove, propane burner, etc.) Please note: Electric Heat sources are limited, propane preferred.
- Chili chef(s) to serve your chili pot.
- Cooking utensils (serving spoon for sample serving, chili pot, lid, hot pads, etc.)
- Food thermometer - you will need to check the temperature of your chili before giving out samples.

Chili chefs must submit their full chili recipe to Lummi Island Heritage Trust by July 2nd. (The Heritage Trust will post a list of ingredients by each entry so individuals with food allergies and special diets are able to see what is in each entry). Please list all of your ingredients on the entry form (quantities are not necessary).

Chili entries must be rated for hotness or spice factor (see entry form).

Each Chili Chef must be set up and ready to serve samples by 11:30am Saturday, July 14th at the Otto Preserve field. Tables, signage and 2-oz. tasting cups will be provided.

Drop off all your gear, 2 gallons of chili and heat source at Otto Preserve front field then move your vehicle to the parking area. Parking will be along the county road on the south side of Sunrise Road. Follow the signs.

Tip: If you bring your chili **hot**, it is easier to keep it hot than to heat it up from a cold temperature.

Note: There is no smoking allowed.

All entries must be received on an official entry form no later then July 2nd.

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General Event Information

11:30am - Each Chili entry must be set up and ready to serve samples.

12 noon - 1:30pm - Sampling and voting by popular ballot.

12:30pm - Picnic lunch. Guests can purchase a lunch ticket good for a bowl of beef or vegetarian Heritage Chili or a chili dog, along with condiments, cornbread, dessert, lemonade or beer. Please wait until after the tasting and award ceremony to serve any *bowls* of the tasting chilies...we want everyone to be able taste all the chilies before voting.

2:00pm - Award ceremony for best chili.

This example is provided to help you determine quantities used to make the required two gallons.

Chili Recipe Example – to make approximately 2 gallons Medium Hot Chili

4 cups chopped onion
4 cans chopped green chilies
4 tablespoons minced garlic
2 cups tomato sauce
4 tablespoons tomato paste
4 cans chicken broth
1 pound of red chili powder
2 ½ tablespoons salt
4 teaspoons Tabasco sauce

6 pounds of tip beef cubed
1 pound pork sausage

8 tablespoons New Mexico chili powder
12 tablespoons cumin

4 tablespoons HOT New Mexico chili powder
8 tablespoons lime juice

Questions? Don't hesitate to call the Heritage Trust office at 758-7997

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Chili Cook Off Entry Form

Please return this form no later than July 2nd!

Chili Definition: Chili is defined as any traditional or nouveau thick stew which uses chili peppers as a main flavoring ingredient. Chili Verde, Vegetarian Chili, Hawaiian Chili, Chinese Chili, Fish Chili are all acceptable variations so long as chili is the predominant spice used. Basically anything goes! Have fun and be creative!

Name of Chili Chef or Team _____

Name of Sponsoring Organization (optional) _____

Name of Chili Recipe _____

General description of chili type (beef, chicken, buffalo, vegetarian, vegan, green chili, red chili, no bean, etc.) _____

Chili rating: cool zesty smoldering fiery scorching
 very mild mild medium hot very hot

List all ingredients below:

(continued on reverse side)

Select one of the heating sources below:

providing my own

need electrical

Contact Person _____

Address _____

Phone _____ Email _____

Names of team members _____

Please return this form as soon as possible or by July 2nd!

Completed forms may be submitted to Lummi Island Heritage Trust in the following ways:

by mail: PO Box 158, Lummi Island, WA 98262
in person: LIHT Saturday Market booth between 10am - 1pm,
LIHT Resource Center (Otto Preserve, 3560 Sunrise Rd)
by email: Admin@LIHT.org