

September

PUTTING FOOD BY: A Canning Workshop

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

\$48 * Demonstration

Linnette Goard, OSU Extension Educator

Optional Purchase: \$10.00 USDA Canning Book

(Please pre-order when registering)

Gardeners and other lovers of fresh produce are often interested in extending the season's bounty home-preserving fruits and vegetables. Now they can, by attending a "Canning Workshop" presented by Ohio State University Extension. The workshop focuses on the basics of home canning and preservation and is appropriate for people with all levels of experience. "*We emphasize the science behind preservation,*" Linnette says. "*We want everyone who cans fresh fruits and vegetables to understand why certain procedures must be followed precisely to ensure a high-quality, safe product that they and their family can enjoy.*" The class will address: **BASIC FOOD SAFETY PRINCIPLES, SUPPLIES NEEDED FOR HOME CANNING, HOW TO USE A WATER BATH CANNER AND A PRESSURE CANNER.** We will sample many of the canned goods with a variety of food.

SEPTEMBER EVENING Grilling Party

"A Laurel Run Classic"

Monday, September 12 * 6:30-9PM

\$50 * Demonstration/Dinner

Marcia Thomas, Personal Chef/Instructor

September is still a beautiful month with plenty of time to still enjoy the grilling. In this popular repeat, this Southern-inspired menu is perfect for entertaining, inside or out. Learn to grill a moist, succulent whole **PORK LOIN WITH HOMEMADE PEACH BBQ SAUCE**, colorful **BOURBON-CREAM CORN**, and **ZESTY CAJUN COLESLAW**. Dessert is simple: **GRILLED CINNAMON-DUSTED PEACHES OR PINEAPPLE WITH ICE CREAM**. Learn many valuable entertaining tips. Half of class will be on the Grilling Patio so bring a light jacket if needed. You are welcome to bring wine.

TOMATOES Heirlooms & Old Favorites

Tuesday, September 13 * 6:30pm-9:00pm

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

Summer's bounty of tomatoes offers us a myriad of recipe possibilities. Nothing compares to the sweetness and flavor of a sun-ripened tomato and we will explore ways to enjoy them now and for winter use. We will taste a variety of tomatoes, learn to **oven roast** them for winter's use, make a fresh **GAZPACHO** (and turn it into **GAZPACHO BLOODY MARY'S**), a creamy **HOMEMADE TOMATO SOUP, BAKED TOMATOES WITH SHRIMP AND FETA, TOMATO GRATIN WITH CHEESE AND GARLIC CROUTONS, ITALIAN PANZANELLA SALAD**, filled with basil, garlic, capers and grilled rustic bread, and **TOMATO SALAD WITH FETA, OLIVES, AND MINT**. Bring a nice red wine to this flavor-packed class.

BEERS & BRATS

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

\$48 * Demonstration

George Soos, Cooking Instructor

Join us at Laurel Run for a "Beer and Brat Tasting"! Ethnic foods expert & cooking instructor George Soos along with a representative from **GREAT LAKES BREWERY** will prepare and you will sample several different ethnic sausages cooked, served and paired with samples of many of the fine beers of Cleveland's own brewery. **BEER CHEESE SOUP WITH HUNGARIAN "DOUBLE-SMOKED" SAUSAGE, GERMAN BRATS WITH A WARM GERMAN POTATO SALAD, AND SMOKED SLOVENIAN SAUSAGE** cooked in beer and sauerkraut. We'll be out on the grilling patio for sure, so dress in your favorite college football gear, grab a couple of beers and join in the fun!

PUTTING FOOD BY: A Freezing Workshop

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

\$48 * Demonstration

Linnette Goard, OSU Extension Educator

Gardeners and lovers of fresh produce are often interested in extending the season's bounty by learning more about home-preserving fruits and vegetables. In this Freezing Workshop, presented by Linnette Goard, you will learn the proper way to freeze fruits, vegetables and meats for optimal flavor. The workshop focuses on the basics of freezing through preservation and is appropriate for people with all levels of experience. Basic food safety principles, learn to prepare fruits and vegetables for freezing; tray freezing, proper wrapping procedures, correct containers, how to freeze meat, and more. Refreshments served: **soups, breads, and dessert**.

FRENCH BREAD WORKSHOP

Saturday, September 17 * 10:30am-2:00pm

\$70 * Hands On/Make & Take Home

Lunch Served

Kathy Lehr, Bread Baking Expert & Educator

If you would like to make crusty loaves of artisanal French bread at home, this workshop will take you step-by-step through the art of bread making and give you a formula to create any bread you desire! Follow Kathy through the basic chemistry of what happens when you combine yeast, flour, water, and salt. You will **SHAPE AND BAKE A PERFECT FRENCH LOAF** (batard) as well as **MAKE THE DOUGH TO TAKE HOME AND BAKE IN YOUR OWN OVEN**. Learn to mix your own dough; shape, slash and bake it on oven tiles. There are many tips for the busy, working person and how to eliminate many of your fears and misconceptions. To accompany our chewy French loaves you will enjoy a **CAESAR SALAD** using leftover bread for homemade croutons. **CLASS REQUIREMENTS: PLEASE BRING AN APRON & MEDIUM SIZE BOWL OR A GALLON ZIPLOC BAG TO CARRY HOME DOUGH.**

FIFTH ANNUAL “CAST IRON CHEF” Dutch Oven Cook-off

Amherst Sandstone Village, 863 Milan Ave. Amherst, Ohio

Sunday, September 18, 2011

Join us for our Fifth Annual “Cast Iron Chef” Cook-off. Cooking Competition runs from 12-4pm with Judging from 4-5:30PM. Teams cook in camp-style Dutch ovens using fire to create an amazing variety of rustic and gourmet foods. 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.

