

September

TOMATOES

Tuesday, September 8 * 6:00-9:00PM

\$48 * Demonstration

Marilou Suszko, Cooking Instructor

Whether you say “tomato” and I say “tah-mato,” it really doesn’t matter because this most popular of summer fruits adds up to wonderful flavors. Join us for this fun and informative evening including an *heirloom tomato tasting* conducted in the same fashion as a wine tasting. These tastes will be translated into recipes that highlight great tomato taste like *Heirloom Bisque and Rich Roasted Chicken in Fresh Tomato Sauce*. Learn to take a basic *Bruschetta* (tomato salad) recipe and add a few key ingredients to change up the flavor to make *Tomato Pineapple Bruschetta, Watermelon Bruschetta, and a Blue Cheese Bruschetta*. Deal with those few under ripe stragglers that we always seem to find this time of year with a recipe for *Fried Green Tomatoes with Horseradish Sauce*. Learn to *roast tomatoes* to enjoy and freeze. We’ll even add some to dessert with an *Heirloom Tomato Sorbet!*

FARM TO TABLE: EGGS

Thursday, September 10 * 7-9PM

\$48 * Demonstration *

Marcia DePalma, Cooking Instructor

Laurel Run now has a flock of 30 chickens! Join us for an informative class where we will visit the chickens, then cook with the freshest eggs you will ever eat! We will discuss egg lore, egg safety and cookery. We’ll make a classic *Omelet with fresh Herbs and Cheese, Shirred Eggs* (baked in ramekins) *with Maple Sausage and Gruyere Cheese*, and *Eggs Benedict with Hollandaise Sauce*. Eggs find their way into many desserts and we will make *Angel Food Cake* and *Crème Brulee*. Each student will take home ½ dozen of Laurel Run Eggs.

THIRD ANNUAL “CAST IRON CHEF” Dutch Oven Cookoff

Amherst Sandstone Village, 863 Milan Ave. Amherst, Ohio

Sunday, September 13

Join us for our Third Annual Cook-off. Cooking Competition runs from 12-4pm with Judging from 4-5:30PM. Teams will cook in camp-style Dutch ovens using coals from a fire to create an amazing variety of rustic and gourmet foods. Laurel Run instructors Chef David Lowe, Chef Carmella Fragassi, Kathy Lehr and George Soos will be part of the judging teams. Join us to watch the cooking and judging at this free event. The village is 2 miles south of Rt. 2/Oak Point Rd. exit.

EATING LOCAL: A Seasonal Menu

Monday, September 14 * 6:30-9:00PM

\$48 * Demonstration

Chef Carmella Fragassi

Are you a locavore? Do you strive to eat locally grown foods that are in season? Enjoy the best of the season as you learn how easy it is to prepare delicious dishes using the freshest local

ingredients. Chef Carmella will harvest from Laurel Run's garden and local farmers markets to create a menu based on what is available, just like she does for her restaurant. Menu will include an appetizers, soup, main course and dessert. Recipes will be provided but cannot be listed until we see what is in season! This is a great way to learn to cook with local and seasonal foods.

LUNCH & LEARN *Recipes from the Apple Orchard*

Tuesday, September 15 * 10:30AM-1:30PM

\$48 * Hands On/Class Size Limited

Marcia DePalma, Cooking Instructor

Instead of meeting friends for lunch...join us for lunch and learn new recipes and cooking techniques! Today's menu will be based on the local apple harvest: *Butternut and Apple Soup, Apple-Cashew Salad with Poppy Seed Dressing, Pork Tenderloin with Maple Glaze and Apples, Mashed Potatoes*. Dessert will be *Apple Dumpling with Cinnamon Sauce and Ice Cream*.

FLAVORS OF THE CARRIBEAN

Tuesday, September 15 * 7:00-9:00PM

\$48 * Demonstration

Chef Michael Edwards

Not ready to let summer go? Treat yourself and your guests to a tropical weekend getaway right at home with this island-inspired dinner party menu. Caribbean flavors shine and provide enough food for a large gathering, or mix-and-match for a small meeting of friends. Join Chef Edwards as he cooks up *Curried Vegetable Stew, Fresh Fish Havana, the popular Jerk Chicken, Jicama Slaw and Sweet Potato Gratin*. Finish the menu with *Pina Colada Bread Pudding*. We will make a *Pina Coladas* to sample.

TAILGATE PARTY

Wednesday, September 16 * 6:30-9:00PM

\$48 * Demonstration

George Soos, Cooking Instructor

Join George Soos, enthusiastic cooking instructor and chili expert, as he lines up a great menu for your next tailgating event! Begin with *Oven-baked Chicken Wings*, made as spicy as you like, that travels well and can be kept warm. He will prepare his signature dish, "*Papa Willie's Chili*" served with a *kosher hot dog*, and an *Italian Beef Sandwich*, sure to be the hit of the Dog Pound! Round out the party with a *Fudgy Brownies* with a hidden kick. Bring your tailgating chairs; weather permitting we'll finish up outside!

