



# Cooking at the Cottage

502.893.6700 • 3739 Lexington Rd. Louisville, Ky 40207 • [www.cookingatthecottage.com](http://www.cookingatthecottage.com) • M - F 10 - 6, Sat 10 - 5

## 2015 - 2016 WINTER 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! We have **ONLINE REGISTRATION** for our classes or call us at 502-893-6700 to make your reservation! If you have a split payment or a store credit, please call the store to register.

**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.

## ~ ONLINE REGISTRATION ~

*is the best way to sign up for  
your favorite classes and is available 24 hours a day, 7 days a week!*

*Visit us at [www.cookingatthecottage.com](http://www.cookingatthecottage.com)  
to check class availability, register, join a wait list and much more!*

*Please note that effective January 2016 we will have a price  
increase on our classes due to rising food costs.*

---

### October Classes

---

*Just to review our OCTOBER Classes ~  
and then on to the NEW WINTER offerings!*

**Wednesday, October 7<sup>th</sup> • 11:30 – 2:00 pm • “From the Root Cellar” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00** Beets, turnips, carrots, parsnips, sweet potatoes, rutabagas, winter squash of all sorts...these are the vegetables that get us through the winter months. With all the greens disappearing from the local markets, we are ready to dig into hearty soups and other vegetable dishes. Menu: Homemade Vegetable Chips • North African Sweet Potato Soup • Roasted Root Vegetable Salad • Roasted Vegetable Pot Pie • Roasted Radishes and Carrots with Turmeric • Sweet Potato Cheesecake with Gingersnap Crust

**Wednesday, October 7<sup>th</sup> • 6:30 – 9:00 pm • “Hone Your Knife Skills” • Hands On Class • Ed Bartush – Wusthof Trident Cutlery • \$45.00** Whether you are just learning or need a refresher course, don't miss out on this class! Learn the ins and outs of choosing your cutlery, how to maintain the edges and the proper handling of each knife. You will learn the proper way to slice, dice, chiffonade, mince and even carve. Proper knife skills will give you much more confidence when working in your kitchen! Ask anyone who has taken this class – it's worth every penny! This class is offered only twice a year, so sign up early to insure your spot! (no meal will be served in this class, so eat a little something before you come) Remember, you get a 10 percent discount off all purchases on class night so if you have wanted to begin or add to your knife collection, this is a great time to do so! Look at our large selection of Wusthof cutlery; we have the lowest possible prices. (Remember, we have knife sharpening available!)



**Friday, October 9<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for TWO** Menu: Wild Mushroom and Truffle Macaroni and Cheese • Paella • Crepes with Banana Flambé and Nutella



**Saturday, October 10<sup>th</sup> • 11:30 – 2:00 pm • “Perfect Homemade Pizza” • Hands On Class • Brad Dillon – Brad's Designer Breads • \$55.00** While perfecting bread and scone recipes, and after taking a pizza class in Italy, Brad has been secretly perfecting a pizza dough recipe, or 2, for his own use, and the pizza making technique, which he is now prepared to share with the world. Pizza is the ultimate simple comfort food that everybody can love, when done right. Get over marina, mozzarella and pepperoni, and up your game with multiple types of cheeses (including Gorgonzola), sauces (fig jam anyone?), and fruits (apples and grapes), among other things. Use up that leftover salsa and andouille before it goes bad. Turn up the

Heat! Brad will give you the knowledge of how to properly mix, shape, and bake your own pizza. After this class, and with a little planning, on a work night, you should be able to get a pizza in the oven in 30 minutes, so you will have time to pour yourself a glass of wine and change your clothes before you eat. This is a hands on class, so wear something that looks good with flour on it, and a little sauce. You will mix dough to take home and bake later, and assemble a pie to take home and bake that day, or sometime soon. If you have any favorite ingredients to use on your own pizza, bring them along.



**Saturday, October 10<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for TWO** Menu: Manhattan Style Seafood Chowder with Garlic Herb Crostini • Boneless Pork Loin stuffed with Spinach, Feta Cheese and Toasted Pine Nuts • Poached Pear and Almond Bread Pudding topped with Cinnamon Crème Fraîche



**Monday, October 12<sup>th</sup> • 6:30 – 9:00 pm • “A Tour of Italy ~ Sardegna” • 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 nineteenth of a series of monthly classes exploring the different regions of Italy! Sardegna is known as the farthest away island from terra ferma. It is spoken of as a small world in which anything that is planted will grow. Its topography ranges from mountains to plains and ocean all around, caverns and grottos to the west and luxurious landscapes and emerald coastline to the North. In Sardegna each and every little town or city and each seaside has its very own tradition. As a result, the food is varied throughout the island as are the wines. Menu: Cicioni ~ Gnocchi of Sassari ~ homemade firm semolina flour gnocchi with a hint of saffron tossed in a meat sauce and loaded with grated pecorino cheese • Calamari Ripieni ~ Stuffed Grilled Calamari ~ fresh calamari stuffed with seasoned chopped tentacle salad tossed with anchovies, garlic, parsley, bread crumbs in a lemon marinated then grilled and seasoned with sea salt and pepper • Melanzane Arrosto ~ Roasted Eggplant ~ fresh small firm eggplant roasted whole and then halved and seasoned generously with salt, pepper, garlic, extra virgin olive oil and crushed red pepper • Bombas ~ Sardenga Style Meatballs ~ a mix of ground beef and veal mixed with garlic, parsley, bread crumbs and eggs then pan cooked in a fresh tomato and onion sauce • Bugnoletti di Patate ~ Potato Fritters (sweet dessert) ~ cooked and riced potatoes tossed with sugar, flour, eggs, lemon zest and salt then fried and served warm dusted with powdered sugar

**Wednesday, October 14<sup>th</sup> • 11:30 – 2:00 pm • “Celebration of Fall” • Demonstration Class • John Plymale – Porcini • \$45.00** Sunny days, crisp cool nights and rustling leaves are just some of the simple pleasures of fall. Call a friend, make a date and join us as we celebrate the season. Menu: Sweet Potato Hummus Dip with Pita Chips • Roasted Beet Salad with Blood Orange Vinaigrette, Goat Cheese and Toasted Pistachios • White Sausage Ragout over Orzo • Cookie Plate ~ Cashew Butter Cookies, Three Ginger Cookie and Chunky Cream Cheese and Macadamia Nut Cookie

**Wednesday, October 14<sup>th</sup> • 6:30 – 9:00 pm • “Introduction to Sushi” • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$65.00** In this class you will learn how to make proper Sushi Rice, how to select sushi grade fish, as well as a discussion of necessary ingredients and equipment. We will review all the different kinds of sushi including Maki Sushi (Hosomaki, Futomaki), Nigiri Sushi, Gunkan Sushi, Temaki Sushi, Oshi Sushi, Chirashi Sushi and Inari Sushi. Class will include hands on making of an Inside roll and an Outside roll. In class, you will sample our version of a Cucumber Roll, Salmon Skin Roll, Grilled Asparagus Roll, Ebi Nigeri, Spicy Squid Roll, Philadelphia Roll and a Dragon Roll with Eel. For dessert, we will have Fresh Fruit Splashed with Midori



