

# JANUARY CLASSES

*Note: For more personal instruction, our Hands-On class sizes are limited*

## AT HOME PIZZERIA

### *Pizza for Weeknight Meals*

**Monday, January 16 \* 6:00pm-9:00pm**

**\$65 \* Hands On**

**Marcia DePalma, Cooking Instructor**

When you're hungry for pizza and or need a quick meal, make it at home...it can be made and baked faster than waiting for takeout! Join us in the kitchen for this fun, hands-on class and learn all you need to know to create your own pizza. We'll start by making dough from scratch; you'll knead and shape the dough to create your own personal pizza, which we will slide into the oven with a pizza peel onto hot tiles for a crispy pizza done in 8 minutes! You will enjoy your hot crusty **pizza with a salad and our favorite homemade Italian vinaigrette**. Knife skills covered in class. Join us in the warm fragrant kitchen on a cold January night! All supplies included.

## A WINTER DINNER PARTY

### **A Caterer's Guide**

**Tuesday, January 17 \* 6:30pm-9:00pm**

**\$48 \* Demonstration**

**Liz Sfeir, Caterer/Cooking Instructor**

Now that the excitement of the holidays is over we find ourselves settling in for the long winter. What to do? Break up the winter doldrums with a *winter-themed dinner party!* Learn creative ideas to set up a *winter tablescape* along with a delicious make-ahead buffet for a relaxed dinner with family or friends. Menu: **Pimento Cheese "Pinecone", Kale, White Bean & Sausage Soup, Moroccan Pot Roast with Chick Peas, Carrots & golden Raisins and Saffron Cous Cous**. Dessert: **Cranberry Orange Custards**.

## COOKING WITH FRIENDS Fondue Party

**Wednesday, January 18 \* 6:00-9:00pm**

**\$ 65 \* Hands On**

**Marcia Thomas, Cooking Instructor**

With the snow and cold, January is the perfect time for a Fondue Party! You will learn to make the classic **White Wine Swiss Cheese Fondue** served with crusty French bread and apples; **European- Style Hot Oil Fondue** with marinated steak, chicken breast, potatoes and mushrooms. Dessert will be **Chocolate Hazelnut Fondue** with strawberries, angel food cake, and bananas. Sample a **Chocolate Martini** with dessert. All supplies included.

## **COOKING WITH WHOLE GRAINS: Quinoa**

**Monday, January 23 \* 6:30pm-9:00pm**

**\$48 \* Demonstration**

**Chef Carmella Fragassi**

There's been a lot of talk lately about quinoa (keen-wah) and for good reason. A staple food for thousands of years in the Andes region of South America, quinoa provides all 9 essential amino acids, making it a complete protein. Quinoa is a gluten-free and cholesterol-free whole grain, and is almost always organic. Learn how to cook with it and incorporate it into your healthy eating plan. Recipes: **Toasted Quinoa Pilaf, Vegetarian Quinoa Tabbouleh Salad, Quinoa Salad with Dried Apricots and Baby Spinach, Quinoa Stuffed Peppers, Pork Tenderloin with Quinoa and Greens, Wine Country Quinoa Grain Medley, Quinoa Salad with Apples, Walnuts, Dried Cranberries, and Gouda.**

## **CLASSIC SAUCES MADE SIMPLE**

**A Chef's Guide**

**Tuesday, January 24 \* 6:30pm-9:00pm**

**\$50 \* Demonstration**

**Chef Michael Edwards**

Did you ever wonder how chefs make their sauces? Chef Michael Edwards will demonstrate the techniques of making delicious classic sauces to be enjoyed at home. He will demonstrate preparation of the following: **Béchamel** (white sauce) the base for **Baked Rustic Pasta; Hollandaise Sauce** that becomes the base for **Béarnaise Sauce; Sauce Bordelaise**, named for the wine-producing region of Bordeaux, France, is a hearty wine/broth based sauce that can add sophisticated flavor to a wide variety of dishes. **Madeira Sauce**, a rich peppery sauce traditionally made with Madeira Wine, served with meat and chicken. Finally, learn to make a simple but classic **Pan Sauce** from a sautéed chicken dish. You will be making sauces like a pro!

