

Traditional Red Chili Characteristics

There are a few general attributes or characteristics of chili that each chili judge will be evaluating.

TASTE

Taste, above all else is the most important factor. The taste should consist of the combination of the meat, peppers, spices, etc, with no particular ingredient being dominant, but rather a blend of the flavors.

CONSISTENCY

Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy.

AROMA

Chili should smell good. This also indicates what is in store when you taste it.

COLOR

Chili should look appetizing. Reddish brown is generally accepted as good. Chili is not yellow or green.

BITE

Bite or after taste is the heat created by the various type of chili peppers and chili spices.