

Cooking

Rustic Italian Feast - NEW

Discover a world that is renowned for its rustic yet refined cuisine, incorporating simple ingredients that produce incredible, authentic flavors. Savor the abundant Tuscan flavors and discover sumptuous dishes. Chef Sean will teach you the techniques behind these satisfying recipes and relay a few tips on how to make preparation a breeze. Join us to experience a taste of Tuscany as we create an Arugula and Fennel Salad with Blood Orange Dressing, Prosciutto-Wrapped Chicken with Red Wine Reduction, Creamy Parmesan Polenta, and a Classic Tiramisu dessert. Workshop fee includes all food items, recipes and tasting samples.

Tuesday * 3/10/15 * 6-8:30 pm * \$45

COOK CA003-01 * Sean Kelly



Soups & Stews to Warm You Up - NEW

Baby, it's cold outside! Put down the canned stuff and join us for an evening of soup and stew recipes that will warm your heart and fill your belly as we transition from the cold winter months. Chef Joanna will chop it all up, blend it all down, and then ladle it into a bowl for your enjoyment. Learn easy techniques you can use to make delicious soups and stews at home. Workshop fee includes all food items, recipes and tasting samples.

Thursday * 3/12/15 * 6-8 pm * \$39

COOK CC002-01 * Joanna Phelps

Easy Homemade Artisan Bread

Mm mm, warm bread during the cold winter months might be one of the best things in the world! If you like bread that has a thin crust, a large crumb, full flavor and no kneading required, then you'll love this new class. Your instructor will demonstrate how you can start with a "poolish" that develops overnight in a Dutch oven and then you pop it into a hot oven and within a short time you'll have warm, comforting and delectable artisan bread. Plus, we'll share some delightful butter spread recipes and you'll get to taste those creations in class. Workshop fee includes all food items, recipes and tasting samples.

Wednesday * 3/25/15 * 6-8 pm * \$29

COOK CN002-01 * Gary Colles

Easter Candy Delights – NEW Recipes!

OK, we all love those “robin egg” whopper candies and we’ve never turned down a big chocolate bunny rabbit, but why eat store-bought candy when you can make your own? In this hands-on class you’ll make a variety of delicious candies that will even make the Easter Bunny jealous! Coconut delights (that resemble two candy classics), milk chocolate candies filled with orange crème, chocolate peanut butter-filled eggs, lemon and white chocolate bark, and even a fun jellybean bark. Plus, we’ll make a cute sucker from marshmallows and chocolate. Fill your baskets with candy you make yourself...the kids will love you and the other moms will wish they were you! Workshop fee includes all food items, recipes and tasting samples.

Thursday * 3/26/15 * 6-9 pm * \$39

COOK CD003-01 * Dawn McMillon



Seafood Bistro Experience – NEW

Learn how simple and satisfying it is to perfectly prepare seafood. We'll share tips for taking advantage of what's available at the local market, and then walk you through multiple techniques for transforming seafood into a delicious dinner, including marinating and perfectly grilling shrimp, perfect searing of scallops, steaming mussels and more. We'll also explain how to elevate each type of seafood with seasonings and homemade sauces. You'll be creating restaurant-quality dishes in no time, and Chef Sean will

prepare Roasted Salmon with Lentils and Dijon Butter, Creamed Fennel and Leeks, Grilled Citrus-Marinated Shrimp, Mediterranean Seafood Stew, Seared Scallops with Tarragon Butter Sauce, and for dessert a perfect Chocolate Crème Brûlée. Workshop fee includes all food items, recipes and tasting samples.

Tuesday * 4/14/15 * 6-8:30 pm * \$55

COOK CB003-01 * Sean Kelly

Hands-On Artisan Cheese Making: Mozzarella

In this hands-on class, you'll learn how to take one gallon of milk and make the best mozzarella you have ever tasted! There is no special equipment needed and with 5 simple ingredients, you will never buy store-bought mozzarella again. You'll leave class with a delicious fresh cheese and you can keep the success of your fabulous Caprese Salad, Margherita pizza and luscious lasagna a secret--only you will know that your homemade cheese makes all the difference in your dishes! Workshop fee includes all food items, recipes and tasting samples.

