

# FOOD

## Hands-On Cooking Classes

Cook side-by-side with a professional chef and learn hands-on kitchen skills directly from the expert. If you are 18 years or older, we invite you to join us – to cook, chat and sharpen your skills.

*Menus are subject to change without notice*



### NOTE

Hands-on Cooking courses do not qualify for the discount “Tasting Menu” for Today’s Table.

### Stir Frying and Dumpling Techniques

#### NEW HANDS-ON

This class will take you on a culinary journey through Asia, while teaching specific techniques that will get you thinking like a chef. Recipes covered in class include: Garlicky Eggplant, Thai Chili-Basil Pork, Dan Dan Noodles, and Steamed Pork Dumplings. You will work in groups in this class, which is a mix of hands-on and practice demonstration.

**Tuition:** \$20 + general fee \$58. Total \$78

**GCUL 479-01** Tuesday, 6:30-9:30 p.m. September 19

### National Chile Month

#### NEW HANDS-ON

There’s more to chili than just ground beef and kidney beans! This class is filled with innovative recipes to add to your recipe box such as: Lamb and Black Bean Chili, Vegetarian Bean and Harvest Vegetable Chili, White Chicken Chili and a surprise dessert. You will work in groups in this class, which is a mix of hands-on and practice demonstration.

**Tuition:** \$20 + general fee \$58. Total \$78

**GCUL 486-01** Saturday, 1-4 p.m., October 7

### Olives, Lemons, and Za’atar

#### NEW HANDS-ON

Za’atar is a Middle Eastern spice blend used to flavor meats, olives, breads and vegetables. Discover how easy it is to prepare Za’atar at home and learn how to use it to flavor delicious recipes such as Falafel with Tahini Sauce, Za’tara Chicken Kebobs, and Israeli Salad. You will work in groups in this class, which is mix of hands-on and practice demonstration.

**Tuition:** \$20 + general fee \$58,. Total \$78

**GCUL 495-01** Tuesday, 6:30-9:30 p.m., November 7

### Get Ready for Holiday Entertaining

#### NEW HANDS-ON

Our chef’s recipes and hostess tips will inspire you to throw your own elegant holiday bash! We will cook: Latin Shrimp and Avocado Tortillas, Bruschetta with Mozzarella, Figs and Grilled Onions, Puff Pastry Appetizers, Cinnamon Sugar Chips with Eggnog Dip, and a complementary glass of winter sangria. You will work in groups in this class which is a mix of hands-on and practice demonstration.

*Students must be 21 years old and bring a valid driver’s license to class.*

**Tuition:** \$20 + general fee \$58,. Total \$78

**GCUL 499-01** Saturday, 1-4 p.m., December 2

