

A Taste of Class

February 2006

THE COMPLETE GOURMET KITCHEN

Vol. 10 No. 1



Happy Valentine's Day!

Don't let this Valentine's Day be "just another day". Make it special. A Taste of Class can help make your day unique with an array of charming gift ideas. For simple, yet sophisticated gifts we offer: creams & soaks for a romantic foot massage, expressive tokens from "Tokens of My Heart", romantic chocolate boxes that can be filled with hand-made chocolate truffles, "Be Mine" latte mugs, and an array of mood-inspiring candles. Have fun cooking and baking special gifts with heart-shaped chocolate fondues; Chantal quiche and crême brulee bakeware; as well as festive cookie, candy, and cupcake molds. You can even express all your thoughts with our customized Valentine Gift Baskets.

Come in and order today!

WILTON CAKE

DECORATING CLASSES

We have certified Wilton Method Instructor-Ann Kessler -who conducts classes throughout the year. Course I, II, and III are each 4 weeks long with 2-hour sessions. **Remember** that we carry an extensive line of Wilton products for cake and candy making including wedding supplies. Call us at 669-5653 for future class times and dates. The currently scheduled start dates are as follows:

Course I Classes

March 9 (Thursday) 6:00-8:00 PM
(2nd, 3rd, 4th classes will be on Wednesday evenings beginning March 15th)

May 1 (Monday) 6:00-8:00 PM

Course II Classes

February 7 (Tuesday) 6:00-8:00 PM

April 5 (Wednesday) 6:00-8:00 PM

Course III Classes

March 14 (Tuesday) 6:00-8:00 PM

May 2 (Tuesday) 6:00-8:00 PM

WHAT'S COOKING IN OUR KITCHEN?

COOKING CLASS RESERVATION POLICY: We require payment when registering for a class. **All classes are \$35 each unless otherwise noted.** The only way to receive a refund if you are unable to attend is to notify A Taste of Class at least 3 days before the class is scheduled. **WHAT WILL I DO AT THE CLASS?** You will help with the preparation, receive the recipes and enjoy the prepared dishes. **In order to hold classes we will have to have a minimum of 6 people per class.** Registration for each class closes 24 hours prior to the class so that our chefs can prepare for the number of people.

Feb. 11 (Saturday) 9:30 am-11:30 am
Instructor Ann Kessler

VALENTINE CANDY CLASS

Make Valentine Candy for your sweetheart or loved ones. You will be using techniques learned with the Wilton Candy Method. Instruction booklet is included. Supplies are extra. *Cost: \$15.00*

Feb. 14 (Tuesday) 6:00-8:30 pm
Chef Ken Rosander

VALENTINE'S DAY: "WHERE THE WILD THINGS ARE"

Experience a popular intimate Valentine's dinner with Chef Ken Rosander and friends at A Taste of Class. Start the meal with Chef Ken's famous **Stewed Mussels with Leeks and Cider**, then enjoy an entrée that you have pre-chosen from **Spectacular Chicken Mignons or Seared Lamb Chops Scotta Ditta**, finished with **Roasted Garlic-Marmalade Sauce and served with Wild Mushroom Brown Basmati Risotto and Grilled Asparagus Almondine**. For dessert, you will have fun hand dipping **Strawberries in Hazelnut Chocolate and Whipped Cream**. This day always books fast so register early!

Cost: \$37.50 (\$75 per couple) Entrée selection to be made at registration.

Feb. 18 (Saturday) 9:30 am-Noon
Chef & Author Carol Ann Kates
MEXICAN FROM "SECRET RECIPES..."

Former Steele's grocer and now author of Secret Recipes from the Corner Market (see featured article on Carol) will be showcasing and sharing recipes from her popular new cookbook. In this class you will take a visit across the border. Learn to prepare **Chicken Enchiladas with Tomatillo Sauce; Guacamole with Tortilla Chips; Fiesta Black Bean, Corn and Bell Pepper Salad; and for desert-crème brulee.**

(Carol's cookbook will be available.)

Feb. 25 (Saturday) 9:30 am-Noon
Chef Adrian Yanez

EXTRAORDINARY SOUPS

Found in French restaurants, this first soup is elegant, light, creamy and complex **Shrimp Bisque served with warm French Baguette Croutons**. A Favorite of Southwestern and Rocky Mountain cuisines-**Red Potato, Corn and Chorizo Chowder** is sure to satisfy any appetite. A perennial Tex-Mex favorite-**Tortilla Soup** blends the best of American and Mexican cultures.

March 10 (Friday) 6:00-8:30 pm
Chef Kristian Johnson

EASTER HOLIDAY APPETIZERS

The baked appetizer can be the hit of your Easter holiday party. Let's roll out a few puff pastry items that will sure to please: **Baked Brie with Wild Berries, Mexican Meat Pies, and an Italian Version of Pigs-In-A-Blanket**. We will also make a **Greek Style Spinach Pie called Spanikopita and Cold Canapés** that are simple to make.

