32nd ANNUAL FIESTA de SEPTIEMBRE  
Saturday, September 4, 2021

SALSA CONTEST: PROFESSIONAL

SALSA GUIDELINES

$10 entry fee

Professional: Restaurants or food-license holders

Amateur: Community members

- Contestants may decorate their station to provide a good presentation.
- You will need 1 gallon of your salsa made ON SITE or in a LICENSED KITCHEN.

DEADLINE FOR ENTRY:  
AUGUST 20, 2021

SET-UP: 12:30 p.m. at Wickenburg Community Center (160 N. Valentine Street)

CONTEST TIME: 1:00 p.m.

JUDGING CATEGORIES:
- RED
- GREEN
- HOTTEST
- MOST UNIQUE

SPACE LIMITED TO THE FIRST 10 CONTESTANTS!

$50 for People’s Choice Winner. 1st-3rd place in each judging category.

Judges will taste small 1 oz. portion of your salsa.

Chips and 1 oz. serving cups will be provided. A full list of what we provide and what you need to provide are included on the Rules & Regulations sheet (attached).

Name: ____________________________________________________________

Address: __________________________________________________________________

Phone: ___________________________________________________________________

Email: ___________________________________________________________________

Helper(s): ___________________________________________________________________

(No more than 2 people in prep area)

You may only enter in one category.

Please select one here:  Red: _____  Green: _____  Hottest: _____  Most Unique: _____
Definition of Salsa
A classic Southwestern condiment made from fresh ingredients, including but not limited to: tomatoes, chilies, onions, salt, lime, cilantro, and various spices. This contest will NOT judge taco sauce, hot sauce, enchilada sauce, or chili sauce.

Salsa Preparation:
All Salsa must be prepared fresh on site. Canned ingredients such as: tomatoes, tomato sauce, lime juice, green chilies, etc., are acceptable. You may start preparation after booth set-up and may use the assistants listed on your entry. Salsa must be prepared by 1:00 P.M., after which a pint will be collected for the Judges. You can then put samples out for the public.
(Remember, you only need a small amount for each tasting cup) You will need to make 1 gallon total for use during the day.

DUE TO MARICOPA COUNTY LAWS, YOU CAN ONLY PRE-CHOP AT A LICENSED COMMISSARY AND MUST BRING YOUR LOG TO SHOW, ALL OTHERS WILL NEED TO CHOP ON-SITE. NOTHING CAN BE PREMIXED.

Salsa Competition:
When your salsa is collected by one of the Judge’s Assistants it will be numbered with your booth number, then placed inside another container and given a judging number. This will assure that none of the Judges know which booth the salsa came from, and assures that it is a double-blind contest.
Rules and Regulations

- You must prepare food on-site if you do not have a commissary license
- You must wash your hands at the hand-washing station located behind your contest table
- You must wear gloves at all times
- Please bring extra knives and spoons and rotate them out every hour
- Keep food off of the ground (in coolers, etc.)

What We Will Provide

- Chips
- Table (we will let you know if you have a full table or half a table to decorate)
- Tablecloth
- Napkins
- 1 oz. tasting cups
- Paper Towels
- Plastic Gloves
- Signage for your contest table

What You Need To Provide

- Decorations for your table
- Serving spoons and utensils
- Cooler
- Storage Containers
- Necessary ingredients for 1 Gallon of Salsa