

Laurel Run Cooking School 2010 Spring/Summer Class Schedule

CELEBRATING THE SEASONS

MOTHER'S DAY COUNTRY GARDEN PARTY

Tuesday, May 4 * 11:00am-1:30pm

Wednesday, May 5 * 6:30-9:00pm

\$48 * Demonstration

Marcia DePalma, Cooking Instructor

Each May at Laurel Run we celebrate spring and women with our Mother's Day class. Join us for our Country Garden Party filled with flowers, food and fun *and* enjoy a cooking lesson.

Menu: **Crudités with Spring Herb Dip, flower-specked Deviled Eggs, Sage/Cheddar Bites, Cream of Spring Pea Soup with Crème Fraiche and Chive Blooms, Chicken Salad with Fresh Berries, Almonds, & Pansies with Raspberry Vinaigrette and Lemon Muffins.** Learn to make beautiful tarts that we will fill with **Frangipane Cream and Fruit.** Bring someone special and enjoy all things beautiful in food and the garden.

SUMMER PICNICS, MUSIC AND FESTIVALS

A Gourmet Picnic

Monday, June 7 * 6:30-9:00pm

\$48 * Demonstration

Chef Carmella Fragassi, owner La Campagna Restaurant

If your love of delicious food is matched by an enthusiasm for music and beautiful surroundings, take time out this summer to enjoy a *gourmet picnic* at one of your favorite summer music festivals. The first requirement of picnic foods is that they be delicious, pretty to look at, be easy to transport, serve, and eat. Menu: Bruschetta with three toppings: **Herb Chèvre, White Bean, and Caponata; Roast Chicken with Rosemary-Garlic** stuffed under the skin, **Penne Pasta with Artichoke Hearts, Roasted Peppers, and Calamata Olives, New Potato Salad with Red Onions, Green Beans, and Sun-Dried Tomatoes.** For dessert enjoy **Orange Mascarpone and Sliced Strawberries with Biscotti.** Remember...picnics are one of the great warm-weather pleasures. You are welcome to bring wine to class.

FROM THE HERB GARDEN

FROM AN HERB LOVERS GARDEN

(also under Ladies Lunch & Learn)

Tuesday, May 18 * 10:30am-1:30pm

\$48 * Hands On/Class Size Limited

Marcia DePalma, Cooking Instructor

There is no more perfect time than May to see the awakening of herbs. In this class we will harvest spring herbs and use them in many simple but classic dishes. Menu: **Boursin Dip, Sage-Cheddar Crisps, Rosemary Walnuts and Goat Cheese with Rosemary; Spring Lettuce Salad with homemade Green Goddess Dressing** (a blend of mayonnaise, tarragon vinegar, parsley, chives, & tarragon), **Laurel Run's Best Tarragon Chicken Salad with Grapes and Pecans and Muffins**. Dessert: **Lemon-Rosemary Cookies and Mint Sorbet**. A fun class filled with cooking techniques. You will even make a **Tussy Mussy** to take home!

THE 11th ANNUAL "COOK'S HERB GARDEN"

Thursday, May 20 * 6:30-9pm

\$50 * Cooking Demonstration/Herb Talk

Marcia DePalma, Cooking Instructor

Jody Frimel of Mill Hollow Nursery

If you have always wanted an herb garden, this class will get you started. Marcia and Jody team up to highlight popular culinary herbs. Learn from the grower how to plant your herbs, their growing needs and plant maintenance; then learn from the cook how to bring their vibrant flavors into your kitchen. Enjoy **herb butters, salad dressings, beverages, breads and more**. You will receive an **HERB NOTEBOOK** filled with recipes, history and lore and growing tips. After class, you can buy directly from Mill Hollow's herb selection that will be set up at the school (please note: cash or checks only for herbs). This is an information packed class!

FROM AN HERB LOVERS GARDEN: Rosemary

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

\$48 * Demonstration/ Take Home Rosemary Plant

Marcia DePalma, Cooking Instructor

At Laurel Run Cooking School, we grow and use a lot of rosemary, one of our favorite herbs. . From appetizers to desserts (yes dessert), rosemary finds its way into so many recipes that cooking without it would be unimaginable. Learn how to grow and harvest rosemary before you enjoy several of our favorite recipes. **"Rosemary Walnuts"**, a classic at Laurel Run will start your taste buds for the evening. We will make **Warm Goat Cheese Crostini with rosemary, Rosemary Focaccia, Lamb "Lollipops" with Rosemary Marinade, Chicken Sautéed with Pears and Rosemary Sauce** (along with un-herbed sides). We will finish with a Rosemary-Grapefruit Sorbet and Lemon-Rosemary Cookies. **Take home a locally grown rosemary plant.**

LADIES LUNCH & LEARN

Instead of meeting friends for lunch...come to Laurel Run to lunch and learn!

