

# SWEET BASIL Culinary Center

SPRING 2023

~ APRIL ~ MAY ~ JUNE ~



## SWEET BASIL HAS A NEW HOME!!!

After 29 years at Scottsdale & Shea, we've moved our store and school to our new location at *La Mirada Shopping Center* on the northeast corner of Pinnacle Peak & Pima Roads in North Scottsdale.

Our new address is:

8900 E. Pinnacle Peak Road, Suite C-5

## THE COOKING SCHOOL



We are continuing our hands-on cooking classes, in the mornings and evenings.

Class offerings include dozens of choices each quarter. Each three-hour class includes a meal of the foods prepared.

Join us in our brand new professional kitchen for a culinary experience you'll always remember! Classes are taught by experienced Chef instructors who know that a successful class is educational, fun & (of course!) delicious.

## We feature Hammer Stahl Cutlery

### DAMASCUS KNIVES

HANDCRAFTED

RAZOR SHARP BLADES

Made with Japanese forged 67-layer AUS10 steel, the Damascus series features knives that are incredibly sharp, balanced, and lightweight. The beautiful handles are made from genuine rosewood, and every knife comes in a foam padded gift box.



8900 E. Pinnacle Peak Road  
Scottsdale, AZ 85255

480-596-5628      [www.sweetbasilgourmet.com](http://www.sweetbasilgourmet.com)

## Welcome to Sweet Basil Culinary Center!

Come to our new home and discover all of the new and fun products and classes. We're offering the Essence of Cooking, our 12-week series, beginning Tuesday January 10, and continuing our Cook Club on Monday afternoons, featuring a unique cooking experience each week.

Join us in our beautiful kitchen!

Each class includes a copy of the recipes and a meal of the foods prepared.

You can register for a class in the store, by phone or online at our website

[www.sweetbasilgourmet.com](http://www.sweetbasilgourmet.com).

**CANCELLATION POLICY:** If you must cancel a class, with a week or more notice we can give you credit for another class up or refund the amount. Up to 72 hours before the class, we can give you credit for another class. No refunds or credit can be given for cancellations less than 72 hours before a class. There are no refunds for Kids and Teens classes or series classes. Credit for other classes can be given with 72 hours' notice for cancellations.

Always at Sweet Basil

Complimentary gift-wrap for any purchase of \$25.00 or more.  Remember, we can ship your gifts (UPS) anywhere in the United States.  If you haven't tried our rich and flavorful Gaviña coffees, you should! And when you join the Coffee Club and purchase 10 pounds of coffee, you get the next pound free.  Our colorful Gift Baskets are great for gift giving! They combine convenience and thoughtfulness for anyone - out of town relatives and friends, business associates & colleagues, corporate gift giving - anyone who would enjoy a selection of "gifts within a gift!" They can be custom-made from just about anything in the store - including our bountiful selection of gourmet foods - or order from our pre-made selection.  Gift certificates are available in any amount online, in the store or by phone. They are good for cooking classes and store merchandise.  Knife Sharpening  Ask us about Private & Team-Building cooking classes.



### Sweet Basil Instructors

**Amy Barnes** - Impeccable Pig Restaurant, Hyatt at Gainey Ranch

**Lisa Brisch** - Dinner Thyme Personal Chef Service

**Jan D'Atri** - [jandatri.com](http://jandatri.com), The One Minute Kitchen, Rescued Recipes in the Arizona Republic

**Linda Martin** - Anthem Country Club; Owner, Dinner Designs Catering

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"Vegetables are a must on a diet. I suggest carrot cake, zucchini bread and pumpkin pie." *Jim Davis*

**TO REGISTER FOR CLASSES CALL: 480-596-5628**  
**OR ON OUR WEBSITE [WWW.SWEETBASILGOURMET.COM](http://WWW.SWEETBASILGOURMET.COM)**

# APRIL

**KIDS MAKE BREAKFAST     Jan D'Atri     Saturday April 1     9:30 – 12:30 PM     89.00**

Kids, if you are 8 or above, you can have so much fun taking this class! The lesson will teach you how to make amazing breakfasts for you and your family! Come have fun and learn picture perfect sheet pan breakfast; Angel Food French Toast; Cheesy Bacon breakfast casserole; Ricotta Pancakes; Hash Browns; Bacon & Gruyere Souffle with Cheese Sauce; gluten free baked Blueberry Lemon Oatmeal Muffin Cups, and beautiful breakfast Granola Crust Fruit Tart.

**MEDITERRANEAN FINGER FOODS     Lisa Brisch     Saturday April 1     2:00 – 5:00 PM     89.00**

We're taking the clean, natural foods and flavors of Mediterranean foods and making a tempting, delicious array of cocktail party foods. You can delight your friends with all or part of this menu. Come have an amazing cooking experience and learn Harissa Spiced Tuna Tartines (Olive Oil Tuna Salad flavored with Harissa, Coriander, Citrus, Celery, & Olives atop Bread Slices & Broiled); Spanakopita Triangles (Savory Spinach & Feta filled Phyllo Pastries); Pomegranate & Orange Chicken Kebabs; Grilled Beef Kebabs with Lemon & Rosemary; Zucchini Fritters with Tzatziki (Cucumber Yogurt) Sauce; Yogurt Olive Oil Flatbreads and Fig Phyllo Cookies.

**FAMILY EASTER CELEBRATION     Jan D'Atri     Monday April 3     2:00 – 5:00 PM     89.00**

Gather your family around for a celebration and meal they will truly enjoy and remember for all the great specialties and flavors. Our fun lesson is Italian Easter Brioche Rolls with colored Eggs; Ham Rolls with Brown Sugar and Dijon Sauce; glazed Pork Tenderloin with Citrus Rainbow Carrots; Deviled Eggs with crispy Shallots and Chiles; homemade Sticky Buns; Carrot Cupcakes with Cream Cheese Frosting, and tutorial teaching gorgeous natural dyed Eggs!

**SHEET PAN & ONE POT DINNERS     Amy Barnes     Tuesday April 4     9:30 AM – 12:30 PM     89.00**

This fun lesson will give you an array of easy, great one pan and one pot meals you can use when easy one pan preparation is the goal. Our menu is Dutch oven braised Sage and Onion Chicken and Italian Sausage over Cellentani Pasta; Sheet pan Rosemary Balsamic Salmon with Asparagus & Red Bell Peppers; Red Wine simmered Chicken Cacciatore over creamy Polenta; Sheet pan Flank Steak and Broccoli in sticky Sesame Brown Sauce; Creole Shrimp, Andouille Sausage and Vegetable Sheet pan Dinner; Basil & Sage Risotto, and Caramel Buttermilk Sheet Cake.

**EASY ENTERTAINING FOR SPRING     Linda Martin     Tuesday April 4     6:30 – 9:30 PM     89.00**

Entertaining couldn't get any easier. This beautiful spring buffet will wow your guests and keep your prep time to a minimum. Come for a fun lesson & learn to make these yummy nibblets for yourself. Our menu is Goat Cheese & Walnut Pesto on Grilled Crostini; Fig, Prosciutto, & Blue Cheese Phyllo Puffs; Grilled Chicken Satays with fresh Basil Pesto; easy oven roasted Crab Cakes with Caper Aioli; Crispy Endive Spears with Curried Chicken Salad; Mini Corn Cakes with Salmon & Dill Crème Fraiche, and Strawberry & Lemon Tiramisu Pastries. We'll enjoy a French Twist cocktail of Rum, Lime Juice, Pear Nectar, & Prosecco.

**PLATTERS AND BOARDS Amy Barnes Wednesday April 5 9:30 AM – 12:30 PM 89.00**

This beautiful way to entertain has endless combinations of themes and foods. Here is your chance to be part of learning to create an array of tempting, delicious “spreads” for your entertaining needs. Come for a fun morning to make Shrimp Louis Salad Board with Shrimp, Cherry Tomatoes, Avocado, Romaine, hard Cooked Eggs and Buttery Rolls; Italian Salad Board, with Salami, Burrata, Olives and Baguette; Caprese Sandwich Board with Cast Iron cooked Steak, French Rolls, freshly sliced Tomatoes and Mozzarella with Balsamic Drizzle; Spring Vegetable Platter with assorted fresh Veggies, Basil Hummus and Red Bell Pepper Hummus, served with Pita Chips, and Board with Lemon Lava Pots, Whipped Cream and Berries.

**SOUTHWEST SPLENDOR Lisa Brisch Thursday April 6 9:30 AM – 12:30 PM 89.00**

Preparing foods of the Southwest opens up creative use of local and regional ingredients, together with the use mild to hot chilies. Come discover how versatile and delicious Southwest foods can be. Our lesson is marinated Tomato Salad with Jalapeño & Queso Blanco; Fideo Seco a los Tres Chiles (Mexican-Style Pasta with Three-Chile Sauce); Chicken Enchiladas Verdes (Charred Tomatillo & Poblano Sauce); Tacos al Pastor (Pork Tacos with Pineapple); Green Chile Macaroni & Cheese with Zucchini & Bacon, and Torta de Elote (Corn Soufflé). Dessert will be Mexican Spiced Chocolate Brownies.

**MEDITERRANEAN MYSTIQUE Linda Martin Thursday April 6 6:30 – 9:30 PM 89.00**

Many great foods and flavors of the Med come together in this fun lesson. Plan an amazing culinary experience and learn to prepare Grilled Shrimp appetizer with Mint Pesto; Mediterranean Chopped Salad (Grape Tomatoes, Olives, Artichoke Hearts & Feta Cheese) with Balsamic-Lemon Dressing; Crispy pan seared Salmon over roasted Butternut Squash; skillet roasted Chicken (Garlic, Olives, fresh Tomatoes, White Wine, fresh Basil); Couscous with sautéed fresh Vegetables, Lemon & Capers; Tahini Sauce over oven roasted Cauliflower, and Flourless Lemon-Almond Cake Dessert with Fresh Berries.

**LUNCH AND LEARN Jan D’Atri Friday April 7 12:00 Noon – 1:00 PM 45.00**

Come to enjoy this DEMONSTRATION and amazing lunch! You’ll be front and center learning the steps to making the specialty - Homemade Green Corn Tamales. Our recipes is made with grilled Chicken, Hatch Green Chiles and Cheese filling. It will be served with Street Corn Salad from roasted Corn on the Cob. Dessert will be rich & creamy Mexican Flan with Mini Churros.

**GOURMET COUPLES Linda Martin Friday April 7 6:30 – 9:30 PM 190.00 per couple**

Invite your partner to be part of this class where we will prepare a gourmet three course meal and enjoy it with a sampling of wines. Our lesson for couples will be Roasted Crab Cake amuse with Lemon-Caper Aioli and Baby Lettuce, fresh Radish & Spring Herb Salad with Champagne Vinaigrette, served with Prosecco. The entrée will be Beef Filet Steaks, cast iron seared, with Cabernet au Jus; slow roasted fresh Beets & Carrots with Dijon Butter & Dill; Creamy Green Chili Mac & Cheese (roasted Poblano, sautéed Veggies, Pepper-Jack Cheese), and skillet Bacon & Sweet Potato Hash, served with Cabernet Sauvignon. Dessert will be Dark Chocolate Cake with Candied Ginger Ice Cream & Chocolate-Rum Sauce.

