BCA

Salsa Rules

Salsa is a class of sauces used as condiments for a variety of Mexican and Mexican-American foods, including as dips for tortilla chips. Salsa may be raw or cooked and is generally served at room temperature. Though the word salsa means any kind of sauce in Spanish, in English, it refers specifically to these Mexican table sauces, especially to the chunky tomato-and-chili-based pico de gallo, as well as to salsa verde. The rules for a BCA ancillary salsa category are given below.

1. Unless provided by the promoter, contestants are responsible for supplying their own preparation supplies. Canned ingredients are acceptable including tomatoes, tomato sauce, chilies, onions, garlic, salt, lime/flavorings, or various spices.

2. Salsa entries do not have to be prepared on site. Entries can be prepared at home and brought to the contest site for submission.

3. At the cook's meeting, participants will be given a foam turn-in container with a taped double ticket for this category. At turn-in time, cooks will fill this container with sufficient product for judging to take place.

4. Any style of chunky salsa in terms of flavors and seasonings is acceptable.

5. Salsa can be raw or cooked as desired by the participants. Ingredient pieces must be small. No large chopped vegetables or other seasonings will be allowed.

6. Any heat source (wood, charcoal, propane, or electricity) can be used to prepare the salsa.

7. All BCA judging rules and procedures will be used for the salsa contest.