“TUTTI GRIGLIATI”

Everything Grilled...the Italian Way

Monday, September 19 * 6:30-9:00PM

\$48 * Demonstration

Chef Mary Wills

The Italians call it “*Tutti Grigliati*” or everything on the grill. Due to the heat in Southern Italy food is more apt to be outside on the grill. Plus, low-fat grilled foods make a good choice for healthier eating. Not sure how to begin? In this class learn how you are able to grill outside (or inside) using a Grill Skillet, Proper Grilling Techniques, how to care for a grille. Chef says the key to cooking it right is getting your pan or grill screaming hot! Learn many great tips and techniques for **BEEF, CHICKEN, OR SALMON, SEVERAL SEASONAL VEGETABLES, GRILLED RADICCHIO, ROMAINE, FOR SALAD, AND A TRIO OF VIBRANT SAUCES** to accompany your foods: **BAGNA CAUDA, CARAMELIZED ONION DIP, AND MOSTARDA**, a distinctive fruit conserve that mixes the intense spice of mustard with the sweet flavors of fruit.

COOKING WITH FRIENDS Tapas Party

Tuesday, September 20 * 6:30pm-9:30pm

\$65 * Hands On

Marcia DePalma, Cooking Instructor

Call a friend, don an apron and roll up your sleeves as we prepare great food for our popular Spanish Tapas Party! Tapas, the popular ‘small plates of Spain’, are all the rage with their mix of savory, tart and salty tastes. Learn to make these delicious recipes to serve at your next party. We will prepare delicious **GAMBAS AL AJILLO** (shrimp), **GRILLED BREAD WITH MUSHROOMS AND ALIOLI**, **PECHUGA DE POLLO EN JEREZ** (Chicken in Sherry Sauce), **FRIED DATE AND BACON PINCHOS**, **RED ONION MARMALADE WITH CHEESE**, **GOAT CHEESE ON FLATBREADS WITH GRAPES AND ROSEMARY OIL**, **PATATAS ALIOLI**, **MEAT-FILLED EMPANADAS**, and **FIG-WALNUT TAPENADE**. You are welcome to bring wine.

11TH ANNUAL “HOMEMADE SOUPS IN 30 MINUTES”

“A Laurel Run Classic”

Thursday, September 22 * 6:30-9:00 PM

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

We all love homemade soup and nothing compares to its warm goodness on a cold day! Imagine sitting down to a bowl of hot soup made from scratch in 30 minutes or less! It can be done, and you will learn how! We’ll make FIVE soups in class. **POTATO, BROCCOLI AND CHEESE SOUP**, **CLASSIC NEW ENGLAND CLAM CHOWDER**, **SAVORY HAM & BEAN**, **CREAMY TOMATO BISQUE**, AND **SPICY SOUTHWEST BLACK BEAN**. Round out the menu homemade **BISCUITS**, **CORNBREAD**, AND **FOCACCIA**. This class also discusses **kitchen organization and the importance of “Mise en place”**.

APPLE STRUDEL WORKSHOP

Apple Tasting

Monday, September 26 * 6:30-9:30pm

\$68 * Hands On

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 APPLE STRUDELS**. All food supplies Included. **CLASS REQUIREMENTS: BRING AN APRON AND 2 STURDY BAKING SHEETS TO CARRY HOME YOUR STRUDEL**.

THE BASICS OF BRINING

Brining Meat for Flavor and Juiciness

Tuesday, September 27 * 6:30pm-9:30pm

\$55 * Demonstration

Chef David Lowe

The first time you try brining you will master the technique and it will change the way you work with lean pork, poultry and seafood. Brining, simply a matter of soaking meat in a saltwater solution, will ensure that *you will never cook another dried out chicken breast or pork chop again!* Learn the basics and science behind brining, flavor enhancements and cooking techniques for pork, poultry, & salmon. **HONEY & THYME BRINED CHICKEN BREAST, FENNEL-BRINED PORK CHOPS, BRINED AND SMOKED SALMON**, and the best of all: **BRINED THANKSGIVING TURKEY!** Learn many valuable cooking techniques from Chef Lowe.

CULINARY TOUR Food from Southern Italy

Wednesday, September 28 * 6:30-9:00PM

\$48 * Demonstration

Chef Mary Wills

Southern Italy is known for its beaches, artists, farmers, painters, and fisherman. It's about the fruits of the sea or "Frutti Di Mare". "Light and airy" are the words the Italians like to use when describing their style of cooking. They mix and match, use lots of color and enjoy the simplicity of local ingredients. The dishes in this cooking class tell the tale of what it's like to eat in southern Italy. Since Naples is the birthplace of pizza, we will make the classic **PIZZA MARGHERITA, THIN CRUSTED PIZZA WITH MOZZARELLA, TOMATO, BASIL; PESCE IN AQUA PAZZA (FISH IN "CRAZY WATER"), STUFFED EGGPLANT, WITH RICOTTA, TOMATOES**. To make this a traditional Italian food experience, Chef will prepare **OCTOPUS WITH CORONA BEANS AND FRISEE. TOMATO GRANITA**, a palate cleanser, served before a simple **SEASONAL FRUIT DESSERT**.

A TASTE OF THAI: Main Courses

Thursday, September 29 * 6:30pm-9:00pm

\$48 * Demonstration

Chef Beth Ringlein

Thai cuisine is known for its rich and flavorful fresh curries, broths, and noodles. In this class we will explore the basics of red, yellow and green curry dishes as well as a classic Pad Thai and other favorites. **SWEET PUMPKIN AND PEANUT CURRY, MUSSAMAN BEEF WITH JASMINE RICE, PORK AND PINEAPPLE-COCONUT CURRY, ROASTED LIME CHICKEN WITH SWEET POTATOES, AND CLASSIC SHRIMP PAD THAI**. Learn about the classic ingredients in the Thai pantry.

