

A Taste of Class

JANUARY 2004

THE COMPLETE GOURMET KITCHEN

Vol. 8

WE WILL HAVE OUR NEWSLETTER AVAILABLE TO YOU ON OUR WEBSITE. If you wish to receive this newsletter as well as future newsletters, please call or E-mail us with your name and e-mail address. We will notify you by e-mail when our newsletter is available. If you do not have a computer you are welcome to pick up a copy at the store.
heusink@earthlink.net
www.tasteofclass.com

WHAT'S COOKING IN OUR KITCHEN?

COOKING CLASS RESERVATION POLICY: You must pay when registering for the class. **All classes are \$35 each with the exception of the two Valentine's Day classes, which are 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.**

FEBRUARY CLASSES

February 3 (Tuesday) 6:00-9:00 p.m.
Chef Bruno Gerard Krioussis
ITALIAN

Try new delicious authentic Italian recipes with Chef Bruno. **Minestrone Soup; Penne Venezia; Linguine Agliolio; Salmon Mediterraneo with Angel Hair Pasta; and Beef Lasagna.**

February 7 (Saturday) 9:30-Noon
Chef Arian Yanez
TORTILLA 101

Learn the art of tortilla making. Great tortilla makers are as rare as great pastry chefs. It takes practice but persistence pays off. **Corn and Flour Tortillas** will be prepared. Chef Adrian will then make **Enchiladas Del Pollo y Queso, using authentic Mexican Cheeses.** Also on the menu, **Chips & Salsa with Guacamole,** served with **Sautéed Nopales (cactus)** and for dessert, **Sopapillas.**

February 7 (Saturday) 2:00-4:00 p.m.
Ann Kessler-Wilton Instructor
VALENTINE CANDY

Nothing says love as a gift that you have created yourself. Come and learn how to make your own **Molded, Dipped, and Chocolate Clusters** for your Valentine giving. Candy book included.

Cost: \$15.00

February 14 (Saturday) 6:00-9:00 p.m.
Chef Ken Rosander

VALENTINE'S DAY 1950'S STYLE
Treat your loved one to a special evening prepared just for you by Chef Rosander. You'll start with **Crab Cakes with Champagne Sabayon,** then move to **Tomato and Cous-cous Salad.** Your entrée is your choice of **Duck Breast with Apricot and Ginger Glaze** or **Beef Wellington,** and what Valentine's Day would be complete without chocolate? Enjoy **Hazelnut-Chocolate-Merlot Fondue** for the finale.

Cost: \$37.50 (\$75 per couple)

PLEASE NOTE: At the Valentine's Dinner, both the Duck Breast and Beef Wellington will be prepared and served.

However, you will need to designate which entrée you prefer to dine on when you register for the class. Register early, the maximum for this class is 16.

February 24 (Tuesday) 6:00-9:00 p.m.
Chef Bruno Gerard Krioussis
USA SOUTHWESTERN

Come and enjoy one of the most popular American cuisines—Southwestern. **Tortilla and Chicken Soup; Barbeque Mesquite Ribs with Rib Dust; Homemade BBQ Sauce; and Texan Mashed Potatoes** will be prepared.

FEB. & MARCH CLASSES

February 25 (Wednesday) 6-8:30 p.m.
Chef Ken Rosander

FANTASTIC PORK SHOULDER

Learn four ways to prepare this wonderful, inexpensive-cut. **Szechwan Pork Stir-Fry; Flautas de Carnitas (a delicious rolled taco); Barbeque Pulled Pork Sandwiches with Chipotle Marmalade; and Pork Scaloppini Putanesca (a classic Italian dish of bold flavors).**

February 28 (Saturday) 9:30-Noon
Chef Steve Herthel
SOUPS

What better way to warm your heart than with a delicious bowl of soup. **Bahamian Seafood Chowder; Cuban Black Bean with Basil Pesto & Smoked Ham; and Jalapeno Corn Chowder** will be served.