**FRENCH PASTRIES Lisa Brisch Saturday April 8 9:30 – 12:30 PM 89.00**

We know that baking is part art and part science. With this lesson you will learn the principals and techniques of French baking, and secrets to make these Pastries look and taste like masterpieces! Come for an inspired baking lesson to learn Galette Des Rois (King's Cake – Crispy Browned Puff Pastry Cake filled with Almond Cream); Raspberry Financiers (bite-sized Cakes with Browned Butter & Almond Flour filled with fresh Raspberries); Citrus Madeleines; Lemon-Olive Oil Tart; Dark Chocolate Mousse; Torsades au Chocolat (Chocolate Pastry Twists filled with Vanilla Custard), and Sable Breto.

**RESCUED RECIPES Jani D'Atri Sat April 8 2:00 – 5:00 PM 89.00**

The story of Rescued Recipes begins with Jan and her Mom Livia collecting a mountain of loved & cherished family recipes from contributors around the world. After months of testing, photographing and writing family recipe stories, the book Rescued Recipes was born. This class offers the treat of a fun afternoon of cooking with this talented duo and enjoyment of these much loved, & delicious recipes. Come to make Shrimp Burger Sliders; pan-seared Pork Chop Casserole with homemade Applesauce; Eggplant Parmigiana Pattie Bake; Curried Chicken Salad; Chuang family favorite Egg Rolls with Spicy Sauce; Triple braided Sweet Czech Bread with Almonds & Rum Raisins, and Harvey Wallbanger Cake.

**SAUSAGE MAKING Jan D'Atri Monday April 10 2:00 – 5:00 PM 89.00**

If you've wanted to learn the steps to making homemade Sausage, come for a tutorial and hands on lesson taught by an expert. Our all-encompassing lesson teaches homemade Sausage making; Chicken Apple Sausage Appetizers; Italian Sausage with Peppers & Onions on homemade Buns; breakfast-for-dinner Breakfast Sausage with Waffle Bites; homemade Chorizo with one pot Spanish Rice; and Baklava Sausage Rolls with Maple Glaze for dessert.

**EASY DINNERS Amy Barnes Tuesday April 11 9:30 AM – 12:30 PM 89.00**

Sometimes easy dinner preparation is just what you need. This lesson offers an array of satisfying and delicious dinner choices made with minimal work. Add these recipes and you'll always have great meals to prepare in no time! Our lesson is Grilled Citrus Salmon with Grilled Honey Mangos; Baked Parmesan Chicken Breast with Pesto; Broccoli with Lemon Almond Butter; Risotto with Sun-dried Tomatoes and Mozzarella; make-ahead Garlic Toast; pan fried Sirloin Steak with Bourbon Cream Sauce; Mashed Potatoes with Green Onions and Parmesan, and Chocolate Mousse Napoleons.

**ESSENCE INTERMEDIATE Linda Martin Tuesdays April 11 – May 16 6:30 – 9:30 PM 534.00**

This **six week series** is for our Essence graduates and anyone wanting to advance their culinary skills and knowledge. With an understanding of basics cooking techniques, each student will learn new techniques, methods, tips and cooking processes to become a much more skilled and confident cook. Come for new the new knowledge, exploration and fun to be part of learning.

**Week 1 menu:** Chili-dusted Shrimp with fresh Corn, Ginger, & Avocado Salsa; Butternut Squash Soup with Maple Crème Fraiche; Pork Tenderloin pan seared with Star Anise & Hoisin-Red Wine

Sauce; Julienned roasted Vegetables with Garlic & fresh Herbs; creamy Kentucky Cheese Grits; grilled fresh Corn Salad with Lime-Shallot Vinaigrette & Cotija Cheese, and dessert of Bittersweet Chocolate Pudding Cakes with Whipped Cream & shaved Chocolate. **(See menus each week by calendar date.)**

**CAST IRON COOKING      Amy Barnes      Wednesday April 12      9:30 AM – 12:30 PM      89.00**

This style of cooking offers so many advantages to the foods you cook. Cast Iron distributes heat evenly during the cooking process; maintains the heat efficiently; seasoned pans develop a patina which acts as non-stick, pans are easy to clean; they allow foods to brown beautifully and are virtually indestructible. Come learn about using them with these incredible recipes. We'll prepare Southern Fried Chicken with Gravy; Buttery Cast Iron Honey Chipotle Shrimp over wilted Greens; Smothered Creole Boneless Pork Chops with Rice; Southern Biscuits with Walnut Honey Butter; Sausage & Onion Cornbread and fried Apples over salted Pecan Maple Ice Cream.

**FISH FOR FAMILIES      Lisa Brisch      Thursday April 13      9:30 AM – 12:30 PM      89.00**

Learning to cook Fish to achieve maximum flavor is about understanding the cooking technique and method that works best for each Fish. This lesson teaches how to select, season and properly cook seared Salmon with Avocado Sauce & Tomato-Cilantro Salsa; Lemon & Shrimp Risotto with fresh Basil; roasted Mahi Mahi & Green Beans with Asian Cilantro Sauce; Turmeric-Spiced Tilapia with wilted Herbs & Peanuts over Rice Noodles; Pesce all' Acqua Pazza (Southern Italian Poached Cod); baked Sole Fillets with Herbs & Breadcrumbs, and Sautéed Orange Roughy with Mustard Cream Sauce.

**BEAUTIFUL BRUNCH      Linda Martin      Thursday April 13      6:30 – 9:30 PM      89.00**

Brunch is a fun and delicious way to entertain and with these beautiful foods, your guests will sing your praises! Come to learn this delightful combination which includes Grand Marnier Petite French Toast with fresh Strawberries; Impossible Quesadilla Pie with fresh made Pico de Gallo & Sour Cream; fresh Fruit Salad (Mango, Orange, Strawberry, Honey, fresh Mint); Blueberry Coffee Cake; pan seared Sausages with Caramelized Onions; Green Chili Corn Muffins, and fresh Blueberry Blintzes (tender Crepes filled with Ricotta-Lemon filling and topped with fresh Blueberry Sauce). We will enjoy our meal with a Mimosa Cocktail.

**LUNCH AND LEARN      Linda Martin      Friday April 14      12:00 Noon – 1:00 PM      45.00**

This menu is a show stopper of a dinner party menu! Come for a great DEMONSTRATION and delicious lunch to enjoy Pan Seared New York Steak, sliced and served over Grilled Corn & Radicchio Salad with Baby Greens, shaved Pecorino, & Balsamic Syrup with Black Pepper Biscuits. Dessert will be Chocolate-Toffee Pecan Pie with Bourbon Whipped Cream.

**GOURMET COUPLES      Linda Martin      Friday April 14      6:30 – 9:30 PM      190.00 per couple**

You and your partner can have an amazing evening cooking and sharing the experience with a group of couples. Couples will work together to prepare a three course meal which will be served with a sampling of wine. Our fun lesson is Goat Cheese & Walnut Pesto amuse on Grilled Crostini, and Crispy Apple & Celery Root Salad with Hazelnut Vinaigrette, served with Pinot

Grigio. The entrée will be Tender Hoisin Glazed Baby Back Pork Ribs (Hoisin, Chinese Five Spice, fresh Ginger, Sesame Oil); flash cooked Sweet Potatoes with Parsley; Kimchi Fried Rice with Sesame Oil, Rice Vinegar, Ginger, & Soy, and Charred Zucchini with Basil Oil, served with Zinfandel. Dessert will be Vanilla Bean Cheese Cakes with Strawberries & freshly Whipped Cream.

**FOODS OF NEW ORLEANS Paul Johnson & Martie Sullivan Sat April 15 2:00 – 5:00 PM 49.00**

Step into the world of the Big Easy and enjoy an afternoon learning about the foods and flavors of Cajun cuisine! Our friends from Los Angeles and Phoenix will be here to share a famous Gumbo recipe and introduce tools and equipment they sell to us that makes cooking so much fun! Come to our Cajun party and fun afternoon of Classic Gumbo; Jazzy Jambalaya, Fried Cat Fish and melt - in - your - mouth Bananas Foster! Discounts on Heritage Steel Cookware, Dream Farm and Tovolo Gadgets, and Mu Linens will dazzle your thoughts about how your kitchen is equipped! We will also enjoy a Big Easy Blizzard Cocktail.

**ITALIAN FINGER FOODS Jan D’Atri Monday April 17 2:00 – 5:00 PM 89.00**

This lesson will pack all the amazing flavors of Italian foods into bite - sized morsels. Our lesson could be the perfect “recipe” for your next party! Come have fun and learn homemade Ravioli Bites fried with fresh Tomato Dipping Sauce; Meatball Skewers smothered in Mozzarella; Parmesan Chicken Bites with Marinara; Tuscan Truffle Appetizers; Margurita Flatbread Pizza Rounds; best ever Bruschetta on grilled Crostini, and Italian Donut Holes with Nutella Dipping Sauce.

**DIVA DELIGHTS Amy Barnes Tuesday April 18 9:30 AM – 12:30 PM 89.00**

Learn to create these sweet little appetizers made for gatherings with your friends. This “spread” is easy to prepare and will create a beautiful offering for any special gathering! This Diva lesson is Baked Brie en Croûte with Apple Compote; Spinach, Crab & Artichoke mini Tarts; Garden Thyme and Lemon Goat Cheese Round with toasted Baguette; Shrimp and Avocado Tortilla Rounds; Skewered Red Wine Marinated Flank Steak; Ground Turkey and Phyllo Egg Rolls, and Decadent Amaretto Truffles. We’ll enjoy our great food with a Lemon Champagne Cocktail.

**ESSENCE INTERMEDIATE - Week 2 Linda Martin Tuesday April 18 6:30 – 9:30 PM 89.00**

Essence Intermediate continues with... Baklava-style baked Brie with Cardamom Syrup; Roasted Beet & Baby Greens Salad with Goat Cheese & Shallot Vinaigrette; Bourbon Barbecued Salmon with grilled Corn & Watercress; Dill & Champagne Butter sautéed Carrots; roasted fresh Green Beans with Caramelized Shallots; Saffron Risotto with Pancetta & Butternut Squash, and Key Lime Pie dessert Shots with toasted Meringue.

