

# CASI RULES

All chili must be cooked from scratch on site the day of the cook off. All chili must be prepared in the open (no cooking in motorhomes, etc.). All chili must use raw meat. No marinating is allowed. Commercial chili powder is permissible, but complete commercial chili mixes ("just add meat" mixes that contain premeasured spices) are NOT permitted. No fillers or vegetables of any kind are allowed in CASI chili (ie. beans, onions, peppers, macaroni, rice, corn, hominy, or other similar ingredients are not permitted; CASI chili is strictly meat and gravy).

GRIND ONLY

Teams must have a) tent, b) own water supply, c) hand sanitizer, d) table  
Contestants will be supplied judges containers, 3oz containers and spoons (for the public)

Trophies will be awarded for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place, points will be awarded for the Top 10 teams

All chili will be judged according to CASI rules (Open chili allowing fillers and vegetables) on the following criteria:

**Taste/Flavor:** The chili should have good flavoring and chili pepper taste (not too hot or not too mild)

**Consistency:** Chili should be a smooth combination of meat and gravy not too thin or too thick, the texture of the meat shall not be tough or mushy

**Aftertaste/Spice:** Blending of the spices, how well they have permeated the meat, has a pleasant aftertaste

**Aroma:** This will be a personal preference of the judge and should be appetizing

**Color/Appearance:** The chili should look appetizing (red in color) and not greasy

CHILI TURN IN TO JUDGES 12:30PM

Location, grassy area behind Train Depot,

**City of Flowery Branch • P.O. Box 757 • Flowery Branch, GA 30542  
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[www.flowerybranchga.org](http://www.flowerybranchga.org)