March 2 (Tuesday) 6:00-9:00 p.m.
Chef Bruno Gerard Krioussis
MEXICAN

Join us south of the border as Chef Bruno delights you with a New Mexican menu. **White Pozole; Quesadilla with Huitlacoche; Pico de Gallo; Fish Sarandeado; Red Rice a la Mexicana; Tender Cactus Ensalada & Dressing.**

March 6 (Saturday) 9:30-Noon
Chef Adrian Yanez
AWARD WINNING CHILI

Tired of that "chili" that is spicy hot but lacks any interest or depth of character? By incorporating some classic cooking techniques, you can make **Award Winning Chili; Cornbread; Southwestern Coleslaw; Blue Corn and Cheese Pudding.**

March 10th (Wednesday) 6-8:30 p.m.
Chef Kristian E. Johnsen
SOUP'S ON

Chef Johnsen is offering two separate superb soup classes. Along with learning the soups, you will also learn proper knife skills and safety tips. Learn to prepare **Cream of Chicken Soup; Italian Wedding Soup (veggie soup with meatballs and tortellini); Wild Mushroom and Rice Soup;** all served with **Classic Bruschetta.**

March 13 (Saturday) 9:30-Noon
Chef Steve Herthel
VEGETARIAN COOKING

These meatless dishes will be good for you as well as easy to prepare. Enjoy **Lentil-Garbanzo Bean Soup; Fresh Wilted Spinach with Cashews, Shitake mushrooms, and Roma Tomatoes; Barley Salad with Corn and Peas; and Penne Pasta with Swiss Chard and White Beans.**

CUSTOM GIFT BASKETS

Are you looking for a customized gift for someone on your list? Our personalized baskets have been given as corporate gifts, get well expressions, thank you, birthdays, congratulations, and much more. Examples of themes have included bath, southwestern, break fast, Colorado, 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.

Stop in or order by phone:

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

Toll free 1-877-288-7980

YOU CAN ALSO VISIT OUR WEBSITE

FOR EXAMPLES OF BASKETS.

www.tasteofclass.com

JANUARY CLASSES

January 27 (Tuesday) 6:00-8:30 p.m.
Chef Vincent Clark

CONTEMPORARY SOUTHWESTERN

Now here's food for thought. What if there were no limits to the southwestern dishes you could create—taking you from the ordinary to the extraordinary! Chef Vincent will show you how by starting with a **Coriander Crepe filled with Smoked Trout** and served with **Red Chili Caesar and Goat Cheese Crostini.** Next, he'll create a mixed grill of **Lamb with Sun-dried Cherry Chipotle BBQ Sauce. Grilled Shrimp & Chorizo with Roasted Corn-Thyme Beurre Blanc & Classic Roasted Chicken with Red Mole.** Try your hand at a **Lace Cookie Taco** for dessert!

January 28 (Wednesday) 6-9:00 p.m.
Chef Bruno Gerard Krioussis
A BAKING EXPERIENCE

Nothing beats the aroma and flavor of homemade bread in your kitchen on those cold winter days. Come and enjoy a baking experience where you will learn to make a real **Sourdough Starter; a fast rising White Bread; a slow rising Country Bread; and a Spicy Bread-Focaccia.**

MARCH CLASSES

APRIL CLASSES

APRIL CLASSES

March 18 (Thursday) 6:00-8:30 p.m.
Chef Kristian E. Johnsen
ROASTING 101

Learn the basics in preparing roasts in one or both of the two separate courses that is offered. Learn how to butterfly a roast to stuff and insure even cooking throughout the meat. Learn basic marinades and rubs as well as proper temperature control. The first class is **Apple and Sausage Stuffed Cornish Game Hen; Portabello Stuffed Flank Steak; and Mango Glazed Pork Tenderloin.**

March 20 (Saturday) 9:30-Noon
Chef Kristian E. Johnson
WEEKEND BRUNCH

Learn the basics in egg cookery. **French Rolled and Folded Omelets.** Learn poaching techniques and many others. Q and A's on brunch set-ups and accompaniments. Learn preparation of **Corned Beef Hash; Home Fries; Breakfast Meats and Bread Items.**

