



CLASS COOKING

October 2018 Newsletter



Its Fall already, the evenings are cool and I already miss dinning on our patio. I've been trying new recipes for comfort cold weather dishes- getting ready for meals by the wood stove in our Tiki lounge.

If you're looking for a fun recipe for Halloween check out my jack o' lantern stuffed peppers. Cute and tasty! You can find the recipe at end of the newsletter.

To sign up for a class, please go to the "classes" page on my website:
www.class-cooking.com/classes/ You can reserve a class and pay by credit card there!

October Classes

Dim Sum

Wednesday, October 10th 5:30pm \$80

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

I have had several requests to offer this class again since it was first offered in April. Here is your chance to take the class and learn to make several delicious dumplings and a spring roll.



- **Spinach and Ginger Dumplings**
- **Pot Stickers**
- **Crispy Wonton Wrapped Shrimp**
- **Steamed Pork Buns**
- **Vegetable Spring Rolls**



Day of The Dead Mole Party

Friday, October 19th 5:30pm \$80

Saturday, October 20th 5 pm \$80 (class is full)

Mole is a very complicated Mexican sauce made with 29 ingredients. It sounds impossible to make at home, but if you have a food processor you can do it. The recipe makes a lot so it's perfect for freezing. The recipes that will accompany the mole will be simpler, including homemade corn tortillas to scoop up all the amazing sauce on your plate. This class is gluten-free.

- **Oaxacan Black Mole**
- **Chicken Mole**
- **White Fish and Shrimp Ceviche**
- **Zucchini and Tomato Salad**
- **Garbanzo Bean Cake with Whipped Cream**

November Classes



Holiday Dinner Party

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

**Sunday, November 11th 4pm \$80
(class is full)**

I offer a different Holiday Dinner party class every year. This has been a very popular class for clients to discover new recipes to use for special holiday gatherings. This year I have created a

French menu based around a fabulous duck dish I learned from Chef Phillippe at the restaurant where I worked in Barcelona.

- **Braised Leeks**
- **Duck with Pear Tart Tatin with Port Sauce**
- **Tarragon Green Beans**
- **Mixed Greens with Classic Vinaigrette**
- **Crème Brûlée**

Party Appetizers (all classes are full, but if you're interested call me and I'll put you on a wait-list: 360 600 8006)

Wednesday, November 14th 10am \$65

Friday, November 16th 5:30pm \$80

Saturday, November 17th 5pm \$80

Every few years I offer an appetizer class to help you be creative and popular at the parties your having or contributing to.



- **Crab stuffed Mushrooms**
- **Artichoke and Feta Tart**
- **Savory Parmesan and Pine nut Biscotti**
- **Fried Ravioli with Marinara Sauce**
- **Ginger Chicken Cakes with Cilantro Lime Mayonnaise**



December Classes

World Brunch

Thursday, December 6th 10am \$65

Sunday, December 9th 4pm \$80

As many of you know Brunch (or just any meal that involves eggs) is my favorite meal. These dishes can be enjoyed anytime!

The recipes originated from several places around the world, so this is truly an international menu.

- **Mole Poached Eggs-** on a bed of green rice
- **Shakshuka-** spicy peppers and tomatoes stewed together with eggs cooked in the sauce
- **Red Dahl with Eggs and Sujuk, Saucy lentils-** with spicy sausage
- **Sweet Tahini Rolls**
- **Spiced Chunky Apple Sauce**

Spanish Tapas

Thursday, December 13th 5:30pm \$80

Saturday, December 15th 5pm \$80 (class is full)

We spent a few years living in Barcelona and tapas places were always the restaurants that opened the earliest. We loved being able to get small plates to share many flavors and dishes. Tapas are great on their own, but are extra special when you make several.



- **Shrimp with Garlic and Smoked Paprika**
- **Croquetas Jamon- ham croquettes**
- **Oyster Mushrooms with Garlic and Olive Oil**
- **Prosciutto Wrapped Asparagus with Alioli**
- **Garbanzo bean and Spanish Chorizo Salad**
- **Orange and Fennel Salad**

January Classes

Spanish Paella

Wednesday, January 9th 5:30pm \$80

Friday, January 11th 5:30pm \$80

Paella is back by popular demand! I've changed up the dessert and salads to make it more fun for me. I taught a lot of Paella classes in 2018. If you've missed my paella class, this is your chance!



- **Paella- rice, chorizo, chicken, shrimp and clams**
- **Melon, Chorizo and Artichoke Salad**
- **Zucchini Salad with Cilantro Dressing**
- **Pan con Tomate- tomato and garlic bread**
- **Pastel de Chocolate- chocolate with orange and almonds**

Aebelskiver Appetizers

Thursday, January 17th 10am \$65

Saturday, January 19th 5pm \$80

Aebelskivers are spherical pancakes made in a special pan. I love making them sweet or savory. They are most commonly served sweet, so this class shows you a fun way to use them as appetizers or a meal served with a nice salad.



- Spinach and Feta Aebelskivers with Tzatziki
- Crab Cake Aebelskivers with Spicy Remoulade
- Herb and Mozzarella Aebelskivers with Marinara Sauce
- Butter lettuce with a Classic Vinaigrette

Featured Recipe: Stuffed Jack O' Lantern Peppers



Filling:

2 lbs ground beef

1 onion diced

3 cloves garlic minced

1/3 cup dry sherry

1 tsp cinnamon

1/2 tsp cloves

2 tsps cumin

1 14 oz can diced tomatoes

2 tsps sugar

1/4 cup cilantro chopped

1/2 cup blanched almonds toasted and chopped

1/2 cup currents

1 cup corn, thaw if frozen

salt and pepper to taste

Brown meat, onions and garlic in a large skillet. Add remaining ingredients and cook together until the liquids are reduced. Not dry but not runny. Adjust seasoning. Set aside.

Peppers:

6 to 8 orange bell peppers, depending on size

Remove tops and clean out the seeds. Carve peppers to look like mini Jack O Lanterns and fill with filling. Place tops back on each pepper and bake at 350 degrees for 30 to 40 minutes until peppers are soft and filling is heated through.

Serves 6 to 8.



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).