



Create your own culinary experience in these private hands-on or demonstration class with the culinary instructor. This class can have one to four people attending. These classes take about three hours to prepare and eat the recipes. These classes are great for the beginner as well as the experienced cook.

**We offer TWO types of Classes:**

- 1) Lesson Class** – Choose one lesson where you learn to cook one subject several different ways, which is great for fine tuning your cooking skills!
- 2) Recipe Class** – Create your own culinary experience by selecting two recipes from this section to prepare.

**Note:** You are welcome to bring a beverage to drink while we prepare the recipes. You will have time to eat your meal at the end of your class. Please don't hesitate to call us with any questions you might have.

## The LESSON CLASSES – Fine tune your cooking skills!

- 1. Lesson: Meat Class (3+ hour class)**  
**Choose one meat category below to learn to Grill, Roast or Braise.**  
The **two** cooking techniques will be performed on **one** of the following:  
**1. Pork 2. Beef 3. Chicken**
- 2 Lesson: Basic Sauce Class** – you will make all three sauces and recipes
  - Port wine reduction sauce with roasted pork tenderloin,
  - Creamy gorgonzola sauce with roasted asparagus
  - Classic French béchamel sauce. Think Mac N Cheese. This sauce is the base for endless possibilities.
- 3 Lesson: Thanksgiving Turkey Dinner Choose one of the class subjects below.**
  1. Roast whole turkey with rosemary citrus seasoning, gravy and garlic mashed potatoes
  2. Savory sausage stuffing, gravy, fresh cranberry sauce and roasted vegetables
- 4. Lesson: St Louis Style Pork Ribs Class** – you will make all three recipes
  - Rack of Ribs roasted in oven with chili and smoked paprika rub
  - Homemade BBQ sauce
  - Coleslaw with tangy dressing
- 5. Lesson: Egg Class Choose one subject below to learn the various ways to cook eggs or make quiches.**
  1. Boiled, Poached, Fried, Scrambled, Omelet and Eggs Benedict
  2. Quiche – Choose two of the following quiches to make:  
Classic Lorraine, spinach, bacon and green chilies quiche, other quiche, along with making the crust.
- 6. Lesson: Soup Class Choose two soups below.**
  1. Cream of wild mushroom soup **and** butternut squash soup
  2. French onion soup **and** cold spicy avocado soup
  3. Chinese hot and sour soup **and** cream of broccoli
  4. Suggest a soup you would like to make



## The RECIPE CLASS – Create your own culinary experience!

Choose **TWO** recipes to prepare in your special class

### 1. **Main Dish Recipes:** Only one protein dish can be prepared in the recipe class.

#### **Beef Dishes:**

1. Grilled skirt steak with Ginger Hoisin sauce
2. Asian Braised Beef short ribs
3. Filet Mignon with port wine reduction sauce **OR** a gorgonzola cream sauce
4. Beef Bourguignon – French Beef Stew
5. Veal Marsala
6. Bolognese sauce with your choice of pasta
7. Beef Wellington – Filet mignon wrapped in puff pastry with mushrooms and prosciutto\*

Please Note: \* Beef Wellington class with cost \$20 more for this class. The beef classes can exceed 3 hours of instruction, so please plan accordingly.

#### **Pork Dishes:**

8. Pork tenderloin - Roasted and stuffed with wild mushrooms and herb stuffing
9. Pork chops – grilled with gorgonzola cream sauce
10. Pork Tenderloin – roasted with herbs and served with a Port wine reduction sauce

#### **Poultry Dishes:**

11. Parmesan chicken breast
12. Roasted chicken breast stuffed with fire roasted red pepper, basil pesto and Mozzarella
13. Chicken Piccata with fresh lemon, white wine and caper sauce
14. Chicken and cheese enchiladas with spanish rice
15. Coq au Vin classic French chicken recipe
16. Suggest a poultry dish you would like to make

#### **Seafood Dishes:**

18. Paella – prawns, kielbasa and grilled chicken breasts
19. Grilled prawns marinated in a zesty garlic and herb marinade
20. Roasted salmon and avocado salsa **or** dill sauce
21. Broiled prawns in herb water and chili paste aioli
22. Tilapia with herb crust and lemons
23. Shrimp scampi with linguini
24. Jumbo prawns marinated in lemon, garlic, red pepper flakes, served over penne pasta in a fresh garlic cream sauce

