



2012
EDITION

CHILI BOWL

An Official Party
of Hottenuff
Productions

FOR

DUMMIES™

A Reference for the Rest of Us!

by Hottenuff Foryuh

Former ICB Executive Chef and
Two-Time ICB Award Winner

*Your complete guide to
the aromatic world of
award-winning chili*

Saturday, March 31st
7:00pm - 11:00pm

3 Beaver Valley Rd.
North York, M3H 4R8

RSVP by March 24 to
hottenuff@gmail.com or
289.597.1117



Introduction

Icons Used in This Guide



Personal advice and whimsical stories from past Chili Bowls.



The language of chili. Definitions and descriptions to help you sort through the wild world of chili making.



Crucial advice for first time chili chefs.



This icon points out where past attendees impart their tips and wisdom.



You can't remind people enough about certain things. Basic do's and don't's.



Want to know more? The real nitty gritty? The behind the scenes look at the preparation and scoring.

Chapter 1

What Is The Chili Bowl?

The Chili Bowl is an annual party which started back in March 1990 to chase away the winter blues. 23 years later, through winters savage and mild, the party endures, nay thrives! Guests are invited to bring a chili, but this is strictly voluntary. Each year we have between 40-65 guests and between 8-16 chilis! (Over 23 years, we've hit 16 several times, but it continues to be a mystical ceiling!) 2012 marks the first time The Chili Bowl will be held in the Great White North.



Chapter 2

A Guide To All Partygoers

In this chapter

- ▶ How the party works
 - ▶ Categories
 - ▶ Tasting
 - ▶ Voting
 - ▶ Can I bring something other than a chili?
-

How The Party Works

The Chili Bowl isn't just another party filled with great friends and interesting conversations (although it does offer both of those too!) This party has five distinct acts:

- ✓ Guests and chilis arrive
- ✓ Chili chefs set up their chilis, using the all-important numbered name card.
- ✓ Tasting/judging/drinking/tasting/judging/drinking
- ✓ Tallying of votes
- ✓ Presentation of awards.

Categories



- 👉 Most Appealing Appearance – Perhaps the most challenging category, this winner demonstrates the art of making a tasty chili look good too!
- 👉 Most Blistering Heat – How hot is too hot? Easy? Maybe, but it's still gotta be yummy or the judges will take you down and out
- 👉 Most Fragrant Bouquet – Take a good whiff – your secret seasonings just may garner a prized award!
- 👉 Most Curious Combination – You never know what odd ingredients will work together in a chili, until you try!
- 👉 Most Unabashedly Trendy – Take a peek at facebook, twitter and the newspaper! What's hot and what's not may be your ticket to a prize!
- 👉 Most Everything – The best of the best – the numero uno, la crème de la crème, as voted by all tasters.

Tasting

Choose a mug and a spoon. Grab a ballot card! Start the tasting as soon as the chilis start to arrive. Things will get busy quickly!



Take time when you are tasting to regard the look and smell the first time round.



Make notes on the back of your ballot sheet when you are tasting - these can come in handy after tasting your 12th chili!

A few spoonfuls of each chili is plenty for you to make your judgements. (You don't wanna eat 12 bowlfuls now, do ya?) There's always time to return to your favourite for a bigger serving!



Rinse out your mug in the sink – to keep the taste experience pure!

Chili too hot? Eating a slice of bread or a hunk of corn bread is a better way to go than a big glass of water! Sour cream in chili will cut some heat, and many swear that alcohol will wash that heat away!

Voting

When you arrive you will be given a ballot card and pen. Some judges like to use the back of the ballot to keep track of their ratings before making their votes final. When you feel you have tasted all that you can, mark in the **number** of your chosen chilis in the different categories. There is a space to write in your reactions. Comments are encouraged!



When you are done voting, hand in your ballot to the hosts and go back to eating and drinking! Every vote counts!



Tallying

Where do the ballots go? To Ian and his computer. He will quickly¹ tally up the votes with the help of a few sober non-contestants and determine the winner of each category. The process can take between 30 -45 minutes.² Presentations of awards will follow.

Can I bring something other than a chili?

Oh yes you can, and as Mom always said, you may too!

Some suggestions:

- Corn bread – or any bread for that matter!
- Pop/beer/wine/liquor
- Dessert
- Fruit
- Snacks

If you are planning to bring chili or anything else, please let us know when you RSVP!

¹ depending on how much he has had to drink.

² See 1.

Chapter 3

So, You Want To Be A Chili Chef!

(Excellent idea! We want you to be one as well!)

