

COOKING WITH WOLL: \$20
Friday, November 10, 2017, 6:30-8pm
Chef Mark Harris (Demo)

A company with first class quality long lasting non-stick coatings and provides the best cooking results. Come and learn about the Woll products and what makes them unique in terms of quality, reliability, design and function.

Menu:
Fried Eggs
Pan-seared Chicken Thighs
Stir-fry Vegetables



VITAMIX CLASS: \$15
Saturday, November 11, 2017, 10-11am
Chef Charlie Means

If you own a "Vitamix Machine" or would like to research your options, then please join us for a special class with Charlie. Learn how to create delicious and healthy meals, take home recipes for easy sauces, creams and smoothies.

KIDS SNACKS WITH APPLES: \$20
Saturday, November 11, 2017, Ages 6-12, 12-2pm
Chef Mary

Bring your kids down to make some tasty healthy snacks with the fruit of the season

Menu:
Easy Apple Turnovers
Chocolate Caramel Apples
Snickers Caramel Apple Salad
Apple Crumb Cake
Apple Frog/Apple Smiles

PRESSURE COOKING WITH KUHN RIKON: \$20
Saturday, November 11, 2017, 2-4:30pm
Chef Charlie (demo)

Who wants healthy meals with better taste and a faster cooking time? All of us! Please join Chef Charlie as he demonstrates how easy it is to use the Kuhn Rikon pressure cooker.

Menu:
Split Pea Soup
Chili
Hard-boiled Eggs
Sweet Potatoes

SIGN UP FOR ALL 3 HOLIDAY PREP CLASSES FOR \$75 A 15% SAVINGS

HOLIDAY SIDES: \$30
HOLIDAY PREP CLASS!
Monday, November 13, 2017, 6:30-8pm
Chef Angela

Holiday dinner sides with a new twist that will make any holiday table dazzle.

Menu:
Pumpkin Smoothies
Cream Cheese Mashed Potatoes
Roasted Brussels Sprouts with Cranberries & Balsamic Reduction
Green Beans - 2 ways



REGISTER ONLINE AT
COOKSONMAIN.COM

TACOS AND TEQUILA: \$45 (Must be 21+ to attend)
Friday, October 20, 2017 6:30-8pm
Chef Alyson

Grab a friend (or two, or three) for a fun night of cooking in our kitchen. We've even paired each taco with a delicious tequila drink to complement the menu! No dishes, no mess, and no cleaning - just a fabulous evening learning to cook some new dishes with your friends. Gather 'round our table for a much needed and delicious night out.

Menu:
Chili Lime Chicken, Fresh Guacamole paired with a Grapefruit Margarita
Chipotle Honey Glazed Grilled Shrimp topped with Charred Corn Salsa and Pasaña Lime Crema and paired with a Tequila Sparkly Blood Orange Cocktail.
Achiote Marinated Grilled Flat Iron Steak Tacos paired with a Tequila Traditional Margarita.



KIDS SOUP STARS: \$20
Saturday, October 21, 2017, 11am-1pm, Ages 5-16

As we head into fall, our thoughts turn to warm and comforting soups of the season. Kids, join Chef Aly in the kitchen to learn some delicious recipes to warm your belly in the winter.

Menu:
Homemade Bread Bowls
Chicken Pot Pie Soup
Creamy Tomato Basil Soup with Mini-Grilled Cheese
Strawberry Dessert Soup

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THANKSGIVING PIES AND DESSERTS: \$30
HOLIDAY PREP CLASS!
Tuesday November 14, 2017 6:30-8:00
Chef Joanne and Chef Mary

Master the art of pie making for the holidays. Using the flavors of the season, we'll show you how to make the perfect, flaky tender crust to be filled with custards, seasonal fruits, toasted nuts and chocolate. After all, there's always room for pie!



LEPSE: \$35
HOLIDAY PREP CLASS!
Thursday, November 16, 2017, 6:30-8pm
Chef Gary and Chef Norma

It's become a holiday tradition at Cooks on Main as it is for many of you. Learn the tips and techniques for making these Scandinavian flatbreads made from potato dough and baked on large flat irons.

COOKING WITH HAMMER STAHL: \$25 (Demo)
Friday, November 17, 2017, 6:30-8pm
Chef Bobby with Hammer Stahl

Hammer Stahl believes that a good life is nourished by good cooking! Join us as we welcome Chef Bobby as he teaches us how to use Hammer Stahl's multi-clad cookware.