OLIVE OIL TASTING

Thursday, September 17 * 6:30-9:00PM

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

With the array of olive oils on the market, knowing what to buy can be confusing. We will conduct an interesting tasting to help you learn to identify fruity oils, grassy and peppery oil and when to use them. Learn about harvest and production before we taste 12 extra virgin oils to discover their unique flavor differences. Sample extra virgin olive oil from Spain, Italy, France, Greece and California then enjoy

hot-from-the-oven *Focaccia and flatbreads* drizzled with olive oil plus several other recipes in this tasting menu. This class has always been a hit. You are welcome to bring wine.

JUNIOR CHEFS

Farm to Table: Eggs

Saturday, September 19 *10AM-12PM

\$45 * Hands On

Marcia DePalma, Cooking Instructor

Our Junior Chefs will have the experience of visiting the chickens to see eggs gathered and then cook with the freshest eggs they will ever eat! We will discuss egg lore, egg safety and cookery. Each student will make *Perfect Scrambled Eggs* served with bacon, and *Eggs in a Frame*. We will make *Crepes with fruit filling and whipped cream*. Each student will take home ½ dozen of Laurel Run Eggs.

CANNING 101: A Primer on Preserving

Tuesday, September 22 * 6:00-9:00PM

\$50 * Demonstration/ Class Size Limited

Marilou Suszko, Cooking Instructor

Have you jumped on the canning bandwagon? With more people gardening at home and buying locally grown produce, there is a renewed interest in the art of canning. This class will provide you with all the basic information to get you on your way to filling the pantry for the winter ahead. We'll take you through the paces of canning tomatoes including sauces, salsas, and ketchups, applesauce, and grape jelly. You'll receive information on "putting up" in the freezer or pantry to keep local foods in your kitchen all year long. Class size will be limited for a more interactive experience so register early. This is a demonstration class.

CLASSIC FRENCH BREAD WORKSHOP

Saturday, September 26 * 10:30AM-2:00PM

\$65 * Hands On/Make & Take

Kathy Lehr, Restaurant Consultant & Bread Expert

This Classic French Bread workshop takes you step by step through the art of bread making & will give you a formula to create any bread you desire! Follow Kathy through the basic chemistry to observe what happens when you combine yeast, flour, water, and salt. Once these are mastered, you should be producing beautiful and tasty breads. We will be working with various mixing and shaping techniques as well as baking methods for the perfect French bread. You also will learn about various grains and how they react to yeast. There are many tips for the busy, working person and how to eliminate many of your fears and misconceptions. You will leave with baked bread and dough. Soup served.

GLUTEN FREE BAKING

Monday, September 28 * 6:30-9PM

\$48 * Demonstration

Jennifer Williams, Instructor

Bread – the staff of life. What happens when you suddenly find out you can no longer have it straight from the shelf? A diagnosis of celiac disease (gluten intolerance) does not mean an end to good food! This beginner’s course in gluten-free and wheat-free living will discuss pantry basics and essential kitchen tools, introduce the basic flours and flour mixes available to reproduce some of your favorite recipes and showcase several recipes to start you on the road to gluten-free living. The menu includes *Flaxseed Waffles with Maple or Agave Syrup* (flaxseed), *Zucchini Blinis* (soy flour), yeast-free/gluten-free *Pizza with Fresh Mozzarella, Grilled Peppers and Herbs* (chickpea flour), you can still enjoy classics such as *Quiche Lorraine* with a crust of rice and soy flour mix, and *Pound Cake with Lemon Buttercream Frosting* (rice flour mix). Who knew life without wheat could taste so good!

LUNCH & LEARN Homemade Soup in 30 Minutes

Tuesday, September 29 * 10:30AM-1:30PM

\$45 * Hands On

Marcia DePalma, Cooking Instructor

Nothing compares to the goodness of homemade soup on a cold day! Imagine sitting down to a bowl of hot soup made from scratch in 30 minutes or less! With a few basic techniques, make *Potato, Broccoli and Cheese Soup*, *Chicken Soup with Spaetzle*, savory *Ham & Bean*, creamy *Tomato Bisque* and *Spicy Southwest Black Bean with Cilantro & Chipotle*. Round out the menu homemade *Cheddar Biscuits*, *Cornbread*, and *Focaccia*.

APPLE STRUDEL WORKSHOP & Apple Tasting

Tuesday, September 29 * 6:30-9:00PM

\$65 * Make & Take 4 strudels /Class Size Limited

Marilou Suszko, Cooking Instructor

Join us for a workshop that will deliver all the information and instructions you need to make *four apple strudels* that will go from classroom to freezer where, in a moment’s notice, you can pop them in the oven. You’ll learn everything you need to know about working with phyllo dough and enjoy an apple primer and tasting on great Ohio varieties and what they can be used for. *Each participant will take home four freezer-ready strudels and a package of phyllo for use at home.* Class Requirements: bring an apron and 2 sturdy baking sheets to carry home your strudel.