**Thursday, October 15<sup>th</sup> • 6:00 – 9:00 pm • “Croissants, Danish & Turnovers” • Partial Hands On Class • Barbara Turner – Sullivan University • \$55.00** Nothing is more delicious in the morning with your coffee than a delicate French pastry. The art of Viennoiseries or French breakfast pastry is challenging but is well worth the effort. Viennoiseries are a type of leavened buttery puff pastry. It comes in three types, Croissant, Danish and Puff pastry. Menu: Croissants ~ a rich, flaky pastry so delicate it melts in your mouth • Chocolate Croissant ~ pains au chocolat ~ croissant dough wrapped around a delicious chocolate center •

Danish ~ similar to croissant dough, but with eggs and more dense than a croissant ~ delectable pastries filled with either cheese or cherry filling • Puff Pastry Turnovers ~ flaky handmade puff pastry with a sweet apple center and iced with a vanilla glaze



**Friday, October 16<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for TWO** Menu: Chopped Vegetable Salad with Ginger Vinaigrette • Herb Crusted Cod with Preserved Lemon and Capers • Pear Tart with Vanilla Ice Cream



**Saturday, October 17<sup>th</sup> • 11:30 – 2:30 pm • “Creepy Halloween Cookies ~ Cookie Workshop” • Hands On Class • Cathy Frederick – Cathy’s Designer Cookies • \$55.00** Learn to make a variety of spooky cookies, perfect for Halloween, to give your family and friends. Learn the techniques and tricks to work with royal icing, achieve the proper consistency as well as coloring the icing; you will learn the proper way to fill and use a piping bag for decorating as well as how to store leftover icing. Several different cookie decorating techniques, including the use of working with fondant and royal icing, outlining and flooding cookies will be covered in class. Cathy will share her recipes for Traditional Sugar Cookies, Gingerbread Cookies & Royal Icing. Visit Cathy’s website ~ [www.cathysdesignercookies.com](http://www.cathysdesignercookies.com) ~ and see some of her creations. Students will take home four cookies they complete in this class ~ a Spooky Haunted House • Spider Web with Spider • Harvest Pumpkin complete with Stem and Curly • Candy Corn. All tools, icings and cookies are supplied. *This class is always a sellout, so sign up early!*



**Saturday, October 17<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$95.00 for TWO** Menu: Caramelized Savory Onion Bread Pudding with Sauce Mornay • Grilled Chicken, Bacon and Penne Pasta Carbonara • Lemon Mousse Tartlettes with Crystallized Ginger and Toasted Meringue



**Monday, October 19<sup>th</sup> • 6:00 – 9:00 pm • “Bursting with Flavor ~ Homemade Infused Pasta” • Hands On Class • Sandra Gugliotta – Dining Elegance Caterers • \$55.00** Take fresh, homemade pasta to a new level by adding some of your favorite flavors resulting in a delicious infused pasta. Sandra, a first generation Italian American, will show us, step by step, how to make basic egg noodle pasta and infused pasta from scratch. Each student will prepare their pasta, from start to finish, and use the pasta machine to roll it out. Sandra will demonstrate how to use these pastas, one as an entrée and the other as a dessert. With this information, you will be able to create your own infused pasta varieties, only limited by your imagination. Menu: Pappardella con Limone ~ Lemon Infused Wide Egg Noodle Pasta ~ tossed with lemon, garlic butter, white wine, heavy cream and sautéed shrimp • Guanti Fritti con Arancio ~ Fried Pasta ~ infused with fresh orange juice; cut, fried and coated in a honey, lemon and cinnamon glaze topped with chopped walnuts



**Wednesday, October 21<sup>st</sup> • 6:00 – 9:00 pm • “Autumn European Tarts and Galettes” • Demonstration Class • Christina Singer – Chrissy Bakes! • \$45.00** European tarts and galettes with the flavors of autumn are perfect for entertaining or your Thanksgiving table. You will be amazed how these differ in taste from an American tart. Menu: Pear Frangipane Tart • Apple Lemon Tart • Rustic Cranberry Galette

**Thursday, October 22<sup>nd</sup> • 6:30 – 9:00 pm • “Hearty Indian Appetizers” • Demonstration Class • Bhavana Barde – Bhavana Foods Catering • \$45.00** When it comes to snacks and appetizers, Indian cuisine is special because cooking is considered an art in India as well as the variations of mixed cuisines that are present. Menu: Chole ~ Puri ~ garbanzo beans cooked in onion, tomato, ginger, garlic and spices served with poori bread • Spicy Potato ~ potatoes cooked in onion, ginger and spices served with puri bread • Puri Bread ~ Indian whole wheat fried bread • Raita ~ yogurt based cucumber and tomato dip



**Friday, October 23<sup>rd</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for TWO** Menu: Duck Empanadas with Chipotle Aioli • Seared Salmon with Orange Ginger Glaze, Couscous and Sautéed Vegetables • Classic Cheesecake with Orange Curd



**SAVE THE DATE! Saturday, October 24<sup>th</sup> • 10:00 – 3:00 pm • “Cooking at the Cottage’s 5 year Anniversary Celebration” • Details to come – this is not a class but a day filled with demos, give a ways, Wusthof Truck Show, tasty treats and much more! No need to register...just stop by!**

**Saturday, October 24<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for TWO** Menu: Seafood Creole in Flaky Puff Pastry • Boneless Pork Chops with Sun Dried Cherry Demi Glaze • Bourbon Marinated Fruit on Buttermilk Biscuits with Warm Sabayon



**Monday, October 26<sup>th</sup> • 6:30 – 9:00 pm • “Full of Fall Flavors ~ Plant Based Gluten Free” • Demonstration Class • Mat Shalenko – June Health & Wellness • \$45.00** Embrace fall with flavors that are uniquely those of the season. Hearty, nutritionally packed goodness sure to put a smile on your face. Menu: Roasted Butternut Squash and Lentil Chili • Salad with Pumpkin Seeds, Apple and Celery Root with Lemon Maple Vinaigrette • Mushroom Cauliflower Gratin • Tempeh Spaghetti Squash Puttanesca • Dark Chocolate Cranberry Oatmeal Pumpkin Bars



**Wednesday, October 28<sup>th</sup> • 6:30 – 9:00 pm • “Private Event” • Mike Cunha – Sullivan University**

**Thursday, October 29<sup>th</sup> • 6:30 – 9:00 pm • “Autumn Hues” • Demonstration Class • John Plymale – Porcini • \$45.00** Fill your table with foods synonymous of autumn and relish every bite of this wonderful time of year. Menu: Carrot Apple Soup garnished with Apples, Sour Cream and Cracked Black Pepper • Chicken Cordon Blue with an Apple Bourbon Glaze • Asiago Gnocchi with Brown Butter and Sage • Roasted Brussels Sprouts with Sautéed Apples, Bacon and Onion • Afro German Tea Room Apple Crisp with Cinnamon Ice Cream