## **COOKING WITH FRIENDS *An Evening in Tuscany***

***"A Laurel Run Classic"***

**Wednesday, January 25 \* 6:30-9:00pm**

**\$65 \* Hands On**

**Marcia DePalma, Cooking Instructor**

Leave the Ohio winter behind as we travel to Tuscany for an evening of food and fun. Join us in the kitchen to make **Amalfi Coast Lemon, Caper and Tuna Crostini, Tuscan Bean Spread with Herbs and Fruity Olive Oil, "Bagna Cauda" and Goat Cheese with Rosemary.** Roll up

your sleeves and learn to make delicious **homemade pasta** that we will serve with **Ragu Bolognese**. Aprons and supplies provided.

### **BASIC KNIFE SKILLS: Vegetables**

**Thursday, January 26 \* 6:00pm-9:00pm**

**\$65 \* Hands On**

**Marcia DePalma, Cooking Instructor**

Learning how to properly use your knife is an essential kitchen skill that will give you confidence and help you to enjoy cooking more. In this intensive hands-on class you will learn how to select, care for and sharpen this essential kitchen tool. You will be chopping, dicing, slicing and mincing as you learn to prepare a variety of vegetables which we will then blanch, caramelize, roast, and sauté. We'll make **Cream of Potato Soup, sautéed Julienned Carrots, Red Peppers and Zucchini in Garlic Butter, Caramelized Onions, and a Vegetable Pizza.**

CLASS REQUIREMENTS: an 8" or larger chefs/cooks knife or Santoku knife. Please wear closed-toed shoes. All food supplies included.

## **FEBRUARY CLASSES**

*Note: For more personal instruction, our Hands-On class sizes are limited*

### **CHILI NIGHT AT LAUREL RUN**

**Wednesday, February 1 \* 6:30-9:00pm**

**\$48 \* Demonstration**

**George Soos, Cooking Instructor**

Just in time for your Super Bowl Party, join chili expert George Soos as he prepares three different chili recipes with all the fixings. **Reno Red**, a no-bean, no-tomato spicy chili served with sour cream. Enjoy George's new creation **Turkey White Chili**, served with his award winning **Jalapeno Skillet Corn Bread**. Finally, the signature "**Papa Willie's**" **Chili**, a traditional meat, tomato & bean chili sure to satisfy the chili lover in your house. Papa Willie's is always served with a **kosher hot dog smothered with onions, stadium mustard and chili**. Learn chili spice tips along with ideas to control the heat to satisfy many tastes. Bring some beers and join in the fun **Chili Night at Laurel Run!**

### **A TASTE OF THE SOUTH**

**Low Country Cooking for Mardi Gras**

**Monday, February 6 \* 6:30pm-9:00pm**

**\$50 \* Demonstration**

**Chef Michael Edwards**

Get your menu planned for an authentic Low Country Mardi Gras menu! Chef Michael Edwards has spent time in the south exploring his favorite cuisine and he brings an abundance of flavors and techniques to this class! Menu: **Chicken & Sausage with Tasso Gravy over White Grits, Southern Crab Cake with Tomato Gravy, Low Country Bouillabaisse**, a seafood soup made with various kinds of cooked fish and shellfish and vegetables, and **Chicken and Andouille Gumbo**. *You will learn many cooking techniques in this class.* End the evening with a **Chocolate Chip Southern Pecan Pie**.