March 24 (Wednesday) 6:00-8:30 p.m.
Chef Ken Rosander
SLOW COOKER

Make more time for yourself without sacrificing home-cooked meals by utilizing your slow cooker for breakfast, lunch, dinner, or even dessert! Start the day with **All-in-one Brunch;** please a hungry lunch crowd with **Slow-cooker Pizza;** or get many uses with **Pork Green Chili** for dinner. Top any meal off with **Goosey Caramel Apple Cake.**

March 27 (Saturday) 9:30-Noon
Chef Steve Herthel
ATKIN'S DIET COOKING

America wants to be fit. The emphasis is on dieting and the Atkin's Diet is one of the most popular. This class will provide some new delicious menus that will keep you on track and prove that dieting can be "yummy"---It's a way of life! Chef Steve will prepare and share **Bacon Veggie Delight; Zucchini Boat Appetizers; Crab Casserole; and Chicken with Mushroom Wine Sauce.**

April 1 (Thursday) 6:00-8:30 p.m.
Julie Kinnaird
Wine Sales Representative

PRELUDE TO EASTER-SPRINGTIME WINE AND FOOD PAIRINGS

Planning a grand Easter feast, or wondering what to serve with your favorite springtime foods? Come and enjoy an evening of tasty morsels and unique wines to match! A great way to plan for holiday or warm-weather entertaining!

April 3 (Saturday) 9:30-Noon
Chef Adrian Yanez

PRESSURE COOKING WITHOUT THE PRESSURE

We all remember our mother's pressure cooker. That cumbersome, oversized, rubber gasket, explosion waiting to happen. The pressure cooker has come a long way since those days. Easy to use and convenient for getting out a great meal in a hurry. Explore the basic use and some of the possibilities that come with a modern pressure cooker with **Pork with Rosemary & Apples; East Indian Chicken; Lemon Broccoli; and Bread & Butter Pudding.**

April 8 (Thursday) 6:00-8:30 p.m.
Chef Kristian E. Johnsen
ROASTING 101 (#2)

Join Chef Johnsen with his second class on Roasting 101 learning all the basic information as his first class but enjoying a delicious new menu. You will prepare **Feta and Spinach stuffed Turkey Breast; Roast Rack of Lamb with Vanilla Demi Glace; Bacon Wrapped Beef Tri Tips.**

April 14 (Wednesday) 6:00-8:30 p.m.
Chef Ken Rosander
SAUCES

These sauces are interchangeable and adaptable to all kinds of meats and vegetables. We'll have **Blender Hollandaise with Salmon and Asparagus.** Jazz up an everyday Roast Beef with **Green Peppercorn Sauce.** Get two mustard sauces--**Dianne and Creole Mustard**---to go with our **Flash-fried Chicken Tenderloins.** And versatile **Picatta** will go perfectly with Pork Cutlettes.

April 17 (Saturday) 9:30-Noon
Chef Steve Herthel
FOOD OF THE BAHAMAS

Come and enjoy the exotic taste of the Bahamas. Even if we can't be there to enjoy those tropical breezes, we can enjoy the food. Chef Steve will prepare **Conch Fritters; Callaloo Greens; Pigeon Peas and Rice; Jerk Chicken; and Treasure Cay Crawfish Casserole.**

April 20 (Tuesday) 6:00-9:00 p.m.
Chef Bruno Gerard Krioussis
CHINESE

Feast on a taste of the orient as you learn to prepare **Hot and Sour Soup; Beef with Onion and Scallions; White Rice Steamed; Spring Mix Chinese Salad & Dressing; and Banana Crispy Rolls & Honey Topping.**

April 21 (Wednesday) 6:00-8:30 p.m.
Chef Kristian E. Johnsen
SOUP'S ON (#2)

Chef Johnsen's second class on soups will be wholesome family pleasers with **Curried Butternut Squash Soup; Cream of Asparagus Soup; Tomato Rice Soup; and Goat Cheese Crustini.**

April 26 (Monday) 6:00-8:30 p.m.
Chef Adrian Yanez
MEXICAN FIESTA!

Mole Poblano is the classic celebration dish of Mexico. Explore the history and culture that came to create this incredible delight. Chocolates to chilies go in to make this wonderfully satisfying dish. What took days making, Chef Adrian will show how you can make this in a matter of hours. