



# What's COOKING

ATCO PARK  
LEARNING CENTRE

## DECEMBER

### LUNCH 'N LEARN DEMONSTRATIONS

These noon-hour weekday classes include a light lunch, a demonstration lesson on how to make the dishes you are served, and the featured recipe sheets.

### CHRISTMAS BRUNCHING

Christmas calls for an indulgent, decadent brunch to enjoy with family on Christmas morning. In this Lunch 'N Learn, our chef instructor will show you how to creatively incorporate Christmas flavours into brunch classics, like eggnog French toast, and so much more.

**\$30 | 12 – 1PM | Thursday, December 5**

### SHEET PAN SUPPERS

We're sure you've heard of one-pot meals, but have you heard of sheet pan meals? It's a new idea wherein you can cook your entire meal on one baking sheet. In this Lunch 'N Learn, our chef instructor will walk you through sheet pan meals such as roasted root vegetables and 7 grain salad, chicken chorizo bake, and cinnamon bun bars.

**\$30 | 12 – 1PM | Thursday, December 12**

### NEW YEARS BASH

Take your New Years party to the next level! Learn how to make flaky, buttery sausage rolls, in this Lunch 'N Learn our chef instructor will guide you through tasty party food to jazz up your New Years bash.

**\$30 | 12 – 1PM | Thursday, December 19**

### KIDS COOKING CAMP (Ages 9-12)

#### PD DAY: BAKING BASICS

Sign your budding chef up for this class all about baking! In this kids camp, our pastry chef will guide your child through baking a variety of dishes in the oven. With inspiration from international flavours your child will learn how to make flatbread, quiche, gingerbread, and much more.

**\$110 | 9AM – 4PM | Friday, December 20**

### 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. Food & beverages are served at each class. Copies of the featured recipes will be distributed.

### HANDS-ON: HOLIDAY COOKIE EXCHANGE

Christmas is just around the corner and we think the best gift to give is delectable cookies. In this hands-on class you will make classic cookies that make the perfect gift for family and friends. Our Pastry Chef will guide you through cookie recipes like Swiss gingerbread, chocolate snowballs, and vanilla kipferl.

**\$95 | 1 – 4PM | Saturday, December 7**

### CHEF'S TABLE: BASQUE COUNTRYSIDE

Straddling the western side of the Pyrenees mountains the Basque country of northern Spain is known for its distinct flavours. Join us on a journey through Basque country cuisine with Basque cheeses, saffron, serrano ham, and plates like Chorizo risotto with Ossau-iraty cheese; wine and beer included.

**\$95 | 6:30 – 9PM | Saturday, December 14**

### HANDS-ON: FESTIVE FAMILY BAKING

You'll want to sign up yourself and a loved one for this class, bring your kids (ages 9-12), grandparents, or just bring a friend. Our pastry chef will guide you through baking Christmas classics like braided sweet bread, chocolate peppermint bark, and spiced shortbread cookies.

**\$95 | Saturday, December 21 | 10AM – 1PM OR 2 – 5PM**



OUR ATCO PARK FACILITY IS LOCATED AT 5302 FORAND ST. SW CALGARY  
Contact us at 403 245 7630 or visit [atcoblueflamekitchen.com](http://atcoblueflamekitchen.com) for details.

