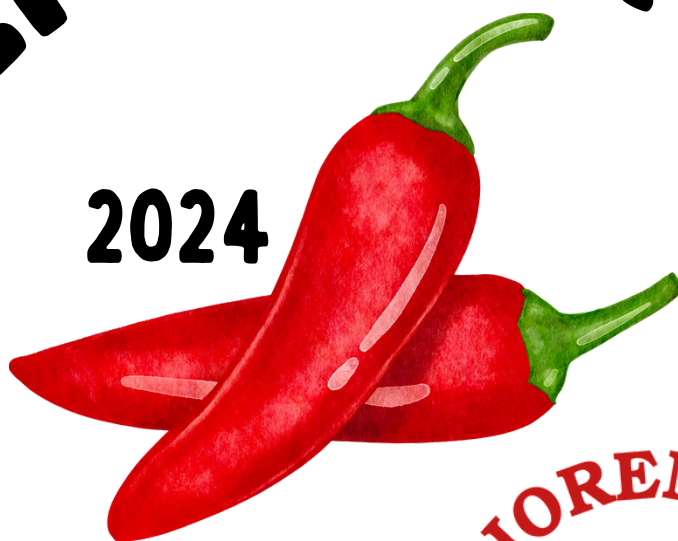


WEST CHESTER
CHILI COOK-OFF

2024



PRESENTED BY



**EVERYTHING YOU WANTED TO
KNOW ABOUT COOKING CHILI**



**THINK YOU MIGHT WANT TO COOK CHILI IN THE
COOK-OFF BUT YOU DON'T KNOW WHERE TO START?
HOW MUCH CHILI TO COOK?
HOW LONG DOES IT TAKE? HOW MUCH DOES IT COST?**



THIS IS YOUR COMPREHENSIVE GUIDE TO COOKING CHILI

COOKING CHILI IS EASY!

COOKING 25 GALLONS OF CHILI,

SERVING IT TO A LOT OF PEOPLE IN A SMALL SPACE,

IN TINY LITTLE CUPS,

WHILE SMILING AND HAVING A GOOD TIME...

A BIT MORE CHALLENGING.



FIRST, THE WHY.

IT'S YOU, IT'S US AND MOST IMPORTANTLY, IT'S THE COMMUNITY. ALL THE PROCEEDS WILL SUPPORT F4'S MISSION TO HELP PROVIDE FOOD ACCESS TO OTHER NONPROFIT ORGANIZATIONS THAT ARE ON THE FRONT LINES OF FEEDING HUNGRY PEOPLE.



F4 IS A NON-PROFIT ORGANIZATION THAT IS TAKING UNPRECEDENTED STEPS TO ERADICATE HUNGER IN AMERICA!

WE ARE CREATING "HUNGER AWARENESS" WITH A STRATEGIC AND INNOVATIVE FOOD RECOVERY AND PRODUCTION PROCESS.



THE COOKING - HOW, WHEN, WHERE?

YOU CAN COOK YOUR CHILI BEFORE OR DURING THE EVENT...YUP, YOU CAN DO IT THE DAY BEFORE OR A COUPLE OF DAYS BEFORE...HERE'S THE CATCH: TO PRE-COOK YOUR CHILI, YOU MUST DO IT AT A RESTAURANT OR A NON-PROFIT ORGANIZATION'S FACILITY AND PROVIDE THE CHESTER COUNTY HEALTH DEPARTMENT LICENSE TO OPERATE A PUBLIC EATING OR DRINKING PLACE.

WE CAN HELP SET YOU UP WITH SOME OF THOSE NON-PROFITS WHO DON'T MIND SHARING THEIR KITCHEN. YOU MIGHT EVEN, IN THE SPIRIT OF THE EVENT, PARTNER WITH ONE OF THOSE ORGANIZATIONS. IF YOU DO COOK BEFORE THE EVENT, THE HEALTH DEPARTMENT HAS SOME "DAY-OF" RULES:

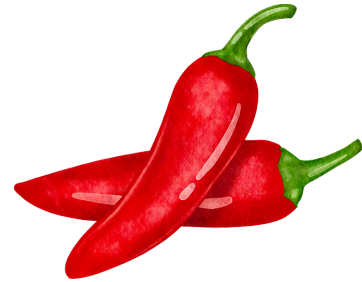
- 1. THE CHILI MUST LEAVE THE COOKING FACILITY AT 41° F OR LESS.**
- 2. MUST BE TRANSPORTED IN A COMMERCIAL GRADE COLD HOLD EQUIPMENT TO MAINTAIN THE 41° F OR LOWER TEMPERATURE.**
- 3. BE MAINTAINED AT 41° F OR LESS UNTIL RAPIDLY REHEATED ON SITE TO A TEMP OR 165° F AND THEN MAINTAINED AT 135° F OR MORE UNTIL SERVED.**

SO YOU FEEL LIKE BEING A BIT ADVENTUROUS AND COOK CHILI ON THE STREET... TOTALLY COOL!

IN THAT CASE, YOU'LL NEED MORE THAN A HOT PLATE.