**VALENTINE DINNER PARTY**

**Tuesday, February 7 \* 6:30pm-9:00pm**

**\$48 \* Demonstration**

**Liz Sfeir, Caterer/Cooking Instructor**

You will be at the heart of this beautiful Valentine Party with delicious and oh-so-decadent food...all set in a fiery **Red Tablescape**. Menu: **Pomegranate Mock-tini, Crab and Brie Bisque, Pomegranate Orange Chicken, Redskin Potato "Hearts", Roasted Brussels Sprouts**. It wouldn't be Valentine's Day with chocolate! Learn to make warm **Chocolate Lava Cakes with Raspberry Sauce**.

**BASIC COOKING TECHNIQUES Level III**

**Friday February 10 & Saturday February 11, 2012**

**9:30AM-4:00PM**

**\$250.00 Hands On /Pre-requisite: Levels I & II**

**Marcia DePalma, Cooking Instructor**

Level III will build on the foundations learned in Levels I & II with an emphasis on cooking by technique, understanding flavors & how to balance them and control them. This class will find you cooking more without a recipe and will expand your cooking skills. We will work with fish & seafood, poultry, meat and vegetables. We will be preparing a wide variety of food that we will taste & critique. CLASS REQUIREMENTS: Chefs Jacket & apron, chef's knife (Santuko or 8"-10" chefs knife) and boning knife. Laurel Run provides all food, supplies, and 3-ring notebook with class material. Class size is limited to 12 students.

**SUSHI 101**

**Wednesday, February 8 \* 6:30pm-9:00pm**

**\$65 \* Hands On/Class Size Limited**

**Marcia Thomas, Cooking Instructor**

Join us for a fun interactive class on **basic sushi making**. Learn to prepare the sushi rice and make a variety of **sushi rolls (Maki)**, such as **Spicy Tuna Rolls, California Rolls, Philadelphia Rolls, and a "Crazy Roll"**. You will display and serve them decoratively with all of the

garnishes. We will discuss the fish (sashimi) used and where to purchase it. We will sit down as a class to enjoy the sushi you made.

### **COUPLES VALENTINE FONDUE PARTY**

Tuesday, February 14 \* 6:00-9:00PM

\$ 65 \* Hands On

Marcia Thomas, Cooking Instructor

Bring your Valentine for a cozy fondue party! You will learn to make the classic **White Wine Swiss Cheese Fondue** served with crusty French bread and apples; **European- Style Hot Oil Fondue** with beef, chicken, potatoes and mushrooms. Fondue for dessert? Enjoy **Chocolate Hazelnut Fondue** with strawberries, angel food cake, and bananas. Sample a **Chocolate Martini** with dessert. All supplies included. You are welcome to bring wine.

### **SUSHI 102**

Wednesday, February 15 \* 6:30pm-9:30pm

\$65 \* Hands-On/Class Size Limited

Marcia Thomas, Cooking Instructor

Now that you have mastered the technique of making sushi rolls in our Beginning Sushi 101 Class, be ready to move on to more advanced techniques. Learn to prepare **hand-rolls, sushi on rice (Nigiri), and Futomaki** (large-complex Sushi Rolls) with a variety of ingredients, garnishes, and sauces. We will also incorporate Japanese appetizers, such as **Tempura, Tartars, and Sushi Stacks** into this advanced class.

### **WARM WINTER STEWS from Around the World**

Saturday, February 18 \* 10:30am-1pm

\$50 \* Demonstration

Chef David Lowe

When we think of stew we think of the kitchen filled with the comforting aromas of flavors melting into one another. Join Chef Lowe where he will create the rich, comforting flavors we long for on a cold on a cold winter's day. Learn the technique for building flavor foundations and uncovering the secrets to meltingly tender meats. **Irish Beef Stew with Guinness, Spanish Catalan-style Beef Stew with Mushrooms, Italian Chicken Cacciatore with Creamy Polenta, and French Lamb Stew with Zinfandel Wine and Garlic Mashed Potatoes.** Learn how to cut up a whole chicken, cuts of beef to choose and working with lamb. You will learn many valuable cooking techniques in this class.

