



Cooking at the Cottage

502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • www.cookingatthecottage.com • M - F 10 - 6, Sat 10 - 5

2015 SUMMER Cooking Class Schedule

ABOUT OUR COOKING CLASSES - Cooking at the Cottage is Louisville's premier cooking class destination. Winner of the Best of Louisville's 2011 Critic's Choice Award for our classes, we strive to make our classes a means of discovering the pleasures of the kitchen. Our instructors will share their knowledge, techniques and tips with you, giving you the confidence needed to make cooking a simple, fun and creative experience!

Whether you choose a demonstration or hands on class, bring your appetite, as you will have the opportunity to sample each dish that has been prepared. Whether you are a gourmet chef, seasoned home cook or don't know the difference between a stockpot and a sauté pan, you'll find classes that give you the confidence and skills to cook great food.

We offer a number of different styles of classes:

DATE NIGHT is a HANDS ON class, designed as a way for two individuals (a couple, two friends, girls night out, family members, etc) to enjoy an evening together, creating their own meal, socializing with others, and in the process, learning a thing or two! These classes are extremely popular, so sign up early to ensure your spot!

DEMONSTRATION is a class where the chef prepares each dish, step by step, as the students follow with a recipe packet and are encouraged to ask questions of the chef. You are served a large appetizer portion of each dish.

HANDS ON is a class where students work at tables, raised to counter height, use individual gas burners, knives cookware, etc. to prepare each recipe under the direction of the chef instructor. You will be served a large appetizer portion of what is prepared.

PARTIAL HANDS ON is a class that combines demonstration, lecture and taking a turn at making the "subject food" yourself under the direction of the chef instructor. You will be served a large appetizer portion of each dish.

BASIC TRAINING & INTERMEDIATE TRAINING are 6 week, hands on series, where students meet once a week to thoroughly explore various topics & techniques including basic knife skills, stock & sauce making, working with various proteins – beef, chicken, fish & seafood – pasta from scratch, to name a few. You will be served a large appetizer portion of what is prepared each evening.

GIVE A GIFT CERTIFICATE FOR A COOKING CLASS OR MERCHANDISE - Looking for that perfect gift? A gift certificate to a class, date night or for merchandise is the answer and can be purchased online!

HOW TO REGISTER – We have a fantastic line-up of classes coming your way, so choose your favorites and register early to insure your spot! We will be continuing to add classes to the schedule so check back often! You can **NOW REGISTER ONLINE** for your classes or call us at 502-893-6700 to make your reservation!

NEW CANCELLATION POLICY – Our cancellation & classroom policy has changed and is listed on the last page of this schedule; please take a moment to review before making your reservation.

Jung Classes

Tuesday, June 2nd • 6:30 – 9:00 pm • “Basic Training ~ Week #5 ~ Braising”

Wednesday, June 3rd • 6:30 – 9:00 pm • “Crazy for Crêpes” • Partial Hands On Class • Lelia Gentle – DreamCatcher Farm • \$55.00 The crêpe, originating in France, is a very thin pancake, usually made from wheat or buckwheat flour. It can be sweet or savory, rolled or stacked but is always delicious. The word, crêpe, is derived from the Latin word, *crispa*, meaning curled. Lelia will cover the basics of crêpes – demonstrating how to make a traditional crêpe batter, cooking the crêpes and finishing the crêpe in different ways, both sweet and savory. Perfect for an appetizer, light lunch, hearty dinner or a delicate dessert. Then you will try your hand at making these delicacies! Menu: Basic Crêpe Batter • Fresh Fruit Salsa Crêpe • Ham, Asparagus and Gruyere Crêpe • Steak, Spinach and Mushroom Crêpe with Balsamic Glaze • Fresh Strawberry Crêpe with Chocolate Sauce



Friday, June 5th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Risotto with Scallops, Country Ham and Asiago Cheese • Beef Tenderloin with Green Peppercorn Cognac Sauce and Roasted Vegetables • Cheesecake with Lemon Curd and Berries



Saturday, June 6th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Curried Chicken with Cashews and Raisins with Basmati Rice • Filet of Salmon Wellington with Saffron Cream • Bittersweet Chocolate Mousse with Toasted Meringue



