

### Plan:

- When and where will you share this adventure?
- How will you decide on teams?
- How will you judge the competition? What criteria will you use, and who will be the judge(s)?
- What is your budget for this adventure?
- What ingredients and equipment do you need?

### Do:

- Allow plenty of time to prepare your chili. Most chili recipes taste better if cooked slowly.
- Enjoy your meal and some friendly competition!
- Consider dehydrating the leftovers for your next backpacking trip.

### Review:

- What do you know now that you did not know before?
- Whose chili did you enjoy the most? How come?
- Will you make any or all of these recipes again in the future?
- What problems did your team encounter, and how did you solve them?
- What would you do differently in the future?

### Safety Note:

- Are there any allergies in the Company that people should be aware of?
- What safety practices do you need to keep in mind when preparing food?
- Do you have a first aid kit close at hand in case of an emergency?

### Online Resources:

- [Michael Smith's Vegetarian Chili](#)
- [White Bean Chili with Couscous](#)
- [Cincinnati Chili](#)
- [Smoky PB Chicken Chili](#)



It starts with Scouts

## Chili Cook-off

## Creative Expression



### The Adventure:

Chili has long been a camp favourite. It's warm, hearty, delicious and pretty easy to make—perfect for a fall, winter or spring camp! Perhaps best of all, there are so many different recipes.

Divide your Company into teams of about four Venturers and have a competition to see who can come up with the tastiest and most original chili recipe! Collectively decide what criteria will determine the winner and who will judge the competition.

This competition will reward your Company not only with a great meal, but perhaps with a couple of great new recipes you can enjoy for years to come!

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