Session 1: Thursday * 4/16/15 * 1-4 pm * \$45

COOK CH003-01 * Gary Colles

Session 2: Wednesday * 5/13/15 * 6-9 pm * \$45

COOK CH003-02 * Gary Colles

Cupcake Heaven: Simply Divine! - NEW

Everyone loves a cupcake, but not many people have the time or know-how to create gourmet masterpieces. Nothing brightens up a party or makes a celebration out of an everyday gathering like beautifully decorated cupcakes, and in this class you'll learn how to prepare a decorating bag, achieve correct bag position, color

your icing and use the star tip and dimensional decorating to enhance your little cakes. You'll practice at least three new designs to create your own elegant confections that will impress friends and family alike. Whether for a birthday party, holiday event, or just because, with advice from our expert cake designer you will soon be wowing your friends and family with beautiful cupcake delights! Workshop fee includes all food items, recipes and tasting samples.

Tuesday * 4/21/15 * 6-8:30 pm * \$39
COOK CL003-01 * Dawn McMillon

The Tastes of Summer: Party Foods You'll Love – NEW

Whether you're toasting a new graduate with a backyard buffet or relaxing under the stars with a picnic for two, this new class has something special for every celebration you'll plan for the summer. Get-togethers should be fun—not just for your friends and family, but for you, too. Join Chef Joanna as she shares easy and tasty recipes along with tips and ideas for hassle-free entertaining. Make this a summer of fun in the sun... after this class you'll be the toast of the neighborhood as they clamor to join your festive gatherings! Workshop fee includes all food items, recipes and tasting samples.

Thursday * 5/7/15 * 6-8 pm * \$39
COOK CR002-01 * Joanna Phelps



Perfect Ravioli & Delicious Sauces – NEW

There's nothing as delicious as fresh pasta, and crafting it yourself is much easier than you might think. Chef Sean will show you how to create perfect pasta dough and flavorful fillings, which he will then transform into beautiful ravioli. Next we'll pair the handcrafted pasta with delicious, complementary sauces. Renew again your passion for pasta and learn how to make three variations on classic pasta. Experience Homemade Fresh Pasta Dough, Butternut Squash Ravioli with Brown-Butter Sage Sauce, Shrimp Ravioli with Mushroom and Tomato Bruschetta Sauce, and Three-Cheese Ravioli with Pancetta-Tomato Sauce. Workshop fee includes all food items, recipes and tasting samples. Workshop fee includes all food items, recipes and tasting samples.

Tuesday * 5/12/15 * 6-8:30 pm * \$45
COOK CA003-02 * Sean Kelly

Cake-in-a-Jar Summer Creations – NEW Recipes!

Whether it's a beveled antique jar picked up at a flea market, or that classic Mason jar saved at the back of a kitchen cupboard, all kinds of containers can become sparkling, creative and beautiful ways to prepare and serve divine desserts. In this new class you'll discover how easy these single-serving treats are to make. They also make great gifts, staying fresh and traveling well -- perfect for making ahead for picnic season. Join us in



this hands-on class where you'll make the Southern Belle with red velvet cake, the Creamsicle Surprise, Oreo Lovers Delight, Pistachio Party, and the summer classic, the Red, White and Blue. Plus, we'll show you how easily a Mason jar can turn into a beautiful gift to share with those you love. Workshop fee includes all food items, recipes and tasting samples.

Wednesday * 6/3/15 * 6-8:30 pm * \$39
COOK CL003-02 * Dawn McMillon

Local Cuisine with Chef Sean: From Farm to Face - NEW

It's that Farmer's Market time of year and we're taking the "farm to table" concept one step further and inviting you to join us for a "farm to face" experience. Did you know the average American meal travels 1,500 miles to get from farm to plate? Not in this new class! Join Sean Kelly, Executive Chef at Arcadia Brewing Company, as he takes you on a creative journey of fresh food. If you've enjoyed Sean's classes before then we invite you to join us again; if you've never been to one of Sean's cooking classes then you won't want to miss this one! Here's the plan: Sean's going to the local Farmer's Market the day of class and selecting whatever looks fresh and tasty; then he's coming to class to prepare dishes for you. So, if you're an adventurous diner and you enjoy great food you really must join us for this brand new approach to a cooking class! Workshop fee includes all food items, recipes and tasting samples.

Tuesday * 6/9/15 * 6-8:30 pm * \$45

COOK CN003-01 * Sean Kelly