LADIES LUNCH & LEARN April in Paris

Tuesday, April 6 * 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 class will be based on the foods often found in a Paris Bistro. Menu: **Classic Vichyssoise, Spring Salad with Fruit and Edible Flowers, Chicken with Roasted Garlic, Mushrooms and Spinach, Risotto and Asparagus.** Learn to make **Pâte à Choux** (pastry dough) which we will fill with pastry cream for a delicious “**Profiterole**” (cream puff). Great recipes and techniques!

LADIES LUNCH & LEARN French Bread Workshop

April 27 * 10:30AM-2:00pm

\$65 * Hands On/Make & Take

Kathy Lehr, Restaurant Consultant & Bread Expert

Would you like to impress your guests with crusty loaves of French bread? This 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 expert Kathy Lehr through the basics and once these are mastered, you’ll 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. 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. Please bring a zip-lock bag for your dough. Class Size Limited

LADIES LUNCH & LEARN Creative Cupcakes

Tuesday, May 11 * 10:00am-2:00pm

\$55 * Hands On/Make & Take

Pastry Chef Ashley Black

We have all seen beautiful little cupcakes in magazines and bakeries. Now you can learn to make them too! Join us as Chef Ashley Black takes you through the trendy world of decorative cupcakes. She will first demonstrate proper mixing and baking, then demonstrate decorating techniques and introduce displays to create some stunning compositions for those special occasions. You will then decorate ½ dozen cupcakes to take home. Recipes: **Coconut Cupcake with Coconut Buttercream, Red Velvet Cupcake with White Chocolate Whipped Icing, Carrot Cupcake with Cream Cheese Icing, and Chocolate Cupcake with Raspberry Icing.**

NOTE: please bring a 9x13 pan to carry home your work. Light lunch served

LADIES LUNCH & LEARN From an Herb Lover’s Garden

Tuesday, May 18 * 10:30am-1:30pm

\$48 * Hands On/Class Size Limited

Marcia DePalma, Cooking Instructor

See Description under HERBS.

LADIES LUNCH & LEARN A Country Morning Breakfast

Tuesday, May 25 * 10:30am-1:30pm

\$48 * Hands On

Marcia DePalma, Cooking Instructor

Join us in the kitchen as we create a delicious country breakfast with our own farm-fresh eggs, herbs from the garden, and local strawberries and rhubarb. We will make **Shirred (baked) Egg Cups with Cheese, Frittata with Herbs and Vegetables, Vermont Maple Pancakes with local Maple Syrup and Strawberries, Rhubarb Muffins with Streusel Crumble, and Pecan Sticky Buns.**

BAKING AND PASTRY

PIZZA, FOCCACIA & CALZONE WORKSHOP

Wednesday, April 7 * 6:30-9:00pm

\$65 * Hands-On/Class Size Limited

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 recipes is the basis of this class. You will learn to mix, knead and work with dough. Along with these three delicious Italian creations, **pizza, calzones and foccacia**, we will make a **classic Caesar Salad with homemade croutons** with leftover bread. This is a valuable class for all baking enthusiasts.

NOTE: Class Requirements: bring an apron and 2-1 gallon zip lock bags to take home dough.

WHOLE WHEAT BREAD BAKING for Beginners

Saturday, April 10 * 10:30am-2pm

\$65 * 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**". NOTE: Please bring an apron and a cookie sheet to transport your goodies home.

CLASSIC FRENCH BREAD WORKSHOP

Saturday, April 17 * 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 expert Kathy Lehr through the basics and once these are mastered, you'll 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. 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. Please bring a zip-lock bag for your dough

FRENCH TARTS: Sweet and Savory

Tuesday, May 4 * 6:00-9:00pm

\$55 * Hands On/Class Size Limited

Pastry Chef Ashley Black

In this class you will learn to make the classic French tart dough **pâte brisée**, a rich flaky dough used for sweet and savory crusts for dishes such as pies and tarts along with fillings for either sweet or savory tarts. You will make the tart dough to take home for baking, then sample Feta and Spinach in a Poppy Seed Tart, Caramelized Onion in a Parmesan Tart, then move on to the sweet application with Lemon Curd and Blueberry Tart and Orange Ganache (chocolate) Tart.

