

HOMEMADE SALSA CONTEST REGISTRATION

Salsa Contest Entry Forms will be emailed back to george.torresjr@yahoo.com, starting October 1st, and all the way up to Noon, October 15th.

NAME _____ PHONE _____
ADDRESS _____ EMAIL _____

(Check the categories that apply)

____ Category A – Hot Salsa

____ Category B – Not So Hot Salsa

Name of item (i.e.: “HOT & Spicy”)

Name of item (i.e.: NOT SO HOT and Spicy”)

For office use only:

Exhibit name and number: _____ # _____

George Torres, Jr, Salsa Contest Coordinator ... text to, 505-331-3418

Judging:

- **Taste:** Assess the overall flavor profile of the salsa, including the balance of heat, sweetness, and acidity.
- **Heat:** Evaluate the level of heat, considering the intensity of the chili and other ingredients.
- **Creativity:** Look for innovative use of ingredients and creative presentation.
- **Texture/Consistency:** Consider the texture of the salsa, including its smoothness, thickness, and overall mouthfeel.
- **Appearance:** Evaluate the visual appeal of the salsa, including color, presentation, and any unique design elements.
- **Scale:** 1-10 (10 being the best)