Menu:
Chicken Parmesan with Spaghetti Squash
Mediterranean Poached Eggs
New York Strip al Fiorentina

IN STORE DEMOS WITH HAMMER STAHL
Saturday, November 18th, 2017 - No charge!
10:00 Eggs in Stainless...yes, it can be done!
12:00 Knife Skills and Pulled Pork Tacos
2:00 Cleaning your stainless steel pans
4:00 One Pot Meal with Hammer Stahl

COOKING UNDER PRESSURE WITH FAGOR
"More than the Instantpot": \$40
Tuesday, October 24, 2017, 6:30-8pm
Chef Alyson

Pressure cooking is the best way to feed your family healthy meals in less time. With a pressure cooker you can cook with less water and at a higher temperature so your food doesn't lose nutrients like it would with traditional simmering or boiling.

Menu:
Traditional Pot Roast
Red Wine Risotto
Cheesecake

BEER BITES \$40 (Must be 21+ to attend)
Wednesday, October 25, 2017, 6:30-8pm
Chef Alyson

Beer is the perfect partner to so many foods. In this class we will take recipes from the cookbook, Beer Bites, which holds tasty recipes and perfect pairings for brew lovers!

Menu:
Blue Cheese Biscuits with Ham and Pepper Jelly
English Bitter Ale Fish and Chips
Molasses Sticky Toffee Pudding

CAKE GIFT BOX \$30
Thursday, October 26, 2017 6:30-8:30pm
Chef Justine

Take your cake decorating to the next step. In this class you will decorate an 8" square cake and make it into a present. Bring a ribbon of your choice.

WÜSTHOF KNIFE SKILLS: \$25
Friday, October 27, 2017, 5:00-6:00 and 7:00-8pm
Fran with Wusthof

Cost of class goes towards purchase of a Wusthof product. Learn the basics and develop advanced skills when slicing, dicing, mincing, and chopping. Includes basics of knife maintenance.

WÜSTHOF KNIFE SKILLS: \$25
Saturday, October 28, 2017, 2-3pm
Cost of class goes towards purchase of Wusthof product. In-store demonstrations of day!



FALL COOKING CLASSES

COOKS ON MAIN

for the everyday chef



REGISTER ONLINE AT
COOKSONMAIN.COM

Join us in our kitchen!



We are so excited to introduce an exciting schedule of Fall classes in our brand new kitchen!

Our cooking classes and events are fun, social events perfect for a date or a girls' night out! Our chefs provide you with all the knowledge and hands-on experience you need to master delicious fare. We look forward to hosting you in our kitchen!

Because we plan our class experience based on attendance, our classes are non-refundable. However, participants may send someone in their place if unable to attend.

OLIVE OIL & VINEGAR 101: \$40
Friday, October 13, 2017, 6:30-8pm
Iris from OliveOil

Spend the evening with the co-owner and chef, Iris, exploring the distinguishing features of different oils and vinegars and their culinary features.

Menu:
Fresh Green Salad with Creamy Dressing
Marinated Tomatoes & Homemade Croutons
Rosemary Truffle Mashed Potatoes
Oil and Vinegar Marinated Steak
Grilled Lemon Asparagus
Spiced Italian Custard with Fresh Balsamic Berries

HEALTHY FAST FALL MEALS: \$40
Tuesday, October 17, 2017, 6:30-8pm

When your schedule gets so busy you need something quick and healthy, we're here to help you with some quick go-to recipes. Learn how to stock your pantry and be ready to cook healthy, fast meals.

Menu:
Roasted Chicken Thighs with Sweet Potatoes and Red Onions
Baked Pork Loin with Onion Applesauce and Spinach
Fall Vegetable Fajitas
Apple Crisp Cookie Cups

HALLOWEEN KIDS CLASS: \$25
Sunday, October 29th, Ages 6-12, 1:30-3pm

There is nothing scarier than boring snacks! Bring your spooky little chef in to have some Halloween fun.

Menu:
Green Worms and eyeballs
Finger Sticks
Purple Potom
Halloween Caramel Corn

REIDEL WINE EVENT: \$60 (Must be 21+ to attend)
Thursday, November 2, 2017 6:30-8pm
Free 4 piece Reidel Tasting set valued at \$110!

Come learn the science and mechanics behind Reidel glass with veteran Reidel glass instructor, Mari Beth taught by the best, premier crystal creators, Maximilian & George Reidel. So when people ask "Does shape matter?" You bet it does! Explore the reasoning behind the creation of these individual glass pieces firsthand in the sensory wine/glass experience.

Mari Beth will present a set of four Reidel glass shapes while leading you through a guided tasting of exquisite wines from around the globe! The best part? You will leave the class with a full set (4 glasses) of Reidel glasses! Sip a little and learn the magic and science of Reidel Glasses. Light appetizers will be provided.



HOLIDAY MAINS & STUFFING: \$30
Thursday November 9, 2017 6:30-8pm
Chef Duane (Demo)

A great turkey and tasty stuffing does not happen by accident! Learn the tips and techniques that make delicious happen.