### **ITALIAN VEGETARIAN COOKING**

Monday, February 20 \* 6:30pm-9:00pm

\$48 \* Demonstration

Chef Carmella Fragassi, Owner La Campagna Restaurant

For centuries Italian cooking has been closely associated with a vegetarian diet. Since meat is a luxury in southern Italy, cooking there has evolved without it and naturally lends itself to a

vegetarian diet. The many varied influences on Italian cooking only add up to one thing: a simple, healthy cuisine based on natural ingredients and fresh produce. In this class we will explore the diverse meatless culinary specialties from a few of Italy's regions. **Crespelle Fiorentine** (crepes filled with ricotta and spinach topped with a white sauce and baked) **Butternut Squash and Leek Lasagna, Ricotta Manicotti with Spinach and Asparagus, Polenta and Wild Mushroom Sauce, and Eggplant, Bell Peppers and Mushroom over Pasta or Polenta.**

#### **IT'S MARDI GRAS AT LAUREL RUN!**

*"A Laurel Run Classic"*

**Tuesday, February 21 \* 6:30-9:00PM**

**\$55 \* Demonstration**

**Marcia Thomas, Cooking Instructor**

Straight from the kitchen of New Orleans, learn authentic recipes used to celebrate Fat Tuesday with decadence before the Lenten season begins. The school will be decorated for Mardi Gras and lively Cajun music will fill the room as you sample a classic "**Hurricane**", the beverage of New Orleans. Learn to make **Shrimp, Chicken, and Andouille Gumbo, Red Beans and Rice, Bourbon Creamed Corn and Spicy Cajun Slaw**. Dessert is a recipe straight from 'N'awlins' Bon Ton Restaurant, **Bread Pudding with a Whiskey Butter Sauce**, baked in a cast iron skillet.

#### **PASTA WORKSHOP**

**Thursday, February 23 \* 6:00-9:00PM**

**\$65 \* Hands On/Make & Take**

**Marcia DePalma, Cooking Instructor**

Got a pasta machine sitting in the cupboard that you have never used? This active hands-on workshop is designed to help you grasp the basics of making fresh pasta and learn some delicious Italian sauces. Learn to make basic **Semolina Pasta**. We'll make a **Tomato Cream Sauce** and **Marinara Sauce** and our favorite **Ragu Bolognese Sauce** that does double duty: served on fettuccini and transformed into the most luscious **Baked Lasagna with Béchamel Sauce**. All supplies included.

#### **IN THE FRENCH KITCHEN: Pastry**

**Pâte Brisée and Pâte à Choux**

**Friday, February 24 \* 9:30am-2:30pm**

**\$85 \* Hands On/Make & Take**

**Class Size Limited to 12 students**

**Marcia DePalma, Cooking Instructor**

In this hand-on class we will cover two basic French pastry techniques: **pâte brisée** (tart dough) and **Pâte à Choux**. You will learn to make a classic pâte brisée, roll and fit it into a tart pan, make an almond cream to create a lovely **Frangipane Apple Tart** *that you will take home*. We will make the classic savory tart, **Quiche Lorraine**, and a **Mushroom and Gruyere Cheese Tart** to enjoy in class. Next we will make **Pâte à Choux** (cream puff dough), a useful preparation every cook should know. Mixed with cheese, Pâte à Choux becomes a simple hors d'oeuvre (**Gougère**); mixed with a sweetener it becomes a **Profiterole** (cream puff) and is filled **crème pâtissière** (pastry cream.) A small “**Croquembouche**” will also be demonstrated. **TAKE HOME** *a finished Apple Tart; half dozen cream puffs. Class supplies included along with an 8-inch removable bottom tart pan.* **CLASS REQUIREMENTS:** Please bring a cookie sheet to transport your items.

