

# What's *Cooking*



## April/May Cooking Calendar

### Weekday Classes

*Depending on the class selected, the class will either be a demonstration only or a combination of demonstration and hands-on. Samples served and recipes provided.*

 demonstration class  hands-on class

### Easter Brunch

*Brunch and Easter just seem to go together. Let us show you some new brunch ideas and give you the tips to make your Easter or any other brunch perfect. Sample some of our favourite brunch foods and take the recipes home.*

*Demonstration class only.*

Thursday April 6, 2017

11:45 a.m. – 12:45 p.m.

\$15 + GST

### Easter Bread

*Easter breads are all about rich, sweet, doughs and beautiful buns and braids. Learn how to make yeast-risen Hot Cross Buns and get ideas for making braided loaves that will be impressive at your Easter gathering. Hands-on class.*

Wednesday April 12, 2017

5:00 p.m. – 7:00 p.m.

\$50 + GST

### Celebrate Cinco de Mayo with Tacos

*From the soft shell to the tender meat and all the toppings in between, tacos make a great meal! Learn how to make scrumptious homemade tortillas and fresh fillings to enjoy any day of the week. Hands-on class.*

Thursday May 4, 2017

5:00 p.m. – 7:00 p.m.

\$50 + GST

## April/May Cooking Calendar

### Weekend Classes

### Adult Cooking Basics Series

*If you are looking to expand your cooking knowledge and gain confidence in the kitchen, this three-part series is for you! In each class we will focus on the fundamentals that will help you become a better cook and set you on the road to making balanced and delicious meals! Sign up for the classes individually, or sign up for all three if you are looking for the ultimate beginner cooking experience. (\$50+GST/per class)*

### Adult Cooking Basics Part 1

*From kitchen safety to knife skills to food storage guidelines, this first class will be packed full of useful information to get you started in the kitchen. Put your newly-learned skills to work by creating homemade soup and biscuits – a classic comfort meal that will leave you warm and satisfied! Hands-on class.*

Saturday April 22, 2017

10:00 a.m. – 12:00 p.m.

\$50 + GST

### Adult Cooking Basics Part 2

*The second part of our series will focus on menu planning, nutrition basics and the concept of “planned-overs” to set you on the road to making complete meals that won’t take you hours to create. Try your hand at making delicious Muffin Cup Meat Loaves, Creamy Orzo with Parmesan and an Egg-Free Caesar Dressing. Then, learn how to turn that into a new meal the next day for leftovers that will be anything but boring! Hands-on class.*

Saturday April 29, 2017

10:00 a.m. – 12:00 p.m.

\$50 + GST

### Adult Cooking Basics Part 3

*One of the most intimidating components of cooking is learning how to demystify meat! Often the star of a meal, it can get confusing to figure out what cut of meat you should buy, when you should braise, roast or fry and how to season your meat for maximum flavor. Learn all this and more, including how to make a perfect cheese sauce and fluffy mashed potatoes to round out a meal that will impress even the pickiest of eaters! Hands-on class.*

Saturday May 6, 2017

10:00 a.m. – 12:00 p.m.

\$50 + GST

**Have a question about our Edmonton Classes?**

Contact us by phone at **780-420-7282** or visit our website for additional details.