October

PIZZA, FOCCACIA & CALZONE WORKSHOP

Saturday, October 1 * 10:30am-2:00pm

\$70 * Hands-On/Class Size Limited

Kathy Lehr, Restaurant Consultant and Bread Expert

Would you like to be able to turn out artisanal-style pizza dough at home? In this class you will learn how to make **ONE BASIC DOUGH** that is versatile enough to turn into **PIZZA, CALZONES AND FOCCACIA**. You will mix, knead and work with dough and create your own pizza and calzone. Along with these three delicious Italian creations, we will make a **CLASSIC CAESAR SALAD WITH HOMEMADE CROUTONS** with leftover stale bread. This is a valuable class for all baking enthusiasts.

CLASS REQUIREMENTS: PLEASE BRING AN APRON AND 2-1 GALLON ZIP LOCK BAGS TO TAKE HOME DOUGH AND LEFTOVERS. THIS POPULAR CLASS SELLS OUT EACH TIME, SO REGISTER EARLY.

SIMPLE SAUTES, SAUCES & SIDES for the Busy Cook

"A Laurel Run Classic"

Tuesday, October 4 * 6:30pm-9:00pm

\$55 * Demonstration

Marcia DePalma, Cooking Instructor

This class is a must for all busy cooks wanting to serve delicious food from scratch in short time. The most important skill you will learn is how to properly cook a piece of meat without drying it out. Quick sautéing cutlets of meat and finishing with a simple pan sauce will have you turning out flavorful entrees like a pro. **BEEF TENDERLOIN MEDALLIONS WITH MARSALA WINE SAUCE, CHICKEN CUTLETS WITH ORANGE ROSEMARY SAUCE, MUSTARD CREAM SAUCE OR LEMON CAPER SAUCE; PORK MEDALLIONS WITH PORT & CHERRY SAUCE.** Add a side of Perfect Mashed Potatoes, buttery Spaetzle, or Rice Pilaf and you can get a meal on the table in 30 minutes...guaranteed. Learn about Stocking Your Pantry, Kitchen Organization and valuable, basic cooking skills. *This class has been taught to well over 400 students!*

HOOKED ON FISH

"A Laurel Run Classic"

Thursday, October 6 * 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 four unique recipes: **BROILED FLOUNDER WITH A PARMESAN CAESAR GLAZE AND ROASTED CHERRY TOMATOES; 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.

CULINARY TOUR: A Tuscan Dinner

Monday, October 10 * 6:30-9:00PM

\$48 * Demonstration

Chef Mary Wills

Tuscany is known for its breath taking and awe inspiring landscapes. It's about simple eating and even simpler preparations; it's about the legumes, tomatoes and the Chiana Valley where the Chianina cattle roam free. Chef spent time teaching a cooking class in Tuscany and was able to travel to local wineries, olive oil producers and meet the most famous butcher in all of Italy, Dario Cecchini in Panzano in Chianti. Chef will share her travel experiences in the food of Tuscany. Menu: **RIBOLLITA**: "reboiled" soup of beans, left over bread, and cabbage; the famous beef dish, "**BISTECCA ALLA FIORENTINA**", **PAPPERDELLE (PASTA) WITH LAMB SAUCE; SPICY PASTA ARRABBIATA.** Enjoy a Tuscan dessert of **PANFORTE (SPICE CAKE).** No need to book a flight to Italy- reserve a seat at Laurel Run!

THE BEST OF SALMON

Laurel Run's Favorite Salmon Recipes

Tuesday, October 11 * 6:30-9:00PM

\$55 * Demonstration

Chef David Lowe

We know salmon is good and good for us but often we wonder how to properly cook it (and more than one way!) Chef Lowe will demonstrate FIVE of Laurel Run's favorite Salmon recipes from over the years that will open up a world of new flavors. We will discuss farm raised vs. wild caught and compare the difference in color and flavor. Learn to buy a side of salmon and portion filets. Chef Lowe will demonstrate different cooking techniques for: **BAKED PHYLLO-WRAPPED SALMON WITH A LEMON-WINE BUTTER SAUCE, PAN-ROASTED SALMON WITH BARBECUE BEURRE BLANC SAUCE, SAKE-STEAMED SALMON WITH SHIITAKE-GINGER NOODLES, SEAR-ROASTED SALMON WITH CITRUS BUTTER SAUCE, AND GRILLED ASIAN MARINATED SALMON WITH A SOY-HONEY GLAZE.** Class will cover a variety of cooking techniques for the beginner to experienced cook.

CULINARY TOUR: BUDAPEST

“A Night on the Danube”

Wednesday, October 12 * 6:30pm-9:00pm

\$50 * Demonstration

George Soos, Cooking Instructor

Laurel Run's “Ethnic Chef” George Soos traveled to Budapest, Hungary in September. He attended a cooking class at the Chef Parade Cooking School. George will recreate the menu for you and pass along all the techniques learned during his visit. Menu: **POTATO LEEK SOUP, VEAL GOULASH AND CHICKEN PAPRIKASH** with sides. George also had a lesson in **HUNGARIAN BAGLIE** (poppyseed and nut roll) which he will demonstrate. Feel free to bring a good red wine and join George for a “Night on the Danube” at Laurel Run.