**TUSCAN IN SPRING Amy Barnes Wednesday April 19 9:30 AM – 12:30 PM 89.00**

Italian foods in Spring are like no other. Light, flavorful, and natural and with Italian foods that we love so much. Come for a Tuscan lesson of Prosciutto Cups filled with Spinach and Ricotta; Chicken & Caponata Puff Pastry Sandwiches; Niçoise-style Tuna Salad with White Beans &

Olives Lettuce Cups; Sweet Italian Chicken Sausage Stuffed Portabellas; Sun-dried Tomato and Salami Bruschetta, and Italian Anisette Cookies. We'll enjoy our delicious meal with Strawberry Bellinis.

**TREASURES OF THAI Lisa Brisch Thursday April 20 9:30 AM – 12:30 PM 89.00**

If you're a fan of Thai flavors, come to learn to use the ingredients, spices and flavorings that make Thai specialties such favorites! This amazing lesson will teach you Thai Pork Lettuce Wraps; Thai Steak & Herb Salad with Spicy Lime Sauce (Sliced Seared Steak seasoned with White Pepper over fresh Mint & Cilantro Salad with Shallots & a sweet-spicy Fish Sauce & Lime Juice Dressing); Thai Chicken with Basil (Ground Chicken with Chilies, Garlic, & Basil); Shrimp Pad Thai (Wide Rice Noodles tossed with a Tamarind Fish Sauce, Pickled Radishes, tender Shrimp, Bean Sprouts, Peanuts, Scrambled Egg, & Chile Vinegar); Crispy Thai Eggplant Salad; Thai Coconut Rice with Thai Chili Jam, and Coconut Rice Pudding with Mango.

**SASSY SAUCES & SAUTE Linda Martin Thursday April 20 6:30 – 9:30 PM 89.00**

When you can quickly make a Sauce for your menu, you can add a magical touch to any meal! Knowledge of the skill of Sauté - using high heat, and rapid movement method of cooking, you'll be able to prepare meals in just a few minutes. Come for this dual lesson to learn sautéed fresh Mushrooms on Crostini with Basil Pesto; New York Steak with Port-Rosemary Sauce; Cast Iron cooked fresh Vegetables with Sun Dried Tomato Vinaigrette; Sautéed Chicken with Honey, Shallot, & Balsamic Sauce; Chipotle Butter Sauce with Sautéed Shrimp; Bacon wrapped Pork Medallions Sauté with Apple Cider pan Sauce, and Bourbon-Caramel Sauce over sautéed Apples with homemade Vanilla Bean Ice Cream.

**LUNCH AND LEARN Amy Barnes Friday April 21 12:00 Noon – 1:00 PM 45.00**

Treat yourself to an amazing lunch with a lesson you'll enjoy for entertaining and your own dining pleasure. Our DEMONSTRATION teaches Baked Goat Cheese Salad on Mixed Greens with Red Wine Vinaigrette and Lemon-Garlic Baked Shrimp over creamy Lemon Rice. Dessert will be Double Chocolate Bourbon Brownies.

**GOURMET COUPLES Linda Martin Friday April 21 6:30 – 9:30 PM 190.00 per couple**

This class is for couples who are ready to have fun and share the experience of preparing a gourmet three course meal with couples who also enjoy great food! Come be part of the group to learn Baklava-style baked Brie amuse with Cardamom Syrup, and grilled Romaine Salad with Buttermilk-Peppercorn Dressing, served with Sauvignon Blanc. The entrée is Fillet of Sole in Papillote (Sole fillets cooked in parchment with fresh Herbs, julienned Vegetables with Lemon-Butter Sauce); Ginger-Lime Sautéed Fresh Carrots; oven roasted Green Beans with Seasoned Bread Crumbs, and Toasted Garlic Couscous, served with Pinot Noir. Dessert will be Deep Fried Banana Dessert with Homemade Coconut Ice Cream & Chocolate-Rum Sauce.

**PLANT BASED COOKING Lisa Brisch Saturday April 22 9:30 – 12:30 PM 89.00**

This lesson teaches creative uses of Veggies, Whole Grains and Nuts. You will learn and use specialty ingredients that substitute for traditional flavorings; keeping recipes true to using only



plant based foods. Come for a delicious and amazing culinary lesson to learn Quinoa Buddha Bowls (Quinoa simmered until tender with Curry, topped with Roasted Tofu, Kale, & Broccoli, drizzled with a Tahini Miso Sesame Sauce); Mushroom Bourguignon over Creamy Polenta (dairy-free); Vegan Fettuccine Alfredo; Green Goddess Salad with Tofu (Browned Tofu Cubes with Spinach, Broccoli, Edamame, & Pistachios tossed with a Cream free Green Goddess Dressing); Beet & Carrot Noodle Salad with Almond Sesame Dressing; Black Bean & Sweet Potato Tacos with Pickled Onions & Avocado Crema, and Vegan Trail Mix Cookies.

**FOODS OF PROVENCE      Jan D'Atri      Saturday April 22      2:00 – 5:00 PM      89.00**

Foods and flavors of Provence are like no other! From this region of sun, culture and classic cuisine are specialties that have stood the test of time dating back centuries! Come cook with us and step into the region of Provence as we learn D'Anjou Pear & Pomegranate Salad with Dijon Ginger Dressing; Golden Gougères (Cheese Puffs) with creamy Garlic Dipping Sauce; Leek & Potato Soup with Bacon and Blue Cheese; French Onion Soup Sauce over Cheesy Skillet Meatballs; Lemon Sole Meuniere with Haricot Verts Almondine; homemade French Rolls with Herbes de Provence Lemon Butter; French Yogurt Cake with Grand Marnier soaking Syrup, Rum Glaze and Whipped Cream.

**REGIONAL ITALIAN      Jan D'Atri      Monday April 24      2:00 – 5:00 PM      89.00**

This lesson teaches about distinctive foods and flavors that come from each region throughout the country. Differences in geography, weather, growing cycles, and regional ingredients account for the specialties we know and love! Come for a fabulous Italian culinary experience to learn Tuscan Italian Sauce Stuffed Mushrooms; Venetian creamy Shrimp Scampi Risotto; Napolitano Sausage, Pepperoni & Cheese Calzones with Sauce; Steak Florentine with grilled Vegetables from Florence; Roman Cavatelli Pasta with Zucchini Sauce; Milano pan fried Chicken Medallions in a Creamy Sherry Sauce, and from Bologna Ricotta Fritters (Castagnole de Ricotta).

**LOW CARB      Amy Barnes      Tuesday April 25      9:30 AM – 12:30 PM      89.00**

Low carb eating has health benefits that maintain and improve our overall health. As a tool to effective weight loss, it helps us to retain less water; maintain a steady metabolism; helps memory retention, and helps create more energy. We know too that using these recipes provides quick, interesting meals your whole family can enjoy! Come for a great lesson and learn to prepare Philly Cheesesteak Stuffed Peppers; Balsamic Baked Boneless Chicken Breast with Roasted Tomatoes Herbs and Mozzarella Cheese; Cheesy Meatball Casserole; Shrimp In Garlic Wine Cream Sauce; Parmesan Cauliflower Risotto; Creamy Dijon Mustard Chicken Thighs, and Green Bean One Tray Bake.

**ESSENCE INTERMEDIATE - Week 3      Linda Martin      Tuesday April 25      6:30 – 9:30 PM      89.00**

Essence Intermediate continues... Sweet Potato Blini appetizer with Caviar & Crème Fraiche and Salad of warm Walnut Crusted Goat Cheese on Baby Greens & Champagne-Shallot Vinaigrette; flame cooked Rosemary Chicken with Blackberry-Red Wine Sauce; Dauphinoise Potatoes with Gruyere Cheese; Roasted Poblano Chili with Corn & Crema, and fresh Vegetables roasted with

Olive Oil, Garlic, & Herbes de Provence. Dessert will be Espresso Zabaglione over Flourless Cappuccino Cake.

**AIR FRYER MAGIC    Amy Barnes    Wednesday April 26                    9:30 AM – 12:30 PM    89.00**

Air Fryers have opened up a new way of cooking which embraces a healthier method of frying. Almost anything can be cooked in an Air Fryer when you know how to eliminate the oil and use natural foods and cooking methods. Come for an inspiring lesson of Baked Brie with Brown Sugar and Pecans in Puff Pastry; Cream Cheese & Cheddar stuffed Mushrooms; Bang-Bang Chicken Bites; Air fried Sausage and Potatoes glazed with Honey & Whole Grain Mustard Sauce; Garlic Parmesan Shrimp over Kale Salad with Honey Lemon Dressing, and Chocolate and Marshmallow Sandwich Cookie.

**COOKING SOUS VIDE    Lisa Brisch    Thursday April 27                    9:30 AM – 12:30 PM                    89.00**

Tender, perfectly cooked Vegetables and Steak are possible with this 50-year-old cooking technique. No longer used only in restaurant kitchens, the Sous Vide way of cooking has become a popular method used at home. Each food is cooked in a water bath at a temperature which provides consistent results and maximum flavor; while retaining the moisture and nutrients. Come for a great lesson to make Sous Vide Egg Bites; Grilled Sous Vide Steak & Vegetable Salad; Sous Vide Spicy Fish Tacos; Chinese Chicken Salad (with Sous Vide Soy Ginger Poached Chicken); Whole Sous Vide Cauliflower (Whole Cauliflower Head cooked Sous Vide then seasoned with Parmesan & Italian Seasoning & Broiled); Sous Vide Perfect Asparagus (Perfectly cooked Asparagus tossed with a Tomato Vinaigrette), and Sous Vide Chocolate Pots de Crème.

**CINCO DE MAYO            Linda Martin    Thursday April 27                    6:30 – 9:30 PM                    89.00**

Come celebrate with us! This festive celebration honors Mexican heritage and culinary traditions with foods that are easily prepared and deliciously flavored. Sign up & be part of a great class learning Charred Corn & Smashed Avocado Guacamole with Homemade Chips; Tacos el Pastor (Pork Tenderloin marinated in Adobo, Cola, Citrus, & Spices, grilled & served with fresh Pineapple, Red Onion, & Cilantro); Tequila Shrimp Tacos; Roasted Anaheim Chili, Chorizo, & Cheese Rellenos with fresh Salsa; slow simmered Black Beans with Cumin & Carrots; Spinach, Mushroom, & Goat Cheese, Enchiladas with homemade Red Chili Sauce, and Tres Leches Cake. We will enjoy fresh made Prickly Pear Margaritas.

**LUNCH AND LEARN    Lisa Brisch    Friday April 28                    12:00 Noon – 1:00 PM                    45.00**

Here is a menu you'll enjoy using when you need a meal that will wow your dinner guests. These recipes have lots of flavor and are easily prepared. Come enjoy this DEMONSTRATION and lunch of Rosemary & Black Pepper-Crusted Pork Tenderloin with a Balsamic Butter

Reduction Sauce, served with Roasted Asparagus with Crumbled Goat Cheese. Dessert will be moist Lemon Cake with a Lemon Glaze and Raspberries.