October

PIZZA, FOCCACIA & CALZONE WORKSHOP

Saturday, October 3 * 10:30AM-2PM

\$65 * Hands-On/Make & Take

Kathy Lehr, Restaurant Consultant and Bread Expert

The importance of learning how to make one basic dough and have it versatile enough to turn into three different breads is the basis of this class. Along with three delicious Italian creations –

pizza, foccacia and calzones-we will be making Caesar Salad and croutons with leftover stale bread. This is a valuable class for all baking enthusiasts. Class Requirements: apron and 2-1 gallon zip lock bags. Class Size Limited.

THE ITALIAN PANTRY

Monday, October 5 * 6:30-9:00PM

\$50 * Demonstration

Chef Carmella Fragassi, owner La Campagna Restaurant

The array of Italian ingredients available to food lovers is exciting, and there's no better person to bring them to the table than Chef Carmella. A recent trip to Italy will inspire her menu as you learn how easy it is to make simple, delicious meals from your well stocked pantry. Discover the special meats, cheeses, olive oils, pastas, and more to stock. We will conduct a delicious tasting of many foods and make antipasti, soup, pasta and dessert. If you love Italian food, don't miss this class. Recipes included.

REGIONAL FRENCH COOKING: Provence

Tuesday, October 6 * 7:00-9:00PM

\$48 * Demonstration

Chef Michael Edwards

Provençal cooking is good home cooking filled with vibrant flavors and fresh ingredients. Based on the Mediterranean ingredients typical of Provence, Chef Edwards will prepare a classic menu of *Onion and Tomato Tart*, *Salad Nicoise* (a dish with tomatoes, black olives, garlic, French green beans, onions, tuna, hard-cooked eggs and herbs), *Chicken with thyme and fresh fennel*. Dessert will be the traditional *Clafoutis* (kla-foo-TEE), a country French dessert made by topping a layer of fresh fruit (typically cherries) with a batter. May we suggest a French wine?

SOUPS IN A BREAD BOWL

Thursday, October 8 * 6:30-9:00PM

\$50 * Participation * Class Size Limited

Kathy Lehr, Bread Consultant and Instructor

The purpose of this class is to demonstrate how easy soups are to make: if you have a good base, the varieties are endless! What better way to serve them than in an *edible bread bowl*? Along with the 3 soups, we will be *constructing a crusty "bread bowl"* with a soft, chewy center. You will learn the *Master Soup Base* and make 2 soups from that base. We will make *Chicken Matzo Ball Soup* and learn the tricks to keep your matzo balls from coming out doughy and heavy. Cold winter nights will surely be filled with warmth with these recipes!

BASIC COOKING TECHNIQUES Level I * 2-Day Series

Friday, October 9 & Saturday, October 10

9:30AM-4:00 PM * Limited to 12 students

\$240 * Hands-On Intensive Cooking Instruction

Marcia DePalma, Cooking Instructor

Build a solid foundation of cooking skills in this intensive 2-day hands-on class. Each day you and your fellow students prepare a simple lunch and five-course meal. You learn the importance of “mise en place”, proper knife skills for vegetables and meat, and all the basic techniques of sautéing, roasting, braising, and poaching. Learn stock making and simple soups, working with yeast and pastry dough. Recipes chosen will utilize the above techniques. Class Requirements: chefs jacket & half apron, chefs knife (Santuko or 8"-10" chefs knife) and boning knife. LRCS provides all food and 3-ring notebook with class material. This hands-on class requires total student participation.

GARLIC, GARLIC, and MORE GARLIC

Tuesday, October 13 * 6:30-9:00PM

\$48 * Demonstration

Marilou Suszko, Cooking Instructor

If you love garlic, and who doesn't, you'll want to join us for this heavenly and aromatic evening. Learn about the heirloom varieties, the difference between hard and soft-neck garlic, and the flavors and intensity that come with each. We'll take you through the paces of how to prepare garlic to either tame the pungency or ramp it up. We'll give garlic the spotlight in a number of recipes including *Garlic Soup with Parsley Spaetzle*, *Garlic Linguini Carbonara* (a one pot wonder), *Balsamic Roasted Garlic*, a versatile *Garlic Spread*, and a *Garlic and Potato Pie*.

KNIFE SKILLS: Chicken

Wednesday, October 14 * 6:30-9:00PM

\$58 * Hands On/ Class Size Limited

George Soos, Cooking Instructor

Would you like to improve your knife skills when it comes to poultry and save money? You will receive hands-on instruction on how to properly break down a whole chicken into different parts that will be prepared using three basic cooking techniques. Recipes: a quick stock for a classic *Chicken Noodle Soup* with the back, neck and wings, *Hungarian Paprikash* with the legs and thighs and *Oven-roasted Chicken Breasts with Tarragon* that will please the whole family. A whole chicken is included; Class Requirements: boning knife.

