



why sign up for a cooking class?



- meet new people
- fun with friends
- learn new techniques
- explore new tastes

the *Winter*
2010 schedule



Through a combination of practical advice and skill building lessons, you will discover that making delicious food at home is a true pleasure.

December

TUE	Culinary Ratios: Doughs and Batters	1
WED	Hearty Soups and Homemade Bread	2
THU	Healthy "Brown Bagging"	3
FRI		4
SAT		5
SUN		6
MON		7
TUE	Infused Vinegars and Oils	8
WED		9
THU	Comfort Foods - Meatloaf With Mac and Cheese	10
FRI		11
SAT		12
SUN		13
MON		14
TUE	Gifts From the Kitchen	15
WED	Comfort Foods - Beef Chili and Corn Bread	16
THU	Comfort Cooking - Bread Puddings	17
FRI		18
SAT		19
SUN		20
MON		21
TUE	Northern Italian Winter	22
WED		23
THU	<i>Christmas Eve</i>	24
FRI	<i>Merry Christmas!</i>	25
SAT		26
SUN		27
MON		28
TUE		29
WED		30
THUR	<i>New Year's Eve</i>	31

Great Gift Ideas

Cooking classes make great gifts ideas for anyone who loves to cook.

Gift certificates are available in store and online.

Culinary Ratios: Doughs and Batters *Tuesday, Dec 1 (6 PM - 9 PM) - \$40*

When you know a culinary ratio (*the proportion of one ingredient to another*), it's not like knowing a single recipe, it's instantly knowing a thousand. Come learn the culinary ratios for batters and doughs to make breads, cakes and cookies.

Hearty Soups and Homemade Bread *Wednesday, Dec 2 (11 AM - 2 PM) - \$40*

There's nothing more soothing in the cold of the winter than a nice, piping-hot bowl of soup. Crusty homemade French bread and a hearty soup is a meal in itself. Come learn the techniques to warm your winter soul.

Healthy "Brown Bagging" *Thursday, Dec 3 (6 PM - 9 PM) - \$40*

Looking for healthy and low-cost lunches to take to work? Here are some healthy lunch choices, and some can be made the night before to save time in the morning when you are trying to get the kids and yourself out the door!

Infused Vinegars and Oils *Tuesday, Dec 8 (6 PM - 9 PM) - \$40*

Infusing oils and vinegars is a simple way to improve your cooking. They add a great depth of flavor to salads, vegetables, or anything to which you add oil or vinegar. We will learn the techniques to safely prepare infused oils and vinegars at home.

Comfort Foods - Meatloaf With Mac and Cheese *Thursday, Dec 10 (6 PM - 9 PM) - \$40*

There's nothing like the pleasures of simple, delicious comfort food on a cold winter night. Join me as I add a few twists to these long-time comfort food favorites of meatloaf and macaroni and cheese.

Gifts From the Kitchen *Tuesday, Dec 15 (6 PM - 9 PM) - \$40*

Forget about gift certificates and socks. For a truly personal gift, share a holiday gift from your kitchen. From subtly spiced nuts to homemade granola, you'll find something to please everyone on your holiday gift-giving list this year.

Comfort Foods - Beef Chili and Corn Bread *Wednesday, Dec 16 (11 AM - 2 PM) - \$40*

Thick with beef, peppers, beans, and tomatoes, a lager-spiked chili is a meal in every bite. Pair that chili with corn spoon bread, or it's good enough to eat by itself, baked until golden and warm from the oven.

Comfort Cooking - Bread Puddings *Thursday, Dec 17 (6 PM - 9 PM) - \$40*

In these troubled times, bread puddings deliver the comfort we crave. Bread puddings, in various forms, are pretty universal in most Western food cultures. Join us as we create several sweet and savory styles to warm our winter souls.

Northern Italian Winter *Tuesday, Dec 22 (6 PM - 9 PM) - \$40*

In many ways more culturally Germanic, than Italian - Northern Italy differs from the rest of the Peninsula in a number of ways. Join us to make a feast of the winter ingredients of northern Italy including braised meats, egg noodles, plus dairy butter, cream and cheese.

