



CLASS COOKING

Newsletter June 2017

We are back from the great California Tiki Bar / wine tasting adventure! We visited 9 tiki bars, plus Oceanic Arts- the Number One place to collect all of your home tiki bar decor. Needless to say our car and wallets were not big enough. We had a great time in Palm Springs soaking up sun and relaxing by the pool, in-between adventures to Joshua Tree and Salvation Mountain. We connected with some good friends as we meandered through wine county on our way home. It's a good thing we did not buy any of the giant tikis because we wouldn't have had room in the car for all of the wine we bought.

I have found a new dishwasher/chef support person! Her name is Sherry and she's going to be a great addition to Class Cooking. We're going to miss Remi, but she'll still be helping out with some evening classes and events. I'm looking forward to introducing all of you to Sherry!

June Classes:



Moroccan Dinner Party

Tuesday, June 6th 10am \$60

Friday, June 9th 5:30pm \$80 (sold out)

Everyone asks about the Tagines in my kitchen. This is your chance to see how they work. Plus we will be making a very special dessert.

- **Three Roasted Pepper Salad with Preserved Lemons**
- **Zucchini Salad with Spices**
- **Rice Pilaf with Chickpeas**
- **Tagine Omelet with Tomatoes**
- **Lamb Tagine with Shallots and Dates**
- **Almond Filo Snake dessert**

Cast Iron Cooking

Friday, June 16th 10am \$60

Saturday, June 17th 5pm \$80

Father's Day or any day is the perfect time to cook with cast iron. I will be featuring Finex cast iron for this class, which I am a sales location for. These great pans will make a great Father's Day gift.



- **Wedge Salad** with Blue Cheese Dressing and Bacon
- **Spachcock Chicken** roasted on a bed of rosemary and garlic
- **Roasted Green Beans** with shallots and pecans
- **Roasted Garlic Mashed Potatoes and Parsnips** with horseradish bread crumbs
- **Hot Fudge Brownie Cake** with ice cream

July Classes:



Indian Flavors

Wednesday, July 12th 10am \$60 (sold out)

Friday, July 14th 5:30pm \$80

Sunday, July 16th 4pm \$80

Indian food offers amazing flavors. Most of us go to restaurants, but you can make many wonderful dishes at home. We will be exploring lots of flavors and ingredients in this class.

- **Marinated Lamb Chops with Fenugreek Curry Sauce**- served with saffron rice
- **Tandoori Chicken** (no tandoori oven needed!)
- **Curried Brussels Sprouts with Paneer** (Indian cheese)
- **Onion Koftas**- India's answer to onion rings
- **Raita**- cooling yogurt sauce
- **Carrot Halva**- sweet carrot pudding

Summer Salads and Seafood Cakes

Thursday, July 27th 10am \$60

Saturday, July 29th 5pm \$80 (sold out)

Sunday July 30th, 4pm \$80

In this class we will be making a crab cake, shrimp cake and fish cake. Each will be paired with a Summer salad for a perfect meal on your patio or deck with friends and family.



- **Thai Crab Cakes with Peanut Sauce / Asian Salad with Ginger Sesame Dressing**
- **White Fish Cakes with Avocado Tomatillo Sauce / Southwest Caesar Salad with Roasted Corn, Avocado and Pumpkin Seeds**
- **Spicy Shrimp Cakes with Orange Ginger Aioli / Orange, Avocado and Blue Cheese Salad with Poppy Seed Dressing**

August Classes:



Spanish Tapas

Tuesday, August 8th 10am \$60

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

We spent a few years living in Barcelona Spain and became very attached to the Tapas, the small dishes that Spain is famous for. In this class we will be using several techniques to make these tasty little plates.

- **Melon, Chorizo and Artichoke Salad**
- **Tortilla Español- potato and onion omelet**
- **Ham and Chicken Croquets- fried amazingness**
- **Spinach Empanadas- filled with spinach and currents**
- **Pinchos Moruños- spicy pork kebabs**
- **Pan con Tomate- bread with garlic and tomatoes**
- **Lemon Sponge cake with whipped cream**

Tortillas and Tacos

Sunday, August 20th 4pm \$80

Wednesday, August 23rd 10am \$60

Making corn tortillas is fun and easy, and they taste so much better than the ones you buy at the store. Each taco filling we will be making is paired with a salsa. Making sweet tortillas for dessert is the perfect ending to this meal.



- **Corn Tortillas**
- **Tacos al Pastor**- with roasted pineapple chili salsa
- **Crispy Fish Tacos**- with tomatillo avocado salsa
- **Baja Cabbage Slaw**
- **Crispy Cinnamon Sugared Flour Tortillas**- with fruit salsa

September Classes:

Asian Fusion

Thursday, Sept 7th 10am \$60

Saturday, Sept 9th 5pm \$80

This menu combines several different Asian inspired recipes to make one great meal.

- **Rice Salad with Cucumber, Asian Pears, Cilantro and Almonds**
- **Salmon Wrapped in Rice Paper**- with a sweet and spicy sake sauce
- **Korean-style Baby Back Ribs**
- **Grilled Asian Eggplant**- with fish sauce, garlic and chilies
- **Mandarin Orange Mousse with Silken Tofu**



Fall Menu

Friday, September 15th 10am \$60

Sunday, September 17th 4pm \$80

In the fall we can still find some great produce. This menu uses what is available this time of year, from farm to your table.

- **Blackberry and Beet Salad with Feta and Balsamic Dressing**
- **Pasta Nests-** with, bacon, cherry tomatoes, fresh Mozzarella balls, olives and broccolini
- **Garlic Brussels Sprouts-** with Meyer lemon aioli
- **Rosemary Lemon Bars**

Restaurant Reviews

We went to a lot of nice restaurants on our California trip. These are a few that stood out.

Musso & Frank Grill (Hollywood Boulevard a couple of blocks from Grauman's Theater) We had a wonderful meal in this very traditional and venerable place on the strip in LA. This restaurant oozes history (it originally opened in 1919). The wait staff are professional and have worked here their whole careers. They make the same classic dishes that they have made since the restaurant opened. We had great steaks and fries, wedge salads and roasted chicken. This place is where Hollywood of old would have made movie deals over dinner and cocktails.



533 Viet-Fusion (Palm Canyon Drive, Palm Springs) This was a great recommendation from a bartender at Bootlegger Tiki (we considered going back to thank him!) . We sat at the roll bar and watched them make amazing rolls with unusual and tasty combinations. We tried the Tiger Shrimp and Green Papaya Salad, Chicken Yellow Curry with Lime, and a Lemon Grass Pork Roll. Each one was an experience! We talked seriously about going back the next day to try more dishes.

Robin's (Cambria) This is a farm to table restaurant- the perfect antidote after experiencing the excesses at Hearst Castle. They offer an international menu in a really nice California-ish dining room. We started with a their market salad with blue cheese and a lemon champagne vinaigrette. I had their Roghan Josh- amazingly tender lamb with a spicy sauce and brown rice. Mark enjoyed the Petit Filet with garlic & chive mash and grilled asparagus. I am getting hungry writing this.



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).