March 16 (Thursday) 6:00-8:30 pm
Personal Chef Barb Lance

QUICK AND EASY COOKING FOR TWO

Come and learn everything you need to know to prepare five fast and scrumptious meals for two, or expand to serve guests for a dinner party. These delicious main dishes will become your new favorites: **Chicken Picatta, Broiled Baby Lambchops with Balsamic Reduction, Salmon en Papillote, Pasta Puttanesca, and Thai Curry.**

March 18 (Saturday) Noon-2:30 pm
Chef Leslie (from the Asian Café & Grill)

SUSHI 101

Sushi is the rage! It is fun, delicious, and so healthy. Learn the basics of sushi as Chef Leslie teaches: **an Introduction to Sushi, the Essentials of Making Sushi, Cooking Sushi Rice, Storing Fish at the Right Temperature, Cutting Fish for Sashimi and Nigiri Sushi, Rolling and Cutting Sushi Rolls, and Making Nigiri**. All this and eating sushi too!

April 29 (Saturday) 9:30 am-Noon
Chef & Author Carol Ann Kates
**A FABULOUS LUNCH FROM
"SECRET RECIPES..."**

Carol's second class from her popular new cookbook will give you a wonderful lunch that you can share with family and friends: **Blackened Salmon Salad with Baby Corn, Peperoncini, Avocado, and Tomatoes; Roasted Garlic-served with Sourdough Bread; Angel Food Cake with Fresh Berries and Cream Anglaise; and Spring Time Punch.** (Carol's cookbook will be available for purchase and signing.)

May 3 (Wednesday) 6:00-8:30 pm
Personal Chef Barb Lance
FLAVORS OF SANTA FE

With Cinco De Mayo upon us, Chef Barb will share some basics of New Mexican cuisine using red and green chili with authentic New Mexican recipes. Learn how to make **Homemade Guacamole, Red Chili Enchiladas, White Tamales with Cheese Fillings, Bread Pudding with Wine and Cheese,** and let's not forget **Margaritas.**



Come in and see our new line of candles so unique you will not want to miss them!

WoodWick Candles

The wick is actually made of wood that emits a wonderful fragrance with the soothing sound of a crackling fire!



Try these recipes for your Easter Brunch!

Raspberry Chipotle Pork Tenderloin

Marinade:

¼ cup soy sauce
3 tablespoons brown sugar
1 tsp. cumin
1 tsp. sweet paprika
5 cloves garlic, sliced
¼ cup (plus an additional amount for serving on the side)

New Canaan Farms Raspberry Chipotle Sauce (offered in the store)

2 tblsp chopped fresh cilantro
1 12-oz pork tenderloin

Mix marinade and place with pork in zip-lock bag. Set aside for 30 minutes. Grill over hot coals 7 minutes per side. Let rest before slicing. Serve warm or at room temperature with sauce on the side.

Carrot Cake Cheeseball Mix

1 Wind & Willow Carrot Cake Cheeseball Mix (offered in the store)

8 oz cream cheese
4 tblsp softened butter or margarine

Mix above ingredients. Chill mixture until firm. Shape into a ball and roll in contents of Topping packet. Serve on cookies, crackers, bagels or use to fill celery.

CUSTOM GIFT BASKETS

Have you thought about one of our custom gift baskets for that special someone? Examples of themes have included bath, southwestern, breakfast, Coloradoan, snack, and pasta. We have many food products, beautiful pottery, and fun ideas to choose from. We are even glad to ship or deliver for you. Call us now to place your order.

970-669-5653; FAX 970-663-0997

Toll free 1-877-288-7980

YOU CAN ALSO VISIT OUR WEBSITE FOR SAMPLES OF BASKETS.

www.tasteofclass.com

BRIDAL REGISTRY

One of the services that we offer at **A TASTE OF CLASS** is our **Bridal Registry**. Our store offers a wide variety of appliances, tabletop items, cutlery, cookware/bakeware, gadgets, gourmet foods, and bakeware, unique gift items and much more. We also carry special order Noritake fine china, crystal and stoneware. A personal bridal consultant can help you create a list of items to be included in the registry. We will then prepare a printed bridal registry and create your own personalized display in our store of all the items you have chosen for your wedding making it easy for guests to shop and actually see the complete bridal registry. Out of town guests can utilize our **toll free number 1-877-288-7980** to order items by phone.

We will gladly gift wrap all registry items purchased at no additional charge. To say thank you from **A TASTE OF CLASS**, a handsome gift is given to the bride and groom just for registering.

Featuring: Secret Recipes from the Corner Market Author Carol Ann Kates

Come see our newest addition to our cookbook selection. Secret Recipes from the Corner Market is a collection of kid-tested, father-approved recipes developed, adapted, and perfected by Carol Ann Kates, a former grocer and deli operator of the regionally famous Steele Markets. Not your ordinary cookbook, you will be given grocery shopping tips to help you select only the finest products for savory results, anecdotes that entertain, a historical look at the beginnings of Steele Market as well as Carol Ann's Deli old favorites, upscale cuisine, and "bonus" secret recipes. February 18th and April 29th Carol Ann will be here as our featured chef. Not only will you have the opportunity to discover and sample some of her recipes you will also learn the "Corner Market Secrets" to selecting the finest produce that is needed for incredible meals. Don't forget you will be able to purchase and have Carol Ann sign her new cookbook. Call or come by and preregister for her class.