A TASTE OF THAI: Little Dishes

Thursday, October 13 * 6:30pm-9:00pm

\$48 * Demonstration

Chef Beth Ringlein

Useful as a first course, appetizer or a snack, these tasty little dishes from Thailand are small but full of big flavors. In this class we will explore some of the ingredients and flavors of Thai cuisine and snack our way through some new and healthy dishes. **PUMPKIN AND COCONUT SOUP WITH LEMONGRASS, TUNG TONG – CORN AND CORIANDER BEGGARS PURSES, SESAME SHRIMP TOASTS, FISH CAKES WITH CUCUMBER RELISH, SWEET PEA AND POTATO SAMOSAS.** Learn about ingredients in the Thai Pantry.

WHOLE WHEAT BREAD BAKING for Beginners

Saturday, October 15 * 10:30am-2:00pm

\$70 * Hands On/Make & Take

Kathy Lehr, Bread Consultant and Instructor

Are you tired of these airy, tasteless supermarket breads that claim to be “healthy” but are merely a step above “cotton bread”? Learn how to easily make healthy, whole grain breads in this class. We will begin with dough that you will shape and bake to create delicious **SEVEN-GRAIN BREAD**. Next you’ll learn how to take a **BASIC HONEY WHOLE WHEAT PAN BREAD** and add bigger flavors for **“SUNFLOWER WHOLE WHEAT BREAD”**. Lastly, you will probably not be buying many crackers after learning how simple it is to make a good cracker with our **“SEEDED WHEAT CRACKER”**. **CLASS REQUIREMENTS: BRING AN APRON AND A COOKIE SHEET TO TRANSPORT YOUR GOODIES HOME.**

COUPLES IN THE KITCHEN

Sear-Roasting for Restaurant Results

Tuesday, October 18 * 6:30pm-9:30pm

\$65 * Hands-On

Marcia DePalma, Cooking Instructor

Have you ever wondered how a restaurant serves perfectly seared meat or fish with a crusty brown exterior and moist interior...on order? This technique not only makes it perfect each time but is fast, perfect for weeknight meals. Join Marcia for this hands-on class to learn the searing/roasting technique that you can do at home. This **SIMPLE TWO-STEP TECHNIQUE SEARS ON THE STOVE AND FINISHES IN THE OVEN**, then creates a simple sauce in the pan. Each couple will sear roast your choice of **BEEF TENDERLOIN MEDALLIONS OR A SALMON FILLETS** and learn to make a delicious **PAN SAUCE PLUS MAKE SIDE DISHES**. You are welcome to bring wine.

BEGINNING SUSHI WORKSHOP

Wednesday, October 19 * 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. You are welcome to bring wine.

SAVORY FALL STEWS

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

\$48 * Demonstration

Chef Michael Edwards

A stew is the simplest of dishes: slow cooked tender meat is caressed by a deeply flavored, beautifully rich sauce. What is the key to a great stew? A low, slow heat and using cheaper, tougher cuts of meat that delivers more flavors. In this class you will learn a Master Stew technique that has many variations. Learn to be creative with a **simple formula** that will allow you to prepare exciting one dish meals for the cold weather. Recipes: **CLASSIC BEEF STEW, CHICKEN STEW WITH MOROCCAN FLAVORS, LAMB STEW WITH INDIAN FLAVORS, AND FRENCH-INSPIRED PORK STEW WITH PEPPERS**. These stews are perfect for a Saturday or Sunday dinner!

A NEW YORK WEEKEND with CHEFS LAURA DePALMA and GRACE CHOI (see bios). Marcia is thrilled to have her daughter fly home to teach at Laurel Run along with friend Grace. They will each teach a class and co-teach the Saturday night class.

COOKING WITH FRIENDS: In the Korean Kitchen

Friday, October 21 * 6:30pm-9:30pm

\$65 * Hands On

Grace Choi, Chef Instructor

The essence of Korean cuisine is one of balance and harmony: refined ingredients are transformed into robust dishes, while assertive flavors are rounded out with delicate morsels. In this hands-on Intro to Korean Food class, Grace shares with you some of her most favorite, crowd-pleasing dishes that will wow and excite your taste buds. We'll start with sizzling **BULGOGI, (KOREAN-STYLE BARBEQUED RIB EYE)**, thinly sliced, marinated, grilled, then served in lettuce wraps. Then we'll assemble and pan-fry beef and vegetable **MANDOO (DUMPLINGS)**. Finally, we'll prepare **JAP CHAE**, stir-fried noodles with assorted seasoned vegetables and mushrooms. Palate-cleansing iced tea of cinnamon and persimmon and **SOJU-TINIS** (*soju*-based cocktails) will complete our Korean culinary tour! You are welcome to bring wine.

FAST AND FABULOUS WEEKNIGHT MEALS

From a Private Chef

Saturday, October 22 * 10:30am-1:00pm

\$50 * Demonstration

Laura DePalma, Chef Instructor

How often do we find ourselves too tired and uninspired at the end of the day to whip up a quick-yet-tasty weeknight meal? Well allow us to take the guesswork out of it for you! Please join Laura DePalma, a private chef in New York City, as she shares tips and tricks for simple and delicious meals that can be prepped ahead of time for any busy day of the week. In this class, Laura takes inspiration from all over the globe as she prepares these flavorful entrees: **SHRIMP AND CHORIZO SPANISH PAELLA**, **QUICK CHICKEN VINDALOO** (a spicy Indian curry) served over jasmine rice, **BAKED TORTELLINI WITH MASCARPONE-TOMATO SAUCE**, **SEARED SCALLOPS PICCATA WITH LEMON AND CAPERS** served over angel hair pasta, and **THAI PORK LARB WITH LETTUCE WRAPS** (a meat-and-herb stir-fry popular in Thailand). Goodbye, boring weeknight meals!