Monday, June 8th • 6:30 – 9:00 pm • “Hearty Fresh Flavors ~ Plant-Based, Gluten-Free” • Demonstration Class • Mat Shalenko – June Health & Wellness • \$45.00 Enjoy your farmers market finds and learn how to prepare them in healthy and delicious ways. You will maximize the nutritional benefits without sacrificing any flavor. Menu: Quinoa, Kale and Cabbage Slaw • Roasted Asparagus with Dijon, White Beans and Cherry Tomatoes • Root Vegetable Salad with Hazelnuts and Balsamic Vinegar • Brown Rice and Broccoli Stuffed Peppers • Farmers Market Carrot Cake

Tuesday, June 9th • 6:30 – 9:00 pm • “Basic Training ~ Week #6 ~ Seafood”

Wednesday, June 10th • 11:30 – 2:00 pm • “Entrée Salad ~ A Meal in Itself” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00 Keep your kitchen cool during the heat of the summer by preparing a crisp, cool salad for dinner. Take it one step further and dine alfresco. Menu: Warm Sour Dough Bread Salad with Chicken and Pine Nuts • Grilled Salmon Salad with Dried Cranberries • Feta and Walnut Salad with Balsamic Dressing • Arugula and Spinach Salad with Prosciutto, Pears and Pecorino Cheese • Cleveland's Famous Cassata Cake

Thursday, June 11th • 6:30 – 9:00 pm • “Exploring Indian Curries” • Bhavana Barde – Bhavana Foods Catering • \$45.00 The common feature in curry is the incorporation of complex combinations of spices or herbs. Curries may be “wet” or “dry”, vegetarian or containing meat, poultry, fish, or shellfish. Come explore the similarities and differences in these dishes commonly referred to as curry. Menu: Red Curry ~ Traditional Indian curry ~ dry coconut, onions and spices with vegetables • Green Curry ~ Goan curry ~ fresh coconut, cilantro, ginger and spices with fish • Orange Curry ~ Tikka Masala ~ tomato and onion based creamy curry with chicken • Basmati Rice

Friday, June 12th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Lobster and Corn Chowder • Breast of Chicken stuffed with Chorizo and Queso Blanco with Tomato Vodka Sauce • Chocolate Mousse with Sauce Anglaise and Biscotti



Saturday, June 13th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: New Orleans Style BBQ Shrimp & Grits • Seared Beef Tenderloin with Sauce Diane • Chocolate Orange Cheesecake with Orange Marmalade Cream



Monday, June 15th • 6:30 – 9:00 pm • “A Tour of Italy ~ Basilicata” Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 We will be revisiting different regions of Italy on our second tour – complete with new dishes. This is the fifteenth of a series of monthly classes exploring the different regions of Italy! Basilicata is a somewhat forgotten region in Italy. It is the central most southern region of Italy and is relatively poor. The cuisine of the region is almost void of meat as a main course with the exception of goat, some wild mutton and quite a bit of the organ meat of the animals. Pasta is a staple here made fresh and homemade with water and semolina flour or corn flour. It is prepared, in what Italians will tell you, 100,000 ways. Red peppers are grown everywhere here and folks visiting will generally see them hanging out to dry at most households. It is used very often in the food here to add flavor and spice. Vegetables and all sorts of wild herbs that grow in the rocks of the landscape are often used here as well to make the meals more fragrant and flavorful. Menu: Grano al ragu ~ farro wheat in a spicy meat sauce • Melanzane al Forno ~ baked eggplant topped with a filling of bread, garlic, parsley, tomatoes, capers, olives and anchovies • Pollo alla Potentina ~ spicy bone in chicken stew • Strangolapreti Fritti ~ fried dough with a hint of lemon dusted with granulated sugar

Tuesday, June 16th • 6:30 – 9:00 pm • “Fish Tacos from the Grill” (held outdoors) • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$55.00 Grilling fish and seafood can be a challenge, when in fact it is not hard at all. Take the mystery out of working with a variety of different fish and seafood offerings and learn the secrets of making the perfect piece of fish, moist and flaky. We will talk about the ins and outs of cooking with charcoal versus gas and how to control the grill and its heat. After class, you will leave with a newfound confidence when you light up the grill. Menu: Grilled Shrimp and Goat Cheese Tostadas • Southwestern Tilapia Tacos with Charred Summer Vegetables and Cilantro Lime Sour Cream • Pan Seared Tuna Tacos with Mango Avocado Salsa • Chipotle Rubbed Salmon Tacos with Apple Cucumber Salsa • Grilled Branded Apples served over Cinnamon Ice Cream