## **CASUAL DINNER ON A WINTER NIGHT**

**Saturday, February 25 \* 6:30pm-9:00pm**

**\$58 \* Demonstration/Dinner**

**Chef David Lowe**

It's a cold night and the aromas of a delicious dish braising in the oven fills the house with tantalizing aromas. It's a perfect time menu to invite a few friends in, pour a glass of wine and relax before dinner. What's cooking? A Laurel Run favorite: **Braised Short Rib Ragù over homemade Rosemary Pasta with Horseradish Cream Sauce**. Learn to use the tougher but more flavorful cut of meat and braise it to buttery perfection for this richly-flavored meat sauce. Chef will also make **Roasted Red Pepper Bisque, Winter Greens Salad with a Balsamic Vinaigrette, homemade Semolina Pasta, and Chocolate Mousse Shooters** for dessert. Class filled with valuable cooking techniques for all levels. You are welcome to bring wine.

## **FOOD AND WINE SAMPLER**

**Under the Tuscan Sun**

**Tuesday, February 28 \* 6:30-9PM *New Recipes***

**\$60 \* Wine Tasting/Cooking Demonstration**

**Marcia DePalma, Cooking Instructor**

**Gary L. Twining, Certified Wine Educator**

The regions in Italy are many, but it is Tuscany that stirs our heart and our palates. The Tuscan table beckons us with a promise of simply prepared rustic foods using seasonal ingredients and

rich wines. We will discuss foods and sample wines from the Tuscany region.. Menu: colorful **Antipasti Salad Platter with Bruschetta, Ribollita** (a Tuscan Soup), **Chianti-braised Beef Short Ribs over Garlic Mashed Potatoes with homemade Italian bread** and **Pears Poached in Red Wine with Zabaglione Sauce**. Marcia will demonstrate all recipes and Gary will discuss the wines paired with the food.

## **TWO IN ONE**

### **Fast & Fresh One Pan Meals for the Modern Couple**

**Wednesday, February 29 \* 6:30pm-9:00pm**

**\$50 \* Demonstration**

**Carla Snyder, Cookbook Author, Culinary Instructor**

On the trip home from work, our minds are often churning with all the things that need to be done, especially the chore of making dinner. But it isn't so much the actual cooking that's driven most of us to high fat take-out and pricy restaurants: it's the hour plus of organization, prepping and cleaning up. Wouldn't it be nice to stay home and eat a delicious, healthy, hot meal in under one hour with easy prep and minimal cleanup? In this class we'll learn how to make dinner for two using fresh ingredients with one pan cleanup. **Fresh Pepper Linguine with Oil Pack Tuna, Capers and Olives; Rib-Eye Steak Florentine with Parsnip and Potato Galettes; Sautéed Pork Chops with Sweet Potato Apple and Mustard Sauce; Jambalaya with Chicken, Shrimp and Andouille; Prosciutto Wrapped Salmon with Corn and Poblano Succotash.** Learn to prep ingredients ahead of time to make cooking easier and less stressful. We will use one 12-inch skillet to cook all dishes with one pan cleanup. All dishes are done in under 45 minutes, most in 30 minutes!

## MARCH CLASSES

*Note: For more personal instruction, our Hands-On class sizes are limited*

### **PIEROGI WORKSHOP**

**Thursday, March 1 \* 6:00pm-9:00pm**

**\$65 \* Hands On/Make & Take**

**Marilou Suszko, Cooking Instructor**

Register early for one of the school's popular classes. This hands-on class will give you the confidence to make any type of pierogi. You'll learn to make **pierogi dough**, which will be filled with the classic **Potato and Cheese, Sauerkraut and Onion, and Apricot Lekvar fillings.** CLASS REQUIREMENTS: Bring a rolling pin and a two sturdy cookie sheets to take home three dozen pierogis ready for the freezer. Dare to wear your best babushka and enjoy an evening of polka tunes with friends!