JULIE AND JULIA: Book Review and Cooking Class

Thursday, October 15 * 6:30-9:00PM

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

Join us for a fun evening as we discuss the book “Julie and Julia”, the story of Julie Powell's attempt to revitalize her life by cooking all 524 recipes in Julia Child's *Mastering the Art of French Cooking, Volume I*, in a period of 365 days, and create a menu based on recipes from the cookbook. *Pate a Choux au Fromage* (Cheese Puffs), *French Onion Soup*, *Chicken Fricassee*, *Gratin de Pomme*, and *Choux de Bruxelles*. (come to class to learn what they mean!) Dessert will be *Flaming Crepes* (day 237, recipe 357) and *Crème Brulee*.

CHOCOLATE WORKSHOP: Dipping & Molding

Saturday, October 17 * 9:30AM-12PM

\$65 * Hands On/Make & Take

Tracy Lockhart, Cooking Instructor

Tired of paying high prices for great chocolates? Need a great gift? Take this class and the solution is yours. We will learn how to dip and make chocolates for professional results with equipment you already have in your home and materials that are readily available. Learn the basics of working with chocolate, how to successfully melt it and dipping techniques. You will then *dip pretzels, Oreo cookies, & graham crackers* to make delicious chocolate covered treats. You will then advance to molds to learn to make a variety of chocolate candy shapes. In the end, use the left over chocolate to make nut & raisin clusters (perfect for gift giving). Each student will *take home approx. 1 ½ pounds of chocolate dipped goodies*. All supplies included.

LUNCH & LEARN: An Oktoberfest Menu

Tuesday, October 20 * 10:30am-1:30PM

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

Join us at Lunch and Learn to create a delicious German-inspired menu. We will create traditional *salad with marinated vegetables*; learn to make delicious *Schnitzel* (made with chicken) with *Braised Red Cabbage* and buttery *Spaetzle*. Everyone will learn to work with phyllo to make *Apple Strudel* for dessert.

BAKERS CORNER: Fabulous Fall Desserts

Tuesday, October 20 * 6:30-9:00PM

\$48 * Demonstration

Mickey Shankland, Instructor

The cool days of fall turn our thoughts to baking, filling the kitchen with fragrant aromas of apples, pears, and pumpkin. Join Mickey, veteran baker and caterer, as he bakes some of his favorites from his catering experience. *Pumpkin Roll with crunchy Peanut Butter Cream* is frosted with caramel and peanuts, *Vermont Apple-Maple Crumble*; puff pastry is the base for *Pumpkin and Pear Strudel with ice cream*, and for the chocolate lover, *Decadent Double Chocolate Brownies*. Learn what can be made ahead and frozen.

COOKING TECHNIQUES: Reduction Sauces Made Easy

Wednesday, October 21 * 6:30-9:00PM

\$48 * Demonstration

Chef David Lowe

One of the most often asked question is “How can I make a quick, simple reduction sauce when I am done sautéing meat?” Chef Lowe will demonstrate basic techniques for making classic reduction sauces by learning how to add flavors, de-glaze the sauté pan after cooking, how to reduce stocks and finish your sauce. He will demonstrate a variety of Pan Sauces for beef, chicken, pork and lamb. Recipes included.

FOOD & WINE SAMPLER: A Harvest Dinner

Thursday, October 22 * 6:30-9PM

\$60 * Cooking Class/ Wine Tasting /Dinner

Marcia DePalma, Cooking Instructor

Gary Twining, Certified Wine Educator

Join Marcia and Gary for a food and wine tour of Napa Valley with our six course menu. We will begin with a Trio of “*Amuse Bouche*” (translation- “amusement for the mouth”) *Dates stuffed with Marcia’s homemade Goat Cheese, Beet Tartare, and Caramelized Onion Tartlets*. Enjoy a bowl of rich *Butternut and Roasted Red Pepper Soup, Salad with heirloom Tomatoes and Pesto Drizzle, Seared Salmon with Roast Potatoes*, and seared *Duck Breast served with a Tart Cherry Sauce*. A warm *Grape Strudel with Sabayon Sauce* finishes the menu. Learn valuable cooking techniques and wine pairing tips.

FONDANT AND GUMPASTE WORKSHOP

Saturday, October 24 * 9:30AM-2PM

\$48 * Hands On

Barb Imes, Wilton Instructor

In this class you will learn how to cover a cake with fondant, learn draping, handkerchief-style overlay, ribbon garland and border, fondant cut-outs/overlays/inlays. You will make carnations, daisy's, calla lilies and leaves. Supplies needed: Fondant & Gum paste kit and book (can be ordered from school) , fondant mat or silicon mat, fondant rolling pin small, regular rolling pin from home, fondant/embosser cutter, fondant gum paste , small brush for applying glue, icing colors and something to carry flowers home. Bring a lunch; refreshments served.

