



CLASS COOKING

Newsletter August 2017

Summer is in full swing and our days are getting hotter, so it's the perfect time to cook outside. The Finex pans work great on your barbeque! You can even pre heat the grill pans to get great grill lines on your steaks, leaving your barbeque clean.

I also have a griddle from Costco that fits on the grill so you can cook pancakes, bacon and eggs without heating the house. Maybe we should just move the kitchen to our deck on these hot days!



August Classes:

Spanish Tapas

Tuesday, August 8th 10am \$60

Friday, August 11th 5:30pm \$80 (sold out)

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 currants
- **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**



Spanish Fideua Paella

Friday, September 15th 10am \$60

Sunday, September 17th 4pm \$80

In Spain, as you know, they make Paella with rice, but they also make an amazing seafood Paella with pasta. The pasta is called fideo and it looks like very short spaghetti. This type of paella cooks much faster than the rice and is a fun change. We will be making a complete Spanish meal in this class.

- **Seafood Fideua Paella-** scallops, shrimp and squid with alioli
- **Escalivada-** roasted eggplant, red peppers and onions
- **Endive and Apple Salad** with blue cheese
- **Pan con Tomate-** bread with garlic and tomatoes
- **Crema Catalana-** custard topped with caramelized sugar

October Classes:

Halloween Party

Wednesday, October 11th 10am \$60

Friday, October 13th 5:30pm \$80

I love pumpkin- anything with pumpkin! In this class we will be making some great recipes using pumpkin, and another that just looks like pumpkins. This will be a great menu to share this fall.



- **Argentine Beef Stew in a Pumpkin-** beef, peppers, potatoes, and dried apricots served in a baked pumpkin
- **Jack-o-lantern stuffed Orange Peppers**
- **Brussels Sprouts Slaw-** with dried cherries and pecans
- **Pumpkin Pecan Bread Pudding**



Argentinean Empanadas

Thursday, October 19th 10am \$60

Saturday, October 21st 5pm \$80

After our trip to Argentina I offered this empanada class. Several people have asked for me to offer it again. We will be making 3 kinds of empanadas, each with a different shape, so you can identify the filling.

- **Beef Empanadas**
- **Butternut Squash Empanadas**
- **Cheese and Tomato Empanadas**
- **Tomato Salad with Onion and Oregano**
- **Dulce de Leche Coconut bars**

November Classes:

Maggie's Holiday Cookie Exchange

Saturday, November 4th 1 to 3pm \$40

My good friend and class helper Maggie loves to bake and is always coming in with amazing treats. We decided she should share her passion! In this class she will bake the cookies and teach you how to decorate and talk about gift presentation. This class is half demo and half hands on. Everyone will leave the class with 12 cookies and there will also be some tasting during the class.



- **Almond filled Cookies with Almond Glaze**
- **Old Fashion Gingerbread Men or Reindeer**
- **Lemon Short Bread with Lemon Glaze**
- **Pistachio Jam Cookies**



Holiday Dinner Party 2017

Wednesday, November 8th 10am \$60

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

I do a different Holiday Dinner Party class every year. It's meant to be a special class offering you something new to serve to friends and family over the holidays or any special occasions. These recipes will wow your guests visually and they are tasty.

- **Individual Beef Croustades with Herb Cheese and Mushrooms Wrapped in Filo**
- **Rice Blend with Toasted Almonds**
- **Roasted Butternut Squash and Pear Salad with Spicy Pecan Vinaigrette**
- **Hazelnut and Caramel Tart with a Chocolate Crust and Chocolate Drizzle**

Featured Recipe: Orange Avocado and Blue Cheese Salad with Poppy Seed Dressing

This is a favorite recipe at our house. I just used it in a class for the first time and it was well received. It's great to take to a pot luck or enjoying with your favorite grilled main.

Dressing:

1/3 cup sugar

1 tsp salt

1 tsp dry mustard

1/4 cup red onion diced

1/2 cup cider vinegar

1 cup vegetable oil

2 tbsps poppy seeds

Place all ingredients except poppy seeds into a blender. Blend until combine. Add poppy seeds and blend just to incorporate. Pour into a jar and set aside.

Salad:

1 large or 2 small heads of romaine lettuce cut into bite size pieces

3 oranges peeled and cut into 1" pieces

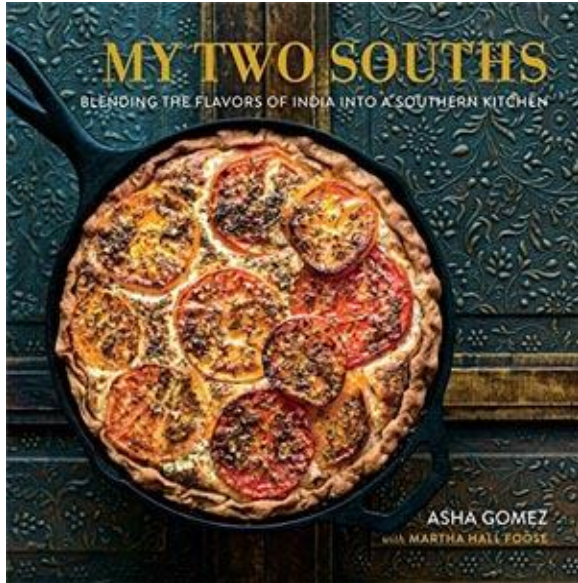
1/2 cup blue cheese crumbled, plus more for garnish

2 avocados diced

1/4 cup toasted pine nuts for garnish

Place everything except pine nuts into a mixing bowl. Add enough dressing to coat. Pour into a serving bowl and garnish with pine nuts.

Serves 6 to 8.



Cookbook: My Two Souths by Asha Gomez
This is a fun cookbook, combining the chef's two loves- her original home in southern India and her new home in Atlanta Georgia. She takes classics from both cuisines and combines the flavors brilliantly, such as Southern style Vindaloo with Cardamom Cornbread, and Green Cardamom Shrimp Etouffee. There are many creative recipes and stories in this book.



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).