

2026 Terlingua International Salsa Verde Championship Cookoff (TISVCC)
SALSA 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. The entry fee is \$20.
- 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 SALSA VERDE

- a) Commercially made or pre-mix salsa are not allowed and will be disqualified. The salsa, including prep work and mixing of ingredients may be done any time prior to turn-in.
- b) Canned ingredients are acceptable, including green chilies, serranos, jalapenos, garlic, lime, onions, and various spices.
- c) Typical Salsa Verde includes tomatillos, serrano and/or jalapeno peppers, onions, garlic, salt, lime, and spices.
- d) Salsa Verde - Cup size will be 16 oz.
- e) The Head Cook must prepare the Salsa Verde to be judged.

IV. TURNING IN THE SALSA VERDE

- a) No More than One Judging Sample can be taken from any one prepared recipe.
- b) Each Cook may turn in only one cup of Salsa Verde.
- c) At turn-in at 11:00am, 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) This Salsa Verde is not a picante or hot sauce contest, heat (how hot it tastes) will not be a factor in judging.

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

Email kelly@mildbillsspices.com with questions