



## January 2019 Newsletter

I hope you all had a great holiday break! We enjoyed our Grandson's first Christmas, especially watching his parents watch him. We also enjoyed many special meals with family and friends.

Now that the new year is starting I want to remind everyone that we hired our daughter Emilee who is offering catering and personal chef services. You can contact me to set up catered events at Burnt Bridge Cellars, and contact Emilee if you are looking for catering off site or would like weekly meals delivered to your door. You can reach her here: [emilee@class-cooking.com](mailto:emilee@class-cooking.com)

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

Note that a few classes have filled up early, so I have added an additional Irish Pub class in March and additional Paella and Indian Flavors classes in April. See the schedule below if you're interested!

### January Classes

#### **Spanish Paella**

(classes are full, but note that there will be another Paella class in April- see the schedule below)

**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**

## **February Classes:**



### **Cozy Winter Dinner Party**

**Tuesday, February 12th 10am \$65**

**Thursday, February 14th 5:30pm \$80 (class is full)**

This menu has the perfect winter comfort foods, starting with Spatchcocked chicken. Everyone loves roasted chicken and this is a simple technique that helps your bird cook faster. To finish the meal is a very decadent chocolate cake with espresso and Kahlua.

- **Roasted Spatchcocked Chicken-** with lemon and rosemary
- **Pumpkin Biscuits**
- **Apple Sweet Potato and Pecan Gratin**
- **Shredded Brussels Sprouts-** with bacon and hazelnuts
- **Dark Chocolate Espresso Cake with Kahlua**

## Indian Flavors

**Sunday, February 17th 4pm \$80 (class is full)**

**Wednesday, February 20th 10am \$65**  
(note that there will be another Indian Flavors class in April- see schedule below)



Indian food has a spice pallet all its own so most people do not make it at home. Once you add to your spice collection you'll be ready to make some amazing and not too difficult dishes.

- **Chicken Biryani**- chicken in saffron rice with spices
- **Curried Shrimp**- coconut curry with turmeric, cinnamon, cloves, cardamom and ginger
- **Cabbage with Lentils**- flavored with cumin, mustard, chiles and corriander
- **Saag Paneer**- spinach with paneer cheese and spices
- **Naan**- Indian flatbread
- **Kheer**- Indian rice pudding flavored with pistachios, cardamom and cinnamon

## March Classes



### **Making Pasta**

**Thursday, March 7th 5:30pm \$80**

**Saturday, March 9th 5pm \$80 (class is full)**

Making pasta is easy, and the results are worth the effort! You will be working in teams of 2 to make 2 different pasta dishes. This is your chance to learn how to use that pasta maker that has been collecting dust in your pantry!

- Spinach, Mushroom, Pear and Blue Cheese Salad
- Making Pasta, sheets and noodles
- Individual Vegetarian Lasagnas
- Asparagus and Smoked Salmon Sauce with Pasta
- "Easy" Tiramisu



## Irish Pub

Wednesday, March 13th 5:30pm \$80 (additional time/date)

Friday, March 15th 5:30pm \$80 (class is full)

Sunday, March 17th 4pm \$80

St Patrick's day is a great time to enjoy some wonderful Irish pub fare. We won't be having green beer or green wine, but we will be making some delicious and comforting dishes for you to share.



- Butter Lettuce with Blue Cheese and Walnuts
- Toad in the Hole, sausage, peppers and spinach with Yorkshire pudding batter
- Fisherman's Pie, seafood in cream sauce topped with mashed potatoes
- Beef and Guinness Pies, beef stew topped with puff pastry
- Irish Cream Chocolate Cheese cake

## April Classes



### Indian Flavors

Friday, April 12th 5:30pm \$80

Indian food has a spice pallet all its own so most people do not make it at home. Once you add to your spice collection you'll be ready to make some amazing and not too difficult dishes.

- **Chicken Biryani**- chicken in saffron rice with spices
- **Curried Shrimp**- coconut curry with turmeric, cinnamon, cloves, cardamom and ginger
- **Cabbage with Lentils**- flavored with cumin, mustard, chiles and corriander
- **Saag Paneer**- spinach with paneer cheese and spices
- **Naan**- Indian flatbread
- **Kheer**- Indian rice pudding flavored with pistachios, cardamom and cinnamon

## Spanish Paella

Sunday, April 14th 4pm \$80

Paella is back (again) by popular demand! I've changed up the dessert and salads this year to make it more fun for me. I taught a lot of Paella classes in 2018. If you've missed out on a seat in the past paella classes, 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



## Making Sushi

Thursday, April 18th 10am \$65

Saturday, April 20th 5pm \$80

We love sushi! It's really not difficult to make, and sushi grade fish is easier to find now than ever before. With the help of my friend Sue we will teach you how to make your own sushi at home!

- **California Rolls**- rice, avocado, surimi (krab) and cucumber wrapped in nori
- **Tuna Nigiri**- rice with sliced raw tuna and wasabi
- **Inari Sushi**- fried tofu pouches filled with rice
- **Asian Green salad with Sesame Ginger Dressing**
- **Mandarin Orange Mousse**



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).