

SPRING 2014 CLASS SCHEDULE

MEMOIRS FROM SPAIN - A mixture of flavorful recipes from Kim's recent trip to Spain. A mixture of hot and cold tapas will be enjoyed by participants. On the menu: Preserved lemon and soft cheese spread; mushroom and cheese empanadas; ham and cheese fritters; cooked shrimp ceviche; grilled pork tenderloin with port fig syrup; oven roasted potatoes with lemon caper aioli; and lemon rosemary flan.

Tuesday, April 22, 6:30-9:30 p.m.

Participation class

\$35.00/person

A ROMANTIC SPRING EVENING - Come and enjoy an upscale spring menu featuring all the season has to offer. Remember to bring your favorite wine to enjoy. On the menu: Artichoke bisque with parsley lemon gremolata; seared citrus scallops with sesame sticky rice; asparagus chopped salad; beef tenderloin medallions with potato risotto; and cappuccino semifreddo with cinnamon and sugar doughnuts.

Tuesday, April 29, 6:30-9:30 p.m.

Demonstration class

\$38.00/person

SMOKE MADNESS - This class will focus on smoking meats using an electric smoker. Kim will talk about smoking with charcoal and on a gas grill as well. It will include rubs and toppings and we will also talk about larger cuts that take too long for class. Participants will enjoy: Smoked tenderloin of beef with herbs; smoked tenderloin of pork with cherry chutney; smoked beef brisket; smoked chicken and ancho quesadillas; and smoked shrimp with barbecue hollandaise.

Tuesday, May 6, 6:30-9:30 p.m.

Participation class

\$35.00/person

A COOKS TOUR OF ITALY - This hands on class is seasoned with techniques and peppered with flavor. Prepare and enjoy: Rosemary bean spread on baguettes; caprese salad; wild mushroom risotto; chicken saltimbocca; rosemary focaccia; and raspberry semifreddo with raspberry drizzle.

Tuesday, May 13, 6:30-9:30 p.m.

Participation class

\$32.00/person

SIZZLING SUMMER APPETIZERS - Get your summer entertaining off to a great start with these sensational summer appetizers. Prepare and enjoy: Asparagus quesadillas; fried mac and cheese balls; pork tenderloin nachos with mornay sauce, avocado corn relish and charred jalapeno; balsamic jelly with sharp cheddar cheese; tuna tartar in endive with horseradish sauce; and ham and cheese won tons with Creole remoulade.

Tuesday, June 17, 6:30-9:30 p.m.

Participation class

\$35.00/person

EASY OUTDOOR SUMMER BUFFET - Whether dining on the patio, picnicking in the park, or feasting alfresco on the boat, these recipes are sure to please. Recipes include: Chicken breast sandwiches on focaccia with caramelized onions and paprika aioli; herb and garlic pork tenderloin pinwheels on baguettes with garlic mayonnaise; bacon and blue potato salad; pasta salad with summer vegetables and herbs; and malted milk bars.

Tuesday, June 24, 6:30-9:30 p.m.

Participation class

\$30.00/person

BBQ BOOT CAMP - Come and spend an evening grilling and eating with rubs, marinades, spices, toppings and technique galore. Participants will make and enjoy: Smokey grilled corn and jalapeno dip; Worcestershire marinated and glazed boneless rib eye steaks; grilled rosemary ginger pork tenderloins and peaches; fiery turkey fillets with mango salsa; grilled hot and spicy shrimp and grilled country bread with

peaches and honey.

Tuesday, July 8, 6:30-9:30 p.m.

Participation class

\$32.00/person

SUMMER HEAT, A MEXICAN BARBECUE - It's finally here, so lets turn up the heat and celebrate summer. On the menu: Fresh margaritas; baked Southwestern corn dip; spiced beef tenderloin with mango salsa; garlic, white cheddar and chipotle potatoes; grilled peppers and onions, layered Southwestern salad and molten ancho cakes.

Tuesday, July 15, 6:30-9:30 p.m.

A participation class

\$35.00/person

GIRLS NIGHT OUT - No demo, just recipes, food and friends. It's an all American backyard grill menu gone upscale. Feel free to ask questions. Come and enjoy: Layered beet appetizer with balsamic syrup and chopped pecans; grilled shrimp salad with caper vinaigrette; grilled beef tenderloin with herbal compound butter, wild mushroom grits and corn boats with white cheddar; and lace cookie cups with berries, caramel and cream.

Wednesday July 23, 6:30-9:30 p.m.

Food and recipes only

\$35.00/person

SUMMER ABUNDANCE - What better way to celebrate summer than to harvest its bounty and create wonderful meals. Come participate in the harvest and enjoy these sensational foods: Brie and chive toasts with fresh herbs; grilled lime hangar steak with fresh melon cucumber chutney; grilled mustard chicken with fresh corn polenta; tricolor potatoes with pesto and parmesan; corn sauté with tons of herbs; green bean, red onion and beet salad; and grilled peaches with honey balsamic glaze.

Tuesday, August 5, 6:30-9:30 p.m.

Participation class

\$30.00/person