### **CUPCAKES**

**A Hands-On Workshop**

**Friday, March 2 \* 9:30am-1:30pm**

**\$75 \* Make & Take**

**Class Size Limited to 12 students**

**Marcia DePalma, Cooking Instructor**

Cupcakes are everyone's favorite little indulgences. Loved by kids and adults, they are a perfect little charming dessert. Perfect for any party, the beautiful small cakes are easy to make, decorate and serve, offering a variety of flavors. Join me in this hands-on class where we will discuss baking techniques, mix, bake, and decorate SIX different cupcake recipes. We will begin with a basic **Vanilla Cupcake & Vanilla Buttercream** (with variations) **Lemon Cupcake & Lemon Buttercream & fresh Fruit, Chocolate Cupcakes with Chocolate Ganache, Carrot Cupcakes with Cream Cheese Frosting** and a Sugar-glazed Carrot Garnish, **Snowball Cupcakes** (Coconut) **Mocha Cupcakes with Coffee Buttercream**. We will use pastry tips and learn to sugar flowers for decorating. *Each student will take home 1 dozen finished cupcakes. All Supplies Included; please bring a 12-cup muffin pan to carry home cupcakes. Light lunch served.*

### **ALL ABOUT RISOTTO**

**Saturday, March 3 \* 10:30am-1pm**

**\$48 \* Demonstration**

**Chef David Lowe**

Risotto is a class of Italian dishes of rice cooked in broth to a creamy consistency. Its origins are in northern Italy, specifically Eastern Piedmont where rice paddies are abundant. Risotto is normally a first course, served on its own before the main course or as a main or side dish. In this class you will learn the **Basics of Risotto**, how to **make it ahead and finish** it just before serving, and an additional way to successfully cook risotto that does not require constant attention. Chef Lowe will make **Classic Risotto with Parmesan, Wild Mushroom Risotto, Lemon Risotto with Seared Salmon, and Risotto alla Contadina**, a substantial Tuscan risotto served as a one dish meal.

### **GRANDMA'S CLASSICS III**

**Recipes for Sunday Dinner like Grandma's**

**Wednesday, March 7 \* 6:30pm-9:00pm**

**\$48 \* Demonstration**

**George Soos, Cooking Instructor**

Staff instructor George Soos brings back to Laurel Run his popular series "Grandma's Kitchen" and will demonstrate three classic recipes. In 2011 George visited Budapest and will share a dish he learned: **Hungarian Veal Goulash** served over **homemade noodles** that would make his Hungarian grandmother proud! Hailing from a Texas, enjoy this American classic as you learn how to braise short ribs to buttery tenderness with **Braised Beef Short Ribs served over Horseradish Mashed Potatoes**. Finally, **Grandmother Mama Presutti's Bracirole** (rolled flank steak) **with a Tomato Gravy over Pasta** will have you saying "Bravisimo"! Grab some wine and maybe Grandma and enjoy an evening at Laurel Run dedicated to Grandma's kitchen.

**FOOD AND WINE DINNER AT CHEZ FRANCOIS RESTAURANT  
with Laurel Run Cooking School**

**Chez Francois Restaurant, 555 Main St. Vermilion**

**Friday, March 9, 2012 \* 6:45PM \* \$75 per person (not including tax or gratuity)**

Every year Laurel Run Cooking School will reserve Chez Francois for an evening of Food and Wine. Chef John D'Amico designs an incredible menu for us based on Matt Mars wine selection. If you have never experienced this beautiful gourmet restaurant, plan on joining us for this special evening. The restaurant is closed for the months January and February, *so you must call the school or register on line but NOTE: we do not take payment for this event; all payments will be made to Chez Francois the night of the dinner.* A menu will be available on line by mid-January. This is a wine dinner; there is no cooking demonstration and recipes are not available, however Chef D'Amico joins us before each course to describe his food and Matt will discuss his wine pairing.

