

## Winter 2011 Cooking Classes

5:30-8:30 pm

Closed toe shoes required

\$37 unless otherwise indicated (Feb 7-\$40)

Children over 16 welcome with parent

### **A Month of Tuesday's (Adult Cooking Camp)**

**Basic Techniques & Cooking Skills with Chef Patrice** *at your request.*

**Tuesday January 25, Tuesday February 1, Tuesday, February 8 & Tuesday February 22**

5:30-8:30 pm      \$160

4 sessions-small class number limited to only 8 students

See behind the scenes tricks of the trade, hone your knife skills and your speed. Learn more about sauces, how to cook eggs, secrets of salad dressings, risotto, pressure pot cooking & much more.

### **January 31            Secrets of Making Stock and Knife skills refresher.**

Advanced knife techniques. Learn how to cut meats and how to make beef and chicken stock and learn how to carve a turkey!

### **February 7            Valentine's Day Delights    \$40**

Let's go upscale with Shrimp Scampi in butter brandy reduction sauce, classic Beef Wellington with red wine reduction sauce, French au gratin style potatoes & Flourless Chocolate Cake

### **February 24            Pressure Cooking is the New Rage-**

Find out how it changed Chef Patrice's way of cooking. Watch for her new book in Fall 2011: *The Complete Idiot's Guide to Pressure Cooking*. You will learn how to make fantastic soups, stews and rice in a matter of moments.

### **March 10            Italian Night – back at your request! If you missed it last time, here's your chance. (This class is a repeat of class in 2010)**

Let's make the Ultimate lasagna, Eggplant Parmesan & Stuffed Rolled Pork Loin. Recipes provided. We will taste what we make.

### **April 28            Big Red: Dishes flavored with Red wine**

Classic French Coq au Vin, Beef Burgundy, Beef Stroganoff. Cooking with wine techniques, marinating and braising. How to make inexpensive cuts of meat into classic gourmet dishes!

### **May 3            Ole Ole Mexican Fiesta Night!**

Special Crab appetizer, and following with with queso con Rajas (cheese dip), Grilled Shrimp cocktail Tequila lime Steak Tacos & Sweet Corn and Roasted Chili Pilaf & Sangria!

Don't miss this fun night with a taste of Mexico!