GIRLS NIGHT OUT

Make & Take Pumpkin Rolls & Soup Supper

Tuesday, October 27 * 6:30-9:30PM

\$65 * Hands-On/Make & Take

Marcia Thomas, Cooking Instructor

Call a friend and join us for a fun evening at Laurel Run! We will have a *two pots of soup on the stove and homemade Focaccia* from the oven (with recipes for all three) to enjoy while you mix, bake, fill and roll *two delicious pumpkin rolls to take home* for your freezer. We provide all the ingredients and clean up; you bring a tray to carry home your pumpkin rolls! Class size limited. You are welcome to bring wine.

AN EVENING IN VIENNA

Wednesday, October 28 8 6:30-9:00PM

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

George Soos, Cooking Instructor

Marcia and George had the opportunity to travel with their families to Vienna, Austria this summer. They focused eating traditional Austrian fare to bring back to Laurel Run a variety of regional flavors. Join us tonight as we team up to create our favorites in our eating adventures.

The salads were always of interest wherever we dined and these salad methods will inspire you in a new way. We will also make a selection of the classic *Schnitzels*: *veal, chicken served with a mushroom sauce, and pork served with a goulash- style sauce*. We will also make the traditional *Austrian Potato Salad* served with Schnitzel. Learn to make *Apple Strudel*, the popular dessert throughout Austria.

GLUTEN FREE COOKING

Thursday, October 29 * 6:30-9:00PM

\$48 * Demonstration

Chef Beth Ringlein Adult Culinary Coordinator, EHOVE Career Center

More and more people are being diagnosed with Celiac's disease or are discovering that they are gluten intolerant. However, gluten being a wheat product is in most every processed food that is available. This class will discuss how to identify gluten products, how to shop for alternatives, and how to modify recipes to be gluten free. We cover some easy cooking techniques and sample some tasty dishes such as *Cashew crusted chicken with gluten free "soy" sauce over rice noodles, Fall Vegetable salad with sweet and sour vinaigrette, Gluten free muffins and cookies, and a few seasonal surprises.*

NOVEMBER

HOOKED ON FISH

Monday, November 2 * 6:30-9:00PM

\$55 * Demonstration

Marilou Suszko, Cooking Instructor

It's so good for you yet for many cooks, how to prepare fish remains a mystery. This class will introduce you to a variety of fish filets and the perfect cooking or preparation techniques that guarantee success and great flavor. The evening's menu features five unique recipes: *Broiled Flounder with a Parmesan Caesar Glaze and Roasted Cherry Tomatoes; Sautéed Indian Style Sea Bass with a cooling Raita; Oven Braised Salmon with Lemon Tarragon Cream Sauce and lightly steamed Green Beans; Baked Tilapia with Chive Stuffing and a Champagne Butter Sauce* and a fabulous *Foil Baked Cod with Orange, Ginger, and Cumin*. Each technique is quick, each recipe good enough for company.

LUNCH AND LEARN

Laurel Run's Classic "Array of Holiday Appetizers"

Tuesday, November 3 * 10:30AM-1:30PM

\$48 * Hands On

Marcia DePalma, Cooking Instructor

You will love these crowd-pleasing make-ahead appetizers to add to your holiday parties. We will create a buffet of *Baked Brie en Croute* (brie in puff pastry), *Spicy Shrimp & Artichoke Dip, Crab Cakes with Lemon Garlic Mayonnaise, Chicken Bites with Peanut Satay, Salmon Herbed Cheese Tortes, Pecan Ginger Dip, and Parmesan Cups with Caesar Salad.*

CHOCOLATE AND MORE CHOCOLATE

Holiday Desserts

Tuesday, November 3 * 6:30-9:00PM

\$48 * Demonstration

Kathy Lehr, Bread & Baking Instructor

Do you need a special treat for the holidays or “just because”? Join baker Kathy Lehr as she discusses baking chocolates and shares her secrets for an incredibly dense, flourless cake, an easy and perfect soufflé, a warm chocolate loaded treat, and priceless, freezable brownies. *Chocolate Amaretto Flourless Cake, Grand Marnier Chocolate Soufflé, Chocolate Bomb Chewy, Chocolate Walnut Brownies.*

A MEAL TO REMEMBER: The Elegant Dinner Party

A Six Course Holiday Menu & Wine Pairing

Wednesday, November 4 * 6:30-9:30PM

\$65 * Demonstration/Dinner

Marcia DePalma, Cooking Instructor

Gary Twining, Certified Wine Educator

Each year, Laurel Run offers a new dinner class for the holidays. We have created an exciting menu filled with cooking techniques and presentation ideas. Menu: Amuse Bouche: *Whipped Horseradish Cream with Smoked Salmon and Dill, Seared Shrimp Spoon with ‘Orange Dust’, Apricot Coins with Goat Cheese and Walnuts. Lobster Bisque en Croute* (baked with a golden puff pastry dome), *Beet and Ginger Salad, Cranberry-Lime Sorbet*, (palate cleanser), *Hazelnut/Boursin Cheese stuffed Chicken Breasts with Raspberry Sauce & Dijon Cream, Chive Whipped Potatoes, Green Beans in Prosciutto and Herbed Crescent Rolls.* Dessert will be a personal *Chocolate Fondue Cup with Fruit and Cake.* All recipes are simple but have dazzling presentation. Cooking demonstration with wine pairing tips.

