



What's COOKING

EDMONTON
KITCHEN

NOVEMBER

EVENING CLASSES

The class will be a combination of demonstration and hands-on. Food & beverages are served at each class. Copies of the featured recipes will be distributed.

SPECIAL EVENT – HANDS-ON: WINE & CHARCUTERIE BOARDS

Take your wine and snacks night to the next level by adding some flourishes to your charcuterie board. Just in time for the holidays, we'll teach you how to build a better board with homemade Fig and Date Jam, Honey Goat Cheese Balls with Pecans and Cranberries, and Freezer Pickles. These recipes will be perfectly paired with wines provided by our sommelier instructor.

\$100 | 6 – 8:30PM | Friday, November 1

HANDS-ON: TIME FOR THAI

Hot and spicy, sweet and salty, sour, fragrant and pungent, all of these flavours make up the complex profiles of Thai cuisine. Join us at this hands-on class to learn how to make delights like Thai Wraps and Bangkok Pad Thai.

\$65 | 6 – 8PM | Thursday, November 7

HANDS-ON: MEDITERRANEAN

The rich flavours of the Mediterranean are loved by many—the region's warm weather and access to the sea makes for some very tasty flavour combinations. Learn to put together your own crowd-pleasing Mediterranean favourites as we help you make dishes like a Greek Quinoa Salad, keftedes (Greek meatballs) and homemade flatbread.

\$65 | 6 – 8PM | Wednesday, November 20



OUR KITCHEN FACILITY IS LOCATED AT 10035 105 ST NW, EDMONTON
Contact us at 780 420 7282 or visit atcoblueflamekitchen.com for details.

