Date of event: Sunday, March 24
Start Time: Preparation begins at 7:30am
Event Start: Tasting is from 11:30am to 12:30pm
Judging: 12:45pm

Rules:

1) Chili Categories: Meat and Vegetarian
2) Chili Name: Be creative and have fun!
3) Chili recipes:
   - Need not be “kosher” but no nuts, nut oils, pork or shellfish products can be used in the chili.
   - Recipes cannot use ready-made spice packages.
4) Recipe Submission: Recipes must be provided to the Purim committee on or before March 17 via email (Preferred) to nrivkin@tbhla.org, drop off to the Main Office, or mail to Temple.
5) Contestants are required to make a minimum of 1-gallon of product and be prepared to make the judging batch at the Temple the morning of the event. Contestants will have 3.5 hours to prepare and cook their chili entrees.
6) Contestants must provide their own camping stove, pots and utensils (no Instant Pot allowed).
7) The Committee will provide tasting bowls, serving bowls, spoons, and condiments (cheese and onions).
8) Two Grand Prizes! – 1 Celebrity Judge’s Prize and 1 People’s Choice Prize.

Yes – I can’t wait to participate!

First & Last Name (Print Legibly):_________________________ ____________________________________________________________
Name of Chili (Print Legibly):______________________ ____________________________________________________________
Phone Number:______________________ Type of Chili (Circle One): Meat / Vegetarian
Recipe Attached___________ Will be submitted on or before 3/17/19______________