

# April 18 Chili Cook-off Details

## **Cooks**

Each cook makes approx 8 qts. of chili in the MSC pot

Cooks using a crock should make just enough so it doesn't spill in transit

Pots and ladles will be provided

One Recipe per chef

Bring receipts, you will be reimbursed for ingredients (be reasonable, no filet mignon)

Bring a cover for your pot or cover with aluminum foil

We will supply extension cords, Sterno, racks

Bring chili HOT from home, Sterno will only keep it hot, not bring it up to temperature

Arrive at approximately 11:30 at Sarazen Park

Recipe for 3 top winners will be posted on MSC Web if OK with Chef

## **Club Provides:**

Normal picnic stuff – beverages, plates, napkins etc

Small cups for tasting, extra plastic spoons

Condiments – Sour Cream, Corn Chips, Cheddar Cheese, Oyster crackers

Chopped onions

Corn Bread

Hot sauces, Tabasco, etc.

Contact Dave Walsh to sign up and for any questions. Please note he will be out of the country on a cruise between April 7 and April 15, 2018

[Daveandsusie2010@aol.com](mailto:Daveandsusie2010@aol.com) or 389-9755

## **Current Cooks:**

Rob Reiley (Defending Champion)

Dottie Daniels

Ed Vesely

Dale Rod

Carol Battye

Cathy Erickson

Carol Schwalje

Allan Bristow (back-up)