KIDS CLASS! Thursday, June 18th • 11:30 – 1:30 pm • “Homemade Pasta – Kids Class” • Ages 7 – 12 years old • Hands On Class • Sandra Gugliotta – Dining Elegance Caterers • \$45.00 Learn to make pasta from scratch, work with a pasta machine and turn it into a delicious pasta dish you made yourself. Menu: Fettuccini with Cream and Butter (spinach optional) • Spaghetti with Meat Sauce



NEW CLASS! Saturday, June 20th • 11:30 – 2:00 pm • “Biscuit Bliss” • Demonstration Class • Brad Dillon – Brad’s Designer Breads • \$45.00 Biscuit making has intimidated more than a few, otherwise very competent, cooks and bakers. *GET OVER IT!* After a recent trip to the International Biscuit Festival, Brad is prepared to share the essential as well as the simple steps to guide you into “biscuit bliss”. The class will include a discussion of the best ingredients, techniques and equipment for biscuit assembly. Menu: the Simplest Biscuit Recipe Ever ~ only two ingredients • Olive Oil Biscuits ~ made with the assistance of the food processor • Buttermilk, Raisin, Cinnamon and Pecan Biscuits (almost as good as Brad’s Cinnamon Rolls) We will add some savory ingredients, some cheese and whatever else the class wants to use to “build out” the basic recipes.

NEW CLASS! Monday, June 22nd • 11:30 – 1:30 • “Mommy & Me Class” • Hands On Class • Jessica Jones – Love at First Bite • \$55.00 (1 adult & 1 child) • Ages 2 - 6 Please join us for our first “Mommy & Me” class at the Cottage. In this class you and your child will work together to create three selections; a perfect opportunity to learn some basic cooking skills but most of all to have a fun time and create memories. Menu: Fresh Fruit Skewers with a Yogurt Dipping Sauce • Mini Pizzas - on English Muffins with Cheese & Pepperoni • Classic Bread Pudding (when registering, please state your child’s age in the comment section)



Monday, June 22nd • 6:30 – 9:00 pm • “A Journey at Sea” • Demonstration Class • Patrick Roney – Seelbach Hilton • \$65.00 Please welcome Patrick Roney, Chef de Cuisine at the Oakroom Restaurant in the Seelbach Hilton for his first class at the Cottage! Fine dining never goes out of style and is a wonderful treat, so come with us as Patrick takes us on a Journey at Sea with this five course dining experience. Menu: 1st course (amuse bouche) ~ Cured Wild King Salmon, Soft Quail Egg, Crème Fraîche and Potato • 2nd course ~ Chilled English Pea and Avocado Veloute, Maine Lobster and Radish Salad • 3rd Course ~ Seared Georges Bank Scallop, Wild Mushroom Fregola and Mushroom Espuma • 4th Course ~ Surf and Turf ~ Striped Bass and Short Rib, Citrus Butter and Pinot Noir Jus • 5th Course ~ Chocolate Cremeaux, Pistachio Brittle and Kumquat

KIDS CLASS! Tuesday, June 23rd • 11:30 – 1:30 pm • “Crêpes are Fun – Kids Class” • Ages 7 – 12 years old • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$45.00 Crêpes are a very thin pancake and can be used in so many different ways, both sweet and savory. Learn to make the batter, cook and fill crêpes that are fun to eat. Menu: Nutella and Jam Crêpe • Ham and Cheese Crêpe • Strawberry Crêpe with Chocolate Sauce



Wednesday, June 24th • 6:00 – 9:00 • “Basics of Cake Decorating” • Hands On Class • Jessica Jones – Love at First Bite • \$55.00 Learn all of the basics of cake decorating. Some of the topics that will be covered in this class are assembly, filling, crumb coating and flat icing the cake, borders and piping techniques, coloring the frosting, making homemade buttercream frosting and much more. Each student will be provided with an 8 inch cake to decorate and take home to show off and enjoy! This is not a Wilton cake class...it’s SO much more! ***Ask for your supply list at signup. We offer these items for sale at the Cottage along with a 10% class discount on your purchase.



