June 2020 Newsletter

I am opening in June to teach classes! Like everywhere else, things will be a little different. I am limiting class size to 8 for now. Seats will be assigned during class and at the dining table. Groups that signed up together will be seated together unless you request otherwise. There will be spacing for people who attend solo. During class everyone is encouraged to wear masks (I will have disposable ones available) and we will all wear gloves during class.

I have had to cancel several classes over the last 3 months. Some classes were postponed until later. I have lots of open spaces in June, so please check the dates and topics to see if one might be perfect for you.

If you received the gift of a cooking class, please email me or call to use your gift certificates. I will check openings for you, and remember- if there is a class you're interested in that is full, please email me your name and phone number to get on the wait list. Spaces do open! 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.

June Classes

Moroccan Tagine Cooking
Sunday, June 14th  4pm   $85

I get asked about the cone-shaped cooking vessels at Class Cooking often. These vessels are called "tagines" and what you cook in them is also called a tagine (and are quite delicious). So if you're curious about how to use a tagine, this is your opportunity!

- Tagine of Chicken and Eggplant
- Tagine of Beef, Apples and Currents
- Grilled Three Pepper Salad with Preserved Lemons
- Tomato Salad with Preserved Lemons
- Buttered Couscous with Almonds
- Filo Cigars with Dried Fruit
Spanish Paella  
**Wednesday, June 17th  5:30pm  $85**  
**Friday, June 19th  5:30pm  $85 (class is full)**

This is the most popular class that I do. It's been so popular I’m now offering it every 3 months. Soon I think most of Clark County will be making my paella recipe!

- **Paella**- rice, chicken, shrimp, Spanish chorizo and shellfish  
- **Ensalada Mixta**- mixed vegetable salad with a smoked paprika dressing  
- **Grilled Asparagus with Alioli**  
- **Pan Con Tomate**- bread with tomato and garlic  
- **Torta de Santiago**- almond lemon cake

Summer Luau  
**Tuesday, June 23rd  10am  $70**  
**Thursday, June 25th  5:30pm  $85 (class is full)**  
**Sunday, July 12th  4pm  $85 (note month!)**

As many of you know Mark and I enjoy the tiki lifestyle, which includes cocktails and Hawaiian or Asian cuisines. We love to have Luau's in the summer on our patio. My evening class will include Mark's famous Wine Tais, his take on the classic Mai Tai.

- **Sweet and Sour Meatballs with Pineapple**- served with rice  
- **Spicy Chicken Skewers**  
- **Hawaiian Macaroni Salad**  
- **Marinated Vegetables**  
- **Pineapple Upside Down Cake**
July Classes

Argentinean Dinner Party
Sunday, July 5th  4pm  $85 (class is full)
Wednesday, July 8th  5:30pm  $85

We visited Argentina a few years ago and loved all the food and wine we tried. Argentina is famous for their beef, so in this class we will be cooking some steaks. I’m hoping to have my BBQ by class time!

- Beef Empanadas
- Marinated Steak with Chimichurri Sauce
- Roasted Vegetables- eggplant, zucchini, peppers and onions
- Rice Pudding Brûlée with Mango

Asian Lettuce Wraps
Wednesday, July 15th  10am  $70 (class is full)

Lettuce wraps are just what they sound like - a lettuce leaf filled with a savory filling that you eat with your hands. This class will also be gluten free by switching the soy sauce with tamari.

- Asian Chicken Lettuce Wraps
- Seafood and Rice Salad Lettuce Wraps- with shrimp and scallops
- Corn Fritters- corn, chili, and cilantro patties
- Coconut Lemon Rice Pudding

Summer Luau
Sunday, July 12th  4pm  $85

I added another session for this class! See the information in the June classes list.
Summer Salad Bowls  
Sunday, July 19th  4pm  $85  

Hearty salads are great when the weather gets warm. Many components can be prepped in advance and they require very little cooking.  