In this chapter

- ▶ Choosing a recipe
 - ▶ How much to make
 - ▶ Transporting and set up
 - ▶ Name
 - ▶ Presentation
 - ▶ Sharing your recipe
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Choosing a Recipe

This is, of course, completely up to you. Find one, make one up, doctor an old recipe, watch cooking shows, flip through magazines. If you are still stuck, we have some [sample recipes](#) from past Chili Bowls posted on the website.



Some chili chefs make their chili with an eye towards a specific category (ie. Appealing appearance) and will cook towards that end. Others just go for it and see what happens. Either way works!



Want to make a hot chili? It's easy to add more chiles to crank up the heat. Just remember, it still has to taste good to win. In general, when working with hot chiles, it's better to remove all the seeds and the white tissue that attaches them to the fruit. You'll still get good heat, plus the unique flavor of each type of chile will come through. Better to add extra chiles to get the heat you want, than to just spice it up with lots of hot seeds! Just ask any old-timer about Weeping Apache, a brutal recipe from an early Chili Bowl with **way** too many Habanero chiles in it. (Most of that crockpot ended up in the sink!)



Meat or Meatless ? We have had both at past chili bowls, and although the meat recipes garner a prize more often, veggie chilis have gone home with top honours as well. If you have your eye on a prize and choose to make a

veggie chili, you need to know that the bar is set higher than for your meaty competing recipes.

What is a chili? In the end, it's up to your fellow partygoers to make that call. It's gotta have some chili type seasonings (chiles, chili powder, etc), but beyond that, the sky is pretty much the limit. Tomatoes, in some form, are common, but by no means required, beans are entirely optional, and all other ingredients are entirely up for grabs. Guide your choices by asking yourself what you're making as you create your masterpiece. If the answer is soup, stew, or anything other than chili, ya better make some adjustments!

How Much To Make

A large crock pot or soup pot is enough. The mini crockpots are not. If you don't have one, check with your hosts to see if a loaner is available for your use at the party! Crockpots have a major advantage over stock pots, by keeping your chili at ideal serving temperature throughout the tasting and voting portion of the party.

Transporting and Set up

Make sure you secure the lid of your crockpot before heading out from your place. Of course, duct tape will work brilliantly. Towels, boxes, etc can help minimize accidental splashes and catastrophes. Well done you if you have one of the cutting edge crockpots that come with lid clips and a thermal carrier bag!



Who can forget the chili that was renamed en-route to the party, becoming "Stupid Lady in the Crosswalk" when an inattentive pedestrian led to quick braking, resulting in the lion's share of a chili moving from the crockpot to the floor of the back seat of the car! Oh, to have had those lid clips!

Naming Your Chili

Ahh. The name. This is almost as important as the chili itself. Never underestimate the power a name can have on how your chili is perceived, received, and rated.



What's in a name? A bad name: "My Beef Chili"
A good name? Here are just a few from the past five years:

- ✓ “Treyf On The Bayou” (2011)
- ✓ “Mole Mole, Rock and Role” (2011)
- ✓ “Happiness and Hominy” (2010)
- ✓ “Father, Son and Holy Spirits” (2010)
- ✓ “Commander in Beef - A Chili you can trust” (2009)
- ✓ “Buddha’s Awakening “(2009)
- ✓ “Four Strong Winds” 2008)
- ✓ “There won’t be blood” (2008)
- ✓ “Make Love, Not Gas” (2007)
- ✓ “Global Warming- An Inconvenient Chili” (2007)

Presentation



Only second to naming in importance is your presentation.

Will your presentation entice the party goers to try your chili more than once? Will it bring a smile to the face? If you’ve got the time and energy go for it!



Warm chili is good chili. Chilly chili is not. (Judy) – I made a delicious maple inspired chili my first year as an entrant. However, because I waited until arriving at the party to heat it up again, it was still ice cold when it came time to tasting. Needless to say – I went home empty handed (except for a big bowl of chili that I could heat up at home) Make sure to plan ahead so that your chili is hot...it takes at least two hours to re-heat chili in a crockpot!



How far in advance should I cook it? Chili chefs will differ on the ideal length of time, but most will agree that long and slow is the way to go. 3-4 hours on high is probably a minimum. At the other end...with a little TLC, you could slow cook on low for as long as 18 hours. (Think carefully about when to add beans when using a long cooking time!)

Sharing Your Recipe

If you have the wherewithal to write down your recipe as you create it, or copy the recipe from the source – please bring it or send it in! We like to publish the recipes online and hopefully in the second printing of [Chili Bowl Wonders](#)! (Canadian Edition)