Thursday, June 25th • 11:30 – 2:00 pm • “Star Spangled Spread” • Demonstration Class • John Plymale • \$45.00 Gather family and friends together to celebrate the 4th of July. Enjoy this Star Spangled Spread before darkness falls and the sky is taken over by a dizzying display of fireworks. Menu: Deviled Crab Dip with Red, White & Blue Nachos • Arugula, Blueberry and Corn Salad • South Carolina Pulled Pork with Homemade Mustard BBQ Sauce • Grilled Ratatouille • Stone Fruit Summer Cobbler ~ peaches, plums, nectarines, apricots

Thursday, June 25th • 6:00 – 9:00 pm • “European Style Cookies” • Demonstration Class • Christina Singer – Chrissy Bakes! • \$45.00 A European style cookie is so different from the cookies we think of in the US. More delicate, not too sweet, filled with nuts and fruit or jam are just some of their characteristics. Once you have tried this style, you will be hooked. Menu: Praline Meringue Cookies • Pvodi (plum) Cookies ~ pockets of shortbread-like dough filled with jam • Ginger Cookies • Stars ~ Czech sugar cookies

Saturday, June 27th • 8:00 – 3:00 pm • “Private Event” • Hands On Class • Please note that the store will be closed during this event and will reopen at 3:30 pm for normal business.

Saturday, June 27th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Cheesy Grit Cakes with Seared Shrimp and Red Eye Gravy • Grilled Chicken Breast, Bacon and Penne Pasta with Sauce Puttanesca • Sweet Goat Cheese and Orange Scented Cheesecake with Citrus Crème Fraîche



KIDS CLASS! Monday, June 29th • 11:30 – 1:30 pm • “Fun Vegetarian Dishes – Kids Class” • Ages 7 – 12 years old • Hands On Class • Mat Shalenko – June Health & Wellness • \$45.00
Get into the kitchen and have some fun making great vegetarian dishes everyone will love! Menu: Zucchini Pasta with Pesto and Parmesan Tuiles • Greek Style Pizza with Cauliflower Crust • Strawberry Shortcake



KIDS CLASS! Tuesday, June 30th • 11:30 – 1:30 pm • “Healthy, Tasty and Fun – Kids Baking Class” • Ages 7 – 12 years old • Hands On Class • Sandra Gugliotta – Dining Elegance Caterers • \$45.00
Baking is so much fun. Learn to make goodies that are healthy too! Menu: Chocolate Chip, Almond and Coconut cookies • Fruit Balls with Nuts, Cherries and Dates or Prunes • Peanut Butter and Banana Muffins



July Classes

Wednesday, July 1st • 6:30 – 9:00 pm (held outdoors) • **“Grate Balls of Fire ~ Grilling” • Demonstration Class • John Plymale – Porcini • \$55.00** We are taking it outside so you can learn the techniques and secrets for grilling various mouth-watering meats, vegetables and fruits. We will talk about the ins and outs of cooking with charcoal versus gas, how to control the grill and its heat, cook meats to ensure desired doneness and how to know when it has been reached. Brining vs. Marinating will be explored as well as demonstrated. After class, you will leave with a new found confidence when you light up the grill. Menu: Skewered Beef Tenderloin Brochette • Curried Almond Couscous • Spicy Chipotle BBQ Chicken • Grilled Corn in Husk with Maitre d’hôtel Butter • Grilled Stone Fruit Skewers with Lemon Sorbet

Friday, July 3rd • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Tomato Artichoke Bisque • Salmon en Papillotte with Herbed Butter and Vegetables • Crème Brûlée



NEWLY DESIGNED 4 Week SERIES! Tuesdays, July 7th through July 28th • 11:30 – 2:00 pm • “NEW Daytime Basic Training” • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$330.00 for a Four Week course A four week series of HANDS ON training, guaranteed to have you cooking like a pro in no time! This class is designed for all students from the beginning cook to the cook who wants to fine-tune their skills and understand the “whys” of cooking! During this course, you will learn proper knife skills, stocks and basic sauce making, soups, salads, vinaigrettes, techniques such as sautéing, roasting, braising, slow roasting, pan frying, deep-frying and grilling. You will learn how to break down a whole chicken into individual pieces & how to truss meat correctly. You will learn about cooking beef, chicken, seafood, vegetables and starches. After this course, you will feel much more confident in the kitchen & motivated to try out new dishes and create your own recipes! Feel free to bring your cook’s knife and an apron to class each week, if you wish.