NO-KNEAD ARTISAN BREADS

Saturday, May 8 * 10:30am-1:30pm

\$65 * Hands On/ Make & Take

Kathy Lehr, Bread Consultant and Instructor

Techniques used for ages in European bakeries have just come to light in our country. In this class you will learn how to have dough to bake when you are ready, the secret to making beautiful “no-knead” breads and how to store the dough for days. Learn these techniques through making a **Master White Wheat Boule**, (refers to a round loaf of white bread) **an Olive Tapenade Loaf**, and a **Roasted Garlic and Potato Bread** (which makes an incredible hamburger bun). See how to make free-formed loaves and how to bake in a cast iron pot with even wetter dough. You will make dough to take home to bake; please bring a zip-lock bag for your dough.

PASTRY TECHNIQUES: Cream Puffs and Éclairs.

Thursday, May 13 * 6:00-9:00pm

\$55 * Hands On/ Class Size Limited

Pastry Chef Ashley Black

Pâte à Choux (pat au shoo) is pastry dough that is useful in many preparations and is very versatile. When mixed with cheese, Pâte à Choux becomes a simple hors d'oeuvre; a sweet version creates a Profiterole (cream puff) that can be filled with **crème pâtissière** (pastry cream.) You will learn about pate choux dough and shaping it into profiteroles (puffs) or éclairs. Learn from Chef Ashley how to make delicious individual pastries that will impress any party guest.

BREAD WORKSHOP: A Taste of Italy

Saturday, May 22 * 10:30am- 1:30pm

\$65 * Hands On/ Make & Take

Kathy Lehr, Bread Consultant and Instructor

Roll up your sleeves and learn to make delicious Italian breads! Many think that the saltless **Tuscan Bread** has no flavor, but served with prosciutto and parmesan, you change your mind. Next you will be exposed to the most incredible **Ciabatta Bread** which has aged for 2 days. Finally we will move to southern Italy for a delicious small herbed, tomato roll, **Panini al Pomodoro**. After shaping and baking these three breads, you will be making a dough to take home to finish in your oven. **Tuscany Bread, Ciabatta, Panini al Pomodoro**. NOTE: please bring a zip-lock bag for your dough.

BREAD BAKING: Filled Picnic Breads

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

\$48 * Demonstration

Kathy Lehr, Bread Consultant and Instructor

In this class, expert bread baker Kathy Lehr will demonstrate how to create four doughs and turn each into a delicious filled bread, perfect for summer entertaining or picnics. Dough one is a great crusty loaf of bread that can be eaten alone or scooped out to create the famous **New Orleans' Muffaletta**, perfect made the day ahead. Dough two, an Herb and Cheese dough, will turn into **Prosciutto and Three Cheese Stromboli**. Dough Three will be **Tomato, Basil and Cracked Pepper** that will be braided and filled with an herbed tomato filling. The final dough is **Olive Tapenade** dough filled with olives, cheese, and rosemary.

SUMMER GALETTE WORKSHOP: Savory and Sweet

Tuesday, June 15 * 6-9pm

\$65 * Hands-On/Make & Take

Class Size Limited

Kathy Lehr, Bread Consultant and Instructor

In this hands-on class, you will learn how to make flakey and buttery all-purpose dough that works for both savory and sweet dishes. Working in teams, each will fill their galette with a different filling so you can taste three savory and three sweet. Recipes: **Spinach, Potato and Feta Cheese; Tomato, Fennel, Olive and Fontina Cheese; Galette Parisienne** (Caramelized onion, Gruyere and ham), **Almond Pear, Summer Fruit, Rhubarb Raspberry**. Kathy will also demonstrate a **basic pie crust** and how to blind bake it. With the season's fresh strawberries she will make **Strawberry Chambord Pie**.

ALTERNATIVE EATING

Gluten Free, Diabetic, Vegetarian, Whole Foods

THE DIABETIC KITCHEN: Diabetic Cooking

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

\$38 * Demonstration

Chef Beth Ringlein

Diabetes is a complicated disease to be managed. Chef Beth likes to handle even the toughest news with great food. In this class we will discuss the challenges of cooking for both type I & II diabetics, the glycemic impact of certain foods and how to keep that carbohydrate load more consistent. Join us as we create dishes for any time of the day. **Four Grain Waffles with Maple and Apple Butter Syrup, Buckwheat Pita Pockets with Middle Eastern Avocado and Mint Tabbouleh, Lemon Basil Chicken with Lowfat Roasted Garlic Sauce, Oven Roasted Rosemary Sweet Potatoes, Wilted Spinach with French Lentils and Cumin**. We will dare to have some **Chocolate for Dessert**. Bring your questions to this important class.