### 2. **Side Dish Recipes:**

1. Risotto – basic or with other ingredients such as lemon and asparagus or chicken
2. Polenta - creamy herb polenta
3. Vegetable Torte – zucchini, mushroom and yellow onion
4. Carrots - Oven roasted carrots with whole kernel corn and sweet peas
5. Rice medley – brown, white and wild rice with herb butter
6. Couscous – savory with shallots, sweet peas and sauté mushrooms
7. Potatoes Mashed – Yukon gold with herbs or horseradish
8. Potato Stacks - with herbs and parmesan cheese
9. Potato Smashed – with truffle oil, sour cream and chives
10. Corn Roasted - on the cob with herbs, red pepper flakes and melted butter
11. Roasted Cauliflower and roasted Brussels sprouts and bacon or with Balsamic vinaigrette



### 3. Appetizer Recipes: **Easy Entertaining**

1. Chicken Spiedini, tender chicken breast wrapped around Fontina cheese and Italian herbs
2. French cheese puffs – Gruyere cheese puffs with gorgonzola cheese
3. Stuffed mushrooms - filled with a blend of cream cheese, pork sausage and herbs
4. Savory Polenta cups - topped with Fontina cheese
5. Bruschetta - topped with sautéed sweet red peppers and creamy gorgonzola cheese
6. Pesto pizza squares - topped with basil pesto, mozzarella cheese, toasted pine nuts
7. Pizzette – pizza size flatbreads with caramelized onions, goat cheese and truffle oil
8. Avocado soup – served cold and spicy
9. French tart - with cheese, caramelized onions and bacon
10. Crostini – with various cheeses and other toppings
11. Spicy party nuts - roasted with Chinese five-spice seasoning
12. Grilled zesty prawns - infused with garlic and red pepper flakes
13. Potato chip chicken - with a sour cream and chive crust
14. Baked Brie - with caramelized onions with toasted French bread
15. Gourmet Pigs in a blanket – Puff pastry, cheese, little smoky sausage and honey mustard sauce
16. Grilled cheese sandwiches with sharp cheddar, herb goat cheese on sourdough cracked wheat

### 4. Dessert Recipes: **Baking Techniques**

1. Apple, cranberry and raisin strudel - made with puff pastry
2. Chocolate Flourless torte - topped with fresh whipped cream and seasonal berries
3. Chocolate Molten lava cakes - with fresh whipped cream and seasonal berries
4. Choux pastry/puff pastry – profiterole or cream puff or Éclair with fillings or chocolate sauce
5. Bananas foster sauce with pineapple, toasted pecans and spoon over vanilla bean ice cream and puff pastry
6. Puff pastry – learn to work with this and make apple strudel and another dessert
7. Individual fruit crisps with fresh pears, apples and dried cranberries with whipped cream
8. Croissant bread pudding with raisins & vanilla crème sauce
9. Cheesecake with fruit topping and graham cracker pecan crust
10. Italian almond pound cake - drizzled with Limóncello liquor and topped with whipped cream
11. Chocolate brownie cupcakes - filled with cream cheese and Guittard chocolate chips
12. Lemon mousse - with buttery pound cake and fresh seasonal berries
13. Grilled pound cake - and grilled seasonal fruit, whipped cream and caramel sauce
14. Lime custard parfait with crumbled almond biscotti cookies with whipped cream
15. Pies – learn to make a pie crust and filling, you choose the filling, apple, pumpkin, berry, etc.
16. Cakes – Birthday cake, select cake and frosting flavors to make in your class



## 5 **Canning/Home Preserving** Choose one of the class subjects below

1. Jam and Jelly with seasonal fruit – Class includes ingredient, jars, instruction and labels
2. Sauces and Soups – make one tomato sauce for pasta and one for soup with seasonal vegetables. Class includes recipes ingredients, jars, labels and instruction.
3. Chunky salsas and chutneys - made from fruits and vegetables

These classes are a great way to use up and preserve excess fruits and vegetables, as well as make great gifts.

## 6 **Herb infused Oils, specialty vinegars and dipping sauce**

1. In this class you will learn to make your own herb infused olive oil, raspberry vinaigrette and herb dipping sauces. Class includes recipes, bottles, labels and ingredients to make your own flavored oils. These make great special occasion gifts.