**Friday, October 30<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for TWO** Menu: Shrimp and Crab Gratin with Horseradish Dijon Sauce • Pork Schnitzel with Lemon Caper Sauce • Bourbon Chocolate Pecan Tarts



---

## November Classes

---

**Monday, November 2<sup>nd</sup> • 6:00 – 9:00 pm • “Flaky Buttery European Pastries” • Demonstration Class • Christina Singer – Chrissy Bakes! • \$45.00** Rich, buttery, flaky layers that melt in your mouth unlike American pastries that are so sweet; perfect for the upcoming holidays. Learn the secrets of this yeast dough and the numerous ways it can be used to create a variety of luscious offerings. Menu: Buchteln ~ Bavarian/Austrian sweet swirls of yeast dough filled with apricot jam • Kouign Amann ~ a traditional cake from the Brittany region of France; a mix between puff pastry and danish, filled with jam • Walnut Roulade ~ yeast dough with walnut egg filling



**Wednesday, November 4<sup>th</sup> • 6:30 – 9:00 pm • “Naturally Sweet ~ Cooking with Sorghum, Honey, Molasses and Maple Syrup” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00**  
Join us as we explore these natural sweeteners and learn how to use or substitute them in cooking and baking. Did you know that there are three different types of sorghum as well as four different types of molasses? How are they similar and how are they different? We will taste each sweetener separately; afterwards we will taste and compare four different mini bran muffins – same recipe but each made with a different sweetener. Menu: Bruschetta with Gorgonzola Cheese and Honey • Beef Ribs with Sorghum Glaze • Salad of Whole Grain Sorghum, Oranges, Strawberries, Spinach, Pecans and Sorghum Vinaigrette  
• Maple Glazed Carrots, Turnips and Parsnips • Grandma's Classic Molasses Cookies

**Thursday, November 5<sup>th</sup> • 11:30 – 2:00 pm • "Pot Pie Perfection" • Demonstration Class • John Plymale - Porcini • \$45.00** The smell of a pot pie baking in the oven fills your kitchen with a comforting feeling and may evoke memories from childhood. Do you remember eating those frozen pot pies in the foil tins? If you thought those were good, then look out, you are in for a surprise! These dishes will knock your socks off! Best of all, a pot pie is the perfect way to use an assortment of leftovers cluttering your refrigerator with no one the wiser. Menu: Caramelized Pearl Onion, Angus Beef and Chianti Pot Pie • Pork, Yukon Gold Potatoes & Butternut Squash Pot Pie • Savory Turkey Pot Pie • Granny Smith Caramel Apple Pot Pie

**Thursday, November 5<sup>th</sup> • 6:30 – 9:00 pm • “How to Cook a Spatchcocked Turkey ~ The Fastest, Easiest Thanksgiving Turkey” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00**  
Okay...so this is a little different. You won't get that beautiful whole bird on your Thanksgiving table. Some might even say that a spatchcocked turkey simply *looks* wrong. Your alternative to that complaint is simply to carve it in the kitchen before bringing to the table, but the advantages are numerous...even and quicker cooking, juicier meat and crispy skin. Come join us and decide for yourself! Menu: Pepper Glazed Goat Cheese Gratin Appetizer • Spatchcocked Turkey • Rich Turkey Pan Gravy • Creamed Kale • Caramelized Vidalia Onion and Potato Gratin with Fresh Sage • Apple Brown Betty made with Brioche

**Friday, November 6<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for TWO** Menu: Lobster and White Truffle Macaroni and Cheese • Horseradish Dijon Crusted Pork Chops • Cheesecake with Peach Bourbon Compote



**Saturday, November 7<sup>th</sup> • 11:30 – 2:00 pm • “No More Pressure” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$45.00** Know when to use your pressure cooker? Sometimes it is used for saving time – like braising a pot roast in 30 minutes rather than 2 or 3 hours, or making beef broth in 20 minutes rather than 4 hours. Sometimes it is for better taste, like keeping all the natural juices in meats and vegetables. Sometimes it is for hard boiling fresh eggs so they will peel easily. And lastly, sometimes it might be for dessert because it can be made so quickly and easily. You decide...! Menu: Bacon and Blue Cheese Deviled Eggs • Classic French Onion Soup made with pressure cooker beef stock • Bitter Chocolate Pork Ribs with Black Beans • Hot and Sour Cabbage • Bread Pudding with Brandy Sauce.

**Saturday, November 7<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for TWO** Menu: Caramelized Onion Bread Pudding with Sauce Mornay • Chicken Breast Stuffed with Cured Ham and Swiss with Mushroom Veloute • Bananas Foster with Vanilla Bean Ice Cream



**Sunday, November 8<sup>th</sup> • 1:00 – 3:30 pm • “Gifts from Your Kitchen ~ Holiday Gifting Class” • Demonstration Class • Christina Faust – Cooking at the Cottage • \$45.00** It's that time of year again when thoughts turn to holiday gift giving. What is more special to receive than something that you made with that friend, teacher, co-worker, family member, etc. in mind? It is unique, special and I can assure you, won't be duplicated. Learn to make unique offerings, review the process of canning to make them shelf stable, get ideas on packaging and enjoy tasting these delicious treats. Menu: Bourbon Bacon Jam • Apple Date Chutney • Caramelized Onion Marmalade • Apple Cheddar Bread • Sweet and Spicy Snack Mix • Homemade Giant Fortune Cookies with Personalized Fortunes

**Monday, November 9<sup>th</sup> • 6:30 – 9:00 pm • “Southern Heat ~ New Southern Cooking Latin Style” • Demonstration Class • Anthony Lamas – Seviche & Cookbook Author • \$70.00** includes the class and a copy of his newly released cookbook, along with the opportunity to have it autographed! Finally, Anthony Lamas’ highly anticipated cookbook, *Southern Heat*, has arrived! He is spicing up the South—and now you can turn up the heat with the debut cookbook from the Food Network’s “Extreme Chef” winner and multiple James Beard Best Chef nominations. Learn to create the flavors of his renowned Louisville restaurant, Seviche—an intoxicating blend of his Latin roots with the down-home ingredients of the South. Not only can you hear the story of how these dishes came to be, but will have the opportunity to enjoy them as well. Menu: Spicy Black-eyed Pea Hummus • Lobster and Pumpkin Bisque with Fresh Goat Cheese • Roasted Vegetable Chimichanga with Butternut Squash Sauce • Kentucky Apple and Bourbon Pecan Bread Pudding

**Thursday, November 12<sup>th</sup> • 11:30 – 1:30 pm • “Private Event” • Hands On Class • Lelia Gentle – DreamCatcher Farm**