VEGETARIAN COOKING: "It's a Wrap"

Four Main Dish Sandwiches

Tuesday, April 20 * 6:30-9:00pm

\$38 * Demonstration

Chef Karyl Lee, Cooking Instructor

If you are new to vegetarian cooking or need fresh ideas, join Chef Karyl to learn new flavor combinations and add excitement to your menus. Having developed recipes for a health food store, she will share her recipes for delicious wraps. **Black Bean Burrito with fresh vegetables, Greek Salad Wrap with olives, mushrooms, tomatoes, and feta; Avocado and Spicy Cashew Spread with olives, tomatoes, greens; flavor-packed Black Bean and Sweet Potato Wrap.** NOTE: All recipes can be made completely vegan.

GLUTEN FREE COOKING 101: Main Dish Favorites

Thursday, April 22 * 6:30-9:00pm

\$38 * Demonstration

Chef Beth Ringlein

Have you or a family member been diagnosed as being gluten intolerant or with Celiac disease? The doctors tell you to stay away from foods with gluten, cook gluten free but where do you start? What should you keep in your Gluten-Free Pantry? Finally, how do you replace favorites such as spaghetti and meatballs or fried chicken and hamburgers? In this class we will enjoy those family favorites in a gluten free way? We will explore the world of gluten free noodles including rice, potato, and millet based alternatives. We will also make a wonderful **Pizza** with a gluten free crust, gluten free **hamburger buns** to go along with our tangy **BBQ beef sandwiches**, and a crumb crust for some oven baked **Picnic Chicken. Side dishes included.** Let Chef Beth Ringlein get you started with lists and ideas in helping you manage and succeed with Gluten-Free Cooking.

COOKING WITH WHOLE GRAINS

Monday, April 26 * 6:30-9:00pm

\$48 * Demonstration

Chef Carmella Fragassi

Hear about whole grains but not sure how to incorporate them in your menu planning? Adding whole grains to your cooking opens up a world of wonderful textures and flavors. Whole grains deliver heart-protective nutrients and high fiber with a minimum of calories. Learn about the wide variety of healthy grains and how to cook with them. We will use grains such as Farro wheat, Wheat berry, Red Quinoa (a "super-grain that has all eight essential amino acids, perfect for vegetarian dishes), Black Barley, Red Rice, kamut, wild rice, Emperor's green rice, and Granno, an Italian wheat. Recipes: **Grain Medley with Asian Seasonings, Tuscan Bean and Wheat Berry Soup, Quinoa with Roasted Vegetables, Grilled Italian Mixed Seafood and Vegetables with Rice.**

GLUTEN FREE COOKING: Breakfasts

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

\$35 * Demonstration

Chef Beth Ringlein

If you or someone in your family is saying "I want my old breakfasts back!", then let Chef Beth Ringlein help. Gluten free alternatives are getting better all the time. Chef will show you how to work with gluten free flours and mixes to produce your own baked goods that are great for breakfast or even that afternoon coffee break and snack. Now you can enjoy fluffy gluten free **pancakes and waffles, eggs and farmhouse buttermilk toast, gluten free sausage gravy and biscuits**, wonderful **blueberry coffecake, homemade muesli cereal and fruit.**

GLUTEN FREE COOKING: Baking

Thursday, May 6 * 6:30-9:00pm

\$35 * Demonstration

Chef Beth Ringlein

Are you overwhelmed with gluten free baking recipes and you read about ingredients you never heard of? In this class, we will begin with understanding the ingredients used in gluten free baking and how to produce some wonderful baked goods. We will start with quick yeast **Rosemary Focaccia**. We will also make savory **Bacon and Cheddar Muffins, Chocolate Zucchini Cake, Lemon Meringue Pie** with an **Amaranth Crust**, a simply decadent **Flourless Chocolate Truffle Cake** and **Gluten-free Chocolate Chip Cookies**. Bring your questions and we will put on the tea.

AT THE GRILL

Our grilling classes begin in the classroom, move to the Grilling Patio and conclude in the classroom to eat. Please dress accordingly for the weather. You are welcome to bring wine.