ENTERTAINING WITH FRIENDS

A New York Cocktail Party

Saturday October 22 * 7-10 pm

\$60 * Demonstration

Laura DePalma & Grace Choi, Chef Instructors

Join us at Laurel Run with New York City chefs, Laura and Grace, as they create an array of delicious appetizers and small plates that will be perfect for your next cocktail party! Begin with a **ROSEMARY PINK FIZZ**, a gin-and-champagne-based cocktail sweetened with grapefruit and rosemary-infused syrup, as well as these **ASSORTED CROSTINI: ORANGE RICOTTA WITH THYME AND HONEY, MUSHROOM-MASCARPONE AND CHICKEN LIVER PÂTÉ WITH ONION MARMALADE**. Next, they'll put a twist on the classics with **TRUFFLE DEVILED EGGS, CHEESE-STUFFED DATES WITH PROSCIUTTO, BASIL AND BALSAMIC AND SMOKED SALMON SESAME CRISPS WITH CRÈME FRAÎCHE AND CHIVES**. Finally, dive into a **CREAMY ROASTED VEGETABLE RISOTTO WITH WATERCRESS AND WALNUTS**. To top off the night, end with a light-yet-decadent **CHOCOLATE ESPRESSO MOUSSE WITH ORANGE MASCARPONE CREAM**. Your cocktail parties will never be the same! You are welcome to bring wine.

SUSTAINABLE SEAFOOD

Monday, October 24 * 6:30-9:00PM

\$50 * Demonstration

Chef Mary Wills

What is “sustainable seafood”? It is seafood from fished or farmed sources that can maintain or increase production in the future without jeopardizing the ecosystems from which it was acquired. The sustainable seafood movement has gained momentum as more people become aware about both overfishing and environmentally-destructive fishing methods. Besides what is available at fish markets, in Cleveland we have access to Lake Erie which provides us with Perch and Walleye. **LOCAL OHIO SWEET CORN AND LAKE ERIE PERCH CHOWDER, THE PERFECT FRIED PERCH, WILD ALASKAN SALMON WITH PESTO, US PACIFIC TUNA - SEARED SERVED WITH SEAWEED SALAD, DAIKON RADISH.**

COOKING WITH SPIRITS

A Guide to Cooking with Alcohol

Tuesday, October 25 * 6:30pm-9:00pm

\$50 * Demonstration

Chef David Lowe

Many wonderful recipes have a layer of flavor that is derived from a “spirit” (alcohol). In this class you will learn to how to cook with different alcohols to develop flavor. We will begin with an appetizer and end with dessert! **JALAPENO-TEQUILA STEAMED CLAMS, COUNTRY PATE FLAMED WITH BRANDY, FRENCH ONION SOUP WITH COGNAC, ROASTED PORK TENDERLOIN WITH RUM, MAPLE & PECAN GLAZE. OUR SPIRITED DESSERT WILL BE WARM BANANAS FOSTER.** Chef Lowe will demonstrate many classic cooking techniques in this class. A flavorful way to spend a fall night!

IT'S A THROWDOWN!

Stuffed Cabbage Rolls

Wednesday, October 26 * 6:30pm-9:00pm

\$48 * Demonstration/Competition

Marcia DePalma & George Soos

Marcia and George are at it again...to see who makes the best "Stuffed Cabbage Rolls"! Their first Throwdown was a great deal of fun and good food. (*and Marcia won*). Tonight we enter the cooking challenge again where *you will be the judge* to decide who's Stuffed Cabbage Rolls you like best. We will begin with George's delicious **ROASTED RED PEPPER SOUP, ENJOY CABBAGE ROLLS, MASHED POTATOES AND YEAST HOT ROLLS** and end with a Hungarian crepe, **PALACSINTA** for dessert. Recipes included. Bring a bottle of wine and a friend to this fun evening.

EVERYDAY GOURMET

Chicken Entrees, Delicious Sauces and Vegetables

Thursday, October 27 * 6:30pm-9:00pm

\$50 * Demonstration

Marcia DePalma, Cooking Instructor

Join Marcia as she demonstrates three delicious chicken entrees with a simple hands-off method that gives you crisp-skinned chicken pieces along with vegetables and delicious sauces. The simple method for oven-roasted chicken emerges from the oven with succulent meat, accompanied by a pan full of delicious sauce and vegetables. This mostly hands-off approach provides an easy dinner solution, transforming a chicken into a complete meal.

MEDITERRANEAN CHICKEN WITH MUSHROOMS AND ZUCCHINI, POMEGRANATE-ORANGE CHICKEN WITH FALL ROOT VEGETABLES, AND CHICKEN WITH APPLES AND CIDER. While dinner is cooking, you'll have time to whip up **APPLE CRANBERRY CRISP** for dessert.

BABY CAKES Miniature Desserts

Saturday, October 29 * 10:00am-1pm

\$48 * Demonstration

Chef Beth Ringlein

With appetizers and small plates being all the rage, we could not help ourselves when it came to dessert. In this class we will focus on truly great restaurant quality desserts that come in small packages. We also focus on plating techniques with sauces and garnishes. **SWEET PASTRY TARTS WITH VANILLA BEAN CREAM AND SEASONAL FRUIT, LEMON CHEESECAKES WITH GINGERSNAP CRUST, MINI BANANA CREAM PIES, PINEAPPLE UPSIDE-DOWN CAKES, TOWER OF CHOCOLATE, AND A TRIO OF CRÈME BRULEES.**