**Thursday, November 12<sup>th</sup> • 6:30 – 9:00 pm • “There’s a Chill in the Air” • Demonstration Class • John Plymale – Porcini • \$45.00** The crunch of fallen leaves, the smell of a fire burning in the fireplace, the crisp fall air are some of my favorite things about this time of year. Sit back and enjoy the flavors of the season. Menu: Smoky Pumpkin Soup with Toasted Pumpkin Seeds • Classic Caesar Salad with Homemade Asiago Croutons • Bacon Wrapped Pork Medallion with Calimyrna Fig Sauce • Roasted Cauliflower and Fontina Cheese Gratin • Carrot Cake with Cream Cheese Frosting

**Friday, November 13<sup>th</sup> • 11:30 – 2:00 pm • “Private Event” • Hands On Class • Lelia Gentle – DreamCatcher Farm**

**Friday, November 13<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for TWO** Menu: Crab Cakes with Pesto Cream Sauce • Seared Salmon with White Bean and Roasted Garlic Ragout • Bourbon Pecan Tartlettes with Chocolate Chips



**Saturday, November 14<sup>th</sup> • 9:00 – 3:00 pm • “Springerle & Molded Cookie Workshop” • 6 Hour Hands On Workshop • Connie Meisinger – House on the Hill Cookie Molds • \$120.00** For cookies that are too pretty to eat, learn techniques to properly make traditional European artisan cookies using both single and multiple image presses as well as rolling pins. In this *hands on class*, you will produce your own Springerle, molded gingerbread, Speculaas (think Windmill cookies) and luscious almond Frankfurter Brenton cookies. You will also learn a simple procedure for applying chocolate to the backs of the cookies. Beautiful additions to your holiday baking! Connie is the owner of House on the Hill, Inc., a company that provides working replicas of both historic cookie molds and newly designed and hand carved cookie mold designs. She started collecting the molds primarily as a baker of Springerle cookies and became interested in their history and art as much as their function. Since buying the business in 2002, Connie has expanded the range of cookie molds to include over 500 designs. She continues to find and develop molded cookie recipes. House on the Hill’s molds have been featured in Martha Stewart Living, Victoria, and other baking and crafting publications. Connie appeared on the Martha Stewart Show in December 2011. There will be a 30 minute break during this workshop for lunch ~ there are a number of restaurants within walking distance or feel free to bring your lunch.

**\*\*Bring a shiny aluminum cookie sheet to transport your cookies home to dry and bake.**



**Saturday, November 14<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for TWO** Menu: Shrimp and Truffle Macaroni and Cheese with Feta Crust • Seared Medallion of Pork with Sundried Cherry Gastrique • Chocolate Mocha Mousse with Toasted Meringue



**Monday, November 16<sup>th</sup> • 6:30 – 9:00 pm • “Delectable Holiday Appetizers” • Demonstration Class •** Sandra Gugliotta – Dining Elegance Caterers • \$60.00 One of my favorite ways to entertain is to have an appetizer buffet. Guests can mingle, nibble the night away, enjoy a variety of different flavor profiles and sip on a cocktail. However, the best part is that you are able to enjoy your own party and not spend the night in the kitchen and miss out on the fun. Here are some appetizer suggestions for just this type of party. Menu: Brie and Honey Canapés with Fresh Berries ~ sweet yet savory honey brie spread piped atop miniature toasts then garnished with a salted marcona almond and variety fresh berries • Shrimp Salad Cups ~ cut blanched fresh shrimp tossed with garlic, extra virgin olive oil, salt, pepper, freshly chopped scallions, celery, lemon juice and cut snow peas served in a Bibb lettuce bowl or Belgian endive boat • Tenderloin Toasts ~ seasoned and oven baked beef tenderloin, thinly sliced and served atop a slice of crusty bread topped with a whipped cream horseradish mayonnaise, a few leaves of tossed mescaline greens salad and garnished with a dollop of the mayonnaise then garnished with red peppercorn and fresh chives • Cucumber Chips with Curry Lime Chicken ~ fresh cucumber chips topped with a minced seasoned and sautéed chicken breast salad tossed with madras curry, fresh lime juice and zest, minced onions, celery and mayonnaise garnished with a radish half moon • Prosciutto and Cream Cheese Scallions ~ a fresh scallion wrapped in seasoned cream cheese spread and imported Prosciutto (or speck can also be used if a light smoky flavor is preferred) • Tart Cherry, Nut and Date Bites ~ dried tart cherries, minced with dried figs and almonds with a hint of oil rolled into bite size balls and covered in melted dark chocolate

**Tuesday, November 17<sup>th</sup> • 6:30 – 9:00 pm • “A Seat at the Italian Holiday Table” • Demonstration Class •** Josh Moore – Volare • \$65.00 Pull up your chair and let's begin this celebration with a seafood dish, traditionally be served on Christmas Eve during the Feast of Seven Fishes, and then move on to heavier Christmas dinner fare and classic cookies for dessert. Menu: Baked Clams with Garlic Butter and Herbed Breadcrumbs • Seafood Salad of Octopus, Mussels, Shrimp and Squid in a Citrus Vinaigrette • Lasagna Bolognese ~ layers of fresh pasta with a rich béchamel sauce, beef, pork and pancetta • Certified Angus Beef Braciola • Italian Fig Cookies

**Wednesday, November 18<sup>th</sup> • 11:30 – 2:00 pm • “I Say Potato, You Say Patato” • Demonstration Class •** Lelia Gentle – DreamCatcher Farm • \$45.00 With so many potatoes available to us today, sometimes it's difficult to choose from whites, reds, golds or even purples. We will discuss which potatoes to use for what application. From mashed, to scalloped, to roasted potatoes, find the perfect dish among these delicious potato recipes for your holiday dinner, or anytime! Menu: Potato Waffles with Smoked Salmon and Creme Fraîche • Spanish Potato Tortilla • Shepherd's Pie with Garlic Potatoes • Bubble and Squeak with Brussels Sprouts • Potato and Goat Cheese Gratin

**Wednesday, November 18<sup>th</sup> • 6:30 – 9:00 pm • “The Bountiful Table” • Demonstration Class •** Coby Ming – Wiltshire at the Speed • \$45.00 Everyone enjoys the versatility of a meatless menu and Coby knows how to do it in style! Incredible flavors abound with her unique ability to feature the bounty of this season. Menu: Brown Butter Poached Pears with Cottage Cheese, Aged Gouda and Walnuts • Quinoa Salad with Toasted Squash Seed Dukka and Yogurt Herb Dressing • Baked Eggs with Swiss Chard, Caramelized Spaghetti Squash, Roasted Pumpkin, Parmesan Veloute and Garlic Herb Toast • Bourbon Apple Scones with Maple Glaze