THE GOURMET GRILL with Chef Lowe

Wednesday, May 19 * 6:30-9:00pm

\$50 * Demonstration

Chef David Lowe

This grilling class will take you beyond burgers, steak and chicken with these unique and delicious flavors. Chef Lowe's focus is on cooking techniques so you will learn more than just a recipe. At the grill he will make: Italian-style "**Bricked**" **Chicken with Rosemary Citrus Rub, Coffee & Molasses Marinated Grilled Pork Tenderloin, Rack of Lamb with Sugar-Spice Rub, and Flat Iron Steak with Argentinean Chimichurri Sauce**, a must with grilled meat. All meats will be served with sides.

A GUY AND A GRILL I

Now in its 6th Season!

May 24 * 6:30-9:00pm

\$48 * Demonstration

David Chippi, Cooking Instructor

Grilling is often a man's choice cooking style, but not every man *knows how* to properly cook on the grill! Dave, who wears out a Weber grill every 2 years, will discuss getting to know your gas grill and the difference between propane, charcoal, and natural gas cooking. He will help you form a game plan for grilling for family or a party. Learn to make fall-off-the-bone **Barbecue Ribs, perfect Ribeye Steaks, Beer Can Chicken, Seasoned Roasted Potatoes, and Grilled Vegetable Medley**, and a fresh **Mango Jalapeño Salsa**. You are welcome to bring wine or beer. Part of the class will be outside so dress accordingly.

GONE GRILLING! Charcoal vs. Gas

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

\$55 * Demonstration/Participation

Class Size Limited

George Soos, Cooking Instructor

Instructor George Soos will fire up both the gas and charcoal grills and guide you in grilling techniques for both. George will begin with a summer classic, **Grilled Baby Back Ribs with George's Homemade BBQ Sauce** and **Coleslaw with Cilantro/Lime Dressing** and **Grilled Garlic Bread**. Next, you will approach the grill to prepare a **Rib-eye Beef Steak with Grill Roasted Red Skins**. You will be student,

grill master and judge all in one evening! Dress for the weather and bring a bottle of your favorite wine. Even if it's a cool spring evening we're headed outside to get our grilling skills ready for summer.

READY, SET...GRILL!

Dry Rubs, Marinades and Glazes

Tuesday, June 1 * 6:30-9:00pm

\$48 * Demonstration

Chef Beth Ringlein

It's time to set up the gas or the charcoal grill for the summer and learn or brush up on a few grilling techniques and ideas to become a true back yard gourmet. Chef Beth Ringlein will demonstrate **dry rubs, marinades and glazes** for some of your favorite ribs and chops, vegetables, and breads. **Balsamic-marinated Grilled Vegetable Skewers, Grilled Pineapple with Goat Cheese and Strawberry Salad, Shitake and Boursin Cheese stuffed Burgers on Focaccia, Blackberry Molasses Barbecue Chicken, Dry-rubbed Pork Tenderloin with Orange-Rosemary Glaze, Ciabatta Toasts with Roasted Garlic, Basil and Asiago Spread. Stay outside for dessert and enjoy** Grilled Banana Boats with White Chocolate and Macadamia Nuts. You are welcome to bring wine.

PIZZA ON THE GRILL

Wednesday, June 2 * 6:00-9:00pm

\$50* Hands On/Class Size Limited

Kathy Lehr, Bread Consultant and Instructor

Join Kathy Lehr, baking expert, in making some quick yet incredibly chewing pizza dough. You will learn to make the dough, and then head out to the Grilling Patio to create both savory and sweet pizzas. (yes, pizza can and should also be served for dessert!) **Smoked Salmon and Brie Appetizer Pizza, Four Season Pizza** (Quattro Stagioni - 4 pizzas in one) **Primavera (Garden Veggies and Chèvre** (chèvre is a goat's-milk cheese with a delightfully tart flavor) **Thai Chicken Pizza, and Fruit and Saint André Dessert Pizza** (Saint André is rich triple-cream cheese). You are welcome to bring wine.

SEAFOOD ON THE GRILL

Wednesday, June 9 * 6:30-9:00pm

\$48 * Demonstration

George Soos, Cooking Instructor

Seafood on the grill? You bet! Any fear you have of cooking seafood on the grill will be gone after learning basic techniques. Staff instructor George Soos will demonstrate three new seafood recipes plus a dessert right off the grill. Learn the simple basics for grilling shrimp and scallops with a **Shrimp/Scallop Kabob with a grilled Mango Chutney, Soy-Wasabi Marinate Salmon with a Chilled Rice Salad.** Thought walleye was only for frying? How about a **Grilled Whole Walleye** served with grilled **Pierogies** and **Spicy Slaw**? We'll find the best fruit available to grill and serve with ice cream. Dress for the weather and bring a bottle of your favorite wine.