BRING:

- **CUTTING BOARDS**
- **SANITARY GLOVES**
- **KNIVES, SPOONS, LADLES**
- **BIG BOWLS FOR THE CHILI ITSELF**
- **INSULATED COOLERS FOR THE COLD STUFF**
- **PLASTIC BAGS TO HOLD STUFF YOU'RE PREPARING (THE HEALTH DEPARTMENT DOESN'T WANT TO SEE FOOD JUST LAYING ON TRAYS OR CUTTING BOARDS OR WHATEVER, THEY LIKE TO SEE EVERYTHING PROTECTED AGAINST DUST AND SUCH, SO ONCE THAT ONION IS CHOPPED, IF NOT GOING INTO THE POT RIGHT AWAY, PUT IT INTO A PLASTIC BAG)**
- **SERVING TRAYS (HALF SHEET TRAYS LIKE THE RESTAURANTS HAVE ARE FANTASTIC FOR THIS)**



**DID YOU NOTICE THAT MOST OF THOSE THINGS
WE RECOMMEND YOU BRING ARE PLURAL?
THAT'S BECAUSE IT'S BEST TO BRING MORE THAN ONE OF EACH.**



**LASTLY...BRING THE HEAT (LITERALLY AND FIGURATIVELY)!
THE BEST HEAT TO GET YOUR CHILI UP TO TEMP COMES FROM PROPANE. WE HAVE
ACCESS TO ELECTRICITY (AT AN ADDED FEE), BUT IT'S LIMITED, AND HONESTLY,
GAS OR PROPANE IS SOOOOOO MUCH BETTER TO COOK WITH. YOU CAN RENT THESE
THINGS ANYWHERE, IF YOU DON'T HAVE SOMETHING ALREADY. IF YOU NEED HELP,
WE CAN REFER YOU TO OUR PREFERRED VENDOR.**

**THE CHILI MUST BE HOT...AND WE'RE GONNA CHECK IT OUT! WE HAVE A FEW FOLKS
WHO WALK AROUND WITH THERMOMETERS AND MAKE SURE YOU'RE UP TO TEMP.
WHAT IS THAT TEMP? GLAD YOU ASKED...165° F.**



THE PREP.

SO, YOU'RE DIGGIN THIS IDEA. YOU'RE FRIENDS ARE INTO IT. MAYBE YOUR COMPANY WANTS TO DO IT AND THEY PUT YOU IN CHARGE....BUT YOU HAVEN'T DONE THIS AND YOU'RE NOT SURE WHAT TO EXPECT OR WHERE TO START. WE GOT YOUR BACK.

THE TIME.

PREPARE, PREPARE, PREPARE (AND GET SOME PEOPLE TO HELP). THE TEAMS HAVING THE BEST TIME TELL US THEY MEET A FEW TIMES PRIOR TO THE EVENT, CREATE SHOPPING LISTS, ASSIGN TASKS AND GENERALLY KNOW HOW THINGS ARE GONNA GO BEFORE THEY GET TO THE EVENT. WE'VE SEEN TEAMS WITH AS FEW AS 3 PEOPLE AND AS MANY AS 10. WE LIKE WHOEVER YOU'RE GONNA BRING.

IF YOU PRECOOK YOUR CHILI, ESTIMATE 2-4 HOURS FROM START TO FINISH. THAT'S JUST THE COOKING. SHOPPING'S GONNA TAKE ANOTHER HOUR AND DON'T FORGET TO FIGURE OUT WHERE YOU'RE GONNA STORE THE DANG STUFF.



IF YOU COOK ON THE STREET, YOU'VE GOT ABOUT 3½ TO 4 HOURS TO GET IT DONE. YOU CAN GET HERE AS EARLY AS 7:30 AND AS LATE AS 9:30 (DON'T GET HERE AT 9:30). YOU'LL NEED TO UNLOAD, SET UP YOUR BOOTH (YUP YOU NEED AT LEAST A 10X10 TENT) AND START COOKING.

SERVING TO THE PUBLIC STARTS AT NOON; BUT BEFORE THAT -- 11:30 -- YOU SUBMIT YOUR OFFICIAL CHILI SAMPLE TO THE JUDGES ROOM FOR TASTING. SO OUR ADVICE IS BE PREPARED, BE ORGANIZED AND BE READY TO HAVE A GREAT TIME.

THE COST.

WE ASK OUR TEAMS TO COOK 20 – 25 GALLONS OF CHILI. WE WANT EVERYONE TO TASTE YOUR CHILI. LET'S BE HONEST HERE, WE HAVE NO DOUBT YOU HAVE THE BEST CHILI OF ALL TIME.

ON AVERAGE, A BASIC, GROUND BEEF CHILI AND ALL THE INGREDIENTS AND THE TOOLS/TRAYS/PROPANE AND ENTRY FEE WILL RUN A FEW HUNDRED BUCKS.

A SMALL COST TO MAKE A BIG DIFFERENCE IN YOUR COMMUNITY!

REMEMBER THAT FIRST PRIZE IS \$1,250!!!!!!



THE FUN.

THE CHILI COOK-OFF IS A GREAT OPPORTUNITY FOR TEAM BUILDING AND HAVING FUN! THINK OF A THEME AND RUN WILD WITH IT! WE'VE SEEN EVERYTHING FROM TEAMS IN LEDERHOSEN TO GUYS IN COCONUT BRAS. THERE IS A BEST DECORATED BOOTH PRIZE...CHECK OUT OUR INSTAGRAM / FACEBOOK FOR PICS OF YEARS PAST!



**WHAT ARE YOU WAITING FOR?
SIGN UP YOUR TEAM TODAY!
WESTCHESTERCHILICOOKOFF.COM**



**JOIN US BY EMAILING:
contact@westchesterchilicookoff.com
OR CALL BRENDA: 610-955-7090**