

South of the Border Chilifest

Monday, March 10, 2008 Olbrich Gardens 6-8PM

After a long cold and snowy Wisconsin winter it's time to break out of the winter doldrums and spice up your life at Madison Herb Society's first ever Chili Cook-off Contest! You can either enter a batch of your own world-famous chili or just come to taste some of the best chili in Madison and then vote for your favorites in the following categories:

- Highest Octane (Hotter than Hellfire!)
- Herbiest (How many herbs can you taste?)
- Most Unique (You've never had anything like it before!)
- Best in Show (You just gotta have the recipe!)

I've put together this list of possible herbs and spices to include in your chili, but don't limit yourself to these (the sky's the limit!):

- Alliums (Onions, garlic, chives, etc.)
- Hot Peppers (Cayenne, Jalapeno, Habanera)
- Thyme
- Oregano
- Cumin
- Cilantro and Coriander
- Parsley
- Fennel
- Bay Leaves

Use your imagination and cook up a batch of non-traditional chili, such as:

- White Chili with Chicken
- Shrimp Chili
- Tofu Chili
- Vegetarian Chili
- All Bean Chili

If you'd rather bring something other than chili, here's a list of alternatives:

- Cornbread, Biscuits or Buns
- Sour Cream
- Chopped Onions
- Chopped Cilantro
- Chips and Salsa
- Cheese and Crackers
- Dessert

To enter your chili in the Chili Cook-off Contest, please RSVP to Jane Gahlman at 608-837-2317 or send an email with the words Chili Cook-off in the Subject line to jmgahlman@hotmail.com BE SURE TO INCLUDE THE NAME OF YOUR CHILI! Then cook up a batch of your award-winning chili and bring it to Olbrich on Monday, March 10 at 6PM for a taste-testing fiesta! ¡Olé!