A GUY AND A GRILL II

Monday, June 14 * 6:30-9:00pm

\$50 * Demonstration

David Chippi, Cooking Instructor

A Guy and a Grill returns with all new recipes and ideas to serve them with style! From seafood to dessert, you will enjoy adding new recipes to your summer meals. **Grilled Citrus Shrimp Skewers, Creole Salmon Cakes, Soy-Glazed Salmon over a pureed Garlic Chickpeas with Steamed Asparagus and Lemon-Basil Chicken with Oriental Vegetables.** A grilling session would not be complete without the popular **New York Strip Steak served with a Mushroom Cabernet Reduction Sauce** and roasted **Red Potatoes.** Dessert from the grill: **Grilled Pears in an Apple Sauce** with ice cream.

FATHER'S DAY GRILLING CLASS

Wednesday, June 16 * 6:30-9:00pm

\$48 * Demonstration

George Soos, Cooking Instructor

Does Dad need to hone his grilling skills? If so, then send him out to Laurel Run for an early Father's Day gift and we'll help him (and you) out! We'll fire up both the gas and charcoal grills and discuss techniques specific to each grilling method. We'll begin with a "Taste Test" of a standard **Rib Eye Beef Steak** prepared on each grill. Lamb takes on a whole new layer of flavor over fire and our **Marinated Lamb Chops** are simple and fantastic. We will conclude with the "**Ultimate Burger**" and George shares his secrets for the juiciest burger you've ever had. Send (or bring) Dad, a six pack of his favorite beer and we'll head out to the grill! **Rib Eye Beef Steaks with Grilled Corn Salsa, Marinated Lamb Chops with grilled Eggplant Salad, The Ultimate Burger with all the fixins**

AT THE GRILL: A FIREWORKS FEAST

Monday, June 28 * 6:30-9:00pm

\$48 * Demonstration

David Chippi, Cooking Instructor

July is meant to be fun on the patio and with maximum use of the grill. Get ready for the 4th of July and enjoy a fresh change of pace with these FOUR delicious recipes. Guests will love your **Marinated London Broil on crusty French Bread Baguettes, Grilled Cuban- Style Sandwiches with Red-skin Potato Salad, Blue Cheese Burgers with fresh cut-and-grilled Garlic French Fries and a fresh Mango Jalapeño Salsa.** Learn Dave's technique for fall-off-the-bone **Barbecue Ribs.** Top off the evening with **Crunchy Chocolate Surprise Cookie Sticks.**

FARM TO TABLE: Eating in Season

FARM TO TABLE: May
Asparagus, Rhubarb and Berry
Tuesday, May 18 * 6:30-9pm
\$40 * Demonstration
Chef Michael Edwards

The month of May will feature the first vegetables of the season: the delicate asparagus and the hearty rhubarb. Join Chef Edwards as he makes **Asparagus Crostini with Truffle Oil, Cream of Asparagus Soup, Farm-raised Chicken with Asparagus Risotto** and **Asparagus with Roasted Red Peppers**. The colorful and sour rhubarb offers **Rhubarb and Fresh Berry Cobbler** for dessert and a unique cocktail for the warm seasons, **Rhubarb Fool Cocktail**.

FARM TO TABLE SERIES: June
Peas, Broccoli and Berries
Tuesday, June 10 * 6:30-8:30pm
\$40 * Demonstration
Chef Michael Edwards

The summer season is in full swing and peas, broccoli and fresh summer berries are at their peak. Menu: **Pea Crostini with Herbs, Summer Pea Soup with Sweet Cream, Broccoli and Pea Waldorf-style Salad, Grilled Chicken Breasts with Pea Ravioli**. Dessert: **Summer Berry Gratin and Strawberry Napoleon**, made with layers of puff pastry.