November

COOKING WITH FRIENDS

Asian Sampler: Vietnamese, Korean, and Thai

Tuesday, November 1 * 6:30-9:30PM

\$65 * Hands On /Class Size Limited

Marcia Thomas, Cooking Instructor

Do you love Asian cooking? Then why not learn to cook Vietnamese, Korean, and Thai dishes in one easy class! Learn about Asian ingredients to stock in your pantry then roll up your sleeves to make **KOREAN SHORT RIBS WITH STICKY RICE, CHICKEN AND SHRIMP PAD THAI, LOTUS ROOT SALAD WITH SHRIMP AND PORK, VIETNAMESE SPRING ROLLS, AND MANGO, COCONUT, AND RASPBERRY SORBET PARFAIT.**

KITCHEN COMFORTS

Soups, Chowders & Breads

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

\$48 * Demonstration

Chef Michael Edwards

What can be more comforting than soup on the stove on a cold night? Learn about chowders and soups with Chef Michael and warm your kitchen and savor the flavors of these delicious soups this fall. **BAKED BUTTERNUT SQUASH SOUP WITH ALMONDS, CHICKEN AND RED BEAN SOUP, ROASTED CAULIFLOWER SOUP, HEARTY CORN CHOWDER AND NEW ENGLAND SWEET POTATO CHOWDER.** We will make simple breads to accompany the soups: **QUICK FOCACCIA, CORN MUFFINS, CHEDDAR BISCUITS, SOURCREAM-THYME ROLLS.**

THE FRENCH CREPERIE

Thursday, December 8 * 6:30pm-9:00pm

\$55 * Demonstration & Participation

Marcia DePalma, Cooking Instructor

Every French household makes use of crêpes, not only for desserts but as a way to turn leftovers or simple ingredients into a delicious main course. From brunch to lunch, dinner to dessert, the quick to make French crêpe can even be frozen to use as needed. Learn to make classic crepe batter and try your hand at making them. We will make *Savory Crepes* with the following fillings: **HAM, CHEESE AND MUSHROOM WITH MORNAY SAUCE; SMOKED SALMON, VEGETABLES AND FRESH DILL CREAM.** Dessert crêpes will be **CRÊPES WITH FRESH FRUIT AND WHIPPED CREAM**, classic flambéed “**CRÊPES SUZETTE**”, and **GÂTEAU DE CRÊPES À LA NORMANDE**, stacked crepes filled with apples and baked. I like having frozen Crêpes on hand for the holidays, and so will you!

12TH ANNUAL “ARRAY OF HOLIDAY APPETIZERS”

"A Laurel Run Classic"

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

\$50 * Demonstration

Marcia DePalma, Cooking Instructor

Reserve your seat for our Annual “Array of Holiday Appetizers”. You will love these crowd-pleasing make-ahead appetizers to add to your holiday parties. We will create a colorful tablescape and buffet to serve our **BAKED BRIE EN CROUTE** (brie in puff pastry), **SPICY SHRIMP & ARTICHOKE DIP, CRAB CAKES WITH LEMON GARLIC MAYONNAISE, CHICKEN BITES WITH PEANUT SATAY, PECAN GINGER DIP, CAESAR DIP WITH ROMAINE, SPICED ORANGE PECANS** and vibrant red **CRANBERRY SALSA**. You are welcome to bring wine.

RICH BRAISES FOR A WINTER NIGHT

Tuesday, November 8 * 6:30-9PM

\$55 * Demonstration

Chef David Lowe

It's a cold night and the aromas of a dish braising in the oven fills the house with tantalizing aromas while you to relax before dinner. What's cooking? “**OSSO BUCCO**”, braised veal shanks served over creamy **PARMESAN POLENTA WITH A ZESTY GREMOLATA**, perfected when Chef worked in New York at the Union Square Café; a richly-flavored **SHORT RIB RAGU OVER HOMEMADE ROSEMARY PASTA WITH HORSERADISH CREAM SAUCE**, and a classic **FRENCH COQ AU VIN** (wine braised chicken) served over **GARLIC MASHED POTATOES**. Learn how to use the tougher but more flavorful cuts of meat and braise them to buttery perfection, filled with deep rich flavors. This class is filled with valuable cooking techniques for all levels. You are welcome to bring wine.

SUSHI 102 WORKSHOP

Wednesday, November 9 * 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. You are welcome to bring wine.

CULINARY TOUR: EMILIA-ROMAGNA The Food Lovers Paradise

Monday, November 14, 2011 6:30-9:00PM

\$48 *Demonstration

Chef Mary Wills, Cooking Instructor

Emilia-Romagna region is the food lover's paradise of Italy. Rich risottos, pastas, gnocchi's, sauces and ragouts are a way of life here. Having spent an Easter in Bologna, the capital, I learned to make pasta Bolognese from a chef at a quaint restaurant. Chef also attended La Scuola Di Cucina in Colorno, near Parma Italy, and visited the location where they cured the most famous meat in the world - Prosciutto di Parma and the famous Parmigiano Regiano factory, where Giada DiLaurentis also filmed her cooking show. Join us for an evening of travel, food, fun and learn to make **PASTA BOLOGNESE, RISOTTO DI TARTUFO (WITH TRUFFLES), GNOCCHI WITH LOCAL GRASS-FED LAMB RAGOUT, STROZZAPRETI, PASTA WITH TOMATO, RAPINI, GARLIC, HOT SAUSAGE. FINISH WITH TORTA DI PIGNOLI (PINE NUT TORTE).**

HOLIDAY APPETIZERS ON A MOMENTS NOTICE

Make-Ahead & Freeze Appetizers

Tuesday, November 15 * 6:30pm-9:00pm

\$50 * Demonstration

Marcia DePalma, Cooking Instructor

This holiday season you can serve appetizers at your holiday gatherings *and enjoy the party* with a variety of make-ahead appetizers. The key is to prep and freeze most everything ahead. Start your party with a recipe that's ready to go when your guests walk in while you put the finishing touches on the rest. Learn to make my favorite make-ahead-and-freeze appetizers: **BACON, LEEK & CHEDDAR MINI QUICHES, PHYLLO TRIANGLES WITH A VARIETY OF FILLINGS, PROSCIUTTO AND GRUYÈRE PASTRY PINWHEELS, ROSEMARY PARMESAN SHORTBREADS, CARAMELIZED ONION TARTLETS, CRANBERRY-ORANGE-CHEESE LOG, GOAT CHEESE & PESTO TERRINES, AND SPICY ORANGE PECANS.** Learn about pie dough & working with phylo. You are welcome to bring wine.

