



Cooking Class & Event Schedule 2010

January Events

January 21, 2010 **Swiss Chalet Night-Fabulous Fondue** **\$35**

Comfort Food at its best. On a cold night, there's nothing better than a fondue with friends. We'll start with a traditional cheese fondue. Then, it's all about the sauces for a Surf & Turf fondue. Lastly, we'll finish the night with a traditional Chocolate Fondue.

Class Time: Thursday, 6:30 – 8:00 pm / Denise Backstrom

January 28, 2010 **Healthy Eating with David Leathers** **\$35**

David will teach us about Healthy Eating and Cooking that your whole family will enjoy. Get a jump on the New Year and learn to eat healthier with David.

Class Time: Thursday, 6:30 – 8:00 pm / David Leathers

January 30, 2010 **Cooks To Be: Healthy Snacks** **\$25**

It's a new year and a great time to re-think the snacks we eat. We will be doing three recipes that are great for snacking! The kids make Nutella Apple Slices, Fruit & Yogurt Muffins and Olympic Gold Medal Cookies. It's going to be delicious!

Class Time: Saturday, 10:30 am – 12:00 pm / Jody Lehman

February Events

February 1, 2010 **Marvelous Monday** **\$8**

Join us for a little wind-down time after work and enjoy a few hors d'oeuvres. The menu will be decided that day based on the freshest ingredients.

Class Time: Monday, 5:30 – 6:30 pm / Denise Backstrom

February 8, 2010 **Decadent Valentine's Date Night** **\$75/couple**

Come and enjoy a night with your Valentine at A Cook's Place. You can just enjoy a night out for an early Valentine Dinner or get great ideas for cooking on your special evening.

Class Time: Monday, 6:30 – 8:00 pm / Josh Simpson, Executive Chef HGI

February 11, 2010 **Death by Chocolate** **\$35**

This class features 3 of Kathleen's favorite desserts: "Death by Chocolate", layers of chocolate cake and chocolate mousse covered with warm chocolate ganache and vanilla Chantilly cream; "Chocolate Decadence" with Crème Anglaise – the best flourless chocolate cake, and Molten Chocolate Lava Cake with a sugar-free variation. Plus, menus and recipes for the perfect dinner for two.

Class Time: Thursday, 6:30 – 8:30 pm / Kathleen Kennedy

February 22, 2010 **Stock & Sauces** **\$35**

Chef James will teach all the tips on making fabulous homemade stock and sauces (hot and cold).

Class Time: Monday, 6:30 – 8:30 pm / James Allen, Executive Chef of Tupelo Country Club

February 23, 2010 **Easy & Elegant Entertaining: Napa Valley Dinner** **\$35**

Nothing is more fun than surprising your guests with a menu with new twists on classic dishes. Learn how to capture the essence of California Wine Country cuisine with menus that feature the freshest, high quality ingredients and simplified French techniques.

Menu:

Black Sesame Cracker-Cones filled with Crème Fraiche and Smoked Salmon Tartare

Roasted Beet and Poached Pear Salad with Goat Cheese

Toasted Hazelnuts and Sherry Vinaigrette, and

Red Wine Braised Beef Short Ribs with Caramelized Savoy Cabbage

Glazed Sweet Carrots, puree of Yukon Gold Potatoes & Jus de Boeuf

Crème Brulee with Oranges.

Class will include a complimentary wine tasting and recommendations for wine pairings.

Class Time: Tuesday, 6:30 – 8:30 pm / Kathleen Kennedy

February 27, 2010

Cooks To Be: Tea Party

\$25

It's tea time at A Cook's Place. Dress up in your favorite tea party dress and join me for a tea party. 1st Course: Mint Tea Punch. 2nd Course: Spreading Cheese & Crackers. 3rd Course: Dainty Ham & Cheese Sandwiches. 4th Course: Sponge Cake & Sweetened Whipcream.

Class Time: Saturday, 10:30 am – 12:00 pm / Jody Lehman

March Events

March 4, 2010

Easy & Elegant Entertaining: Dinner for 8

\$35

Learn how to build an elegant contemporary menu highlighting fresh ingredients paired with flavorful, light sauces. Class will focus on classic French culinary techniques: pastry, cooking in parchment, roasting, and poaching fruit in wine.

Featured recipes:

Trio of appetizers: Chevre Tartlet, Olive and Tomato Tapenade, and Sea Scallops in Parchment Pouches
Fillet of Beef with Cabernet Sauce, Roasted New Potatoes with Rosemary; and
White Wine Poached Pears filled with mascarpone cheese served with Raspberry Sauce and pistachios.
Plus, a complimentary wine tasting and recommendations for wine pairings.

Class Time: Tuesday, 6:30 – 8:30 pm / Kathleen Kennedy

March 8, 2010

Cake Decorating with Joshua Simpson

\$50

Join Josh for an evening of **Hands-On Cake Decorating**. Josh will be focusing on cake layering, proper filling techniques, bordering and flavored icing. **Class Maximum:** 6

Class Time: Monday, 6:00 pm – 8:30 pm / Jody Lehman

March 23, 2010

Easy & Elegant Entertaining: Easter Brunch

\$35

The perfect brunch menu allows you to make everything ahead of time and sleep late. Learn how to plan a menu that will impress any guest, but with dishes that are simple to prepare and can be made in advance.

Featured recipes:

Cold Shrimp Paté with Dill Sauce,
Cheese and Mushroom Strata
Crème Brûlée French Toast
Baked Ham in Savory Pastry
Fresh Fruit with Three Sauces
Plus, the perfect brunch cocktails for paring.

Class Time: Tuesday, 6:30 – 8:30 pm / Kathleen Kennedy

March 27, 2010 **Cooks To Be: Spring Cookie Decorating with Josh** **\$25**

We will have a special guest this month. Josh Simpson, Executive Chef at Hilton Garden Inn, will be with us for a Hands-On Cookie Decorating class. You will learn proper techniques for bordering and flooding your cookies. Free Copper Cookie Cutter included with the class.

Class Time: Saturday, 10:30 am – 12:00 pm / Joshua Simpson & Jody Lehman

March 30, 2010 **Using Puff Pastry** **\$35**

Whether you are a beginner or an experienced cook, Denise will take the mystery out of puff pastry and show you several ways to incorporate puff pastry, using savory and/or sweet fillings.

Class Time: Tuesday, 6:30- 8:00 pm / Denise Backstrom