- **Honey Chicken Salad**- with pecans, bacon, and a honey-Dijon dressing  
- **Red Quinoa with Pesto Chicken**- kale, carrots, feta, and roasted tomatoes with a pesto ranch dressing  
- **Shrimp Pasta Salad**- with bell peppers, tomato, cucumber and fresh mozzarella  
- **Grapefruit Rosemary Bars**  

August Classes  

German Dinner Party  
Wednesday, August 5th  5:30pm  $85  
Sunday, August 9th  4pm  $85 (class is full)  

My last German classes filled up quickly, so here is another chance to enjoy this class. The cabbage recipe comes from our winery partner's German mom- it's easy and amazingly delicious!  

- **German Meatballs**- with caraway cream sauce  
- **Pork Schnitzel**- with mustard sauce  
- **Spätzle**- German dumplings  
- **Hannah's Rotkohl**- cabbage and apples  
- **Individual Apple Strudels**
Making Pasta

Wednesday, August 12th  10am  $70
Friday, August 14th  5:30pm  $85 (class is full)
Sunday, August 16th  4pm  $85 (class is full)

In this class you will be working in teams of 2 to make fresh pasta. We will also be making two sauces and a side, and finish with my simple version of Tiramisu which is always popular!

- Pasta- from scratch
- Tomato Cream Sauce- with Italian sausage
- Puttanesca Sauce
- Caprese- tomatoes with fresh mozzarella
- Easy Tiramisu

Spanish Tapas (both classes are full)

Friday, August 21st  5:30pm  $85
Sunday, August 23rd  4pm  $85

We lived in Barcelona Spain for a few years and really enjoyed the culture of "tapas" or small plates. Since their dinner does not start until 9 or 10pm having a little snack to hold you over helps. It’s also fun to turn several tapas into a meal- small plates with big flavors!

- Tortilla Español- onions, potatoes, and eggs
- Croquetas Jamon- ham croquettes (fried wonderfulness)
- Gambas al Ajillo- shrimp with garlic
- Spinach Empanadas- spinach, currants, and pine nuts in puff pastry
- Garbanzo and Spanish Chorizo Salad
- Albondigas con Salsa de Almendras- meatballs in almond sauce
September Classes

Tamale Party
Friday, September 11th  5:30pm  $85
Sunday, September 13th  4pm  $85
(Friday class is full)

Several students have requested I offer a Tamale class. It’s not Cinco de Mayo, but it’s still a good time! Tamales are easy to make, although time consuming. It's a great activity to get your guests involved in making the meal.

- Shrimp and Cheese Tamales with Herb Masa
- Mango Avocado Salsa
- Spinach and Mushroom Tamales with Butternut Squash Masa
- Fire Roasted Tomato Salsa
- Southwest Caesar Salad
- Flan

A Taste of Thai
Wednesday, September 16th  10am  $70
Friday, September 18th  5:30pm  $85
Sunday, September 20th  4pm  $85
(Sunday class is full)

My Asian classes are very popular and Thai is a favorite. In this class we will be making the classic salad rolls with rice paper, and satay. Both use peanut sauce- learning my easy and yummy recipe you will never use a packet again!

- Chicken Satay with Peanut Sauce
- Salad Rolls with Shrimp and Peanut Sauce
- Asian Pear Rice Salad
- Asian Green Salad with Sesame Ginger Dressing
- Thai Fried Pineapple with Vanilla Yogurt
Greek Meze
Friday, September 25<sup>th</sup> 5:30  $85
Sunday, September 27<sup>th</sup> 4pm  $85

This was one of the classes I had to cancel early on in March. Several students were interested so I’m adding it to my September schedule. Meze is small plates, like Tapas but these are all Greek-inspired.

- **Dolmas**- grape leaves stuffed with rice, currants and pine nuts
- **Hummus**- the best recipe ever, you will never buy hummus again
- **Crab Cakes**- with lemon caper aioli
- **Spanakopita**- filo layered with spinach and feta
- **Lamb Meatballs**- stuffed with feta

Classes meet at 110 E 15<sup>th</sup> St, Vancouver, WA 98663. We cook for about 2 hours, and students should plan on an hour after cooking to enjoy the meal (about 3 hours total).

There is parking behind the building, and there is also street parking, but remember the meters in the immediate area operate during the weekdays (8am to 6pm Monday through Friday, holidays excepted) and are good for only up to 2 hours.