A MAN, a PAN, and a PLAN

Guys Only Hands-On Cooking Class

Wednesday, November 16 * 6:00pm-9:00pm

\$65 * Hands-On/Class Size Limited

George Soos, Cooking Instructor

Are you a man, or is your man lost in the kitchen but has a desire to learn to cook? Join Staff Instructor George as he walks the novice cook through the kitchen in a way only a man can with "A Man, a Pan and a Plan." He will help demystify cooking as he helps you understand how to read recipes, create a basic pantry of staples, and identify the five basic cooking tools needed to get comfortable preparing a successful meal in the most basic kitchen. Students will have hands on experience in preparing a **PAN FRIED RIB EYE STEAK WITH SKILLET FRIED POTATOES** and the **PERFECT GREEN BEANS, SPAGHETTI WITH A FRESH TOMATO SAUCE**, and a classic "MAN'S DISH" that George calls **SLUMGULLION** (sausage, peppers and eggs). Grab a couple of beers for a great night at Laurel Run.

HOLIDAY COOKIES

Thursday, November 17 * 6:30pm-9:00pm

\$48 * Demonstration

Chef Beth Ringlein

Do you need a break from the sugar cookie cutouts? If so, come and enjoy cookie favorites from the chef's kitchen! These little tasty treats are sure to please as well as add a little spice to your holiday table. There is a science to baking and Chef Beth will share many practical baking basics and tips to ensure success. **WHITE CHOCOLATE RASPBERRY COOKIES, CRANBERRY PECAN TASSIES, MOLASSES SPICE KRINKLES, CHOCOLATE RUM BITES, PISTACHIO SHORTBREAD AND ALMOND BISCOTTI DIPPED IN WHITE CHOCOLATE.**

7th ANNUAL "ELEGANT ENTREES"

For Your Holiday Table

"A Laurel Run Classic"

Tuesday, November 29 * 6:30-9:30PM

\$60 * Demonstration

Chef David Lowe

Chef will be teaching valuable cooking techniques to help you master three classic entrees for holiday meals. Learn to make a **CROWN ROAST OF PORK WITH AN APPLE CIDER REDUCTION SERVED WITH ORANGE PECAN SWEET POTATO SOUFFLÉ, ROAST RACK OF LAMB WITH ROSEMARY AU JUS AND CREAMY PARMESAN RISOTTO,** and the **PERFECT PRIME RIB WITH HORSERADISH SAUCE WITH TWICE BAKED POTATOES WITH CARAMELIZED ONIONS.** This class is filled with valuable tips and techniques from our experienced staff chef. You are welcome to bring wine.

December

PARTY IN A PINCH: A Caterer's Guide

Thursday, December 1 * 6:30pm-9:00pm

\$50 * Demonstration

Liz Sfeir, Caterer/Cooking Instructor

Time is short and you need to pull a party together quickly. It will be easy with tips from caterer Liz Sfeir! Learn five mouth-watering colorful appetizers that will wow your guests; learn to set a grand "tablescape" for your buffet and how to put together a fresh "Seasonal Holiday Centerpiece" from your own backyard. *They will leave calling you Martha Stewart!* Recipes: **SUN-DRIED TOMATO & PESTO TORTA, HOME-SMOKED ATLANTIC SALMON WITH A CUCUMBER DILL SAUCE, CURRIED CHICKEN WITH COCONUT AND CRANBERRIES IN PHYLLO CUPS, ANTIPASTO BITES** of Italian Sausage, Red Peppers, Artichoke Hearts, Buffalo Mozzarella, **ORANGE-CRANBERRY PALMIERS** (Puff Pastry Oranges, Fresh Cranberries). You are welcome to bring wine.

JR. CHEFS Cupcakes for Kids

Saturday, December 3 * 10:30am-1:30pm

\$55 * Hands On/Make & Take

Ages 9 and up

Chef Beth Ringlein

Cupcakes are all the rage and kids will enjoy making these "little cakes". In this class, students will learn Baking Basics, we will make and bake our own **CHOCOLATE, VANILLA, AND LEMON CUPCAKES** from scratch, make **BUTTERCREAM ICING**, and decorate them with a few theme ideas for the upcoming holidays. Each student will take home one dozen homemade, decorated cupcakes. Light lunch served.

A CHEF'S HOLIDAY COCKTAIL PARTY

Monday, December 5 * 6:30pm-9:00pm

\$50 * Demonstration

Chef Michael Edwards

Just in time for the holiday party season, join Chef Michael while he prepares new and fun appetizer recipes. You will enjoy the bright and colorful flavors with **CHICKEN SKEWERS WITH ASIAN CRANBERRY DIPPING SAUCE, CHICKEN WITH SOY-HONEY GLAZE, CRAB AND MANGO CUPS, MINIATURE CRAB CAKES WITH TOMATO JAM, SMOKED SALMON SPREAD WITH DILL, FETA DIP WITH PINE NUTS AND CHORIZO AND CHEESE STUFFED MUSHROOMS**. Learn how a chef prepares ahead for a party! You are welcome to bring wine.