FROM MARKET TO KITCHEN: Eating with the Seasons
Monday, June 21 * 6:30-9:00pm
\$48 * Demonstration

Chef Carmella Fragassi, owner La Campagna Restaurant

Shopping at the local farm market will help you find healthier, simpler ways to cook. When shopping for the restaurant I find what's in season at the farms and markets which in turn inspires the recipes and menu's I create for the week. My customers can't wait for the fresh zucchini blossoms (and neither can I as it always brings me back to my childhood). I will share with you some of the recipes that I use seasonally in the restaurant after shopping at the farmers market (and a few more depending on what is at the market!) **Fior di zucca ripieni** (Fried Zucchini Blossoms), **Arugula Salad with Honey-Drizzled Peaches, Organic Chicken with Red and Yellow Cherry Tomatoes, New Potatoes in Herb Vinaigrette**, and **Seasonal Fruit Dessert**. Learn to cook as they do at La Campagna

COOKING FROM THE GARDEN

Favorites from Laurel Run
Tuesday, June 29 * 6:30-9:00pm
\$48 * Demonstration

Marcia DePalma, Cooking Instructor

My vegetable garden is my "Fresh Pantry". I visit the garden daily to see what is at their peak and inspiration for dinner comes easily. In this last class of the summer, I will share my favorite recipes that we enjoy all summer long. **Sweet Poblano Peppers**, roasted, stuffed and baked (similar to chili rellenos), **Pasta alla Norma** with tomatoes, eggplant and pinenuts, **Chicken Tostados with fresh Salsas: Pica de gallo and Tomatillo Salsa, Grilled Vegetable Sandwich with Spanish Romesco Sauce**, and the longtime favorite, **Summer Spaghetti** with an uncooked fresh Tomato Sauce filled with basil, capers, and cheese. There will likely be more...if it's in we will cook it!

TECHNIQUE CLASSES

THE FRENCH CREPERIE

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

\$48 * Demonstration & Participation

Marcia DePalma, Cooking Instructor

Every French household makes use of crepes, 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 French crepe is quick to make and can even be frozen. Learn to make classic crepe batter and try your hand at making one! **Savory Crêpes** with the following fillings: **Ham, Cheese and Mushroom with Mornay Sauce; Smoked Salmon, Grilled Vegetables and fresh Dill Cream.** Dessert crêpes will be classic flambéed “**Crêpes Suzette**”, **Crêpes with fresh fruit and Whipped Cream, and Gâteau de Crêpes à la Normande**, stacked crêpes filled with apples and baked.

TECHNIQUES FROM A CHEF: Pork Tenderloin

Wednesday, April 21 * 6:30-9:00pm

\$48 * Demonstration

Chef David Lowe

The moist, low-fat pork tenderloin is quick cooking and can be turned into entrees suitable for weeknight meals or company. Chef Lowe will teach cooking techniques as he cooks up four delicious recipes. **Roast Pork Tenderloin with Orange-Rosemary Butter Sauce, Grilled Spice Crusted Pork Tenderloin with Sweet Potato, Banana and Jalapeno Mash, Gorgonzola Stuffed Pork Tenderloin with Hazelnut Sherry Cream Sauce, and Pork Medallions with Cherry-Madeira Sauce.**

VEGETABLE COOKERY & KNIFE SKILLS WORKSHOP

Tuesday, May 11 * 6:30-9:00pm

\$55 * Hands- On Workshop/Class Size Limited

Chef Beth Ringlein

You know you need to include more fruits and vegetables in your diet but just don't know how to clean, cut or cook them. In this hands on workshop, Chef Beth Ringlein will show you how to easily clean and prepare a variety of vegetables and just how a chef holds and uses a cook's knife. We will explore seasonal vegetables and include tips on shopping and storing them. Recipes: **Oven Roasted Leek and Root Vegetable Soup, Fresh Bruschetta with Tomato Concassé and Fire Grilled Bell Peppers. Spaghetti Squash Primavera with Roasted Garlic, Broccoli and Asiago cheese, Braised Mustard Greens with Pancetta, Dirty Brown Rice, Fresh Fruit Salad with Citrus Supremes, pineapple, and seasonal berries.** NOTE: please bring a cooks knife or Santoku to class.

