

Gourmet Chef Cooking Classes April 2015

(D) Salmon and Chicken Dinner Party! \$45.00

Wednesday, April 8th 6-8 pm

Sue Willson of United Pantry will be making a delicious and healthy meal of 2 great proteins, salmon and chicken. Sue's recipes are always delightful and easy to create.

(D) Easy Italian with Antonella! \$45.00

Tuesday, April 14th 6-8 pm

Antonella was born and raised in Milan, Italy, and in tonight's class she will be making Tomato antipasto with goat cheese, Spinach frittata, and Chicken piccata.

(D) Comfort Foods by All Clad Cookware! \$75.00

**Bonus: Take Home an All Clad Lasagna Pan with Mitts and Cookbook!
Value:\$80.00**

Wednesday, April 15th 6-8 pm

Brent Smith from All Clad will be teaching the benefits of using stainless steel for baking and cooking, and Chef Paul Stroklund will be assisting by creating easy comfort foods that can be made using the lasagna pan each class participant will be taking home.

(P) Animal Crackers Kids Class \$35.00 Ages 7-12

Saturday, April 18 11:00-12:30 pm OR 2:00-3:30 pm Pick Your Session!

Our new chef Laurie Hegstad, a Home Ec. Teacher from Powers Lake, will be teaching the kids how to make animal crackers, animal shaped sugar cookies, and edible birds nests!

(D) Around the World with Wine and Food! \$50.00

Wednesday April 22nd OR Thursday April 23rd 6-8 pm Must be 21 to attend!

This month we are pleased to welcome Off The Vine owner Mike Johnson to showcase 4 different brands of wine and 4 appetizers that will pair perfectly with them.

April's wine of choice: Shiraz.

(D) Simply Delicious Breakfasts! \$45.00

Tuesday, April 28th, 6-8 pm

Janette McCoy from Gourmet Chef will be showing you how to make restaurant quality dishes for that special person in your life. She will be featuring frittatas, waffles with berry compote, and crepes with mascarpone filling and chocolate sauce.

Paid registration is required as seating is limited. There is a **two day** notification required for cancellation of a class for a refund. If **less than two days** is given for cancelling, you may find a friend or family member to fill your spot. Please inform us of food allergies upon registration.

Gourmet Chef, 122 South Main, Minot, ND 58701. 701-839-8928

www.gchef.com email gourmet@minot.com

Gourmet Chef Cooking Classes May 2015

(D) Advanced Sushi with Sue! \$45.00

Wednesday, May 6th 6-8 pm

Sue Willson, former owner of United Pantry, will be teaching new sushi recipes for those who have already attended the basic sushi classes. One of our most popular classes!

(P) Basic Teen Class! \$45.00 Ages 13-17

Saturday, May 16th 11:00-1:00 pm

Matt Hargrove from 10 North Main will be teaching young adults the basics of good cooking techniques in the kitchen in a fun and entertaining way!
They will be creating breakfast, lunch and dinner.

(D) Around Easy Italian with Antonella! \$45.00

Tuesday, May 19th 6-8 pm

Antonella was born and raised in Milan, Italy and she is here to share her knowledge and recipes for us. In tonight's class she will be creating fresh summer recipes, including Pasta alla Norma, and Eggplant Parmesan.

(P) National Hamburger Month Kids Class! Ages 7-12 \$35.00

Saturday, May 23rd 11:00-12:30 pm OR 2:00-3:30 pm Pick Your Time Slot!

Our new chef, Laurie Hegstad, is a Home Ec. Teacher from Powers Lake. She will be teaching the kids how to create the perfect hamburger, homemade French fries, and delicious smoothies!

(D) Simply Delicious Desserts! \$45.00

Tuesday, May 26th 6-8 pm

Janette McCoy of Gourmet Chef will be showing you how to create desserts that will have your friends and family thinking you spent hours in the kitchen! Included are recipes for Baked blueberry donuts with brown butter and cinnamon glaze, triple berry bread pudding with white chocolate, and a frozen dessert.

(D) Around the World with Wine and Food \$50.00

Wednesday, May 27th OR Thursday May 28th Must be 21 to attend! Pick your day.

This month we are pleased to welcome Off The Vine owner Mike Johnson who will be showcasing 4 different brands of wine and 4 appetizers that will pair perfectly with them.

May's wine of choice: Riesling

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