

## **2026 Terlingua International Chili Verde Championship Cookoff (TICVCC)**

**CHILI VERDE RULES FOR COMPETITION – as of 7/27/2026**

### **I. PAPERWORK**

- a) Head Cook or designee must register (name, address, & email) at cook off headquarters
- b) Head Cook will receive their judging cup and initial for receipt at Registration. Remove the numbered ticket from the cup, write your name on the back and keep in a safe place. Winners will be announced by the number and it must be presented to claim the award.

### **II. PROCEDURES - RULES**

- a) Cooks must not “mark” cup in any way. If cup is damaged, a replacement can be obtained by turning in damaged cup and numbered ticket.

- b) Cooks must be at least 18 Years Old to enter the cookoff.

### **III. PREPARING THE CHILI**

- a) Chili must be cooked on site the day of the cookoff from scratch. “Scratch” means starting with raw meat and using regular spices. Commercial Chili Powder is Permissible, but complete commercial chili mixes are NOT permitted.

- b) Chili must be prepared in the open in as sanitary a manner as possible.

- c) Chili Verde is the combination of any kind of meats cooked with green chili peppers, various spices and other ingredients. NO POTATOES, BEANS, PASTA, GARNISH, or similar items are allowed.

- d) No ingredients may be precooked in any other way prior to the cook off. The only exceptions are canned / bottled tomatoes, tomato sauce, peppers, pepper sauce, broth & grinding and or mixing of spices.

- e) Meat may be pre-cut or Ground. No one meat is preferred over the other. MEAT CAN NOT BE PRE COOKED, in any manner. All other items must be cut / chopped or prepared at the cook off. At TIVCC 24 oz. cups will be used.

- f) The Head Cook must prepare the chili to be judged.

### **IV. TURNING IN THE CHILI**

- a) No More than One Judging Sample can be taken from any one pot.

- b) Each Cook may turn in only one cup of chili.

- c) At turn-in time, fill you cup  $\frac{3}{4}$  full (or leave at least 1-inch head space) and take it to the Cookoff Headquarters. DO NOT BE LATE.

- d) Your chili will be judged on AROMA, CONSISTENCY, COLOR, TASTE and AFTERTASTE.

For a Verde Recipe and spices check out the <https://www.mildbillsspices.com/> web site, search for Verde Recipe.

Judging is done by the Tolbert Secret Judging system found on the Tolbert web site under Resources. (<https://abowlofred.com/resources>)