

Cooking Classes



August Tomatoes

Heirloom tomatoes are the essence of August. Come and explore fun and exciting ways to use this end of summer treat.

September Tastes of Spain

To wrap up summer we visit Spain. Two traditional dishes, Garlic shrimp with sherry and Paella are paired with a grilled peach salad.

November Pumpkin

Creative new ways to experience everyone's favorite fall squash. Pumpkin bisque, pumpkin risotto and pumpkin cheesecake are on the menu.

December Thanksgiving sides (photo not included)

Cranberry apple stuffing, pumpkin scones, sweet potato casserole.

January Holiday cocktail appetizers

Looking for some new holiday appetizers that are quick and easy? How about Roasted pepper, mozzarella and tomato crostini, coriander crusted Ahi on rice cakes and roasted lamb on crisp flatbread sound?

February Chinese new year (year of the ox)

Celebrate the Year of the Ox with some simple and all time favorite Chinese classics. Sweet and sour shrimp, beef broccoli and pork fried rice are on the menu...Ganbei!

March Mardi Gras!

Celebrate March Mardi Gras style! Jambalaya, hush puppies and cinnamon bread pudding are what's in store.

April St. Patrick's day

Feeling a little Irish are you? Come and take the chill off with Shepard's pie, Irish soda bread and a oatmeal crisp to finish off the night.

May Chocolate

We are going to explore the sweet and savory side of this delicious vegetable seed. Chicken mole, chocolate mousse and lava cakes await.

June Thai

Enjoy the tastes of Thailand with this "we are a month away from summer" class. Prawn and lemongrass soup, red chicken curry and sweet sticky rice with mango rounds off the class.

July Picnic

Get a head start on the summer picnic season with these quick and easy recipes. Fresh fruit salad w/ poppy seed dressing, Curried cous cous salad, turkey wraps and a summer fruit trifle are what we'll make.