

# What's *Cooking*



## March Cooking Calendar

### EVENING AND WEEKEND 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

### Hands-On Perogy Making

*Perogies are a favourite food item in many Albertan homes, but the thought of making them from scratch can seem daunting. Learn how easy it can be to make fresh, homemade perogies and take your creations home with you for dinner! Hands-on class.*

Thursday March 2, 2017 

5:00 p.m. – 7:00 p.m.

\$50 + GST

### Cooking With Beer (18yrs old +)

*Combine your love of beer and delicious eats with great recipes! Sweet or savoury dishes, beer pairs with all! Learn how to make beer-infused recipes and sample beer pairings for each dish. Hands-on class.*

Thursday March 16, 2017

5:00 p.m. – 7:00 p.m.

\$75/ person + GST (includes beer samples with each dish)

## March Cooking Calendar

### KID'S CAMPS

*March 27<sup>th</sup>-31<sup>st</sup> Spring Break Cooking Camps for ages 9-12: (\$50+GST/half day camp or \$225+GST to sign up for whole week). Includes lunch.*

#### COOKING CAMP 1 – Italian Feast

*Start Spring Break off learning how to cook an Italian feast for the whole family! Kids in the Kitchen Half Day Camp 1 will be all about pasta! Participants will not only make fresh pasta from scratch, but will also make the sauce and meatballs to go with it.*

Monday March 27, 2017

9:00 a.m. – 12:00 p.m.

\$50 + GST

#### COOKING CAMP 2 – All About Breakfast

*This class is going to teach the basics of kitchen safety, while also preparing a complete breakfast. Kids will learn stove safety by preparing their own scrambled eggs, baking skills by preparing delicious cinnamon buns and knife safety by chopping a nutritious fruit salad. Prepared foods will be eaten as lunch during the class.*

Tuesday March 28, 2017

9:00 a.m. – 12:00 p.m.

\$50 + GST

#### COOKING CAMP 3 – A Mediterranean Meal

*The Mediterranean is all about warm weather, blue water and delicious, healthy food! Kids in the Kitchen Half Day Camp 3 features recipes from the Mediterranean. Participants will learn knife skills as they make a delicious Greek salad, baking skills as they make homemade flatbread and learn about food safety as they make tasty meat skewers.*

Wednesday March 29, 2017

9:00 a.m. – 12:00 p.m.

\$50 + GST

#### COOKING CAMP 4 – Hands-On Tacos

*Learn how to make a favourite Mexican staple – TACOS! From soft homemade tortillas, fresh vibrant salsa and creamy guacamole, you will use your creativity to put together gourmet tacos that will be sure to impress!*

Thursday March 30, 2017

9:00 a.m. – 12:00 p.m.

\$50 + GST

#### COOKING CAMP 5 – Soup and Biscuits

*Warm soup and soft biscuits are a great treat to make in our Spring Break Cooking Camp 5. Participants will learn knife skills as they make a hearty soup, baking skills as they make homemade biscuits and learn about food and kitchen safety during this half day camp.*

Friday March 31, 2017

9:00 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.