

# COMPETITION GUIDELINES

The Sealy Chili Dilly has two chili competitions: the judged competition and People's Choice. Any violation of the rules included in this packet will lead to immediate disqualification.

## 1. Judged Competition

Teams are required to submit chili (containers are provided) by 1:00 PM to the judging headquarters for this competition.

**Chili submitted for judging must be cooked onsite** – The chili you submit to the judges must be cooked from scratch on site the day of the cook-off. Preparation must follow the City of Sealy's food handling guidelines.

There are two categories for competition. Teams can enter a chili in **both categories**. Please indicate which categories you intend to enter on the Cook Team application.

### What are the different categories?

1. **Texas Chili** – Defined by the International Chili Society as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients. Texas Chili is not allowed to have any fillers (pasta and beans).
2. **Dilly Chili** – Experiment with meats, fillers, veggies or gourmet items, anything goes!

## 2. People's Choice

Cooks are asked to prepare an additional five (5) gallons of chili to serve to the public. The public can buy wristbands and voting tickets from the Sealy Chamber of Commerce booth and vote for their favorite chili. The top team will be awarded People's Choice award.

**Chili for tasting/People's Choice may be cooked ahead of time** – The five (5) gallons of chili served to the public may be cooked offsite and reheated. **This chili may be different from your competition chili.** No electricity (onsite or generators) is allowed.

Questions: Call the Chamber of Commerce Office at 979-885-3222  
Email: [chilicookoff@sealychamber.com](mailto:chilicookoff@sealychamber.com)