

the

SPRING 2012 COOKING CLASS SCHEDULE

march
april
may



sponsored by



MARCH 2012

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3 <i>Knife Clinic</i>
4	5 <i>Pressure Cooking</i>	6 <i>Med Coast France</i>	7	8	9	10
11	12	13	14	15	16	17 <i>Pasta & Ravioli</i>
18	19 <i>Healthy Salads</i>	20 <i>Vietnamese Pho Bo</i>	21	22	23	24 <i>Weeknight Meals</i>
25	26 <i>Yogurt</i>	27 <i>Thailand</i>	28	29	30	31

Knife Sharpening Clinic

Saturday, Mar 3, 2012 (10 AM - 1 PM)

Visit the Cooking School from 10:00am - 1:00pm and have your knives professionally sharpened while you wait with our ChefsChoice™ Professional Knife Sharpener. \$3.50 per knife for any forged kitchen knife in good condition. Sorry, but we cannot sharpen Asian knives, serrated blades, hunting tools or kitchen shears.

Pressure Cooking

Monday, Mar 5, 2012 (6 PM - 9 PM) \$45

Modern pressure cookers are a safe and simple to use tool that should be in every busy cook's kitchen. Compared to traditional cooking techniques, they produce tender and well-developed flavors from tough, inexpensive meat cuts in a fraction of the time.

Mediterranean Coast of France

Tuesday, Mar 6, 2012 (6 PM - 9 PM) \$50

Named because it was the first Roman province outside of Italy, Provence is situated in southeastern France. The cuisine is the result of the warm, dry Mediterranean climate and the abundant seafood. The basic ingredients are olives and olive oil; garlic; sardines, rockfish, sea urchins and octopus; lamb and goat; chickpeas; and local fruits.

Fresh Pasta and Ravioli

Saturday, Mar 17, 2012 (11 AM - 2 PM) \$45

Ravioli doesn't have to be boring kid's stuff from a can. Making fresh pasta is surprisingly easy and nothing matches the flavor and texture. Learn to make fresh pasta, fillings, and sauce from scratch, and stuff ravioli for a meal sure to impress your family or guests.

Healthy Salads Year Round

Monday, Mar 19, 2012 (6 PM - 9 PM) \$45

Healthy, colorful and delicious salads offer an easy way to bring the best flavors of the seasons into your home. There's a huge selection of fresh salad greens available year round, along with seasonal fruits and vegetables at their peak in flavor and abundance. Get inspired with a new sense of possibility - your salads can follow the seasons all year round.

Asian Flavors - Vietnamese Pho Bo

Tuesday, Mar 20, 2012 (6 PM - 9 PM) \$50

Join me to make from scratch, Vietnamese *pho bo*, the nation's beloved beef noodle soup. Hot beef broth fragrant with lemon grass, ginger, and star anise is topped with paper-thin slices of sirloin and cooked with rice noodles in individual serving bowls.

Easy Weeknight Meals

Saturday, Mar 24, 2012 (11 AM - 2 PM) \$45

Sous vide cooking isn't just for gourmet meals. It's the perfect solution for families and busy lifestyles, allowing you to put simple, healthful meals on the table any night of the week. You can prepare food in advance when you have the time, and then turn it into a quick instant meal during the week.

Cooking with Yogurt

Monday, Mar 26, 2012 (6 PM - 9 PM) \$45

Yogurt is a wonderfully versatile ingredient that is packed with calcium, vitamins, and beneficial cultures. It can be substituted readily for sour cream, mayonnaise, heavy cream, oil, or butter, with far fewer calories or fat. Learn to use yogurt to add some zing to savories, sweets, salads, and soups.

Asian Flavors of Thailand

Tuesday, Mar 27, 2012 (6 PM - 9 PM) \$50

Thai food is one of the world's most highly regarded cuisines but still intimidating to some in the West. We'll demystify it by showcasing the ingredients and techniques used in some of our favorite Thai recipes. You'll see the exquisite contrast in taste and texture that results from blending hot, sweet, sour, and salty components.

GREAT GIFT IDEAS

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

Gift Certificates can now be purchased and redeemed online.



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APRIL 2012

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8 <i>Easter Sunday</i>	9 <i>Herbs & Spices</i>	10 <i>Souffles</i>	11	12	13	14 <i>Fondue</i>
15	16	17 <i>More Pasta & Ravioli</i>	18	19	20	21 <i>Wokking Around</i>
22	23 <i>Artisan Bread</i>	24 <i>Sushi</i>	25	26	27	28 <i>Tarts</i>
29	30 <i>Knife Skills</i>					



Cooking with Herbs and Spices

Monday, Apr 9, 2012 (6 PM - 9 PM) \$45

A primer on the world of herbs and spices and how to use them appropriately. We will explore the differences between fresh vs. dried herbs and whole vs. ground spices and how to use these flavor enhancers to make your food really explode.

Sweet and Savory Souffles

Tuesday, Apr 10, 2012 (6 PM - 9 PM) \$45

With its delicate texture and beautiful presentation, a good soufflé makes a great centerpiece for the dinner table. But the soufflé is a dish that has stumped many a great home cook. In this class, learn tips, tricks, and techniques for making a variety of sweet as well as savory soufflés that are great for any occasion.

Fondue Party

Saturday, Apr 14, 2012 (11 AM - 2 PM) \$50

Hosting a fondue party makes for a great evening where guests do the cooking and you get to enjoy yourself. Come to this class to learn some great fondue recipes, how much food to prepare, fondue etiquette, and more tips for a successful party.

