



CLASS COOKING

December 2017 Newsletter

The cookbook is finished! At least the first installment of 15 pages. "Kim Cooks Sue Draws" is an unconventional cookbook/art book. Some of you have seen the posters in the cooking school of some of the pages. Sue's amazing illustrations bring whimsy and color to my recipes. It can be purchased at the cooking school or soon on my website.

Cooking class gift certificates are great for the holidays. Give the gift of an experience, and they may even thank you by cooking what they learned for you!

December Classes:



Holiday Dinner Party 2017

Saturday, December 9th 5pm \$80 Seats are available!

I do a different Holiday Dinner Party class every year. It's meant to be a special class offering you something new to serve to friends and family over the holidays or any special occasions. These recipes will wow your guests visually and they are tasty.

- **Individual Beef Croustades with Herb Cheese and Mushrooms Wrapped in Filo**
- **Rice Blend with Toasted Almonds**
- **Roasted Butternut Squash and Pear Salad with Spicy Pecan Vinaigrette**
- **Hazelnut and Caramel Tart with a Chocolate Crust and Chocolate Drizzle**

Holiday Survival Brunch

Thursday, December 14th 10am \$60 (class is full)

This class will help keep your house full of guests happy. It will also let you make some dishes in advance so you too can enjoy the day.

- **Ham and Egg Lasagna-** a fun twist on a strata using noodles instead of bread



- **Ratatouille Gratin with Gruyere and Eggs-** great served with or without the eggs
- **Pear Streusel Coffee cake**
- **Baked Apples with Mascarpone and topped with Orange Sesame Granola**

January Classes



A Taste of Greece

Wednesday, January 10th 10am \$65

Friday, January 12th 5:30 pm \$80 (class is full)

Sunday, January 14th 4pm \$80

I love the foods of Greece. In this class we will be making a lovely dinner menu for you to share with family and friends.

- **Chicken baked with Olives and Aromatics**
- **Lamb Shish Kebabs-** marinated lamb, mushrooms, peppers and onions
- **Lentil, Tomato and Feta Salad**
- **Rice with Spinach and Tomatoes**
- **Date and Almond Tart**

Spanish Paella Party

Wednesday, January 24th 10am \$65

Friday, January 26th 5:30pm \$80

I offer my Paella class one month per year. 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 Tomato-** 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

February Classes



Tamale Party

Sunday, February 4th 4pm \$80

Wednesday, February 7th 10am \$65

Tamales are fun to make and the more hands to help the better. When I make tamales I like my masa to be as interesting as the filling. I think you will enjoy this non- traditional menu.

- **Chicken Tamales-** with cilantro pesto, wrapped in butternut squash masa
- **Herb Masa-** with shrimp and cheese filling
- **Mango and Avocado Salsa**
- **Southwest Caesar Salad-** with fried tortilla croutons and roasted corn
- **Classic Flan**

March Classes

French Crepes

Wednesday, March 7th 10am \$65

Friday, March 9th 5:30pm \$80

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

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**



Classes meet at 110 E 15th 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).