13th Annual "ELEGANT HOLIDAY DINNER"

"A Laurel Run Classic"

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

\$60 * Demonstration/Dinner

Marcia DePalma, Cooking Instructor

Reserve your spot for our 13th annual holiday dinner class, one of our most popular. You will learn a variety of cooking techniques and tips to create this lovely dinner for your guests at home. The elegant menu consists of **the GREENBRIER'S FIVE ONION SOUP WITH SHALLOT GARNISH, MESCLUN SALAD WITH PEARS, BRIE AND RASPBERRY VINAIGRETTE, A PERFECT ROASTED BEEF TENDERLOIN WITH A ROSEMARY PORT SAUCE AND PUFF PASTRY LEAVES, POTATO-PARSNIP PURÉE, GREEN BEANS, CRANBERRY-ROSEMARY GARNISH.** Learn to make luscious **CRÈME BRULÉE** for dessert. You are welcome to bring wine to class.

PUFF THE MAGIC PASTRY

Appetizers to Desserts

Thursday, December 8 * 6:30-9PM

\$50 * Demonstration

Marcia DePalma, Cooking Instructor

Puff pastry is a versatile ingredient and the basis for appetizers, entrees and desserts. Watch how to make puff pastry from scratch with a simple technique and sample the homemade and purchased puff pastry. Learn to handle and work with it to make **PARMESAN CHEESE TWISTS, BRIE EN CROÛTE WITH APPLES AND NUTS, ARTICHOKE & HERB TARTS, LOBSTER BISQUE "EN CROÛTE" (UNDER A PUFF PASTRY) PORK TENDERLOIN "WELLINGTONS" WITH BOURBON PEPPERCORN SAUCE.** Desserts are simple and impressive: **PUMPKIN AND PEAR STRUDEL AND FRENCH APRICOT TART WITH HOMEMADE CARAMEL SAUCE.** This class will be filled with many valuable cooking techniques that you will use for the holidays.

HOLIDAY DINNERS

"A Laurel Run Classic"

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

\$60 * Demonstration

Chef David Lowe

The holidays are a time when we want to dazzle and delight our family and guests. In this class the three flavorful entrees range from beef, poultry and seafood. Enjoy petite **ROAST CORNISH HENS WITH APPLE BRANDY CREAM SAUCE AND SAUTÉED APPLES WITH PUREE OF YUKON GOLD POTATOES, SEAFOOD STROGANOFF SERVED OVER PUFF PASTRY,** and the **CLASSIC BEEF WELLINGTON WITH MADEIRA SAUCE. SIDE DISHES WILL BE PREPARED WITH EACH.** Chef Lowe will offer many cooking tips and techniques for meat and seafood cookery. You will want to make all three this holiday season! You are welcome to bring wine.

CANDLELIGHT CHRISTMAS HIGH TEA

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

\$45 * Cooking Demonstration and Tea

Marcia DePalma, Cooking Instructor

The holidays are a special time to take a moment to enjoy the season and a Tea is a perfect way! Our annual Candlelight Tea class has become a tradition at Laurel Run. We will cover the history of tea, learn about the “Sweets and the Savories” served at tea, and demonstrate all recipes that we serve. Menu: **ROASTED BUTTERNUT SQUASH AND PEAR SOUP, ASSORTED TEA SANDWICHES, LAUREL RUN’S CREAM SCONES AND DEVONSHIRE CREAM**, and gorgeous **HOMEMADE CUPCAKES: LEMON WITH LEMON BUTTERCREAM AND RASPBERRIES, TOASTED COCONUT CUPCAKES AND CHOCOLATE CUPCAKES WITH GANACHE**. Enjoy an evening with friends amid music and candlelight. All recipes included.

HOLIDAY BAKING: A Cookie Primer

Saturday December 17 * 10:30AM-1:0PM

\$48 * Demonstration

Chef Beth Ringlein

No other time of the year turns out cookies like Christmas. There is a science to baking and Chef Beth will share baking basics and practical tips to ensure cookie success every time. We will cover **BAR COOKIES, DROP AND CUTOUT COOKIES, REFRIGERATOR COOKIES**; all about chocolate **BROWNIES** (everyone’s favorite especially with Chocolate Ganache) and **CHEESECAKE!** Enjoy **KAHLUA-COFFEE CHEESECAKE, IRISH WHISKY BARS, SLICE AND BAKE SUGAR COOKIES, ALMOND BISCOTTI DIPPED IN WHITE CHOCOLATE AND PISTACHIOS, LEMON COOKIES, HAWAIIAN MACADAMIA NUT COOKIES**. We will enjoy crackers & cheese during class and coffee, tea and goodies at the end!

January Classes

Note: there will be many more classes January-March but these classes are scheduled far in advance to facilitate schedules for interested students.

Level I & II; you must take the 2-day session together. A minimum of 8 students is needed to conduct the class.

BASIC COOKING TECHNIQUES Level I

Friday, January 13 & Saturday, January 14, 2012

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

\$250 * Hands-On Intensive Cooking Instruction

Marcia DePalma, Cooking Instructor

Build a solid foundation of cooking skills in this intensive 2-day hands-on class. You learn the importance of “mise en place”, proper knife skills for vegetables and meat, and basic techniques of sautéing, roasting, braising, poaching and more. Learn stock making and simple soups, working with yeast and pastry dough. *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: chef’s jacket (we can provide if needed) half apron, chef’s knife (Santuko or 8"-10" chef’s knife) and boning knife. LRCS provides all food and 3-ring notebook with class material. This hands-on class requires total student participation. Receive Level I certificate.

BASIC COOKING TECHNIQUES: Level II

Friday, January 20 & Saturday January 21, 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.

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.