

Salsa Team Name \_\_\_\_\_

At time of check-in, make sure label jar with 1) Salsa Team Name, 2) category, and 3) salsa recipe name.

(ENTRY MUST HAVE INGREDIENT LIST IN CASE OF ALLERGIES. QUANTITIES CAN BE EXCLUDED.)

## TAB SALSA COMPETITION

### Judges Score Sheet

Judges, fill in every line of information, and then assign a score of 1-5 in each of the criteria by circling the appropriate number. **5 is the highest** rating and **1 is the lowest**. The salsa with the highest score will win that category. The categories are Hot Salsa and Mild Salsa.

Number on Jar \_\_\_\_\_

Salsa Category: \_\_\_\_\_

Salsa Recipe Name: \_\_\_\_\_

<b>Appearance</b> Attractive; neat; Good proportion of solids to liquid. Uniform pieces of same to similar size and shape. Bright colors, no separation. You can see different colors in the salsa (not like a red or green smoothie). Looks like you just want to dig into it!	1	2	3	4	5
<b>Aroma</b> The aroma of the different ingredients blends and is pleasing. The aroma will prepare your taste buds for HOT (or not so hot) salsa. Mild salsa will not smell hot. Does it smell fresh and inviting?	1	2	3	4	5
<b>Flavor</b> Not mushy. Flavors blend and one ingredient doesn't overpower the others. Does it have enough salt? Hot salsa is not overpowered by the heat only. Mild salsa has just the right amount of kick to be considered salsa. The heat in mild salsa doesn't linger long in your mouth. Neither salsa should leave bad aftertaste. It leaves you wanting more.	1	2	3	4	5
<b>Freshness</b> Does it taste <u>as if</u> it was made with fresh ingredients (peppers, garlic, onion, cilantro, etc.) as opposed to garlic powder, minced onion, etc.? Is it refreshing?	1	2	3	4	5

**Total score:** \_\_\_\_\_