**Thursday, November 19<sup>th</sup> • 6:30 – 9:00 pm • “Let's Give Thanks ~ Plant Based/Gluten Free” • Demonstration Class •** Mat Shalenko – June Health & Wellness • \$45.00 Perfect for your Thanksgiving feast or a meal shared with good friends or family. Take this time to give thanks for all of the blessings in your life. Menu: Herb Roasted Pumpkin Seed and Nut Mix • Autumn Squash Ratatouille • Maple Quinoa and Cranberry Kale Salad • Tempeh Cornbread Stuffing with Haricot Vert, Sage and Mushroom Gravy • Dark Chocolate Pumpkin Cheesecake



**Friday, November 20<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class •** David Moeller – Sullivan University • \$95.00 for TWO Menu: Wilted Greens with Gala Apples, Chevre, Spiced Pecans and Hot Bacon Vinaigrette • Sautéed Chicken Breast with Chorizo Crust, Vodka Tomato Cream Sauce • Chocolate Mousse with Macerated Fruit





**Saturday, November 21<sup>st</sup> • 11:30 – 2:00 pm • “No-Knead Artisan Breads” • Demonstration Class •** Brad Dillon – Brad’s Designer Breads • \$45.00 Popularized by the Sullivan Street Bakery in New York, no-knead bread baking has revolutionized the ability of a home baker to produce a tasty, crusty loaf of bread with a minimum of mess and equipment. Forget the pre-ferments, impossibly expensive steam injection ovens and difficult folding techniques. With the four basic ingredients, patience and a Dutch oven, your friends will wonder if the bread you are serving them at your next dinner party was purchased at that popular crusty bread shop in town. It’s that good and easy! Menu: Basic French Boule • *new* Sundried Tomato-Kalamata Olive-Rosemary Loaf • Asiago-Garlic-Black Pepper Loaf • Cinnamon-Walnut-Cranberry Loaf • Irish Soda Bread • and suggestions for other variations

**Saturday, November 21<sup>st</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class •** Mike Cunha – Sullivan University • \$95.00 for TWO Menu: Savory Spinach and Parmesan Cheesecake • Filet of Salmon Stuffed with Crab and Shrimp with Saffron Cream Sauce • Warm Apple Raisin Cobbler with Cinnamon and Sweet Cream



**Thursday, November 26<sup>th</sup> • HAPPY THANKSGIVING!**

**Saturday, November 28<sup>th</sup> • 11:30 – 2:30 pm • “Festive Christmas ~ Cookie Workshop” • Hands On Class •** Cathy Frederick – Cathy’s Designer Cookies • \$55.00 The season is here, so please come and learn to make cookies too beautiful to eat! Some of the things you will learn in class are how to roll out and bake perfectly shaped cookies, several different cookie decorating techniques, including the use of royal icing, outlining and flooding cookies and the sanding technique. She will also share her recipes for Gingerbread Cookies, Traditional Sugar Cookies & Royal Icing. Visit Cathy’s website ~ [www.cathysdesignercookies.com](http://www.cathysdesignercookies.com) ~ and see some of her creations. Menu: Giant Santa with His Pack • Whimsical Snowman • Candy Cane • Frosty Snowflake *This class is always a sell out, so sign up early!*



**Saturday, November 28<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class •** Mike Cunha – Sullivan University • \$95.00 for TWO Menu: Goat Cheese and Wilted Spinach Quiche with Garlic Toast • Seared Beef Tenderloin with Brandy Cream Sauce • Chocolate Almond Crème Brulee



**Sunday, November 29<sup>th</sup> • 12:00 – 3:00 pm • “Nutcracker Ballet ~ Cookie Workshop” • Hands On Class •** Cathy Frederick – Cathy’s Designer Cookies • \$55.00 The season is here, so please come and learn to make cookies too beautiful to eat! Some of the things you will learn in class are how to roll out and bake perfectly shaped cookies, several different cookie decorating techniques, including the use of royal icing, outlining and flooding cookies and the sanding technique. She will also share her recipes for Gingerbread Cookies, Traditional Sugar Cookies & Royal Icing. Visit Cathy’s website ~ [www.cathysdesignercookies.com](http://www.cathysdesignercookies.com) ~ and see some of her creations. Menu: Nutcracker • Mouse King • Ballerina’s Tutu • Decorated Christmas Tree *This class is always a sell out, so sign up early!*



**Monday, November 30<sup>th</sup> • 6:30 – 9:00 pm • “Cast Iron Cooking & Care” • Demonstration Class •** Lelia Gentle – DreamCatcher Farm • \$45.00 Cast iron skillets may seem like an old fashioned choice in the kitchen, but this dependable cookware is a must in the modern kitchen. So if you have one of Grandma’s old cast iron pieces, treasure it even if it a rusted mess – you can certainly bring it front and center in your kitchen. Cast iron skillets conduct heat beautifully, go from stovetop to oven with no problem, have several health benefits and last for decades. Come join us to learn what and what not to cook in the cast iron skillet, how to clean and season your skillet and how to bring a neglected piece back to life. Menu: Corned Beef Hash and Eggs • Dutch Oven Old Fashioned Pot Roast • Creamed Corn with Crispy Bacon • Shaker Mini Corn Sticks • Jalapeno Cheddar Skillet Cornbread • Skillet Pineapple Upside Down Cake

**Please note that effective January 2016 we will have a price increase on our classes due to rising food costs.**

---

## December Classes

---

**Tuesday, December 1<sup>st</sup> • 6:00 – 9:00 pm • “Mastering the Perfect Holiday Pie” • Hands On Class •** Barbara Turner – Sullivan University • \$55.00 Come and learn, hands on, how to make the perfect pie crust, roll it out, shape it and make your own filled pie to take home to bake. You will learn to make a lattice crust, as well, for your pie. Different finishing techniques will be covered also so that your pie will be a masterpiece. Menu: Individual Cranberry Apple Pie with a Lattice Crust • Peanut Butter Mousse Pie with a Graham Cracker Crust • Chocolate Pecan Chess Pie



**Wednesday, December 2<sup>nd</sup> • 11:30 – 2:00 pm • “Must Have Holiday Breads” • Demonstration Class •** Lelia Gentle – DreamCatcher Farm • \$45.00 Everyone knows the holiday season is a time to enjoy cookies and cocktails, but you can't overlook the bread on the table. Delicious breads are a must-have for Christmas brunch and Christmas dinner. Plus, the tasty loaves are great gifts for friends, family, neighbors, teachers, and others on your gift list. Here is a delicious collection of a few quick breads and a few yeast breads -- sure to finish out your holiday menus and gift giving. Menu: A quick version of Stollen ~ Germany's traditional Christmas yeast bread; rich with dried fruit and topped with a confectioner's sugar icing • Mini Country White Loaves with Homemade Butter • Christmas Tea Ring • Homemade Whole Wheat Cinnamon Rolls • and everyone's favorite ~ Challah

**Wednesday, December 2<sup>nd</sup> • 6:00 – 9:00 pm • “Traditional European Desserts for the Holidays” • Demonstration Class •** Christina Singer – Chrissy Bakes! • \$45.00 A different twist on holiday baking; popular European desserts that are fun to make but even more fun to serve! Menu: Buche de Noel ~ sponge cake roll filled with chocolate buttercream • Meringue Mushrooms • Croquembouche ~ pate a choux puffs filled with cream and swirled with caramelized sugar, shaped into an edible tree • Vanocka ~ braided yeasted sweet bread with raisins and nuts