**GOURMET COUPLES Linda Martin Friday April 28 6:30 – 9:30 PM 190.00 per couple**

It's date night! Invite your partner to share an evening enjoying a culinary experience like no other! As a couple you'll prepare part of a three course meal, then enjoy it all with a sampling of wines. Our lesson is Brie Brûlée Appetizer with Fresh Apple & Thyme, and Baby Greens with Hearts of Palm & Candied Pecans with Dijon Vinaigrette, served with Sauvignon Blanc . The entrée will be Pan Seared New York Steak with Dried Cherry-Shallot Confit & Cola Gastrique; Pancetta Wrapped Asparagus with Zested Lemon; Sautéed Carrots & Zucchini with White Wine, Lemon, & Mint, and Buttermilk Dinner Biscuits with Burnt Onion Butter, served with Cabernet Sauvignon. Dessert will be Deep Dark Chocolate Cake with Whiskey Sauce & Shaved Chocolate.

**SWEET CELEBRATIONS Jan D'Atri Saturday April 29 9:30 – 12:30 PM 89.00**

When it's time to celebrate the special occasions in your life, bring to the table a dessert that will WOW everyone! Our sweet selection offers choices for everyone's taste. Join us for a fun morning of baking to make Pink Champagne Mini Cupcakes; authentic Café du Monde Beignets; Kahlua Chocolate Truffles; Springtime English Trifle; elegant Fruit Tart with Apricot Glaze; two-layer Italian Crème Cake, and edible Chocolate Tulip Bowls filled with White Chocolate Mousse.

**CHINESE – BRING IT HOME Lisa Brisch Saturday April 29 2:00 – 5:00 PM 89.00**

So many great flavors are found in Chinese restaurants. You can create these flavors and specialties for yourself when you have the knowledge and recipes learned in this class. Come for a great afternoon of cooking to learn Potstickers (Pan-Steamed Wonton Wrappers filled with Cabbage, Ground Pork, Soy Sauce, Ginger, Scallions, & Garlic with a Soy Dipping Sauce); Long Life Noodles (Stir-Fry Long Noodles with strips of lean Pork & shredded Cabbage in a Sweet & Savory Sauce); Chinese Chicken Lettuce Wraps; Stir-Fried Shrimp with Garlic & Chile Sauce; Mongolian Beef; and Stir-fried Rice. Dessert will be Mango Pudding.

## MAY

**CELEBRATION GATHERINGS Amy Barnes Tuesday May 2 9:30 AM – 12:30 PM 89.00**

This time of year we celebrate many special occasions with gatherings of friends and family. Make your celebrations stand out with a selection of foods that will impress your guests. Come

for a fun morning of cooking to prepare Sweet and Savory Cheese and Bacon Puff Pastry Twists; Parmesan Mushroom Toast Cups; Grilled Sesame Chicken Skewers with Peanut Sauce; Mini-Cheddar Cheeseburger Pastry Bundles; Avocado Shrimp Cocktails in a jar; Mini Apple Pies with Spiced Whipped Cream, and Espresso Brownies. We will enjoy this great food with Boozy Bubbly Orange Party Punch.

**ESSENCE INTERMEDIATE - Week 4 Linda Martin Tuesday May 2 6:30 – 9:30 PM 89.00**

Essence Intermediate continues... Crispy Potato Galettes with Tarragon Crème Fraiche & grilled Shrimp; Fennel & Clementine Salad with Millionaire Bacon & fresh Avocado; Beef Tenderloin Stroganoff with Buttered Noodles & Brunoise Carrot; roasted Asparagus with toasted Hazelnuts & Lemon Gremolata; Agave Glazed Carrots with fresh Rosemary, and fresh Herb Dinner Rolls with Sweet Butter. Dessert will be deep fried Bananas with homemade Coconut Ice Cream & Chocolate-Rum Sauce.

**CHICKEN WINGS Amy Barnes Wednesday May 3 9:30 AM – 12:30 PM 89.00**

This crowd pleasing food can be prepared many ways with so many great flavors! These finger foods are perfect as appetizers, picnic foods, take along foods, and special occasions. This will be a fun morning of cooking as we prepare Air Fryer baked spicy Honey Butter Chicken Wings; Sticky Sake Chicken Wings in a Wok; Fried Buffalo Chicken Wings with Celery Sticks & Blue Cheese Dressing; Grilled Caesar Chicken Wings with Arugula Salad with Parmesan and Lemon Vinaigrette; Roasted Sweet and Spicy Glazed Chicken Wings over Steamed Rice, and Baked Garlic Parmesan Wings

**CHEESE MAKING Lisa Brisch Thursday May 4 9:30 AM – 12:30 PM 89.00**

Making Cheese from scratch is not difficult to do when you learn the techniques and methods for it. In this lesson we will make Cheese using the stove top and sous vide methods then turn it into an array of specialties that include: Marinated Tomato Salad with Jalapeño & Queso Fresco; Pasta Salad with Roasted Tomatoes & Queso Fresco; Lemon-Ricotta Herbed Flatbread; Farfalle with Beef Ragu & Ricotta, and Tomato Bruschetta with Ricotta & Basil.

**FRESH RAMEN DELIGHTS Linda Martin Thursday May 4 6:30 – 9:30 PM 89.00**

The world of fresh Ramen takes us down a culinary path with flavors of any choosing and amazingly satisfying fresh Noodles. Come learn how easy it is to have this specialty freshly made and at your fingertips! Our lesson is Sesame-Garlic Ramen with Homemade Noodles; Beef & Vegetable Ramen with Udon Noodles; Miso-Ginger Egg Noodle Ramen; Fresh Shrimp Yaki Soba Ramen with Fresh Made Noodles; Pan Seared Chicken Udon Noodle Ramen; Shredded Chicken Ramen with Marinated Egg, and Homemade Noodles Vegetable Ramen Bowl.

**LUNCH AND LEARN Jan D'Atri Friday May 5 12:00 Noon – 1:00 PM 45.00**

You are in for a treat when you sign up for this class! Our DEMONSTRATION shows how to easily create these Greek specialties for your enjoyment at home. Come for lunch and succulent Greek Meatballs in a savory Red Sauce on a bed of fluffy Rice, served with the best ever Stuffed Grape Leaves (Dolmades). Dessert will be melt - in – your - mouth mini Baklava Rolls.

**GOURMET COUPLES Linda Martin Friday May 5 6:30 – 9:30 PM 190.00 per couple**

Invite your partner to share an evening together and be part of a group of couples preparing this yummy three course gourmet meal. Our fun lesson is Sweet Potato Blini amuse with Crème Fraiche & Caviar; and Shaved Brussels Sprouts Salad with Pecans & Pecorino Romano Cheese, served with Pinot Grigio. The entrée will be Chicken Provencal (pan seared, then cooked in fresh Tomatoes, Herbs, & Wine); Saffron & Bacon slow cooked Risotto; julienned roasted fresh Vegetables with Olive Oil, Garlic, & Herbs, and fresh Herb Dinner Rolls with Sweet Butter, served with Pinot Noir. Dessert will be Peach Tartlets with homemade Vanilla Ice Cream & Sweet Zinfandel Syrup.

**MOMS & DAUGHTERS BAKE Jan D'Atri Saturday May 6 9:30 – 12:30 PM 89.00 per person**

Here is a way you and your Mom can celebrate the special relationship you share. As partners this lesson will give you a repertoire of recipes that could become family favorites! Come bake with us to learn beautifully decorated Focaccia Bread with Dipping Sauce; pull apart Bagel Bread with Smoked Salmon and Dill Butter; Brown Butter Salted Caramel Popcorn Mini Cupcakes; brunch Fruit Tart with Apricot Glaze; best ever Sticky Buns; Lemon Rainbow Cake with Butter Cream Filling, and Sunday morning Croissant Danish with Caramel Apple Filling.

**SUPER SAUTE Lisa Brisch Saturday May 6 2:00 – 5:00 PM 89.00**

The art of Sauté is one practiced in restaurants because it embodies the quick way to cook almost anything! The technique that you'll learn in class is one you can use often in your cooking. Come for a fun and inspiring lesson to prepare Shrimp Scampi; Steak au Poivre with Brandied Cream Sauce; Sautéed Chicken Cutlets in Lemon-Caper Sauce; Skillet Spring Vegetable Pot Pie; Pasta with Sautéed Mushrooms & Thyme; Crispy Potato Pancakes with Cherry Tomato Salad, and Pancake Soufflé with Caramelized Apples.

**MOTHER'S DAY CELEBRATION Jan D'Atri Monday May 8 2:00 – 5:00 PM 95.00 per person**

This is an experience to share with your Mom to show how special she is to you. Spend this afternoon cooking together and surprise her with a special Mother's Day gift included with the class! This lesson includes tried and true recipes used by Jan's Mom at her Italian Restaurant in Lake Tahoe. Come to learn Momma's homemade Fettuccini with Bolognese, and Momma's Amazing Meatballs; Spinach, Mushroom & Sourdough Strata with Cheese Sauce; Mother's Day mini Prosciutto, sauteed Vegetable and Egg Frittatas; celebration platter of sweet & savory Bruschetta; decorated Apple Pie Ravioli's with homemade Vanilla Bean Ice Cream and Momma's famous Rum Pie.

**MOTHERS DAY LUNCHEON Amy Barnes Tues May 9 9:30 AM – 12:30 PM 95.00 per person**

This class offers a special lesson you can share with your Mom or learn yourself and offer as your Mother's Day celebration meal! Your enrollment includes a special Mother's Day gift for you both. Every Mom loves to be treated to a special meal and this is one your Mom will never forget! Come to learn Sherried Strawberry Soup; Shrimp Salad in Cucumber Cups; Chicken Florentine wrapped in Puff Pastry; Quinoa with Mushrooms and toasted Walnuts; Mini

Parmesan Scones with fresh Herb Butter, and Chocolate Zucchini Cake. We'll enjoy our luncheon with a sparkling Kir Royale cocktail!

**ESSENCE INTERMEDIATE - Week 5 Linda Martin Tuesday May 9 6:30 – 9:30 PM 89.00**

Essence Intermediate continues with... Brie Brûlée Appetizer with Fresh Apple & Thyme; Baby Lettuce, Fresh Radish, & Spring Herb Salad with Lemon-Dijon Vinaigrette; White Bean & Spicy Chicken Sausage Cassoulet with Spinach Pesto; Oven Roasted Zucchini with Tomatoes, Garlic, Olive Oil, & Herbs; Cumin & Cinnamon Spice Grilled Sweet Potatoes, and Toasted Garlic Couscous. Dessert will be Trio of Dessert Tartlets: Dark Chocolate & Fresh Berry, Bourbon Pecan, & Glazed Fresh Strawberry.