TECHNIQUES FROM A CHEF: Salmon Cookery

Wednesday, May 19 * 6:30-9:00pm

\$50 * 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 recipes that will open up a new world of 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 cooking techniques for: **Pan-Roasted Salmon with Barbecue Beurre Blanc Sauce, Sake Steamed Salmon with Shiitake-Ginger Noodles, Sear-roasted Salmon with Citrus Butter Sauce, Almond-Crusted Grilled Salmon with Garlic Sauce and Cedar-planked Salmon.**

OUTDOOR COOKING/ DUTCH OVEN COOKING

DUTCH OVEN COOKING 101

Outdoor Cooking Demonstration

Tuesday, June 8 * 6-9:00pm

\$45 * Demonstration/Class Size Limited

Marcia DePalma, Cooking Instructor/International Dutch Oven Society member

Do you enjoy cooking over a campfire? If you have wanted to become the “Camp Chef” and cook more than hotdogs and beans, then this class is for you! Join me outdoors around the fire to learn how to use the versatile cast iron Camp Dutch Oven that can be soup pot, braising pot and bake oven. Enjoy Stewed **Chicken and Homemade Dumplings, Green Beans and Bacon, Buttery Hot Rolls** with **homemade butter** we will make, and **Blueberry-Peach Cobbler**, all baked in outside. You will receive a packet of information on caring for your Dutch Ovens with charts and recipes. Dress accordingly; class is outdoors by the Sage Cottage.

DUTCH OVEN COOKING: 2009 Blue Ribbon Winners

Outdoor Cooking Demonstration

Tuesday, June 22 * 6-9:00pm

\$45 * Demonstration/Class Size Limited

Marcia DePalma, Cooking Instructor/International Dutch Oven Society member

Would you like to take your cast iron cooking skills to the next level? Join us for a class that will feature the some of the “**Blue Ribbon Winners**” at the **2009 Dutch Oven Cook-off**. The Grass Run Chuck Wagon team took 1st Place with **Chicken Cordon Bleu with Rice Pilaf**. Laurel Run Pioneers took 1st Place with **Apple Crumb Pie, Pecan Sticky Buns, and Apple Gingerbread with Whipped Cream**. Last year we cooked 18 gallons of **Campfire Bean & Bacon Soup**. We will make a smaller pot for you to enjoy! Dress accordingly; class is outdoors by the Sage Cottage.

JR. CHEFS & KIDS IN THE KITCHEN

Teaching our young cooks valuable cooking skills will last a lifetime. In each of our classes we always stress kitchen and food safety, organization (mise en place) knife skills, and classic cooking techniques. Students are divided into age groups to insure the best learning environment. Class Size Limited in each class.

KIDS IN THE KITCHEN: Strawberries

Tuesday, June 15 * 10:00am-12:00Ppm

\$55 * Hands-On/ Make & Take

Ages 8 -11/Class Size Limited

Pastry Chef Ashley Black

It's June, summer vacation, and strawberries are in! Our Jr. Chefs will learn baking skills when making **Strawberry Shortcakes with homemade whipped cream, how to work with chocolate when making Chocolate Dipped Strawberries and make Strawberry Freezer Jam.** NOTE: Each student will take home a pint of strawberry jam and a dozen chocolate dipped strawberries.

JR. CHEFS: Two-Part Cooking Class

Thursday, June 17 * 10am-1:30pm

Thursday, June 24 * 10am-1:30pm

\$100 for series * Hands-On/Ages 12 & UP

Chef Beth Ringlein

We are proud to offer a class for the budding young chef of the family. This two-part workshop is for those who would like to learn more about cooking and gain confidence in the kitchen. Jr. Chefs will learn how to measure and mix **homemade baked goods, make real cheese sauce for the macaroni, cook a steak, grill chicken** like a pro, and make a few gooey **desserts.** Our students will learn how to read a recipe, follow the directions, measure and weigh ingredients, as well as learn some real culinary terms and preparations. Students must wear closed-toed shoes. Class size is limited.

JR. CHEFS: Homemade Pasta Workshop

Tuesday, June 22 * 10:30am-1:30pm

\$48 * Hands On/ Ages 12 & UP

Pastry Chef Ashley Black

Learn to make delicious **homemade pasta** and have fun in the process! You will mix, roll, and cut spaghetti on pasta machines. You will learn to cook it properly and serve it with **Marinara Sauce with Homemade Meatballs, Garlic Breadsticks** and a tasty **Salad with Italian dressing,** all homemade.

KIDS IN THE KITCHEN

Baking and Cupcakes

Tuesday, June 29 * 10:30am-1:00pm

\$48* Hands On/Make & Take/Ages 8-11

Pastry Chef Ashley Black

Kids love to bake and decorate cupcakes. In this class our chefs will learn proper mixing and baking, then learn simple decorating techniques for making a lovely cupcake. Each student will decorate ½ dozen cupcakes to take home. Recipes: **Chocolate Cupcakes, Red Velvet Cupcake with White Chocolate Whipped Icing, and Lemon Cupcakes.** NOTE: please bring a 9x13 pan to carry home your work. Light lunch served.