BAKER’S CORNER: Holiday Desserts

Monday, November 9 * 6:30-9:00PM

\$48 * Demonstration

Mickey Shankland, Instructor

Join Mickey, veteran baker and caterer, for a class filled with luscious desserts for the holidays or any occasion. The *Pumpkin Cake Supreme* is a three-layer cake filled with cream cheese, drizzled with caramel and studded with pecans. The *Tangerine Cheesecake* is a light with a refreshing citrus flavor; the *Reese’s Peanut Butter Cup Pie* delivers all the flavors of the popular Reese’s Cup and is finished with whipped cream and chocolate shavings. For the chocolate lover, the *Chocolate Dumplings* are warm, fluffy chocolate dumplings floating in a hot chocolate sauce and can be served on vanilla ice cream. You will be known for your desserts after this class!

HOLIDAY HORS D' OEUVRES

Tuesday, November 10 * 6:30-9:00PM

\$48 * Demonstration

Chef Michael Edwards

If you like to entertain then you are always looking for new and exciting recipes to add to your repertoire. Join Chef Edwards as he creates a flavorful array of eight holiday hors d'oeuvres for your next gathering. *Clams Casino, Sesame Flank Steak, Smoked Salmon Canapés, Curried Chicken Canapés, Chorizo Stuffed Mushrooms, Stuffed Dates, Baked Brie, and Spinach and Feta Puffs.* You are welcome to bring wine.

COOKING TECHNIQUES: Perfect Beef Tenderloin

Wednesday, November 11 * 6:30-9PM

\$60 * Demonstration

Chef David Lowe

There is no cut of beef that serves up as elegantly as the Beef Tenderloin. Often referred to as Filet Mignon, this tender cut of meat is perfect for entertaining with a wide variety of techniques and recipes. Due to the high cost of the tenderloin, it is important to know how to cook it to keep it moist. We will prepare an untrimmed a whole beef tenderloin and cook it with a focus on classic technique. *Classic Beef Wellington in puff pastry, Sear-Roasted Filet Mignon with Blue Cheese, Spinach and Béarnaise Sauce, and sautéed Steak Diane.* Menu suggestions and side dishes will accompany each entrée. You are welcome to bring wine.

APPEALING APPETIZERS

LAUREL RUN HOLIDAY OPEN HOUSE

Saturday, November 14 from 10am-4pm

Stop by for refreshments and browse through the school. We will be decorated for the holidays and the shelves will be stocked for. Get in the Holiday spirit at Laurel Run!

SWEET ELEGANCE

Desserts with Flavor and Flair

Monday, November 16 * 6:30-9:00PM

\$48 * Demonstration

Chef David Gauchat, Pastry Instructor

Nothing finishes a perfect meal more than a beautiful dessert. Join Pastry Chef David Gauchat, former owner of Truffles Pastry Shop, as he brings one of his most stunning desserts to center stage along with a variety of small pastries to pass at dinner. Learn to make *Linzer Cookies* (the Austrian cookie) delicate *Sugar Cookies*, and a decadent *Chocolate Raspberry Truffle*. Center stage tonight will be his “*Strawberry Rapture*” a layer of chocolate genoise (sponge cake) soaked in chocolate ganache, topped with a dark rich chocolate mousse. Glazed red strawberries are creatively layered on top and the cake is surrounded with chocolate dipped strawberries. Learn baking tips from this pastry chef.

ELEGANT ENTREES for Your Holiday Table

Popular Repeat

Tuesday, November 17 * 6:30-9:00PM

\$58 * Demonstration

Chef David Lowe, Instructor

Now in its 5th year, Chef David Lowe will be teaching classic meat cooking techniques. You will gain the knowledge and confidence to perfectly cook a *Crown Roast of Pork with an Apple Cider Reduction and Orange Pecan Sweet Potatoes*, roast *Rack of Lamb with Rosemary Au Jus and Risotto*, and the *Perfect Prime Rib with Horseradish Sauce and Twice Baked Potato*. This class is filled with valuable tips and techniques from our experienced staff chef. You are welcome to bring wine.

THE BEST OF VENISON

Wednesday, November 18 * 6:30-9:00PM

\$48 * Demonstration

George Soos, Cooking Instructor

Just in time for the venison season, send the hunter in the house (or the hunter's cook) for this valuable class. Instructor George Soos will be preparing three of the most popular recipes from the previous classes. We'll start with a quick *Hunter's Breakfast*, a seared venison steak served on a piece of Texas toast and a fried egg with sweet potato hash browns. A *Venison Schnitzel with Noodles and Cabbage* followed by a classic *German Sauerbraten* with venison! We'll finish with a *Seared Loin of Venison with a Cognac Reduction served over Horseradish Mashed Potatoes*.