KIDS CLASS! Wednesday, July 8th • 11:30 – 1:30 pm • “Sushi Making – Kids Class” • Ages 7 – 12 years old • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$45.00 Making sushi is fun and easy once you know the tricks. We will make sushi rice; work with nori sheets to make both Inside Rolls and Outside Rolls. Menu: Hosomaki ~ a small cucumber roll • Futomaki ~ a large jumbo roll with five vegetables • Shrimp Outside Roll • Dessert Roll



Thursday, July 9th • 6:30 – 8:30 pm • “Private Event” • Hands On Class • Mike Cunha – Sullivan University

KIDS CLASS! Thursday, July 9th • 11:30 – 1:30 pm • “It’s Pizza Time – Kids Class” • Ages 7 -12 years old • Hands On Class • John Plymale – Porcini • \$45.00 Who doesn’t LOVE pizza??? Learn how to make different kinds of pizza in this fun class. Menu: Breakfast Pizza • BBQ Chicken Pizza • Build Your Own Pizza • S’mores Flatbread Pizza



Saturday, July 11th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Truffled Macaroni and Cheese with Parmesan Crust • Filet of Salmon stuffed with Roasted Vegetables and Shrimp • Chocolate Chip Pecan Bread Pudding with Chantilly Cream



Monday, July 13th • 6:30 – 9:00 pm • “Farm Fresh Jams and Sweet Breads” • Demonstration Class • Beth Fowle – Full Heart Farm • \$45.00 Many of you may know Beth from area farmers markets. Please join us in welcoming Beth for her first class at the Cottage! Preserve the fruits of summer by making homemade jam and jelly to enjoy later or give as gifts. Beth will walk us preparing various types as well as demonstrating the canning process that will make them shelf stable. She will show us how to make some amazing quick breads too. Menu: Plum Jam with Goat Cheese Crostini • Peach Basil Jelly with Stir Fry Veggies and Chicken • Red Onion Rosemary Jam with Lamb • Chocolate Zucchini Bread • Blueberry Buttermilk Muffins

Tuesday, July 14th • 11:30 – 2:00 pm • “Daytime Basic Training ~ Week #2 – Seafood”

Tuesday, July 14th • 6:00 – 9:00 • “Fun with Fondant & Advanced Piping Techniques ~ Cake Decorating” • Hands On Class • Jessica Jones – Love At First Bite • \$55.00 In this class you will learn how to create that beautifully smooth finish you’ve admired on many cakes. Fondant icing is the trick. You will frost, fill and cover your cake in fondant. In addition, you will learn how to make beautiful roses, writing techniques, a reversed shell border, Corneille lace, braided fondant border, using stencils and much more! Each student will be provided with a 6 inch double layer cake to decorate, take home to show off and ultimately eat. This is not a Wilton cake class...it’s SO much more! ***Ask for your supply list at signup. We offer these items for sale at the Cottage along with a 10% class discount on your purchase.



Wednesday, July 15th • 11:30 – 2:00 pm • “ABC...About Blueberries & Corn” • Demonstration Class • John Plymale • \$45.00 Take two of your favorite foods of summer and make a meal that features each in a unique way. That is what this class is all about. Join us; you won’t be sorry! Menu: Chipotle Blueberry Compote Spread, Goat Cheese and Sour Dough Toasts • Grilled Chicken Supremes with Fresh Corn Butter Sauce • Orzo, Fire Roasted Corn, Roasted Tomato, Crispy Bacon tossed with Arugula Pesto • Corn Johnny Cakes with Blueberry Chutney • Southern Plantation Banana Pudding with Fresh Blueberries