**Thursday, December 3<sup>rd</sup> • 2:00 – 5:00 pm • “Private Event” • Hands On Class •** Cathy Frederick – Cathy's Designer Cookies

**Thursday, December 3<sup>rd</sup> • 6:00 – 9:00 pm • “Festive Christmas ~ Cookie Workshop” • Hands On Class •** Cathy Frederick – Cathy's Designer Cookies • \$55.00 The season is here, so please come and learn to make cookies too beautiful to eat! Some of the things you will learn in class are how to roll out and bake perfectly shaped cookies, several different cookie decorating techniques, including the use of royal icing, outlining and flooding cookies and the sanding technique. She will also share her recipes for Gingerbread Cookies, Traditional Sugar Cookies & Royal Icing. Visit Cathy's website ~ [www.cathysdesignercookies.com](http://www.cathysdesignercookies.com) ~ and see some of her creations. Menu: Large Santa with His Pack • Whimsical Snowman • Candy Cane • Frosty Snowflake *This class is always a sell out, so sign up early!*



**Friday, December 4<sup>th</sup> • 3:00 – 6:00 pm • “Book Signing Event ~ Southern Heat ~ New Southern Cooking Latin Style” •** Anthony Lamas – Sevice and Cookbook Author will be at Cooking at the Cottage signing his newly released cookbook; books will be available for purchase at \$35.00 each. A perfect, personalized gift for the foodie on your Holiday shopping list!

**Friday, December 4<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for TWO** Menu: Duck and Caramelized Onion Empanadas • Seared Beef Tenderloin Tips en Vol au Vent with Green Peppercorn Cognac Sauce • Lemon and Mascarpone Cheese Mousse with Fruit



**Saturday, December 5<sup>th</sup> • 10:30 – 11:30 am • “Breakfast with the Grinch” • \$45.00** Have a wonderful Holiday breakfast with the one and only “Mr. Grinch”! Have breakfast at our “top your own homemade waffle bar” and enjoy Roast Beast (sausage links), Who Hash, Milk, Who Juice and Hot Coffee! Bring your camera and have your picture taken with the “Mean Ol’ Mr. Grinch”! *Each reservation includes two children and one adult or two adults and one child. For each additional child or adult from the immediate family, please add \$5.00 to the price of the breakfast.*

**Saturday, December 5<sup>th</sup> • 1:00 – 3:00 pm • “Private Event” • Hands On Class • Cathy Frederick – Cathy’s Designer Cookies**

**Saturday, December 5<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for TWO** Menu: New Orleans Style BBQ Shrimp on Soft Grits • Seared Breast of Chicken with Sundried Cranberry Demi Glace • Rich Semi Sweet Chocolate Tarts with Chocolate Cream



**Sunday, December 6<sup>th</sup> • 12:00 – 2:30 pm • “The Ultimate Gingerbread House” • Hands On Class • Josh Moore – Volare • \$85.00** A Holiday Tradition at the Cottage. Do you wish you knew how to bake, assemble, decorate and preserve the charming gingerbread houses you see in the magazines and on TV? Learn how as we go through the process, step by step, to create and decorate a masterpiece! Each student or family will make their own, large house to take home with them! Don’t miss out! Class is priced per house; this would apply to an individual, couple or family of four or less. *This class is always a sell out, so sign up early!*



**Monday, December 7<sup>th</sup> • 6:30 – 9:00 pm • “Happy, Healthy Holidays ~ Plant Based/Gluten Free” • Demonstration Class • Mat Shalenko – June Health & Wellness • \$45.00** When holiday time rolls around there is no reason to change your healthy eating habits in order to enjoy the flavors and foods of the season. With an extra bit of planning, you can celebrate the holidays in style! Menu: Sweet Potato Latkes with Apple Compote • Arugula Salad with Orange and Cranberries • Hearty Root Vegetable and Lentil Stew • Gingerbread Cookies • Peppermint Patty Bars



**Tuesday, December 8<sup>th</sup> • 6:30 – 9:00 pm • “Private Event” • Hands On Class • Mike Cunha – Sullivan University**

**Wednesday, December 9<sup>th</sup> • 6:30 – 9:00 pm • “A Festive Holiday Gathering” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$55.00** Dust off your dining room table, find that beautiful tablecloth and napkins you have vowed to use...sometime soon. Adorn the table with your good dishes, flatware, a lovely centerpiece and candles and host a holiday gathering that will have you swelling with pride. An evening not soon forgotten! Menu: Wild Mushroom Bisque • Standing Rib Roast ~ Prime Rib • Yorkshire Pudding • Beef Au Jus • Creamy Horseradish Sauce • Haricot Verts with Hazelnuts • Cranberry Orange Trifle

**Friday, December 11<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for TWO** Menu: Stone Ground Grits with Shrimp, Corn and Country Ham Hash • Pork Tenderloin with Grilled Onion, Peach, Bourbon Relish and Candied Bacon • Bread Pudding with Bananas and Pecans



**Saturday, December 12<sup>th</sup> • 10:30 – 11:30 am • “Breakfast with the Grinch” • \$45.00** Have a wonderful Holiday breakfast with the one and only “Mr. Grinch”! Have breakfast at our “top your own homemade waffle bar” and enjoy Roast Beast (sausage links), Who Hash, Milk, Who Juice and Hot Coffee! Bring your camera and have your picture taken with the “Mean Ol’ Mr. Grinch”! *Each reservation includes two children and one adult or two adults and one child. For each additional child or adult from the immediate family, please add \$5.00 to the price of the breakfast.*

**Saturday, December 12<sup>th</sup> • 1:00 – 4:00 pm • “Nutcracker Ballet ~ Cookie Workshop” • Hands On Class • Cathy Frederick – Cathy’s Designer Cookies • \$55.00** The season is here, so please come and learn to make cookies too beautiful to eat! Some of the things you will learn in class are how to roll out and bake perfectly shaped cookies, several different cookie decorating techniques, including the use of royal icing, outlining and flooding cookies, the sanding technique and. She will also share her recipes for Gingerbread Cookies, Traditional Sugar Cookies & Royal Icing. Visit Cathy’s website ~ [www.cathysdesignercookies.com](http://www.cathysdesignercookies.com) ~ and see some of her creations. Menu: Nutcracker • Mouse King • Ballerina’s Tutu • Decorated Christmas Tree *This class is always a sell out, so sign up early!*



**Saturday, December 12<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for TWO** Menu: Chicken and Sausage Creole in Puff Pastry • Sautéed Pork Schnitzel with Blue Cheese and Crème Fraîche • Pumpkin Cheesecake with Cinnamon Spiced Apples and Sweet Cream