**GRILL IT on a STICK! Amy Barnes Wednesday May 10 9:30 AM – 12:30 PM 89.00**

Here is a class that teaches how to grill a menu with amazing results! When you have a little knowledge of timing and temperatures on a grill you have freedom to use it for many great recipes. Come learn for yourself how to prepare Grilled Shrimp with Pineapple Salsa and Polenta blended with Pepper Jack Cheese; Stove top Grilled Lemon Chicken Kababs with Avocado Tzatziki (Yogurt) Sauce; marinated New York Steak Kabobs with Creamy Garlic Parmesan Orzo; Salmon Kabobs with Quinoa and Ginger Grapefruit Salad, and Grilled Eggplant Rolls with Feta and Sage Stuffing with Yogurt Mint Dip.

**FRENCH FUNDAMENTALS Lisa Brisch Thursday May 11 9:30 AM – 12:30 PM 89.00**

Classic cuisine is rooted in French technique. This class will introduce skills and techniques such as mise en place, sauté, braise, and sous vide, all French cooking methods. We will use fresh, high quality ingredients to develop flavors that have depth, with focus on creating beautiful presentations. Come for a fun and interesting class to discover principals classic cuisine is built upon. Our menu is Gougères (Pate a Choux Dough made into airy Gruyere Cheese Puffs); Asparagus, Goat Cheese & Bacon Tart; Creamy Chicken & Mushroom Crepes; Steak au Poivre with Brandied Cream Sauce; Confit Leeks with Lentils, Lemon & Cream; French Potato Salad with Arugula, Roquefort, & Walnuts, and Sous Vide Chocolate Pots de Crème.

**LADIES NIGHT OUT Linda Martin Thursday May 11 6:30 – 9:30 PM 89.00**

This fun class is made for gathering friends together and spending a fun evening sharing a cooking experience. This lesson offers an array of finger foods that can be used for your entertaining needs. Our lesson is Herb Seasoned Salmon Bites with Vodka Aioli; Blistered Shishito Peppers with Togarashi, Sea Salt, & Saffron; Sautéed Fresh Mushrooms & Goat Cheese Toasts with Basil Oil; Pear Tartlets with Gorgonzola & fresh Thyme; Thai Chicken Spicy Cocktail Meatballs with Sweet Chili Sauce; Peppered New York Steak on Crostini with Arugula & Blue Cheese; Dark Chocolate & Caramel Tarts with Fleur de Sel. With our meal we'll enjoy a Jade Cocktail made with Midori, Blue Curacao, and Champagne.

**LUNCH AND LEARN Lisa Brisch Friday May 12 12:00 Noon – 1:00 PM 45.00**

This is a lesson with a menu you can easily adapt as an entertaining specialty of your own. Come for a great lunch and learn this menu in a DEMONSTRATION form. You will enjoy Balsamic-Glazed New York Strip Steaks served with Orzo Salad with roasted Vegetables (Eggplant, Tomatoes, Onions, & Bell Peppers). Dessert will be Strawberry Cream Mousse on a Shortbread Crust.

**GOURMET COUPLES Linda Martin Friday May 12 6:30 – 9:30 PM 190.00 per couple**

Here is a date night class that will have you and your partner sharing with a group of other couples. This three course gourmet menu will be served with a sampling of wines. Make a plan to be part of this fun evening and come to enjoy Mini Croque Monsieur amuse with Béchamel Sauce and Baby Spinach Salad with warm Bacon Dressing, served with Sauvignon Blanc. The entrée is Steak Au Poivre (skillet seared, Pepper crusted New York Steak) with Cabernet Peppercorn Sauce; Shoestring Potatoes with Truffle Oil & fresh Herbs; grill roasted Vegetables with Pine Nut Pesto, and Cumin Spice roasted fresh Cauliflower, served with Zinfandel. Dessert will be Peach & Blackberry Skillet Cobbler with Homemade Ice Cream.

**KNIFE SKILLS Jan D’Atri Saturday May 13 9:30 – 12:30 PM 89.00**

If you would like to improve your skills and knowledge about using a knife, this class is the perfect lesson. Each student will receive an assortment of Fruits and Vegetables to use for practice. We will lead you through learning and practicing the classic knife cuts and techniques. At the end you will have the knowledge and skill of all classic cuts, with practice, you’ll be able to cut, chop and slice like a pro.

**ASIAN STREET FOODS Lisa Brisch Saturday May 13 2:00 – 5:00 PM 89.00**

So many great foods come from countries around the Asian continent. This lesson offers an amazing array of recipes with specialties from each country including: Grilled Beef Satay with Red Curry Peanut Sauce; Chiang Mai Pork Patties (Ground Pork Sliders with Lemongrass & Makrut Lime); Burmese Chicken (Chicken Thighs slow cooked in a Spiced fresh Tomato Sauce with Turmeric, Pepper Flakes, Lemongrass, Shallots, Ginger, & Garlic); Black Bean Noodles with Pork & Mushrooms (Udon Noodles with Shiitake Mushrooms, Ground Pork, Scallions, & Garlic in an intensely flavored Black Bean Hoisin Sauce); Korean-style crispy Vegetable & Seafood Pancake; oven-fried Gobi Manchurian (Spiced Cauliflower tossed in a tangy, salty-sweet Sauce), and Macanese Sweet Potato Cake (Coconut & Sweet Potato Cake with a Lime Glaze).

**SALAD SATISFACTION Amy Barnes Tuesday May 16 9:30 AM – 12:30 PM 89.00**

Salads can be totally satisfying dinner entrees with an array of fresh Veggies, proteins and homemade Dressings. With each of these creations there is a lot to love! Come enjoy a refreshing lesson of Mixed Greens with poached Salmon & Dijon Mustard Sauce; Air Fryer Breaded Chicken Milanese on Arugula, with Lemon Dressing and Parmesan Curls; Blackened Skirt Steak Salad with mixed Berry Vinaigrette, Avocado; Bow Tie Ginger Shrimp Pasta Salad; Grilled Cajun Chicken Salad with Spicy Ranch Dressing, and Roasted Vegetable Salad with Maple Balsamic Vinaigrette & Feta on a bed of fresh Spinach.

**ESSENCE INTERMEDIATE - Week 6 Linda Martin Tuesday May 16 6:30 – 9:30 PM 89.00**

Our lesson this last week is...Thai Chicken Spicy Meatball amuse with Sweet Chili Sauce; Grilled Tomato Salad with Mixed Greens & Blue Cheese Vinaigrette; Chargrilled New York Steak with Flaming Jack Daniels Cream Sauce; Homemade Fusilli Pasta with Gorgonzola-Walnut Sauce; Butter Sautéed Red Onion with Rosemary & Red Wine; Flame Cooked Red & Yellow Peppers with Caper-Basil Vinaigrette, and Peach & Blackberry Skillet Cobbler with Homemade Vanilla Ice Cream

**PERSONAL PASTA Amy Barnes Wednesday May 17 9:30 AM – 12:30 PM 89.00**

Come for a great lesson on making Pasta from scratch and learn an array of fresh Sauces that pair perfectly with the Pastas. This fun, engaging lesson teaches Linguini Shrimp Fra Diavolo (Garlic, Parmesan & Tomato); Buffalo Mozzarella & Chicken Stuffed Shells; Creamy Bacon Risotto; Spaghetti with Smoked Salmon and Basil Pesto and Homemade Egg Noodles with fresh Garlic Marinara Sauce. Dessert will be beautifully presented individual Tiramisu Cups. We'll enjoy our lesson with an Italian Amaretto Margarita.

**BREAD BASKET Lisa Brisch Thursday May 18 9:30 AM – 12:30 PM 89.00**

Not much can match the satisfaction of making Bread from scratch. If you want to learn to create it, this lesson teaches all the steps including how to mix, kneed, proof, shape and bake an array of delicious Breads. Come for a great lesson and learn Moroccan Flatbreads; Dilly Onion Bread; Gruyère Cheese Bread with Bacon; Multigrain Soda Bread; Popovers; English Muffins, and Whole Wheat Sandwich Bread.

**THE BEST CATCH Linda Martin Thursday May 18 6:30 – 9:30 PM 89.00**

Knowing how to prepare Fish the best way comes from understanding the type of Fish you are cooking, then matching it with the cooking method that brings out its natural flavors. This lesson will teach you these principals. Come learn to prepare Grilled Red Snapper with Jalapeno-Basil Sauce; Blackened Catfish Fillets with Chipotle-Lime Coleslaw; flame cooked Mahi Mahi with Yellow Pepper Pesto; Spice Rubbed, pan seared Fresh Salmon with Thai Vegetables; seared Shrimp with Angel Hair Pasta, Seasoned Crumbs, Lemon Gremolata; Tilapia Piccata with Glazed Carrots, and pan seared Cod with Brown Butter Sauce & Toasted Garlic Couscous.

**LUNCH AND LEARN Linda Martin Friday May 19 12:00 Noon – 1:00 PM 45.00**

Here is a fun and dynamic lesson you can enjoy for a delicious lunch, then take the recipes to use for yourself. Our DEMONSTRATION lesson teaches grill cooked Caesar Salad topped with Roasted Fresh Salmon, Sundried Tomato Pesto, & Basil Oil, served with Garlic Toast. Dessert will be Flourless Chocolate Cake with Homemade Vanilla Bean Ice Cream & Salted Caramel Sauce.

**GOURMET COUPLES Linda Martin Friday May 19 6:30 – 9:30 PM 190.00 per couple**

Invite your partner to join in for a great lesson teaching a three course gourmet meal which will be served with a sampling of wine. As a couple, you'll be part of a group cooking this menu from scratch. Join us for Jalapeno Jack stuffed Bacon wrapped Shrimp amuse and fresh Tomato & Mozzarella Caprese Salad with Olive Oil, Cracked Black Pepper, & Balsamic Syrup, served with



Chardonnay. The entrée will be oven roasted Cod with Tomatoes, Garlic, White Wine, Capers, & Basil; Slow Simmered Black Beans with Cumin & Carrot; crispy oven roasted Potatoes with Lemon & Sea Salt, and Spaghetti Squash with Olive Oil, Cracked Black Pepper, & fresh grated Parmesan, served with Pinot Noir. Dessert will be Pistachio & Candied Pear Tart Dessert with Homemade Vanilla Bean Ice Cream.

**AIR FRYER ADVANTAGE      Amy Barnes      Saturday May 20      9:30 – 12:30 PM      89.00**

Air Fryers have opened a way of cooking that allows you to cook all the fried foods you love without the oil and fats! Come for a fun and inspiring lesson to learn all the ways your Air Fryer can be used! Our lesson is Garlic Wings with Creamy Parmesan Dipping Sauce; air-fried Mozzarella Bites with Marinara Sauce; Buffalo Chicken Meatballs with Blue Cheese Dressing; New York Steak Tips with Asparagus and baked Risotto; Lemon & Olive Oil marinated Shrimp, air fried and served on top of a Baby Spinach Salad with Pine Nut Dressing, and Panko dipped Fish Filets with Tartar Sauce with air fried Potato Wedges.