THANKSGIVING DINNER for the Busy Cook

Thanksgiving Dinner in Two Hours

Thursday, November 19 * 6:30-9:00PM

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

My family loves the food of Thanksgiving Dinner. One Christmas I decided to serve turkey with all the fixings, just as we do on Thanksgiving. Normally I spend days preparing for that one meal but was not willing to devote that amount of time and worked on shortcuts. I surprised myself and proved that I can have all the flavors of a traditional Thanksgiving Dinner with less work. Learn tips to organize your cooking as you create this flavorful menu: *Pumpkin Soup, Golden Turkey Cutlets with Savory Sage Dressing, Rich Gravy, Whipped Potatoes, Sweet Potato-Orange Casserole, Green Beans Almondine, Cranberry-Orange Sauce, and Sixty Minute Hot Rolls*. You will be able to create a home-style dinner without days of work.

HAPPY THANKSGIVING!

December

LAUREL RUN'S CLASSIC "ELEGANT HOLIDAY DINNER"

Tuesday, December 1 * 6:30-9:00PM

\$55 * Demonstration/Dinner

Marcia DePalma, Cooking Instructor

Laurel Run's classic "Elegant Holiday Dinner" is now in its 10th year due to its popularity. You will learn a variety of cooking techniques and tips to create this lovely dinner for your guests at home. The elegant holiday menu will consist of the *Greenbrier's Creamy Five Onion Soup with Shallot Garnish, Salad with Pears, Brie and Toasted Almond/Raspberry Vinaigrette; Roast Beef Tenderloin with a Port Rosemary Sauce and Puff Pastry Leaves, Potato-Parsnip Purée; savory Green Beans with a Cranberry-Rosemary garnish.* Learn to make the luscious, silky *Crème Brulée* for dessert. You are welcome to bring wine to class.

'TIS THE SEASON: Phyllo and Puff Pastry Appetizers

Thursday, December 3 * 6:30-9:00PM

\$48 * Demonstration

Kathy Lehr, Bread Consultant and Instructor

With the ability to readily find quality phyllo and puff pastry in the freezer section of the supermarket, you can become an instant star when you present these simple appetizers to your friends! We will learn how to work with puff pastry before we create: *Prosciutto and Cheese Pinwheels, Asparagus with Tarragon Mustard Sauce in Puff Pastry, Goat Cheese Soufflés in Phyllo Cups, Spinach & Salmon Pillows, Parmesan Cheese Straws, Ricotta and Prosciutto Triangles.* All are different, unique and delicious.

GINGERBREAD HOUSE WORKSHOP Parent/Child

Saturday, December 5 * 10am-12:30pm

Saturday, December 12 * 10am-12:30pm

\$60 for child & parent * Make & Take

Judy Cilon, Instructor

Judy came to Laurel Run in 1999 for a class on "Gingerbread House Making". Her daughter was 6 years old at the time. Once home, the wonderful smell of Gingerbread filled her kitchen, reminding her of the special afternoon. It was such a great experience she wanted EVERYONE to experience what she and her child had. She has since made hundreds of gingerbread houses and has held gingerbread house parties. Take a little time this holiday season to make a memory with someone special. *Class Fee includes a pre-baked and assembled gingerbread house ready to decorate with all the candy trimmings!* Learn to make Royal Icing to glue the parts and then create a masterpiece together! As Judy said, "It is more about the TIME spent together making the house and the memories created, than anything else!" Light lunch and refreshments served.

AN ITALIAN CHRISTMAS: Feast of the Seven Fishes

Monday, December 7 * 6:30-9:00PM

\$50 * Demonstration

Chef Carmella Fragassi

The "Feast of the Seven Fishes" started in Italy. A dinner on Christmas Eve is celebrated with meals of fish and seafood. This celebration is a commemoration of the wait, *Vigilia di Natale*, for the midnight birth of the baby Jesus. Chef Carmella brings to Laurel Run a menu enjoyed by her Italian family. She will make bacalao (salted cod fish) the most famous dish Southern Italians are known for, plus *Stuffed Squid in White Sauce, Seafood Salad, Baked Sole with pasta, garlic and oil, broccoli*. Dessert is fried *Dough with Honey*. Learn many of the traditions of this feast. You are welcome to bring wine.

ENTREES FOR YOUR HOLIDAY MENU

Tuesday, December 8 * 6:30-9:00PM

\$48 * Demonstration

Chef David Lowe

The holidays are a time when we want to serve extra special dinners. Dazzle your family and guests this holiday season with three flavorful entrees using beef, poultry and seafood, one classic, two new. *Classic Beef Wellington with Madeira Sauce with Skillet-roasted Rosemary Potatoes, Roast Cornish Hens with Apple Brandy Cream Sauce and Sautéed Apples with Puree of Yukon Gold Potatoes with Parmesan, and Seafood Stroganoff served over Puff Pastry*. Side dishes will be prepared with each. Chef Lowe will offer many cooking tips and techniques for meat and seafood cookery.

