



CLASS COOKING

July 2018 Newsletter



We are Grandparents! Tobin Carter Mahan was born 3 weeks early and he is perfect. So much for my plans to take off time before the baby came to help our daughter get the baby's room ready! But now I have time off to get to know our new little man.

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!

July Class

Summer Dinner Salads

Sunday, July 22nd 4 pm \$80

Wednesday, July 25th 10 am \$65

As the summer is getting warmer, having light and easy to prepare meals is a must. These recipes have a quick cooking protein to add to salads that can be prepared in advance, plus we'll create a yummy take on the classic shortcake dessert.



- **Lentil Salad-** with Walnuts, Goat Cheese and Marinated Salmon
- **Orange Marinated Shrimp and Baby Greens-** with an Asian Citrus Vinaigrette
- **Grilled Marinated Chicken Salad-** with Blackberries
- **Raspberries with Chocolate Shortcakes-** with Chocolate Kahlua Whipped Cream

August Classes



Satay and Salad Rolls

Sunday, August 5th 4pm \$80

Tuesday, August 7th 10am \$65

Friday, August 10th 5:30pm \$80

This is a great summer menu! Satay can be cooked on your grill or under a broiler. Salad Rolls are fun to make with a group. Best of all, they both need lots of peanut sauce.

- **Chicken Satay-** skewered marinated chicken
- **Salad Rolls-** shrimp, herbs, and rice noodles wrapped in rice paper
- **Peanut Sauce**
- **Sweet and Sour Cucumber Salad**
- **Noodle Salad with Peanut Sauce**
- **Ginger Shortcakes-** with Nectarines and Whipped Cream

Cooking With Cast Iron

Wednesday, August 15th 10am \$65

Saturday, August 18th 5pm \$80 (class is full)

As many of you know I am a distributor for Finex, the great cast iron pans that are made in Portland. Cast iron can be used in your oven, cook top, campfire or BBQ. Finex has the added value of being pre seasoned and easy to clean.

Pans are sold at a Class Cooking discount if you're interested.



- **Marinated Steak and Potato Kabobs**
- **Cheesy Tomato Pie**
- **Baked Beans with Bacon and Peaches**
- **Classic Wedge Salad-** with Avocado, Bacon and Blue Cheese Dressing
- **Coffee Chocolate Brownies-** with Coffee Glaze and Vanilla Ice cream

September Classes



Spanish Paella Party

Sunday, September 9th 4pm \$80

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

Back by popular demand! I'm offering another section of my Paella class. If you missed out on the last classes, this is your chance. I look forward to making this great dish with you.

- **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

Tagine 101

Wednesday, September 19th 10am \$65

Saturday, September 22nd 5pm \$80

These are the classic Moroccan dishes made in the tagine, the conical ceramic cooking vessel. Several of these dishes use preserved lemons, which have an amazing flavor and taste very different than just using lemons. We will be making preserved lemons for you to take home.



- **Preserved lemons**
- **Tagine of Chicken, Preserved Lemons and Olives**
- **Lamb Tagine**- with Peas and Preserved Lemons
- **Buttered Couscous with Almonds**
- **Tomato Salad with Preserved Lemons**
- **Pastry Crisps with Almond Cream**

October Classes



Dim Sum

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

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

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

Thursday, October 18th 10 am \$65

Saturday, October 20th 5 pm \$80

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**

LeCHON

Restaurant: LeChon (downtown Portland)

We checked out LeChon for Mark's birthday. This restaurant specializes in South American cuisine, so it seemed fitting to invite our friends that we had traveled to Argentina with. Other than ordering too many dishes, it was all amazing. All of the dishes are served family style so we all got to try many of the dishes on the menu. We started with the smoked bone marrow. I'm not a fan, but the rest of the table was happy. The salad was great, and they had amazing empanadas with chimichurri sauce. The shrimp ceviche was a light change from our fattier choices. We also had the Peruvian chicken and a beef dish with coconut milk. We will be back! We fell in love with Malbec in Argentina, and LeChon has several to choose from (and we are excited about Burnt Bridge Cellars very first Malbec release in February next year!).



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).