January

FRI	<i>Happy New Year!</i>	1
SAT		2
SUN		3
MON		4
TUE	Comfort Foods - Chicken 'n Biscuits	5
WED	Warming Winter Soups	6
THU	Yankee Pot Roast Dinner	7
FRI		8
SAT		9
SUN		10
MON		11
TUE	Appetizers and Entertaining	12
WED		13
THU	Master of the Blade	14
FRI		15
SAT		16
SUN		17
MON		18
TUE	Greening Your Winter Blues	19
WED	Ratios: Many Soups from Two	20
THU	Half-Time Winners!	21
FRI		22
SAT		23
SUN		24
MON		25
TUE	Healthy Cooking for the New Year	26
WED		27
THU	Slow-Cooked Magic	28
FRI		29
SAT		30
SUN		31

Monthly Newsletter

Get the latest information about our cooking classes, new culinary products that we offer, and even some useful downloads.

It's Easy To Register

By phone: 616-842-2743

By web: www.realcoolcookingschool.com

By mail: 735 Washington Avenue
Grand Haven, MI 49417

Comfort Foods - Chicken 'n Biscuits

Tuesday, Jan 5 (6 PM - 9 PM) - \$40

No roundup of favorite comfort food would be complete without fried chicken, greens and flaky buttermilk biscuits. Join us to create this soul-warming southern favorite from scratch.

Warming Winter Soups

Wednesday, Jan 6 (11 AM - 2 PM) - \$40

There are few things as comforting as a steaming bowl of homemade soup,; but what nourishes your soul can also protect your heart. Come learn how to transform a basic broth into a cholesterol-lowering, blood-pressure-balancing meal.

Yankee Pot Roast Dinner

Thursday, Jan 7 (6 PM - 9 PM) - \$40

An American classic, pot roast is derived from early New England recipes that called for slowly simmering large cuts of meat in covered pots to elicit rich flavor and succulent tenderness. Join us as we prepare this traditional favorite.

Appetizers and Entertaining

Tuesday, Jan 12 (6 PM - 9 PM) \$45

A great way to socialize with your friends, without breaking the bank at a restaurant or bar, is to have a party at your own home. Start your party off right with one of these delicious quiches, creamy dips, or tasty tarts.

Master of the Blade

Thursday, Jan 14 (6 PM - 9 PM) - \$40

Learn the techniques to become confident with an array of cuts including slicing, dicing, mincing, chopping, julienne and segmenting. Also explore topics such as sharpening & honing, choosing the right knife for you and the differences in cutting boards.

Greening Your Winter Blues

Tuesday, Jan 19 (6 PM - 9 PM) - \$40

Trying to eat more vegetables? Nutrient-packed dark leafy greens are in season right now. Come learn how to pair them with judicious amounts of intensely flavorful ingredients—like feta cheese, bacon and walnuts—to balance their bitterness.

Ratios: Many Soups from Two

Wednesday, Jan 20 (11 AM - 2 PM) - \$40

Hearty soup making is a powerful tool for the busy week-day home chef. Served with home-made bread (from our "Secret to Easy Artisanal Bread" class) — they are a one-pot meal. Learn to make many soups from a single formula as the key to simplicity.

Half-Time Winners!

Thursday, Jan 21 (6 PM - 9 PM) - \$40

Everyone should have one signature dish for the game party. Chili, finger foods, appetizers—enjoy the game with family friends and good food. Learn some great party ideas in time for the big game.

Healthy Cooking for the New Year

Tuesday, Jan 26 (6 PM - 9 PM) - \$40

If you resolved to eat more healthful meals for the new year - this class is for you. We'll explore healthier cooking techniques and the uses of herbs, spices and other flavor enhancing ingredients.

Slow-Cooked Magic

Thursday, Jan 28 (6 PM - 9 PM) - \$40

Slow cooking is a form of magical alchemy, transforming tough, inexpensive cuts of meat into succulent meals with minimal effort. Join us to learn the secrets of mastering this time-saving technique.

Register early because class sizes are limited to provide you with the best hands-on experience.

An apron will be provided for your use during class. You will receive a generous sampling of the dishes prepared. You may bring a beverage of choice to enjoy with your dinner; we have glasses available.

