

Cookin Something Up Events



Sushi, Thursday June 14th, 6pm-9pm \$35.00 SOLD OUT

Enjoy sushi your way! You will be making your own sushi the way you like it. Enjoy salmon, tuna, crab and other favorites in your sushi rolls.

BBO with BoarCephusBBO, Thursday, June 21st, 6pm-9pm \$35.00

Learn from the best pit master in Dubuque County! Steve Geisz owner and pit master for BoarCephus Bar-B-Q www.boarcephusbq.com will teach you how to make the best meat in town. We will not only be making **Ribs and Pork Butt** but some delicious sides and dessert as well. Steve will have his rig to show-off as well as show you how it works. You will be going home with, not only a full stomach, but a whole lot of Bar-B-Q ideas.

Cooking Local: Summer Veggies, Thursday, June 28th, 6pm-9pm \$35.00

We will be using produce that is local and fresh from our local CSA box so the menu will be created the day of the class. This is a great class to learn about fresh, local products.

SUSHI, Thursday July 12th, 6pm-9pm \$35.00

Come hungry for sushi! This is a hands on class and you are the sushi master! You will make and eat your own sushi rolls so you decide what you want to add.

Mediterranean Summer, Thursday July 19th, 6pm-9pm \$35.00

Keeping it light the Mediterranean way!

Menu: Homemade Hummus and Pita Chips, Fresh Green Bean Salad, Saffron Chicken Kebobs, Marinated Sword Fish Kebobs with Tzatziki Sauce, and Olive Oil Cake with Fresh Fruit Compote

French Cooking, Thursday August 2nd, 6pm-9pm \$35.00

Mussels in White Wine, Roasted Chicken with Pepper Olive Oil and Thyme Sauce Served with Ratatouille, Pepper Spiced Strawberries over Brown Sugar Pie and Homemade Macarons

Moroccan Cooking, Thursday August 9th, 6pm-9pm \$35.00

Menu to follow

BBO with BoarCephusBBO, Thursday, October 18th, 6pm-9pm \$35.00

Learn from the best pit master in Dubuque County! Steve Geisz owner and pit master for BoarCephus Bar-B-Q www.boarcephusbq.com will teach you how to make the best meat in town. We will be making **Fried and Smoked Turkey, Smoked Sausage Dressing** plus delicious sides and a dessert as well. Steve will have his rig to show-off as well as show you how it works. You will be going home with, not only a full stomach, but a whole lot of Bar-B-Q ideas.

KIDS CAMP JULY 23rd – 28th, 10am – 1pm Monday through Friday \$140.00

Saturday Parents Picnic 11am – 1pm (ages 5-8)

Kids will enjoy making food from around the world in this week long kid's camp. Saturday is a day for the kids to show off and let you taste all the great things they learned during the week.

KIDS CAMP JULY 23rd – 28th, 3pm – 6pm Monday through Friday \$140.00

Saturday Parents Picnic 11am – 1pm (ages 9-12)

Please call 563-583-3761 to register for classes, catering, private parties and team building.

Cookin Something Up is located at 1640 JFK Rd. Dubuque, IA 52002. Check out our website for additional Events: www.cookinsomethingup.com. Let us help you with your last minute shopping needs: Gift Cards, Wine and Cheese Baskets, or customize the perfect basket for that hard-to-buy-for person.