CHRISTMAS EVE DINNER

Thursday, December 10 * 6:30-9:00PM

\$55 * Demonstration/Dinner

Marcia DePalma, Cooking Instructor

Christmas Eve Dinner is a special time for family and friends. The candlelight, cocktails and appetizers, the sit down dinner all bring together everything we love: family, good food and tradition. In class tonight we will make a menu that will be a delicious, easy to prepare and make ahead. Menu: make ahead *Cheddar-cayenne Coins, Crab-stuffed Mushrooms, Orange-Cranberry Cheese Log, Egg Salad with Caviar, Walnut/Cheddar Cheese Ball; Salad with sugared almonds, crumbled blue cheese, homemade croutons, and Raspberry-Balsamic Vinaigrette; roast Prime Rib with Madeira Jus and Herbed Horseradish Sauce, Potatoes Mouseline, and Asparagus Bundles*. The easy-to-make ahead *Molten Chocolate Cakes with Raspberry Sauce* continues to be our favorite decadence! You are welcome to bring wine.

CHAMPAGNE AND BLACK TIE APPETIZERS

Tuesday, December 15 * 6:30-9:00PM

\$55 * Demonstration/ Wine tasting

Marcia DePalma, Cooking Instructor

Gary Twining, Certified Wine Educator

This informative session will feature Gary's selection of at least six sparkling wines from various regions around the world while Marcia will demonstrate appetizers to tantalize your palate. Learn to prepare new and exciting recipes and become comfortable with the selection of fine sparkling wines. We will make baby *Roasted Potatoes with Chives, Bacon and Blue Cheese, Shrimp and Pork Balls with Spicy Lime Dipping Sauce, Wild Mushroom Tartlets, Bacon-wrapped Scallops with Spicy Mayo, Chicken Bites with Orange Dipping Sauce, Shrimp Toasts, Salmon Mousse on Cucumber Coins, Roasted Red Pepper Shooters with Cayenne Cream.*

NEW YEAR'S PARTY APPETIZERS

Wednesday, December 16 * 6:30-9:00PM

\$48 * Demonstration

Marcia Thomas, Cooking Instructor

Marcia is often asked to design and set up beautiful appetizer buffets in her personal chef business. Her creativity using a variety of serving pieces make her buffets appealing. Learn ideas to create your own show-stopping appetizer buffet this holiday season. Menu: delicious and unusual, the *Jasmine Smoked Shrimp* is smoked on the stovetop and takes on a Chai flavor; *Sweet Miso Tuna Tartar served in Cucumber Cups*; the *Japanese Smoked Salmon Canapé's*, (layers of smoked salmon, cream cheese, nori, wasabi, and pickled ginger), *Peppered Beef Tenderloin 'Carpaccio' with Blue Cheese Dipping Sauce*. Marcia repeats her dazzling *Raspberry Brie Ring* with a new sauce, *Cranberry-Red Wine Compote*. Finish off the menu with something sweet: *Dark Chocolate Cranberry Torte*, made with cranberries poached in Chambord, frosted with chocolate ganache. You are welcome to bring wine.

NUTCRACKER SWEET: A Holiday Tea

Saturday, December 19 * 10:30-1:00 PM

\$40 * Demonstration

Marcia DePalma, Cooking Instructor

What could be more relaxing during the holidays than taking tea with friends? Join us for our last class of the season. Learn to make a variety of delectable Tea Sandwiches: *Prosciutto & Gouda Finger Sandwiches, Turkey with Cranberry, Roast Beef with Horseradish on Cheddar Biscuits*. The sweets will be *Cream Scones and Cranberry Scones with Devonshire Cream, Brown Sugar Spice Cookies, Molasses Ginger Crinkles, Lemon Lime Butter Wafers and Chocolate Pot de Cremes* (little pots of cream). This class will be filled with a variety of cooking

and baking tips, as well as for ideas for hosting a tea. We will then “take tea” for the second half of class while listening to music from the Tchaikovsky’s Nutcracker Suite.

January

There will be more classes in January but due to students needing to plan their schedule for a 2-day class, we are posting the dates now.

BASIC COOKING TECHNIQUES: Level II

Friday, January 8 & Saturday January 9 * 9:30AM-4:00PM

\$240.00 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, lamb and much more. Each day you and your fellow students prepare a simple lunch and dinner. Please bring Chefs Jacket & apron, chefs 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.

BASIC COOKING TECHNIQUES Level III

Friday, January 22 & Saturday January 23 * 9:30AM-4:00PM

\$240.00 Hands On /Pre-requisite: Level 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, (not always by recipe) understanding flavors and how to balance them. We will work with classic sauces (reduction sauces, butter sauces, and dessert sauces such as Crème Anglaise) work with eggs and pastry, soups, seafood, poultry and meat. Each day you and your fellow students prepare a simple lunch and dinner. Please bring 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.