**Sunday, December 13<sup>th</sup> • 12:00 – 2:00 pm • “Private Event”**

**Friday, December 18<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$95.00 for TWO** Menu: Fried Green Tomatoes with Shrimp and Andouille Sausage Etouffee • Pasta with Grilled Chicken, Spinach, Pancetta, Pine Nuts, Mushrooms and Pesto Sauce • Malted Waffles with Bananas Foster Topping



**Saturday, December 19<sup>th</sup> • 12:00 – 2:30 pm • “The Ultimate Gingerbread House” • Hands On Class • Josh Moore – Volare • \$85.00** A Holiday Tradition at the Cottage. Do you wish you knew how to bake, assemble, decorate and preserve the charming gingerbread houses you see in the magazines and on TV? Learn how as we go through the process, step by step, to create and decorate a masterpiece! Each student or family will make their own, large house to take home with them! Don’t miss out! Class is priced per house; this would apply to an individual, couple or family of four or less. *This class is always a sell out, so sign up early!*



**Saturday, December 19<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$95.00 for TWO** Menu: Bacon, Arugula and Tomato Frittata with Black Pepper Sour Cream • Salmon Wellington with Lemon Caper Veloute • Pumpkin Walnut Bread Pudding with Spiced Crème Fraîche



**Sunday, December 20<sup>th</sup> • 12:00 – 2:30 pm • “The Ultimate Gingerbread House” • Hands On Class •** Josh Moore – Volare • \$85.00 A Holiday Tradition at the Cottage. Do you wish you knew how to bake, assemble, decorate and preserve the charming gingerbread houses you see in the magazines and on TV? Learn how as we go through the process, step by step, to create and decorate a masterpiece! Each student or family will make their own, large house to take home with them! Don't miss out! Class is priced per house; this would apply to an individual, couple or family of four or less. *This class is always a sell out, so sign up early!*



**Friday, December 25<sup>th</sup> • MERRY CHRISTMAS!**

***Cooking at the Cottage will be closed December 25<sup>th</sup> through January 3<sup>rd</sup> and will reopen at 10:00 am on January 4<sup>th</sup>, 2016***

---

## January Classes

---

**Friday, January 1<sup>st</sup> • HAPPY NEW YEAR!**

**Monday, January 4<sup>th</sup> • 6:30 – 9:00 pm • “New Year, New You ~ Plant Based/Gluten Free” •** *Demonstration Class* • Mat Shalenko – June Health & Wellness • \$50.00 Focus on your body and soul this new year by trying new foods, making healthier choices and taking better care of YOU! It will payoff in a big way. Menu: Green Drink Reset • Coconut Curry Carrot Soup • Chickpea Salad in Cucumber Cups • Tempeh Veggie Stir Fry with Cauliflower Rice • Superfood Chocolate Balls



**Thursday, January 7<sup>th</sup> • 6:30 – 9:00 pm • “Southern Heat ~ New Southern Cooking Latin Style” •** *Demonstration Class* • Anthony Lamas – Sevice & Cookbook Author • \$70.00 includes the class and a copy of his newly released cookbook, along with the opportunity to have it autographed! Finally, Anthony Lamas' highly anticipated cookbook, Southern Heat, has arrived! He is spicing up the South—and now you can turn up the heat with the debut cookbook from the Food Network's “Extreme Chef” winner and multiple James Beard Best Chef nominations. Learn to create the flavors of his renowned Louisville restaurant, Sevice—an intoxicating blend of his Latin roots with the down-home ingredients of the South. Not only can you hear the story of how these dishes came to be, but will have the opportunity to enjoy them as well. Menu: Pickled Jalapeno Pimento Cheese • Baby Kale and Radish Salad with Smoked Bacon, Habanero Cornbread Croutons and Lemon Buttermilk Dressing • Chicken Tinga • Double Chocolate Espresso Brownie with Georgia Pecans ***(This would make a wonderful Holiday gift for your favorite foodie; you may pick up the cookbook in advance of the class to wrap and present; if this is done, however, cancellations will not be allowed.)***

**Friday, January 8<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class •** David Moeller – Sullivan University • \$105.00 for TWO Menu: Lobster and Corn Chowder with Chipotle Chilies • Pork Schnitzel with Cider Sauce, Wilted Greens and Roasted Potatoes • Warm Apple Tart Tatin with Ice Cream





**Saturday, January 9<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO Menu: Spinach and Artichoke Dip with Garlic Crostini • Beef Tenderloin Burgundy Style • Cinnamon Apple Cheesecake with Hazelnut Caramel**



**Monday, January 11<sup>th</sup> • 6:30 – 9:00 pm • “A Tour of Italy ~ Piemonte & Val D’ Aosta” • Demonstration Class • Sandra Gugliotta – Dining Elegance Caterers • \$55.00** We will be revisiting different regions of Italy on our third tour - complete with new dishes. This is the first of a series of monthly classes exploring the different regions of Italy! The largest city in this region of Italy is Torino or as we call it Turin. The region is best known for it’s world renown full body red wines & sparking white wines. Barolo, Barbaresco & Barbera are some of the most prized reds whereas one of the most popular whites is Asti Spumanti, although the Moscato whites from the city of Alba are more prized. The region is also famous for black truffles, which are available seasonally during the fall months. These are used to make salads, pasta dishes, risotto dishes etc. Menu: Cipollata Rossa Monferrina ~ fresh onion and red peppers seasoned and cooked together with a creamy spread atop garlic rubbed toasted bread • Angnolotti al Tartufo ~ truffle, beef and prosciutto filled homemade fresh pasta squares in a brown butter parmigiano sauce topped with truffles • Fondi di Carciofi con Spinaci ~ stuffed artichoke bases with sauteed and seasoned spinach • Costolette alla Valdostana ~ fontina and truffle stuffed breaded veal chops, seared in butter • Torta alle Nocciole ~ a hazelnut pound cake with a hint of lemon

**Tuesday, January 12<sup>th</sup> • 6:30 – 9:00 pm • “Basic Stock & Mother Sauces” • Partial Hands On Class • Whitney Fontaine – Private Chef • \$60.00** A great sauce begins with a great stock. This class will teach you the basics of making stocks from scratch as well as using these stocks to make the “mother” sauces. Menu: Chicken Stock • Veal Stock • Shellfish Stock • Roux • Béchamel • Veloute • Espagnole • Hollandaise & how to turn these mother sauces into smaller sauces such as Béarnaise • Mornay • Hunter Sauce • Supreme Sauce



**Wednesday, January 13<sup>th</sup> • 6:00 – 9:00 • “Basics of Cake Decorating” • Hands On Class • Jesica Jones – Love at First Bite • \$60.00** 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, show off and enjoy! This is not a Wilton cake class...it’s SO much more!

*Please arrive early, with your supplies, as we will begin promptly at 6:00 pm.*

\*\*\*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 and would be happy to put a kit together for you ahead of time; just let us know.