**THE CUISINE OF PUGLIA, ITALY**

**Monday, March 12 \* 6:30pm-9:00pm**

**\$48 \* Demonstration**

**Chef Carmella Fragassi, Owner La Campagna Restaurant**

The cuisine of Puglia comes from the land and sea, coming together in simple dishes of humble origins that stem from traditions thousands of years old. In this class we will feature some of the simple fare from my family's region. Menu: **Gamberio Scampi**, just right for a light meal or a great antipasti, **Matagliati with Cardoncelli Mushrooms** (homemade pasta with mushrooms); **Chick Pea Pasta with an Aubergine (eggplant) Caponata, Cheese and Mint; Pancotto**, a type of soup with bread made by the local cooks, popular in winter with cabbage. A simple dessert, **Pears in Primitivo Wine** delivers a delicious contrast between the sweetness of a pear in wine with salty cheese. Leave Ohio behind and "travel by food" tonight! You are welcome to bring wine.

**OUR DAILY BREAD**

**Basic Bread Workshop**

**Friday, March 16 \* 10:00am-1:30pm**

**\$70 \* Hands On/ Make & Take**

**Class Size Limited 12 students**

**Marcia DePalma, Cooking Instructor**

If you would like to make your own daily bread, join me as I walk you step-by-step in working with yeast and discuss the different ingredients used and how they changed the bread. We will mix, knead, proof, shape and bake bread. **Farmhouse White Bread, Honey Whole Wheat Bread, Braided Sesame Bread and crusty Italian Bread.** *You will take home a loaf of baked bread, a small braided bread and mini Italian bread.* We'll enjoy bread in class with soup.

**CLASS REQUIREMENTS:** please bring an apron, 9x5-inch loaf pan, and a cookie sheet.

## **ST. PATRICK'S DAY**

### **Cooking with BEER and BEER TASTING**

**Thursday, March 15 \* 6:30pm-9:00pm**

**\$55 \* Cooking Demonstration/Tasting**

**Marcia DePalma, Cooking Instructor**

**Gary L. Twining, Certified Wine Educator**

There's not a better day than St. Patrick's Day for a Beer Tasting and Cooking Class! Join Gary as he discusses styles of beer and how to feel confident when buying beer based on its style. We will examine and taste samples from the pilsner, stout, lager and ale classifications.

Complementing the samples, we will prepare some of the recipes that include beer in their preparation. **Potato-Cheddar Beer Soup and Irish Soda Bread, Irish Beef Stew with Guinness and Dumplings.** Finish with our fabulous dessert of **Chocolate Stout Cake with Ganache.** Marcia will demonstrate all recipes. Wear a bit o'green and we'll have the Irish music on!

## **ASIAN SOUPS**

**Monday, March 19 \* 6:30pm-9:00pm**

**\$48 \* Demonstration**

**Marcia DePalma, Cooking Instructor**

If you like Asian food, you'll love these delicate soups with light, bright Asian flavors. Each of these soups can be enjoyed as a first course or as a main dish soup. We will discuss the many items used in the Asian pantry from fresh ingredients to condiments. We'll make: **Hot and Sour Soup, Wonton Soup** with homemade wonton dumplings; **Pho, the Vietnamese Rice Noodle Soup; Spicy Thai-Shrimp Soup with Lime,** and **Thai Chicken Soup** with coconut milk. A flavor packed class!

## **FISH AND SEAFOOD COOKERY**

**Tuesday, March 20 \* 6:30pm-9:00pm**

**\$50 \* Demonstration**

**Chef Michael Edwards**

Fish is expensive and the worst thing a cook can do is cook it improperly. Chef Michael Edwards will discuss and demonstrate FIVE cooking methods for a variety of fish and seafood so that you always enjoy a moist and delicious dish. **Pan-fried Snapper with Salsa, Cod and Scallops En Papillote** (baked in parchment paper), **Poached Salmon with Dill Butter, Braised Cioppino** (a

well-known fish/shellfish stew originating in San Francisco) and **Grilled Mahi Mahi with Jicama Slaw**. Don't miss this technique packed class by Chef Michael.

