

# Winter/Spring Cooking Demo Schedule 2012

## SATURDAY, JANUARY 14

*Mediterranean Risotto*.....Harvey Perle

Risotto usually demands the cook's attention from start to finish which is why this hands-off version using Fagor's multi-cooker is so appealing.

## SATURDAY, JANUARY 21

*New England Clam Chowder*.....Kurt Chausse, *The Cafe*

This is Kurt's version of the American classic, rich and creamy. Paired with a salad and bread it becomes a hearty meal.

## SATURDAY, JANUARY 28

*Toffee Bread Pudding with White Chocolate Sauce*.....Margaret Welder

It's rich - sumptuous even - a dessert to make not only when you've got left-over bread but worthy of buying bread for the express purpose of having it left over.

## SATURDAY, FEBRUARY 4

*West African Palaver Stew*.....Joe Geha

Reminiscent of a traditional groundnut chop, it features sweet citrus and earthy nut flavors but differs from much of West African Cuisine in its use of tender pieces of savory pork.

## SATURDAY, FEBRUARY 11

*Deeply Chocolate Gelato with Strawberry Sauce*.....Becky Ringsby

Come and indulge yourself in rich, creamy, chocolate decadence! Gelato is a delectable Italian ice cream dessert that you can easily make at home...just in time to impress your Valentine! We will top off our creation of chocolatey-goodness with a bright and fresh homemade strawberry sauce. Yum!

## SATURDAY, FEBRUARY 18

*Pecan Chicken Casserole*.....Margaret Welder

Chicken tonight? Why not. For a new twist on a familiar family favorite you'll want to give this recipe a try - with dill or thyme.

## SATURDAY, FEBRUARY 25

*Italian Carnival Fritters*.....Beatriz Spalding

These sweet fritters are known all over Italy under different names and shapes. They are traditionally made during the carnival festivities and enjoyed with a glass of Marsala or Vin Santo wine.

**SATURDAY, MARCH 3**

*"Really Good Bruschetta"*.....Becky Ringsby

Good bruschetta is a lot more than chopped tomatoes and basil on toasted bread! Starting with homemade artisan bread, Becky will show you how to create a flavorful base for a variation of several thoughtfully-chosen toppings for an easy-to-eat appetizer or light entree.

**SATURDAY, MARCH 10**

*Tea Samplings & Spicy Nut-Tea Stir Fry*.....Marcus Johnson, Ames  
British Foods

Everyone knows the individual goodness of tea. How about using tea as an ingredient in your next dish? Marcus Johnson, owner, Ames British Foods will show us how to use tea in the Spicy Nut-Tea Stir Fry as well as have tea samples available for you to try.

**SATURDAY, MARCH 17**

*Shepherd's Pie*.....Andrea Moore

A Shepherd's Pie has always been and still is a staple of traditional Irish cooking. This is a tasty recipe using Irish butter and Irish cheddar that the whole family will enjoy.

**SATURDAY, MARCH 24**

*Almond Cream Pie*.....Margaret Welder

A layer of apples and thick drifts of almond cream, rich and yummy...what's not to love!