**Thursday, January 14<sup>th</sup> • 11:30 – 2:00 pm • “Bowls of Big Flavor” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$50.00** Whether vegan, vegetarian or carnivore, we have a big bowl of flavor for you. Warm up from the inside out, while enjoying new flavor profiles, served with plenty of fresh bread. Menu: Bean Soup with Herbed Polenta Dumplings • Red Lentil Soup with Greens and Tomatoes finished with Coconut Milk • Beef and Barley Stew with Roasted Vegetables • Irish Lamb Stew • Old Fashioned Apple Dumpling

**Friday, January 15<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO Menu: Risotto with Duck, Wild Mushrooms and Asiago Cheese • Steak Forrestiere with Roasted Vegetables • Chocolate Kahlua Ganache Tart**



**Saturday, January 16<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO Menu: Seafood Gratin with Horseradish Cream • Grilled Breast of Chicken, Penne Pasta with Sauce Puttanesca • Lemon Mousse with Vanilla Bean Scented Cream and Marinated Fruit**



**Sunday, January 17<sup>th</sup> • 2:00 – 4:30 pm • “Private Event”**

**Tuesdays, January 19<sup>th</sup> through February 23<sup>rd</sup> • 6:30 – 9:00 pm • “Basic Training 101” • Hands On Class • David Moeller – Sullivan University • \$525.00 for a Six Week course** A six 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. *Class is limited to 13 students, so sign up early to ensure your seat!*



**Wednesday, January 20<sup>th</sup> • 6:30 – 9:00 pm • “A Work of Art ~ Dinner at the Speed” • Demonstration Class • Coby Ming – Wiltshire at the Speed • \$50.00 Menu: to be announced**

**Thursday, January 21<sup>st</sup> • 11:30 - 2:00 pm • “Not Your Mom’s Mac n Cheese” • Demonstration Class • John Plymale - Porcini • \$50.00** Macaroni and cheese brings out the child in all of us; no matter how young or old. The perfect comfort food, as well as a one dish meal, paired with a crisp green salad and some crusty bread, it is sure to please the whole family. Menu: Italian Style Macaroni and Cheese • Southwestern Macaroni and Cheese • Pecan Smoked Bacon, Caramelized Onion and Fontina Macaroni and Cheese • Bacardi Rum Banana Cake with Cream Cheese Frosting

**Thursday, January 21<sup>st</sup> • 6:30 – 9:00 pm • “Introduction to Sushi” • Hands On Class • Lelia Gentle – DreamCatcher Farm • \$70.00** In this class you will learn how to make proper Sushi Rice, how to select sushi grade fish, as well as a discussion of necessary ingredients and equipment. We will review all the different kinds of sushi including Maki Sushi (Hosomaki, Futomaki), Nigiri Sushi, Gunkan Sushi, Temaki Sushi, Oshi Sushi, Chirashi Sushi and Inari Sushi. Class will include hands on making of an Inside roll and an Outside roll. In class, you will sample our version of a Cucumber Roll, Salmon Skin Roll, Grilled Asparagus Roll, Ebi Nigiri, Spicy Squid Roll, Philadelphia Roll and a Dragon Roll with Eel. For dessert, we will have Fresh Fruit Splashed with Midori



**Friday, January 22<sup>nd</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO Menu: Classic Caesar Salad • Shrimp and Andouille Jambalaya with Black Beans and Rice • Peach and Bourbon Bread Pudding**



**Saturday, January 23<sup>rd</sup> • 11:30 – 2:00 pm • “Best of Brad’s Designer Breads” • Demonstration Class • Brad Dillon – Brad’s Designer Breads • \$50.00** For those of you who don’t really want to watch Brad bake cookies or make muffins for 2 ½ hours, this class is for you! Brad will provide you with some blank canvass recipes for that moment when you absolutely, have to show up somewhere with a sweet or savory item that is both quick and lustworthy. This will let your creative side shine, and clean out the fridge or pantry. Remember all those blueberries you bought at the Farmer’s Market this summer? Put them in a muffin, and

use up that half bag of pecans that are looking for redemption in the back of the pantry. Look at the extracts in your pantry. Pull out the orange, and think about what do you like with it? How about a no-butter scone, with orange extract, coconut and almonds? Everybody loves the big cinnamon rolls, but there are many other uses for that dough; let's explore the endless possibilities. Make a biscuit faster than you can say Sister Schubert. (OK, faster than you can bake them.) Any special requests? Let us know, and we will see what we can do. Menu: Muffin • Scone • Biscuit • Cookie • Cinnamon Roll Dough Creation

**Saturday, January 23<sup>rd</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO** Menu: Seafood Pot Pie with Flaky Pastry Crust • Pork Medallions with Caramelized Onion Black Pepper Demi Glace • Cinnamon Peach Cobbler with Pecan Crumble



**Monday, January 25<sup>th</sup> • 6:30 – 9:00 pm • “Basic Fish Cookery” • Demonstration Class • Lelia Gentle – DreamCatcher Farm • \$60.00** January is always a time to renew our resolves to eat healthier, and of course, adding more seafood to our diets is certainly one way to do that. This class will highlight the health benefits of seafood and how to deal with different cuts of fish. Discussion will include how to select and store fresh fish as well as review fresh vs. frozen and learn how to get it done to perfection. Techniques of searing, baking and braising will be covered. Menu: Grilled Tuna with Wasabi Lime Soy Vinaigrette over Baby Greens • Sesame Salmon with Soba Noodles • Greek Style Cod with Feta, Black Olives and White Wine • Old Fashioned Lemon Meringue Pie

**Wednesday, January 27<sup>th</sup> • 6:00 – 9:00 pm • “Light & Luscious European Treats” • Demonstration Class • Christina Singer – Chrissy Bakes! • \$50.00** Lovely sweet treats to serve with a steaming cup of coffee, a light finish to a wonderful meal or a special treat. Light and not too sweet! Menu: Tiramisu • Jam Filled Roll • Whipped Cream and Berry Layered Chiffon Cake • Madeleines

**Friday, January 29<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • David Moeller – Sullivan University • \$105.00 for TWO** Menu: French Onion Soup Gratinee • Pan Roasted Salmon with Sauce Madagascar, Wilted Greens and Whipped Potatoes • Pear and Brie Cheese Tart Tatin with Brandy and Crème Fraîche



**Saturday, January 30<sup>th</sup> • 6:30 – 8:30 pm • “Date Night” • Hands On Class • Mike Cunha – Sullivan University • \$105.00 for TWO** Menu: Roasted Corn Chowder with Garlic Herbed Croutons • Seared Filet of Salmon with Vegetable Julienne en Papillote • Fresh Fruit with Warm Sabayon



***~ February Classes will be posted  
the First Week of January 2016 ~***

*Appliances furnished by:*



***Locally Owned and Operated***

***Do you need new appliances? Please visit our partner at  
Bonnycastle Appliances and let them know we sent you!***

## **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 email requests honored). 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. If paying with a split payment (gift card & credit card) or using a store credit, you must call the store to register.

**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](http://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*