### **EVERYDAY TO ENTERTAINING**

**Wednesday, March 21 \* 6:30pm-9:00pm**

**\$50 \* Demonstration**

**Carla Snyder, Cookbook Author, Culinary Instructor**

In our multipurpose world, multipurpose recipes are helpful if not essential. In this class we'll learn how to take a basic recipe and with just a few tweaks, turn it into restaurant quality meals for your friends and family. Join **Carla Snyder, co-author of Everyday to Entertaining**, and learn how to recognize the relationships between dishes and that with small changes, a new (but still recognizable and familiar) dish can be created. The class will create easy dishes and then transform the familiar dish into something more sophisticated! **Wild Mushroom and Thyme Spread/Wild Mushroom Turnovers; Grilled Veal Rolls with Arugula, Currants and Pine Nuts/Braised Veal Rolls with Tomatoes and Capers; Chicken Breast Stuffed with Goat Cheese /Stuffed Chicken Breast with Olives and White Wine Sauce; and Rustic Plum Tart/ Individual Plum Tartlets with Frangipane and Plum Brandy**. Don't miss this exciting new class!

### **BASIC COOKING TECHNIQUES: Level II**

**Friday, March 23 & Saturday March 24, 2012**

**9:30AM-4:00PM**

**\$250.00 Hands On /Pre-requisite: Level I**

**Marcia DePalma, Cooking Instructor**

Basic Cooking Techniques Level II will build on the foundations learned in Level I. We will learn pastry techniques, classic sauces, working with duck, lamb, fish, and much more. *Each day you and your fellow students prepare a lunch and dinner. Recipes chosen will utilize techniques learned that day. We will sit down to eat, discuss the recipes, and answer questions.* CLASS REQUIREMENTS: same as Level I. Laurel Run provides all food, supplies, and 3-ring notebook with class material. Class size is limited to 12 students. Receive Level II certificate.

### **GIRLS NIGHT OUT: "Asian-Inspired" Tapas Party**

**"A Laurel Run Classic"**

**Monday, March 26 \* 6:30-9:30PM**

**\$55 \* Hands- On**

**Marcia Thomas, Cooking Instructor**

Join us for this ‘girls only’ class and learn to make a delicious variety of Asian-inspired tapas. Sample a **Crystallized Ginger-Lime “Martini** before you tie on an apron to make **Chicken Satay with Peanut Dipping Sauce, Vietnamese Summer Rolls, Korean Mandoo** (Beef and Vegetable Dumplings), **Seared Ahi Tuna with Spicy Chili Mayonnaise and Wasabi Mayonnaise**, and **Soba Noodle Salad**. Learn creative presentation ideas. Bring a friend and join us! You are welcome to bring wine to class.

## **LAUREL RUN FOOD AND WINE SAMPLER**

**Small Plates of Spain: TAPAS**

**Tuesday, March 27 \* 6:30-9:30PM**

**\$60 \* Demonstration**

**Marcia DePalma, Culinary Instructor**

**Gary L. Twining, Certified Wine Educator**

Tapas are part of the convivial Spanish way of life. Tapas, small portions of both hot and cold foods, are served in bars to accompany wine or Spanish Sherry. Now the tradition of tapas is becoming popular in the United States, both for the delicious types of foods that are served and for the style of eating they represent. Giving your own tapas party at home is a relaxing way of entertaining! Join us for a Spanish wine tasting and cooking demonstration with a variety of tasty Tapas! **Shrimp in Garlic Sauce, Chicken in Sherry, Flatbread with Rosemary, Red Grapes, Blue Cheese and Honey, Rustic Bread with Mushrooms and Aioli, Spanish Olive Tapenade, Calamari a la Catalan, (Fried Squid) Lamb Meatballs in Almond Sauce Steamed Mussels with Chorizo**. Marcia will demonstrate all recipes and Gary will discuss five wines and pair them with the food.