



Quick Equipment Guide for an ICS Chili Cook

Most ICS chili cook-offs take place outdoors, rain or shine. **In addition to all cooking ingredients** (meats, beans, spices, etc.) cooks must supply their own equipment listed below, at minimum.

REQUIRED SUPPLIES

** Materials that may be provided. Always check with the event organizer to confirm supply requirements*

- 10x10 Easy-up Canopy*
- Two 6-foot Tables* - One to face the public and serve chili from; one for prep and storage
- Chairs* - As many as the cook/cooking team wants
- Portable Outdoor Propane Stove - Very few events offer a power source
- Propane Fuel - only small 1 lb tanks allowed
- Chili Pot(s) with lid(s) - 5-8-quart variety. Glass lids are not recommended for outdoor cooking. Depending on how many categories are entered at one event, multiple pots may needed.
- Ice Chest with Ice – Necessary for food-safe storage
- Tablecloth(s)
- 1.5oz long-handled serving ladle – Used to serve PC chili to the public
- Knives
- Cutting board(s)
- Measuring Spoons/Cups
- Can-opener
- Matches
- Pot Holders
- Paper Towels
- 1 to 3 Gallons of Water
- Dish Cleaning Supplies - Dishpan, dish soap, scrubbers, etc.

Competition Chili: ICS sanctions four categories to qualify for the annual World Championship Chili Cook-off. These categories are: Traditional Red, Homestyle, Chili Verde and Veggie. Cooks have 3 to 4 hours to cook each category on-site during the designated cooking periods. 32oz of chili must be turned in to the judges at the end of the cooking period.

People's Choice (PC) Chili: PC chili is a requirement separate from your competitive entry and is used to provide chili tastings to public cook-off attendees. Some events allow PC to be prepared off-site, while others require this chili be prepared on-site. Check the details page of each individual cook-off [via chilicookoff.com] for the quantity of PC chili required (usually 1-4 gallons) and any health department preparation specifications.