Wednesday, July 15th • 6:30 – 9:00 pm • “Volare Heirloom Tomato Dinner” • Demonstration Class • Josh Moore – Volare • \$50.00 Celebrate that glorious taste of sun warmed heirloom tomatoes picked fresh from the vine and brought straight to your table. From the Moore Farm comes a variety of these beauties, ready to be transformed into mouthwatering delights. Menu: Heirloom Tomato Tart ~ tomatoes, goat cheese, roasted garlic, parmesan cheese nestled in a flaky pastry crust • Volare's Infamous Heirloom Tomato Salad ~ tomatoes, cucumbers, red onion, feta cheese, fresh basil dressed with a red wine vinaigrette • Grilled Applewood Bacon Wrapped Shrimp with Homemade Heirloom Tomato Marmalade and Gorgonzola Polenta • Heirloom Tomato Gelato topped with Crumbled Candied Bacon and drizzled with a Balsamic Reduction

Thursday, July 16th • 11:30 – 2:00 pm • “Summer Vegetable Primer” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00 Properly cooked vegetables are the mark of a fine meal. A handful of green beans or a head of cabbage is easy to overlook when you are busy in the kitchen, but these deserve the same respect and attention as the roast they may accompany. And, like different varieties of fish or cuts of meat, every vegetable needs to be cooked thoroughly, tested for doneness and seasoned with care. Menu: Roasted Vegetable Antipasto with Herbed Chevre and Crostini • Shaved Carrot and Pear Salad with Curry Vinaigrette • Zucchini and Yellow Squash Ribbon Noodles with Basil Butter and Pine Nuts • Pesto Green Beans with Three Tomatoes • Red, White and Blue Frozen Torte with Buttermilk Poundcake

Thursday, July 16th • 6:30 – 9:00 pm • “Mexican Masa Madness” • Partial Hands On Class • Gail Crawford – Jefferson Community & Technical College • \$55.00 Learn how to use masa (corn flour) to make wonderful Mexican and Latin American street food. Menu: Arepas with Chicken and Queso Fresca • Tamales with Mole Amarillo and Pollo (chicken) • Tamales de Rajas ~ roasted poblano peppers • Tortillas with Carnitas and Tomatillo Salsa ~ twice cooked pork; slow roasted pork then fried • Empanadas with Chorizo and Potatoes • Sopes with Black Beans and Cotija Cheese • Guava Tart



Saturday, July 18th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Seafood Gratin with Horseradish Cream • Scallopini of Pork Schnitzel with Blue Cheese and Sour Cream • Flambéed Strawberry Shortcake served Warm



Monday, July 20th • 6:30 – 9:00 pm • “A Tour of Italy ~ Calabria” Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$50.00 We will be revisiting different regions of Italy on our second tour – complete with new dishes. This is the sixteenth of a series of monthly classes exploring the different regions of Italy! Sun, beaches and year round warm climate are characteristic of this region. Many dishes were oven baked here in olden days out of necessity and in modern times out of tradition. Years ago, many families didn't have ovens in their home, but rather would go to a community oven for preparation. Tomatoes, artichokes and olives have a great deal of presence in dishes from Calabria. Menu: Melanzane Sott'Olio ~ pickled eggplant on crusty bread • Risotto alla Calabrese ~ a rice dish with a hearty and slightly spicy meat sauce • Schiaffettoni ~ stuffed and baked maccheroni pasta with meat, sausage, salami and cheese • Costolette di Agnello alla Calabrese ~ lamb chops calabrese style with black olives, peppers, tomatoes, onions and parsley • Fichi Ripieni alla Sibarita ~ Stuffed Figs ~ whole dried figs stuffed with a mixture of nuts, cocoa, reduced grape juice (Mosto) & dried fruits, lightly baked and dusted with a cinnamon or clove powdered sugar

Tuesday, July 21st • 11:30 – 2:00 pm • “Daytime Basic Training ~ Week #3 – Beef”

Tuesday, July 21st • 6:30 – 9:00 pm • “Private Event” • Hands On Class • Mike Cunha – Sullivan University

KIDS CLASS! Wednesday, July 22nd • 11:30 – 1:30 pm • “Brighten Up Breakfast – Kids Class” • Ages 7 – 12 years old • *Hands On Class* • Sandra Gugliotta – Dining Elegance Caterers • \$45.00 Breakfast is the most important meal of the day but who said it can't be fun? Learn to make some wonderful dishes for your whole family. Menu: Sweet Potato or Pumpkin Pancakes with a Cream Cheese Topping • “Make Your Own Granola” using flavors like nuts maples syrup, honey, cinnamon, fruit etc. • Fun Baked French Toast with Chocolate Chips, Nuts and Marshmallows