**TAPAS AND PAELLA      Lisa Brisch      Saturday May 20      2:00 – 5:00 PM      89.00**

“Tapas” - another way of saying “ The best finger foods on the planet” and “Paella” meaning “one of the best party foods anywhere”. Come discover why these Spanish specialties are so loved and make such great party foods! Our party lesson is Spanish-style Deviled Eggs (Deviled Eggs flavored with Smoked Paprika & Pimento-Stuffed Green Olives); Stuffed Mushrooms with Chorizo & Manchego; Spanish Tortilla with Roasted Red Peppers & Peas (Eggs & sliced Potatoes cooked to make a Savory Torte seasoned with Roasted Peppers & Peas); Green Olive & Manchego Puffs (Beer Battered Fried Green Olive, Chorizo, & Cheese Fritters) and the main event: Grilled Chicken & Sausage Paella and Seafood Paella. Dessert will be Spanish Almond Cake (Tarta de Santiago) served with Sangria Blanco (White Wine Sangria).

**SOUTHWEST SAAVY      Amy Barnes      Tuesday May 23      9:30 AM – 12:30 PM      89.00**

Flavors of the Southwest are made up of our native ingredients and are woven into the ingredients of classic American foods. Come for a fun and inspiring lesson and learn about this dynamic cuisine! Our lesson is Southwest Corn Frittata; Crisp Romaine with Orange Cumin Dressing and Crispy Tortilla Strips; Garlic Lime Bacon-Green Chili wrapped Shrimp; Cast Iron Pan-Fried New York Steaks with Ancho Chili Sauce and Mashed Potatoes with Cheddar Cheese and Poblano Chilies. Dessert will be Coffee Ice Cream and Mexican Chocolate Sundaes with Cinnamon-Sugar Tortilla Crisps.

**BEEF IT UP      Amy Barnes      Wednesday May 24      9:30 AM – 12:30 PM      89.00**

Beef is always great for dinner and this lesson teaches cooking methods that brings out the best flavor and tenderness of each cut of Beef. Join us for this interesting, inspiring lesson and prepare Crostini with Beef Tenderloin Strips, Caramelized Onions and Blue Cheese; Sirloin Steak Bites with Garlic Butter and Red Onion Rice Pilaf; Country Fried Cube Steaks and Milk Gravy and Sour Cream & Chive Potatoes; Marinated Flank Steak Skewers with Korean BBQ Sauce; Pan-Fried Balsamic Glazed Sirloin Steaks with Rosemary Roasted Red Potatoes, and Mini Meatball Subs with Marinara.

**VEGAN BESTS      Lisa Brisch      Thursday May 25      9:30 AM – 12:30 PM      89.00**

The Vegan diet has many advantages including the use of healthy foods. It eliminated the use of animal products while including a variety of indulgences such as Vegetables, Fruits, Bread, Beans, Rice, Oats and other Grains, Chocolate and Wine. Come for an inspiring lesson to learn a repertoire of delicious recipes you use as the basis of your vegan diet! Our lesson is Loaded Nachos (Corn Tortilla Chips topped with Pinto Beans, sliced Jalapenos, Radishes, Tomatillo-Corn Salsa, & a Vegan Cheese Sauce; Kale Caesar Salad; Creamy Mushroom Risotto; Sizzling Vietnamese Crepes (Banh Xeo –Rice Flour & Coconut Milk Crepes with shredded Carrots, Bean Sprouts, & fresh Herbs); Plant-Based Larb Lettuce Wraps with Lime, Mint, & Cilantro; Stir-fried Cauliflower with homemade Thai Red Curry Sauce, and Brownies (dairy-free & Egg-free but full of Chocolate flavor).

**THAI TEMPTATIONS      Linda Martin      Thursday May 25      6:30 – 9:30 PM      89.00**

There are so many great flavors within the scope of Thai cuisine. Come learn to create them for yourself to indulge and enjoy at home! This great lesson teaches Green Curry & Shrimp with Lemon Grass, fresh Ginger, & Noodles; Spicy Thai Beef with Red Curry & Coconut over Jasmine Rice; Tom Yum Soup; Roasted Salmon with Red Curry & Baby Bok Choy; Spicy Grilled Beef with Cucumber Relish, and Thai Noodle Salad with Peanut Dressing. Dessert will be Coconut & Ginger Ice Cream with Chocolate-Rum Sauce.

**LUNCH AND LEARN      Amy Barnes      Friday May 26      12:00 Noon – 1:00 PM      45.00**

Here is a lunch to love when it's served to you. We also think you will love using these recipes when a special meal is called for. Come for our DEMONSTRATION of Skillet French Onion Chicken with Caramelized Onions and Gruyere Cheese and Vermicelli and Long Grain Rice Pilaf, served with Roasted Lemon Parmesan Asparagus. Dessert will be Chocolate Chip Croissant Bread Pudding.

**KIDS AND PARENTS COOK      Lisa Brisch      Saturday May 27      9:30 – 12:30 PM      89.00 per person**

Kids ages 8 and above can have a great morning spent cooking with their parent partner to learn this menu. Each of these dishes could become yummy family favorites. Come for a fun morning of cooking to learn Cheesy Meat Loaf Minis & Roasted Potatoes; Sautéed Chicken & Green Beans with Lemon & Thyme; Sheet Pan Philly Cheesesteaks; Creamy Broccoli-Parmesan Fettuccine; Mexican Macaroni & Cheese; Chicken Parmesan Roll-Ups, and Teriyaki Meatballs with Steamed Rice & Stir-fried Snow Peas.

**TREASURED TAMALES      Jan D'Atri      Saturday May 27      2:00 – 5:00 PM      89.00**

Tamales. Treasured specialties of the Southwest and so delicious any time! Come learn how easy they are to make with the very best recipes for each variety. Come have fun and learn to make Green Corn Tamales; shredded Pork Tamales; Tamales de Elote; Pomegranate Mango Guacamole Salsa, and White & Dark Mexican Chocolate Tamale Cigars. We will enjoy our meal with a classic Margarita.

**FAMILY DINNER CLASSICS   Amy Barnes   Tuesday May 30   9:30 AM – 12:30 PM   89.00**

There are some recipes we never stop loving no matter how much time passes. Come for a lesson that will put a little update in these classics and teach you to make them from scratch! Come for Porketta Pork Tenderloin roasted with Seasoned Bread Stuffing and wrapped in Bacon; Creamy Artichoke Parmesan baked Chicken Breast & roasted Broccoli; Sizzling Sherry Shrimp with homemade Garlic Bread Sticks; Creamy Pesto Gnocchi with Italian Sausage and Thyme-rubbed New York Steaks sautéed in Butter with Shallots and Mushrooms. Dessert will be Balsamic Strawberries over warm Butter Cake.

**FRUITS & VEGGIES OF SPRING   Amy Barnes   Wed May 31   9:30 AM – 12:30 PM   89.00**

With the vast array of Fruits and Vegetables available in spring, there are so many ways to enjoy and prepare light and delicious meals. Come for a spring inspired class and add these recipes to your repertoire. Our lesson is Asparagus and Leek Risotto with Prosciutto; Roasted Beet, Peach and Goat Cheese Salad; Broccoli and Fontina Custard Tart; Roasted Shrimp and Cauliflower with Tomatoes and Feta Cheese; Roasted Cabbage Steaks topped with Bacon & Garlicky Creme Fraiche, and fresh Apricot Crisp with Vanilla Bean Whipped Cream. We will enjoy our finished lesson with Blackberry Whiskey Lemonade.

## **JUNE**

**SUSHI SECRETS   Linda Martin   Thursday June 1   6:30 – 9:30 PM   89.00**

Come find out how much fun it is to make Sushi for yourself. The techniques are easy to learn and with the knowledge of “how to” make Sushi, you can enjoy it at any time! Come for a lesson that will guide you to make Sushi Rice, rolling it correctly and using Nori. Our lesson is Sushi Rice; Inside Out Tuna Roll with Spicy Sesame Dipping Sauce; Crab & Avocado Roll with Garlic Mayo; Beef Tataki Roll with Chives & fresh Radish; Ginger & fresh Vegetable Maki; Avocado & fresh Salmon Nigiri, and Tuna, Wasabi, & Cucumber Nigiri.

**LUNCH AND LEARN   Jan D’Atri   Friday June 2   12:00 Noon – 1:00 PM   45.00**

Here is a great lesson perfect for your next family get together! Our Southwest inspired lesson is a DEMONSTRATION of Taco Salad with marinated & grilled Chicken in a baked Tortilla bowl with creamy Cilantro Lime Ranch Dressing. This bountiful Salad will be served with Bacon wrapped Jalapeno Poppers. Dessert will be Southwestern Dulce de Leche Churro Cake with homemade Vanilla Bean Ice Cream.

**GOURMET COUPLES   Linda Martin   Friday June 2   6:30 – 9:30 PM   190.00 per couple**

This class for couples will have you and your partner teamed with other couples to make a gourmet three course dinner. We will enjoy it all with a sampling of wines. Join us to learn Togarashi Seared Tuna Amuse with Avocado & Cucumber Salsa and Tomato, Avocado, & Radish Sprout Salad with Balsamic Vinaigrette & Basil Oil, served with Sauvignon Blanc. The entrée will be Coffee & Spice Seasoned Pork Tenderloin, grill cooked with Chipotle Cream Sauce; oven roasted Brussels Sprouts with Balsamic, Bacon & Garlic; fresh Herb & Parmesan Creamy

Polenta, and Roasted Fresh Carrots with Herbes de Provence, Olive Oil, & Garlic, served with Merlot. Dessert will be French Quarter fresh made Beignets with Chocolate Sauce & Whiskey Hard Sauce.

**CUPCAKES AND SPRINKLES Jan D'Atri Saturday June 3 9:30 – 12:30 PM 89.00**

What could be better than an assortment of delicious Cupcakes for the special celebrations in your life? Our sweet lesson will teach you to bake and create the most beautiful Cupcakes with yummy flavors and beautiful decorating techniques. Don't miss out - join us for Rum Baba Cupcakes; Mocha Cappuccino Cupcakes with Chocolate Ganache; Churro Cupcakes with Cinnamon Chip Ganache; Homemade Twinkies; Red Velvet Cupcakes; Triple layered Rainbow Cupcakes with Roses, with lessons on frosting, piping and decorating your Cupcakes.

