



# CLASS COOKING

March 2018 Newsletter

We just returned from a wonderful vacation in Hawaii. You're thinking warm weather and sunning on a beach, right? We were in Volcano and Kona, so the beaches are tiny- the big island is a big rock. Kona was warm as was the rain, but it was still nice to get away. We did work on our Mai Tai research and tiki hunting. We left 84° to arrive to 3" of snow. Not just snow, but 25 snow covered pink flamingos- very fun to return to such a sight! Now the flock has flown and I'm ready to get back to classes.



## March Classes



### **French Crepes**

**Wednesday, March 7th 10am \$65**

**Friday, March 9th 5:30pm \$80 (class is full)**

Crepes are very fun to make and you can fill them with anything. In this class we will be making two kinds of crepes and using them in three recipes, including a flaming dessert.

- **Four Cheese Crepe Envelopes with Parmesan and Tomatoes**
- **Buckwheat Crepes with Asparagus and Ham**
- **Baby Greens salad with Grapes, Blue Cheese and Hazel nuts with a Shallot Vinaigrette**
- **Crepe Suzette Flambé with Ice cream**



### **Irish Pub Party**

**Thursday, March 15th 10am \$65**

**Saturday, March 17th 5pm \$80 (class is full)**

Saint Patrick's Day is a fun time to celebrate pub foods. We will not have any green beer but the dishes will transport you to a neighborhood pub in Ireland or the UK.

- **Irish Pasties-** little hand pies filled with potatoes and beef
- **Scotch Eggs-** hard boiled eggs covered with sausage, then breaded and fried
- **Sausage Rolls-** sausage wrapped in puff pastry
- **Endive Salad with Walnuts and Blue Cheese, Honey Mustard Dressing**
- **Short Bread with Almond and Lemon**

### **April Classes**

**Dim Sum (all classes are full)**

**Tuesday, April 10th 10am \$65**

**Friday, April 13th 5:30pm \$80**

**Sunday, April 15th 4pm \$80**

Have you ever been out for Dim Sum and you want to try all of the dumplings that look interesting? For me, sometimes they're beautiful but I'm not sure what's in them. And I'm sometimes disappointed that I did not make a different choice. In this class we will be making some yummy dumplings and a spring roll. They will look beautiful and taste amazing!



- **Crispy Wonton Wrapped Shrimp**
- **Vegetable and Tofu Spring Rolls**
- **Pot Stickers with Chinese Sausage and Chicken**
- **Steamed Pork Buns**
- **Spinach and Ginger Dumplings**

## **Making Pasta**

**Wednesday, April 18th 5:30pm \$80**

**Saturday, April 21st 5pm \$80 (class is full)**

Pasta making may look hard but is actually quite easy and fun. I prefer hand-powered pasta machines, so everyone will be working in teams. The fresh pasta taste is definitely worth the extra time! This is a messy, fun class with students usually wearing flour to the dining table. We will be making two delicious sauces to go with the pasta, and a dessert to finish the meal.



- **Fresh Pasta**
- **Basil Pesto Sauce**
- **Marinara Sauce with Italian Meatballs**
- **Vanilla Bean Panna Cotta with Berries**

## **May Classes**

### **Spanish Paella Party**

**Friday, May 11th 5:30pm \$80 (class is full)**

**Wednesday, May 9th 5:30pm \$80**

The Paella classes in January sold out so fast I'm offering it again for those of you that missed it. This is my traditional paella recipe made the way we had it while living in Spain. Paella is like casserole- once you have the technique you can make it your own with what you like.



- **Paella Valencia-** rice, chorizo, chicken and shellfish
- **Pan con Tomate-** tomato garlic bread
- **White Bean Salad-** beans, cucumber, tomatoes, and mint
- **Ensalada Mixta-** chopped salad, tomatoes, cucumber, olives, and capers with smoked paprika dressing
- **Torta de Santiago-** almond-lemon cake



### **Turkish Feast**

**Wednesday, May 23rd 10am \$65**

**Friday, May 25th 5:30pm \$80**

We have been enjoying Turkish food since hosting and exchange student many years ago. Burcu cooked for us and I learned a lot about the cuisine from her. Then we visited a few years ago and I understood why this cuisine is so special. We will be making some of my favorite dishes.

- **Manti-** lamb-filled dumplings served with garlic yogurt and spiced butter
- **Mahmudiye-** chicken braised with onions, dried fruit and saffron
- **Rice Pilaf-** with nuts, currants and herbs
- **Tomato salad with Tarragon and Feta**
- **Turkish Coffee Pots de Creme**

### **June Classes:**

#### **Thai Flavors**

**Sunday, June 3rd 4pm \$80**

**Tuesday, June 5th 10am \$65**

Everyone loves Thai cuisine but often we do not feel comfortable making it at home. This class will give you the confidence and recipes to make it yourself. We will be making the curry paste but there are some great premade pastes out there to make these dishes even easier if your short on time.



- **Red Curry with Seafood-** whitefish, squid and shrimp
- **Green Curry Chicken**
- **Red Curry Green Beans**
- **Thai Eggplant with Lime, Fish Sauce and Mint**
- **Thai Fried Pineapple with Vanilla Yogurt**



## Mexican Brunch

Wednesday, June 13th 10am \$65

Friday, June 15th 5:30pm \$80

Brunch is my favorite meal and I love Mexican food, so combining the two makes for the perfect meal!

- Huevos Rancheros- tortillas, eggs, sauce and spicy beans
- Spicy Black Beans with Chorizo
- Baked Breakfast Chili Rellenos
- Sopaipillas- fried dough with cinnamon sugar
- Jicama, Cucumber, Mango and Oranges with Chili

## Restaurant Review: Privateer's Cove (Kailua, Hawaii)



While we were recently in Kona a local guy told us to check out Privateer's Cove. This is a very different restaurant, located in a warehouse district and isn't fancy or trying to be anything but what it is. There are two people working- the Chef owner and his Man Friday. These guys are having fun and it shows in their atmosphere. Yes, there is a pirate sitting at one of the tables. They offer 5 choices plus salads and dessert. Prices are very reasonable and the food was well prepared. They do not have a liquor license so its BYOB. We recommend picking up a bottle of wine at a great little wine shop close-by before you go called Westside Wines. We both had salads with feta, almonds and a

balsamic vinaigrette. I tried the Tenderloin with Herb Mashed Potatoes, Mark had the Rack of Lamb with Rice Pilaf. We shared the Crème Brulee of the day. Fun place, but be prepared for an unconventional experience- with really good food.



Classes meet at 110 E 15<sup>th</sup> St, Vancouver, WA 98663. There is parking behind the building, and there is also street parking (but remember that the meters in the immediate area operate during the weekdays and are good for only up to 2 hours- that's 8am to 6pm Monday through Friday, holidays excepted).