Wednesday, July 22nd • 6:30 – 9:00 pm • “Our Own Garlic Festival” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00 The world's greatest food festival, The Gilroy Garlic Festival, is taking place July 24-26 in Gilroy, California, but we will be celebrating right here at the Cottage with more garlic than you ever thought could ever be put in one menu! Menu: Roasted Garlic Soup • Whole Bulb of Roasted Garlic to spread on Toasted Baguette slices • Forty Clove Garlic Chicken • Garlic Mashed Potatoes • Creamed Spinach Laced with Garlic • Garlic Ice Cream with Caramel Sauce

Thursday, July 23rd • 6:30 – 9:00 pm • “Farm Fresh Summer Eating ~ Plant Based, Gluten Free” • *Hands On Class* • Mat Shalenko – June Health & Wellness • \$55.00 As summer fruits and vegetables abound, take a trip to your farmers market, stock up and enjoy making new dishes with these treasures. Menu: French Green Bean and Potato Salad • Quinoa Corn Cakes with Heirloom Tomato and Avocado Salad • Blackberry, Peach and Watermelon Parfaits



Friday, July 24th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Fried Green Tomatoes with Shrimp, Scallops and Crab with Spicy Creole Sauce • Chili Orange Glazed Pork Tenderloin with Couscous and Sautéed Vegetables • Apple Raisin Tarte Tatin with Bourbon



NEW CLASS! Saturday, July 25th • 11:30 – 2:00 pm • “Really Great Cookies” • Demonstration Class • Brad Dillon – Brad's Designer Breads • \$45.00 If you can turn on your oven, you can bake lust worthy cookies. Brad has been collecting, testing and perfecting cookie recipes for years. This is your chance to benefit from Brad's quest to bake the perfect cookie. Learn about proper mixing techniques and how to make consistent sized cookies. Learn what small accents to a recipe can turn a good cookie into a memorable one. Menu: Best Chocolate Chip Ever • Peanut Butter/Oatmeal/Health Cookie • Lemon Ricotta Cookie with Lemon Glaze (light & dainty) • Orange Walnut Biscotti with Chocolate Glaze • Pumpkin Butterscotch Chip Cookie

Saturday, July 25th • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for two Menu: Bacon, Onion and Spinach Frittata with Black Pepper Cream • Seared Beef Tenderloin with Brandy Green Peppercorn Sauce • Apple Strawberry Cobbler with Vanilla Bean Ice Cream



Monday, July 27th • 6:00 – 9:00 pm • “European Tarts” • Demonstration Class • Christina Singer – Chrissy Bakes! • \$45.00 Learn to make an assortment of European tarts ~ perfect for an afternoon tea, shower, party of any kind or a special treat after dinner with a cup of coffee. Menu: Ganache Caramel Tart • Lemon Tart • Walnut Tart • Fruit Tart

Tuesday, July 28th • 11:30 – 2:00 pm • “Daytime Basic Training ~ Week #4 – Chicken”

Tuesday, July 28th • 6:30 – 9:00 pm • “Indian Street Food” • Demonstration Class • Bhavana Barde – Bhavana Foods Catering • \$45.00 Street food is sold by hawkers from portable stalls and people from all economic classes eat on the roadside almost round the clock. It is sometimes felt that the taste of street food is better than restaurants in the city. Menu: Onion Fritters ~ sliced onions deep fried and served with spicy green chutney, sweet dates and tamarind chutney • Aloo Tikki ~ spicy patties made with potato and peas served with spicy green chutney, sweet dates and tamarind chutney • Pav Bhaji ~ spicy mixed vegetables on buns served with onion, tomato and cilantro toppings

Wednesday, July 29th • 6:30 – 9:00 pm • “Tropical Temptations” • Demonstration Class • John Varanese – Varanese • \$55.00 A tropical breeze, the smell of the ocean, the warmth of the sand. Dishes from the tropics that will take you back to the islands. Menu: Tuna and Coconut Ceviche with Crispy Plantain • Jerk Mango Chicken Soup • Coconut Fried Scallops with Mandarin Marmalade and Vanilla Beurre Blanc Sauce • Pineapple Crème Caramel with Spiced Habanero and Rum Ice Cream