**VIETNAMESE SPECIALTIES Lisa Brisch Saturday June 3 2:00 – 5:00 PM 89.00**

Flavors of Vietnamese cuisine may be similar to Chinese but the clarity and intensity is uniquely their own. Come discover how to make the favorites found in restaurants including Goi Cuon (Vietnamese Summer Rolls); Bánh Xèo (Sizzling Vietnamese Crepes – Rice Flour & Coconut Milk Crepes with Pork, Shrimp, & Bean Sprouts); Shaking Beef (Bò Lúc Lắc – Stir-fried Beef seasoned with Garlic, Lime, Soy, & Sugar); Rice Noodles with Lemongrass Shrimp; Crunchy Cabbage Salad with pan-seared Tofu; Rice Noodle Salad (Thin Rice Noodles topped with Carrot, Cucumber, Lettuce, fresh Herbs, Thai Chiles, Seared Pork & sweet tart Dressing) and dessert of Vietnamese Avocado Ice Cream (Avocado mashed with sweet Coconut Milk & topped with Coconut Ice Cream & toasted Coconut Flakes)

**KIDS COOKING CAMP Linda Martin Monday-Friday June 5-9 9:30 AM – 12:00 PM 445.00**

This week-long series is for kids ages 8 to 12 who like to cook and are ready to learn a lot more about all types of cooking. Each day we have a new fun theme to work on, and when it's done, we'll sit down and enjoy a meal of the foods we've prepared. Our lessons are: **MONDAY - PIZZA FOR LUNCH:** Three Cheese Homemade Pizza with Sweet Tomato Sauce; Homemade Meatball Pizza; Italian Chopped Salad Pizza; Roasted Chicken, Cherry Tomato, & Fresh Herb Pizza; Fresh Basil & Tomato Pizza with Mozzarella; Italian Sausage Pizza with Homemade Marinara Sauce, and S'mores Dessert Pizza. **TUESDAY - INDOOR COOKOUT:** Roasted Corn & Cheese Quesadillas with Salsa; Best Ever BBQ Beans; Cookout Steaks with Dr. Pepper BBQ Sauce; Bacon & Cheese Cookout Potato Packets; Skillet Cornbread with Honey Butter; Texas-style No-bean Chili, and Peach Cobbler with Homemade Vanilla Ice Cream. **WEDNESDAY - FUN FOODS ON A STICK:** Salad on a Stick; Mini Corn Dogs on a Stick with Buttermilk-Cornmeal Batter; Meatballs on a Stick with Italian-style Dipping Sauce & Fresh Parmesan; Cheese Pizza on a Stick; Chicken Fingers on a Stick with Homemade Ranch Dressing; Street Corn on a Stick with Butter & Cotija Cheese, and Pound Cake on a Stick with Chocolate & Sprinkles. **THURSDAY - WORLD FOOD TOUR:** South American Arroz con Pollo (Chicken with Rice); Thai Ginger & Sesame Beef Skewers; Cool Greek Tomato & Cucumber Salad with Olives & Feta Cheese; French Potato Frites (crispy Shoestring Potatoes); Japanese Bacon Fried Rice; Irish Shepherd's Pie with Cheddar Mashed Potatoes, and Hawaiian Style Banana Cake with Whipped Cream & Toasted Coconut.

**FRIDAY - CUPCAKE WARS:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to make Cupcakes, then choose colors for icing and decorations to finish.

**TEENS COOKING CAMP Lisa Brisch Monday-Friday June 5-9 2:00 – 4:30 PM 445.00**

This series is for people ages 13 to 17 and introduces lessons that explore cooking a wide variety of foods with a challenging fun theme each day. Students will work hands-on in teams of two to prepare each menu. Our themes and lessons are: **Monday - Breakfast Worth Waking Up To:** Mexican French Toast Rolls; Bacon, Potato, & Cheddar Frittata; Morning Glory Muffins; Best Breakfast Potatoes Ever; Graham Buttermilk Pancakes; Breakfast Cookies, and Yogurt Fruit Parfaits with Homemade Granola. **Tuesday - Ultimate Snacks:** Waffle Fry Nachos; Buffalo Chicken Dip with Carrots & Celery; Mac & Cheese Bites; Mini Corn Dog Muffins; Deviled Eggs; Corn & Black Bean Quesadillas & Salsa Roja, and S'mores Rice Krispie Treats. **Wednesday - International Cuisine:** Country-Style Greek Salad; Korean Sizzling Beef Lettuce Wraps; Skillet Lasagna; Chinese Orange Chicken; Indian-Style Chicken Curry; Mexican Street Corn, and Thai Coconut Rice Pudding with Mango. **Thursday - Foods in a Bowl:** Chicken Yakitori Rice Bowl; Beef Chili-Frito Bowls; Chipotle Chicken Burrito Bowl; Banh Mi Bowls; Chicken Noodle Bowl; California Caprese Bowl, and Mexican Hot Fudge Sundae Bowl. **Friday – Sweet Treats:** Graham Cracker Cake; Rocky Road Fudge; Waffle Iron Churros with Chocolate Sauce; Cereal & Milk Bars; Oatmeal Lemon Cream Bars; Ricotta-Chocolate Chip Cookies, and Chocolate Chunk Brownies.

**COOKING WITH DAD Amy Barnes Saturday June 10 9:30 – 12:30 PM 89.00 per person**

Here is a class that will create a special occasion for you and your Dad. Make a plan for the two of you to come and cook together! You could also take this class and prepare it for Dad on his special day! Our lesson is Barbecue Chicken and Bacon Pizza; Grilled Mustard and Molasses Flank Steak on a stick; fresh Corn Fritters with Garlic Aioli; delicious Pan-fried Pot Stickers; grilled Yogurt marinated Chicken Satay Skewers with Peanut Sauce; Macaroni and Cheese Muffins with Buttered Crumbs, and spiralized Apple Crisp with Brown Sugar Oatmeal Crust topped with Cinnamon Ice Cream.

**PIES FOR SUMMER Jan D'Atri Monday June 12 2:00 – 5:00 PM 89.00**

Pie inspiration for summer is found in this class. Come have fun and learn these specialty summertime Pies so you're ready to please your Pie eating fans! Our lesson is Brie, Prosciutto and Fig Tart in a light & flakey Crust; Asparagus, Leek & Fontina Tart in a Puff Pastry Crust; Arizona Sunshine Lemon Pie in a blender; Southern Fried Peach Pie Tartlets; Strawberry Rhubarb Pie with homemade Vanilla Bean Ice Cream; Jan's "Confetti" Apple, Peach & Blueberry Pie, and Chessman Cookie Banana Cream Pie.

**ITALIAN FAMILY DINNERS Amy Barnes Tuesday June 13 9:30 AM – 12:30 PM 89.00**

We look to Italian cuisine for satisfying comfort foods that please every time. In this class we'll take our faves and make them for eating in the warm months ahead! Come for a lesson of great Italian foods & learn Fresh Tagliarini Pasta with Pesto Sauce; Pepperoni Chicken Rollups in Marinara; Broken Spaghetti Garlic Risotto; Fig, Goat Cheese, Caramelized Onion Squares; Italian Sausage and White Bean Soup; Artichoke Heart Garlic Bread, and Honey Vanilla Ricotta Cheese Mousse topped with Italian Wedding Cookies.

**RIBS AND WINGS Linda Martin Tuesday June 13 6:30 – 9:30 PM 89.00**

These two specialties are great for gatherings of all types. Learn a variety of flavors you can create with Wings from hot and spicy to milder and flavors with specialty ingredients. We'll explore regional differences of Ribs, learning about the cooking methods and flavorings that make each style stand out as favorites. This fun class of party foods will inspire you to invite your friends to share these incredible foods! Our lesson is Grilled Buffalo Seasoned Wings with Cilantro-Ranch Dip; Jerk Seasoned Caribbean Style Wings; Grilled Asian Style Wings with Hot & Sour Sauce; Spice Rubbed Baby Back Pork Ribs with Cola BBQ Sauce; Deviled Pork Ribs; Coffee Rubbed Oven Roasted Beef Ribs with Bourbon BBQ Sauce, and Char Cooked Korean Style Short Ribs.

**FINGER LICKIN' CHICKEN Amy Barnes Wed June 14 9:30 AM – 12:30 PM 89.00**

Chicken. So many great ways to prepare it, so many ways to flavor it. So many ways to make it finger lickin' great! Come and discover how to prepare it the way you like it best! Our lesson teaches Oven fried Coconut Chicken Tenderloins with creamy Mango Chutney Sauce; Pan-Fried Boneless Chicken Breast with Bacon and Thyme Gravy; Deep fried Sesame, Soy marinated Chicken with Green Onion-Ginger Sauce; Crispy Garlic Aioli Oven fried Chicken; Air fried Garlic Parmesan Chicken Wings with Sour Cream Ranch Dressing; Chicken fried Chicken with Milk Gravy , and Crispy Baked Buffalo Chicken Fingers with Sour Cream Herb Dressing.

**STREET FOODS OF THE WORLD Lisa Brisch Thursday June 15 9:30 AM – 12:30 PM 89.00**

Street Food sold by vendors for immediate consumption is found around the world. Most are favorite foods and specialties of their culture, popularized by the ease of purchasing and quality of the recipes used. We'll explore the favorites of a variety of cultures to gain an understanding of them. Come for a great lesson on Vietnamese Meatball Lettuce Wraps (Ground Pork Meatballs seasoned with Cilantro, Scallions, & Fish Sauce. Served in Lettuce Cups with shredded Carrots, sliced Scallions, Cilantro & a Chile Lime Fish Sauce for drizzling) Mexican-Style Grilled Steak (Carne Asada) with Charred Corn Tortillas, White Onion, Cucumber, Pickled Onions, & Red Chile Salsa); Esquites (Skillet Mexican Street Corn); Chicken Karahi (Pakistani braised Chicken with Tomatoes, Butter, Ginger, Cilantro, Cumin, Cardamom, & Cinnamon); Italian Flatbreads with Spicy Garlic-&-Herb Oil; Vegetable Pancakes with Japanese BBQ Sauce, and Cha Yen (Thai-Style Iced Tea with Spices & Sweetened Condensed Milk).

**FATHER'S DAY LUAU Linda Martin Thursday June 15 6:30 – 9:30 PM 89.00 per person**

Celebrate Dad with a special party class and a menu that will make your Dad feel very special. Our Luau menu is everything good. Come cook together or learn it yourself and serve it to him on his special day! Our delicious menu is Bacon wrapped Pineapple Shrimp appetizer with Mango Salsa; Pork Pot Stickers with Soy & Mirin Dipping Sauce; Island fresh Greens Salad with Papaya Dressing; Luau Style Marinated & Grilled Beef Short Ribs; Bacon Fried Rice with Hoisin & fresh Ginger, and true Hawaiian-style Macaroni Salad. Dessert will be Banana Cake with Rum spiked Whipped Cream & Toasted Coconut. We'll enjoy our meal with a Mai Tai Cocktail.

**LUNCH AND LEARN Amy Barnes Friday June 16 12:00 Noon – 1:00 PM 45.00**

Our lesson and lunch for this day combines some of our favorite foods in a menu that you could enjoy preparing for your friends. Our DEMONSTRATION teaches Skillet Garlic Butter New York Steak served with Honey Dijon smashed Baby Red Potatoes, Dessert will be Apple Pie with Cheddar Cheese Crust, and Brown Sugar Cinnamon Ice Cream.