Classes start promptly at the scheduled time so plan to arrive with enough time to sign in and pick up your recipe pack.

February

MON		1
TUE	The Amazing Pâte a Choux	2
WED	Saturday Morning Breakfast Upgrades	3
THU	Valentines Day Dinner	4
FRI		5
SAT		6
SUN		7
MON		8
TUE	San Francisco Cioppino	9
WED		10
THU	Comfort Foods - Louisiana Creole Gumbo	11
FRI		12
SAT		13
SUN	<i>Happy Valentines Day!</i>	14
MON		15
TUE	Cheesecake Perfection	16
WED	Comfort Foods - Potpie Dinner	17
THU	World's Best Carrot Cake	18
FRI		19
SAT		20
SUN		21
MON		22
TUE	Crab Cakes Three Ways	23
WED		24
THU	Many Ways of Rice	25
FRI		26
SAT		27
SUN		28

Register Early

Don't forget to sign up for cooking classes early because they fill up fast!

The Amazing Pâte a Choux

Tuesday, Feb 2 (6 PM - 9 PM) - \$40

Pâte a choux [paht ah shoo] is a versatile, steam-leavened, dough from which we will make éclairs, cream puffs and profiteroles (puffed sandwiches). A unique baking technique, Pâte a choux is a fundamental part of the cook's repertoire.

Saturday Morning Breakfast Upgrades

Wednesday, Feb 3 (11 AM - 2 PM) - \$40

Forget the bacon, the sausage, and the home fries. Take a crack at an egg dish with something a little more unexpected, but equally as delicious. Turn your Saturday morning breakfast into a meal fit for anytime with a few tasty add-ins.

Valentines Day Dinner

Thursday, Feb 4 (6 PM - 9 PM) - \$40

Skip the expensive restaurant this year and treat your significant other to a delicious, romantic dinner prepared by you right in the comfort of your own home. I will share the three tips to make a seductively, stress-free, meal this holiday.

San Francisco Cioppino

Tuesday, Feb 9 (6 PM - 9 PM) - \$45

Cioppino, San Francisco's answer to bouillabaisse, is made with a variety of the freshest seafood possible. Served with sourdough bread, it is truly the "Soul" food of the San Francisco waterfront and probably the city's favorite dish.

Comfort Foods - Louisiana Creole Gumbo

Thursday, Feb 11 (6 PM - 9 PM) - \$40

Gumbo is a Louisiana soup or stew which reflects and blends the rich cuisines of regional Indian, French, Spanish, and African cultures. Gumbo is the ultimate comfort food—it's good for the stomach, but also the soul.

Cheesecake Perfection

Tuesday, Feb 16 (6 PM - 9 PM) - \$40

There are few desserts that elicit as strong a sigh of delight as this finicky, cheese-based custard. But this delectable indulgence doesn't come easily; it takes patience, planning, and a few of the tips we will impart in this class.

Comfort Foods - Potpie Dinner

Wednesday, Feb 17 (11 AM - 2 PM) - \$40

Eating a potpie is the gustatory equivalent of curling up with your favorite blanket as you enjoy the familiar textures and flavors from childhood. Plus, Potpie is one of the most economical and easy dishes you can make.

World's Best Carrot Cake

Thursday, Feb 18 (6 PM - 9 PM) - \$40

A dark, moist, rich, carrot cake with cream cheese frosting is my personal favorite comfort food. Over 15 years ago, I took many months to perfect my current favorite recipe. I will share it with you as we make it together in this indulgent class.

Crab Cakes Three Ways

Tuesday, Feb 23 (6 PM - 9 PM) - \$45

As a Maryland native, I know there are as many ways to make crab cakes as there are crabs in the Chesapeake Bay. In this class I will show you three of my favorite ways to make these tasty wonders.

Many Ways of Rice

Thursday, Feb 25 (6 PM - 9 PM) - \$40

Rice is the most important grain with regards to human nutrition and caloric intake, providing more than one-fifth of the calories consumed worldwide by the human species. We will make several delicious dishes using rice and explore different varieties and preparation methods.

Register for class today!
realcoolcookingschool.com or 616-842-2743

735 Washington Ave. Grand Haven MI, 49417