



CLASS COOKING

May 2018 Newsletter

I'm looking forward to a drier May! I seem to be confused about whether to wear a raincoat or a tank top. I am loving all the flowers though, and our rhubarb is looking very happy. On that note, see the featured recipe this month (at the end of this newsletter): Rhubarb Pudding Cake.

You will notice there are lots of sold out classes. I am working on offering more classes in the fall. I do keep a wait list for all classes, and sometimes spots open up. Call or email me with your name and phone number to get on the lists.

May Classes

Spanish Paella Party

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

Wednesday, May 9th 5:30pm \$80
(both classes are full; call or email to be placed on the waitlist)

The Paella classes in January sold out so fast I'm offering it again for those of you that missed it. This is my traditional paella recipe made the way we had it while living in Spain. Paella is like casserole- once



you have the technique you can make it your own with what you like.

- **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



Turkish Feast

Wednesday, May 23rd 10am \$65

Friday, May 25th 5:30pm \$80

We have been enjoying Turkish food since hosting and exchange student many years ago. Burcu cooked for us and I learned a lot about the cuisine from her. Then we visited a few years ago and I understood why this cuisine is so special. We will be making some of my favorite dishes.

- **Manti-** lamb-filled dumplings served with garlic yogurt and spiced butter
- **Mahmudiye-** chicken braised with onions, dried fruit and saffron
- **Rice Pilaf-** with nuts, currants and herbs
- **Tomato salad with Tarragon and Feta**
- **Turkish Coffee Pots de Creme**

June Classes:

Thai Flavors (both classes are full)

Sunday, June 3rd 4pm \$80

Tuesday, June 5th 5:30pm \$80

Everyone loves Thai cuisine but often we do not feel comfortable making it at home. This class will give you the confidence and recipes to make it yourself. We will be making the curry paste but there are some great premade pastes out there to make these dishes even easier if your short on time.



- **Red Curry with Seafood-** whitefish, squid and shrimp
- **Green Curry Chicken**
- **Red Curry Green Beans**
- **Thai Eggplant with Lime, Fish Sauce and Mint**
- **Thai Fried Pineapple with Vanilla Yogurt**



Mexican Brunch (both classes are full)
Wednesday, June 13th 10am \$65
Friday, June 15th 5:30pm \$80

Brunch is my favorite meal and I love Mexican food, so combining the two makes for the perfect meal!

- **Huevos Rancheros-** tortillas, eggs, sauce and spicy beans
- **Spicy Black Beans with Chorizo**
- **Baked Breakfast Chili Rellenos**
- **Sopaipillas-** fried dough with cinnamon sugar
- **Jicama, Cucumber, Mango and Oranges with Chili**

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

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

Featured Recipe: Rhubarb Pudding Cake

Rhubarb is in season! This was my favorite recipe as a child. I would eat this cake for breakfast when my mom was not looking.

Rhubarb Pudding Cake

4 cups rhubarb cut into 1" lengths
Place rhubarb into a buttered 8"x8" baking dish

Cake:

3 tbsps butter softened
¾ cup sugar
½ cup milk
½ cup bran flakes
¾ cup flour
1 tsp baking powder
½ tsp salt

Cream butter and sugar together. Stir in milk. Now stir in dry ingredients and mix until blended. Pour cake batter over rhubarb as evenly as possible. You may have rhubarb peeking through but that's OK.

Topping:

¾ cup sugar
3 ½ tsps corn starch
½ cup boiling water

Mix sugar and corn starch together. Sprinkle evenly over cake batter. Now gently pour boiling water over the sugar topping making sure it is all moistened.

Bake at 375° for 50 minutes. It should be bubbling and golden brown on the top. It will have a crisp topping, moist cake and rhubarb that's like pie filling. Serve warm or cold with ice cream.

Serves 9.

Featured Restaurant: Thistle (McMinneville, OR)

Mark and I took a mini vacation to McMinnville a few weeks ago. Of course there was wine tasting and eating. We wandered by Thistle and they were not serving, but it smelled amazing, so we



walked in. They told us about their menu and took our reservation. They serve small plates, as they say, but we thought it was more about the size of the plate rather than the amount of food. We started with Spring Greens, Goat Cheese, Pickled Onion and Wild Weeds, Green Goddess, and Anchovies. For our mains we had Beef Hanger steak, Spinach and New Potatoes with Bone Marrow and Gnocchi, Stinging Nettles and Preserved lemon. We also had bread and fat, literally, butter and pork fat (not sure I'm a fan). If you visit McMinneville, this is a recommend! Make a reservation.