**GOURMET COUPLES Linda Martin Friday June 16 6:30 – 9:30 PM 190.00 per couple**

Make this night a date night with your partner and join in preparing a three course meal with a group of couples. Each group will be responsible for preparing part of this gourmet meal. When we sit down to enjoy it, it will be with a sampling of wine with the meal. Come to learn Herb-seasoned Salmon Bite amuse with Vodka Aioli; Salad of Shaved Fennel & Prosciutto with Balsamic & Mint, served with Chardonnay. The entrée will be Grilled Rib Eye Steak with Roquefort-Rosemary Butter; Cast Iron Bacon & Sweet Potato Hash; Caper-Basil Vinaigrette over Grill Roasted Peppers, and Dauphinoise Potatoes with Garlic & Gruyere Cheese, served with Cabernet Sauvignon. Dessert is Chocolate-Grand Marnier Soufflés with Freshly Whipped Cream.

**KIDS COOK FOR DAD Jan D'Atri Saturday June 17 9:30 – 12:30 PM 89.00**

This kid's class is for people 8 and above who want to learn a menu they can prepare for Dad and share with the family! What a great Father's Day gift you will give your Dad when you can do this for him! Come learn this great menu which will be cast iron Steak with Hassleback Potatoes; Italian Sausage & Cheese stuffed Mushrooms; Chicken Satay with Peanut Dipping Sauce; homemade Spaghetti and Meat Sauce; bowl o' homemade Meatballs; heirloom Salad with Bacon, Blue Cheese and toasted Walnuts, and Dutch Apple Pie with homemade Vanilla Bean Ice Cream.

**FRENCH COUNTRY COOKING Lisa Brisch Saturday June 17 2:00 – 5:00 PM 89.00**

Only beautiful, fresh flavorful foods come from summertime cuisine in France. Sign up to learn a little magic of French cuisine. Our menu is Mushroom Gruyere Puff Pastry Pinwheels; Leek & Goat Cheese Quiche; Chicken Veronique (Chicken Cutlets with a White Wine Cream Sauce, Green Grapes & Tarragon); Lentil, Tuna, & Roasted Pepper Salad; Summer Squash Gratin; Alsatian Potatoes with Bacon & Cheese, and Lemon Posset with Berries.

**KIDS COOKING CAMP Linda Martin Monday-Friday June 19-23 9:30 AM – 12:00 PM 445.00**

If you are a kid ages 8 to 12 and are interested in learning to cook, this week long series is for you! We will cook a new theme each day and learn recipes you can repeat at home for your family and friends! Our lesson will be: **Monday - MONDAY - EASY CHINESE:** Crispy Vegetable Egg Rolls with Mustard Sauce; Chicken Chow Mein; Orange-Chili Noodles; Chinese Style Lemon Chicken; Pork Fried Rice with Carrots & Peas; Stir Fry Beef & Broccoli, and Chinese Almond Cookies with Coconut Ice Cream. **TUESDAY – TACO TUESDAY:** Roasted Corn & Smashed Avocado Guacamole with Homemade Chips; Spicy Ground Beef Tacos; Crispy Black Bean Tacos with Feta Cheese; Chicken Soft Tacos; Pork Fajita Tacos with Homemade Salsa; Cheese & Pinto Bean Nachos, and Banana Split Tacos with Homemade Ice Cream. **WEDNESDAY - INTERNATIONAL DESSERTS:** Fried Bananas Bites with Chocolate Sauce; Flourless Lemon Cake with Fresh Berries; Strawberry Gelato with Whipped Cream; Tres Leches Cake; Crepes with Fresh Strawberries & Whipped Cream; Greek Baklava, and Hawaiian Banana Cake. **THURSDAY - FAMILY ITALIAN DINNERS:** Bruschetta with Fresh Tomatoes & Basil; Classic Caesar Salad with Homemade Croutons; Spinach & Ricotta Rolled Lasagna; Spaghetti with Meat Sauce; Fresh Made Italian Bread; Italian Risotto with Peas & Parmesan Cheese, and Italian Doughnuts with Cinnamon & Sugar. **FRIDAY - CUPCAKE WARS:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to make Cupcakes, then choose colors for icing and decorations to finish.

**TEENS COOKING CAMP Jan D'Atri Monday-Friday June 19-23 2:00 – 4:30 PM 445.00**

This series is for people ages 13 to 17 who have an interest in learning more about cooking. Each day we will focus on a subject and work in groups to create the hands-on recipes. You'll learn a lot in a week including fundamentals, cooking methods and flavoring of foods to achieve great flavors. Come join in to learn **MONDAY – FAMILY FAVORITES:** Chicken & Waffle Bites with Maple Syrup; Homemade Biscuits & Gravy; Sausage & Peppers on Homemade Slider Buns; Homemade Spaghetti & Meatballs; Grilled Cheese Sandwich & Tomato Soup; Cheesy Cauliflower & Broccoli Bake, and frozen Chocolate & Peanut Butter Pie with Reese's Peanut Butter Cups. **TUESDAY - TASTY TUESDAYS** Deep Fried Zucchini Balls with Dipping Sauce; Teriyaki Chicken with seasoned Rice; Green Corn Tamales; Chopped Veggie Salad in Avocado Boats; Peach Bruschetta with Mascarpone Slather; Garlic and pull apart Cheese Bread and Homemade Twinkies. **WEDNESDAY – PASTA AND PIZZA PARTY:** Caprese Salad with homemade Balsamic Glaze & Flatbread; Asparagus Gnocchi; baked Ziti with Pesto and Ricotta; homemade Cavatelli Pasta with Alfredo Sauce; Pizza Margarita; crispy Green Salad with baked Parmesan Garlic Pizza Dough Croutons, and Italian Donut Holes with Powdered Sugar Dust. **THURSDAY – SMALL BITES - BIG APPETITES:** Hawaiian Pot Stickers; roasted Butternut Squash Hummus with Naan Bread\_Bites; Devilied Eggs with crispy Shallots and Chiles; grilled Chicken Bites with BBQ Basting Sauce; Deep Fried Mac & Cheese Balls; grilled marinated Beef Kebabs with Orzo & Arugula Picnic Salad and donut holes with sprinkling of powdered sugar. **FRIDAY - FOODIE FRIDAY:** fresh shaved Fennel, Cilantro & Dill Appetizer; Maple glazed Salmon over Confetti Rice;



best ever Meatloaf with “Melting Potatoes”; Panzanella Salad; sweet & spicy Corn Riblets; Chicken Salad in Mini Croissants, and Lemon Brownies with homemade Lemon Curd.

**MACARONS Lisa Brisch Saturday June 24 9:30 – 12:30 PM 89.00**

This lesson teaches the intricate steps to making these beautiful little French Cookies, so they turn out perfectly, look amazing, and taste like they are made professionally. Come for a great lesson to learn for yourself how to make them at home. Our lesson teaches Snickerdoodle Macarons with Cinnamon-Sugar Buttercream; Chocolate Macarons with Toasted Coconut Buttercream; Strawberry Cheesecake Macarons; Vanilla Bean Macarons with White Chocolate Lime Ganache. and Tiramisu Macarons.

**CELEBRATE AMERICA Amy Barnes Saturday June 24 2:00 – 5:00 PM 89.00**

Very soon we will celebrate our independence with gatherings that bring together our friends and families. Treat these special people with foods they will really enjoy and are perfect for summertime eating. This class includes lessons on Marinated Flank Steak Pinwheels with Grilled Bacon, Portobello Mushroom and fresh herbs served with Cream Cheese Mashed Potatoes; spicy Shrimp Tacos with Tomatillo & Green Apple Salsa; Roasted Turkey Tenderloin rubbed with BBQ spices and wrapped in Bacon with Parmesan Grits; Buttermilk oven-fried Chicken; and warm Green Bean & Potato Salad with Goat Cheese. Dessert will be Mini Apple Pies with Spiced Whipped Cream.

**KIDS COOKING CAMP Linda Martin Monday-Friday June 26-30 9:30 AM – 12:00 PM 445.00**

If you are a kid aged 8 to 12, this week long series will teach five different lessons about cooking that will give you many new and favorite recipes to share with your family. Come for a fun week of cooking and learn **MONDAY - LET’S MAKE PIZZA:** Three Cheese Pizza with Tomato Sauce; Bacon & Fresh Tomato Pizza with Mozzarella & Provolone Cheese; Roasted Potato Pizza with Cheese & Fresh Herbs; BBQ Chicken Pizza with Fresh Grated Mozzarella; Pepperoni & Cheese Homemade Pizza; Sautéed Fresh Vegetable Pizza; and S’mores Dessert Pizza. **TUESDAY - MOVIE NIGHT SNACKS:** Oven Roasted BBQ Wings with Homemade Ranch Dipping Sauce; Fresh Made Hummus with Fresh Vegetables; Cheese Quesadillas with Homemade Salsa; Eggroll Bites with Dipping Sauce; Mini Meatball Snacks with Tomato Dipping Sauce; Chocolate Chip-Oatmeal Cookies, and Fried Banana Bites with Chocolate Dipping Sauce. **WEDNESDAY - BREAKFAST FOR DINNER:** Sausage Pancakes with Cinnamon Syrup; Homemade Biscuits with Honey Butter; Eggs in a Nest; Banana French Toast; Breakfast Potatoes with Ham; Fresh Fruit Skewers, and Breakfast Burritos with Fresh Salsa. **THURSDAY - GRILLED SANDWICHES:** Mozzarella & Fresh Tomato Open Face Sandwich; Mini Croque Monsieur (ham & cheese); BLT Grilled Cheese; Turkey, Green Chili, & Cheddar Grilled Sandwich; Fritos, Chili, & Cheddar Grill; Classic Grilled Cheese with Tomato Soup Dip, and S’mores Grilled Sandwich. **FRIDAY - CUPCAKE WARS:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to make Cupcakes, then choose colors for icing and decorations to finish.

**TAPAS AND PAELLA Lisa Brisch      Thursday June 29      6:30 – 9:30 PM      89.00**

This lesson will teach how to create a party in your kitchen beginning with Tapas or Spanish finger foods with delicious combinations of foods which pair so nicely with wine. From there we will prepare the specialty - Paella an amazing one dish meal. Treat yourself to this amazing class and learn to create it for yourself! Our lesson is White Gazpacho (Chilled Soup of Almonds, Garlic, Bread, Green Grapes & Sherry Vinegar); Spanish Tortilla with Chorizo & Scallions (Eggs & Sliced Potatoes cooked to make a Savory Torte seasoned with Chorizo Sausage & Scallions); Patatas Bravas (Crispy Fried Potatoes with a Smokey-Spicy Mayonnaise Dipping Sauce); Marinated Mushrooms; Cast Iron Chicken & Chorizo Paella and Shrimp Paella. Dessert will be Crema Catalana (Silky Custard flavored with Citrus & Cinnamon), all served with Red Wine Sangria.