NEW KIDS CLASS! Thursday, July 30th • 11:30 – 1:30 pm • “Batter Up for Cupcakes – Kids Class” • Ages 7 – 12 years old • Hands On Class • \$45.00 Cupcakes are so much fun to eat but even more fun to make and decorate. Learn to make the batter from scratch, bake off and decorate cupcakes to take home. You will learn how to fill the cupcakes with a strawberry buttercream as well as some other fun decorating and piping techniques.



Thursday, July 30th • 6:30 – 9:00 pm • “Luscious Summer Pastas” • Demonstration Class • John Plymale • \$45.00 Light, fresh and flavorful best describes this array of summer pasta dishes. No matter the season, pasta is always a winner. Menu: Linguini con Vongole ~ linguini with clam sauce • Cappellini Basilico ~ cappellini with fresh pomodoro sauce, heirloom tomatoes and spinach finished with shaved Reggiano Parmigiano • Chicken Toscana ~ roasted chicken, marinara sauce, bell pepper, mushrooms, olives, onion and garlic topped with shaved Romano cheese • Asiago Gnocchi ~ gnocchi with spicy sausage, red, chili flakes and garlic tossed with pomodoro sauce and topped with toasted garlic bread crumbs and shaved asiago cheese

Friday, July 31st • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for two Menu: Wild Mushroom Gratin en Croute • Pasta with Shrimp, Scallops, Prosciutto Ham, Basil Pesto and Spinach with Tomato Cream Sauce • Pear and Mascarpone Cheese Tartlettes with Honey



Appliances furnished by:



NEW 2015 UPDATED

CLASS REGISTRATION & CANCELLATION POLICY

Cooking at the Cottage classes are a ticketed event, filled on a first-come basis and payment must be made at the time of registration. Online registration is NOW AVAILABLE, can be done in person or by phoning the Cottage at (502) 893-6700 (no emails). Payment is due at time of registration. We accept all major credit cards. If paying by Gift Card, please have your card, available since we will need the numbers printed on the back of the card. Please bring your card with you to class for redemption.

**REQUESTS FOR REFUNDS OR TRANSFERS MUST BE MADE
SEVEN (7) FULL DAYS PRIOR TO THE SCHEDULED CLASS.
WE ARE SORRY BUT WE CANNOT MAKE EXCEPTIONS.**

Cooking classes are like tickets to a performance, concert or sporting event: the show must go on, so we encourage you to send a substitute if you are unable to attend.

If you cannot attend class and can't find a substitute, please let us know anytime during the 7 day period before class and if we are able to sell your seat(s) from a waiting list, we will issue you a store credit to be used for another class (not merchandise) during the next 12 months.

Due to the availability of ingredients, sometimes the chef must substitute recipes in class or, because of time constraints, not every recipe scheduled is prepared. We will provide the class with a packet of written recipes but you are encouraged to make your own notes.

All classes are held in our classroom at Cooking at the Cottage, unless otherwise noted. Participation in a Cooking at the Cottage hands-on class places you in a typical cooking environment with inherent risk. By registering for a Cooking at the Cottage event, you agree to release Cooking at the Cottage and its staff, employees and contractors, from all liability arising from direct or indirect damages or injury. We reserve the right to substitute instructors in a given class, if necessary.

We want all of our students to have a great classroom experience so please arrive on time, keep talking to a minimum during class and silence your cell phone. You may wish to bring a sweater to class because the temperature in the classroom does vary.

If we cancel a class due to inclement weather or other unforeseen circumstances, you will be notified by phone or email as soon as the decision is made and full refund will be issued. However, if we hold a class, there will be NO REFUNDS or CREDITS due to the weather.

Don't forget ... all classes are held at Cooking at the Cottage, 3739 Lexington Rd., Louisville, KY 40207. Visit our website at www.cookingatthecottage.com & sign up for our newsletter, sent by e-mail twice monthly!

Thank you for your patronage, loyalty and friendship! We look forward to seeing you in our kitchen!

Mark & Linda