

Powder Keg's Chili Cook-off Winners



Joe Cascio

Chili Cook-off Winners Christopher Scheffer, Neil Gallagher, and JR Ortiz with Miss Buffalo Desiree Wiley

Downtown Buffalo's Winterfest was a weekend packed full of cold weather events, including the Labatt's Pond Hockey Tournament, The Buffalo Auto Show and the 2nd Annual Powder Keg Festival.

In addition to a slew of winter sporting events, a petting zoo, craft beer tasting and sledding down the Seneca Street off-ramp, Powder Keg hosted its First Annual Mark Twain Chili Cook-off. Over thirty homecooks from the WNY area submitted their recipes for consideration, but only six of them were chosen to compete.

The contestants arrived as early as 9:15 a.m., allowing their chili to simmer for several hours prior to the judging. Below you will find each of their recipes.

Our judges, Andrew Galarneau, the food writer for *The Buffalo News*, Ginger Geoffrey, anchor for WKBW, and Scotty Harris, a chef and [blogger](#), sampled all six of the chilis and scored each of them (on a scale of 1-5) in several categories, including Overall Taste, Texture and Creativity.

FIRST PLACE WINNER

Neil Gallagher—Grand Island, NY

Neil is a native of New Orleans who moved here in 2009. He works for Homeland Security and is part of a BBQ team that competes in several states. His recipe for this competition plays with a lot of Cajun flavors, but his signature recipe is Peach and Pecan Smoked Baby Back Ribs with Coffee Stout BBQ Sauce.