More Pasta and Ravioli

Tuesday, Apr 17, 2012 (6 PM - 9 PM) \$45

There's nothing like the flavor and texture of handmade pasta and ravioli. In this extension of my first ravioli class, you will make colorful, flavored pasta and new fillings and sauce from scratch. Then we will make, stuff, and form ravioli for a memorable meal.

Wokking Around

Saturday, Apr 21, 2012 (11 AM - 2 PM) \$45

Thousands of years ago, Chinese cooks figured out how to prepare healthy food quickly using a simple, versatile piece of equipment: the Chinese wok. Come learn some exotic stir-fry and steamed recipes using this versatile cooking tool.

Secret to Easy Artisanal Bread

Monday, Apr 23, 2012 (6 PM - 9 PM) \$45

If you shy away from baking bread because it is too difficult and time consuming, have we got a secret for you! Making good artisanal bread at home is easy - without kneading, proofing yeast or high maintenance starters. We'll teach you the revolutionary secret of how to make your own French bread in about 5 minutes a day!

Sushi Rolls

Tuesday, Apr 24, 2012 (6 PM - 9 PM) \$50

Sushi is healthy, fun and easy to make at home, once you know the techniques. Learn to cook perfect sushi rice and make simple maki rolls using classic ingredients like cucumber, salmon, flying fish roe, and avocado with nori.

Sweet and Savory Tarts

Saturday, Apr 28, 2012 (11 AM - 2 PM) \$45

Versatile tarts can be dainty morsels to serve at a cocktail party, elegant showpieces for a dinner party, or perfect for casual meals. Learn to make great tart cust from scratch along with some terrific short cuts.

Knife Skills

Monday, Apr 30, 2012 (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 and honing, choosing the right knife for you, and cutting board differences.



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MAY 2012

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 <i>Tuscany</i>	2	3	4	5 <i>Spring Soups</i>
6	7 <i>Artisan Bread</i>	8 <i>Pad Thai</i>	9	10	11	12
13 <i>Mother's Day</i>	14 <i>Perfect Ribs</i>	15 <i>Greek To Me!</i>	16	17	18	19 <i>Spanish Paella</i>
20	21 <i>Rubs & Marinades</i>	22 <i>Gourmet Pizza</i>	23	24	25	26
27	28 <i>Memorial Day</i>	29	30			



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Spanish Paella on the Grill

Saturday, May 19, 2012 (11 AM - 2 PM) \$50

Paella is the extravagant, saffron-scented rice and seafood dish cooked in a wide, flat pan. In its native home of Valencia, paella comes in many forms, using the bounty of the sea. Paella cooked on the grill makes for a leisurely outdoor party.

Grilling Rubs and Marinades

Monday, May 21, 2012 (6 PM - 9 PM) \$45

Learn the essential techniques for grilling meat, chicken and fish. We'll cover what types of meat and seafood work best on the grill, how to use marinades and spice rubs to enhance flavor, and basic smoking techniques. We will grill pork, chicken and fish for main course dishes and vegetables for a side dish.

Gourmet Pizza on the Grill

Tuesday, May 22, 2012 (6 PM - 9 PM) \$45

If you've ever enjoyed wood-fired pizza, you know what great flavor a little smoke can add to your favorite pizza. We will cook and taste recipes for traditional favorites and not-so-traditional combinations that will jazz up your menu.

Springtime in Tuscany

Tuesday, May 1, 2012 (6 PM - 9 PM) \$50

This region of Italy is blessed with natural beauty and an amazing array of food products. We'll explore the region's cuisine by making dishes that are perfect for a mid-day meal or light supper.

Spring Soups

Saturday, May 5, 2012 (11 AM - 2 PM) \$45

Join me to create three exceptional soups that celebrate the food traditions of spring! Nothing takes the chill off like a bowl of hearty, rustic soup! Take home these recipes that you will savor throughout the year.

More Artisan Bread Secrets

Monday, May 7, 2012 (6 PM - 9 PM) \$45

Building on the basic "secret" in the first Artisan Bread class, we'll try some more advanced techniques for creating different breads in just minutes a day. We will make Rye Bread, Brioche, and Sourdough Bread.

Pad Thai

Tuesday, May 8, 2012 (6 PM - 9 PM) \$45

The complex flavors of Thai cuisine will literally explode in your mouth in this exciting hands-on workshop. Learn to make the spicy noodle dish that made Thai food famous.

Secret to Perfect Ribs

Monday, May 14, 2012 (6 PM - 9 PM) \$50

Beef, baby backs, or spares - ribs are the best way to show your BBQ skills. I'll show you the different cuts, sauces, rubs and a few shortcuts to leave class with the knowledge and confidence to make great ribs at home.

It's Greek to Me!

Tuesday, May 15, 2012 (6 PM - 9 PM) \$50

Greek cookery is the forerunner of Western cuisine. Influenced by the different cultures the with which Greeks interacted over the centuries, Greek cuisine is known for its prominent use of olive oil. Join us to create a great authentic Greek meal.

General Class Information

- Advanced registration and payment is required for all cooking classes. We cannot accommodate walk-ins, audits, or unpaid guests.
- You are welcome to bring your own beverage of choice. We have wine glasses and cork pulls available for your use.
- Visit our website at realcoolcookingschool.com for current available seating, registration, directions and additional class information.
- Popular classes fill quickly. We recommend early registration for classes that interest you.
- Classes are designed for adults, however minor children over the age of 16 are allowed with an accompanying paid parent or guardian.
- You may cancel your registration up to 1 week prior for an equal value class credit. No cash refunds. Cancellations within 1 week are not refundable, although you may have someone take your class reservation.

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