

Spring 2010 Class Schedule – April thru September

A CELEBRATION OF MY GERMAN HERITAGE – My grandmother's memorable recipes from my childhood with some liberties taken. Make and enjoy: muenster cheese spread with chives; classic German salad; roasted onion and potato dumplings with walnuts and blue cheese; sausages and pork chops with fruited sauerkraut; glazed carrots; mashed potatoes; brown bread; and Black Forest molten cakes. April 13, 6:30-9:30 p.m., \$25.00/person.

COOKING IN FRANCE – DEMO CLASS – More recipes from my summer travels to France. Kim will demonstrate the recipes and recall the scenery and all students will enjoy: steamed mussels with sauce aurora; onion and fennel bisque; mushroom salad with red wine vinaigrette; steak au poivres; perfumed potatoes; sautéed zucchini; and profiteroles with caramel mousse. April 20, 6:30-9:30 p.m. \$30.00/person.

ASIAN INSPIRATION – COUPLES CLASS – The second in a series of Asian favorites you can make at home better than eating out. Come prepare and enjoy: pork won tons with sweet and sour sauce and hot mustard; kung pao chicken; lemon chicken; Cantonese beef chow mein; pan fried shrimp and won ton soup. April 27, 6:30-9:30 p.m., \$50.00/couple.

SIMPLY ELEGANT – DEMO CLASS – A menu to make any spring celebration blossom. Kim will demonstrate: crab cakes with citrus vinaigrette; Belgian leek soup; asparagus salad with tarragon vinaigrette; coffee rubbed pork with coffee glaze; easy baked risotto; glazed baby carrots; and lace cookie cups with caramel, berries and cream. May 18, 6:30-9:30 p.m. \$30.00/person.

SANDWICHES STAND TALL – A meal between two slices of great crusty bread can be truly satisfying. On the menu: turkey steak clubhouse with praline bacon; gourmet cheese steak sandwich; grilled ciabatta with fresh mozzarella, pesto and peppers; grilled ham and cheese with blue cheese and peach preserves; grilled lemon chicken sandwich with herbed cheese and roasted red peppers. May 25, 6:30-9:30 p.m., \$25.00/person.

SALADS STARRING POULTRY – Salad lovers will delight in some of Kim's most requested salad favorites. Make and enjoy: pasta Phoenix; pasta club; Mandarin chicken salad; chicken cobb; and chicken and wild rice Northwoods. June 2, 6:30-9:30 p.m., 25.00/person.

MEXICAN PATIO PARTY – COUPLES CLASS – Flavor rich fare and easy prep turn dinner into a fiesta. The menu features: Kim's famous margaritas; Mexican parfait shots with crispy tortilla strips; layered Mexican salad; grilled pork tenderloin with bourbon ancho chile sauce; poblano chile rajas; tomatoes stuffed with corn succotash; and chocolate chile cream pots. June 15, 6:30-9:30 p.m. \$50.00/couple.

GRILLING FAST – Speedy rubs, pastes and sauces add quick flavors to foods before, during or after grilling. On the menu: Moroccan spice rub on flank steak with yogurt sauce; lemongrass wet rub in smoky tuna burgers with lemongrass aioli; red curry peanut sauce on chicken and mango skewers; sticky love chops with Miami spice love paste and orange sauce; rosemary mustard paste on lamb chops. June 29, 6:30-9:30 p.m. \$28.00/person.

AROUND THE WORLD IN 80 DOGS – Travel the globe this summer with some dogs, buns and these innovative international toppings: cheddar dogs with cider braised leeks and apples; Coney Island dogs; Manchego cheese and garlic relish dogs; raspberry lambic beer braised dogs with kraut; southern California dogs; and Chicago dogs; and 74 other amazing dog ideas. July 13, 6:30-9:30 p.m. \$25.00/person.

LATIN CHIC – On a hot summers night serve up these Latina pop stars: crispy arepitas with cheese and chorizo; shrimp ceviche; mixed grill with steak, chicken and chorizo in chimichurri sauce and roasted bell peppers; grilled corn with queso fresco and lime tarragon butter; hearts of palm salad with cilantro vinaigrette; and grilled pound cake with chocolate and tropical fruit. July 27, 6:30-9:30 p.m. \$28.00/person.

A MID SUMMER NIGHTS FEAST – Classic warm weather dishes get an infusion of bold flavor. Prepare and enjoy: shrimp stuffed deviled eggs; roasted tomato and red pepper gazpacho; grilled chicken with orange cumin glaze; grilled pork with ancho jam rub; pesto potato salad with green beans; grilled corn with smoked paprika butter and blueberry buckle. August 10, 6:30-9:30 p.m. \$25.00/person.

ENTERTAINING WITH STYLE – Simple delicious grilling turns into a lively summer party with these delicious recipes: shrimp martinis with Lucifer cocktail sauce; stacked tomato salad with tapenade and basil dressing; spice rubbed chicken with mustard chive sauce; grilled potatoes and zucchini with sherry vinaigrette; corn in their jackets, and fresh mixed berry shortcakes. August 24, 6:30-9:30 p.m. \$26.00/person.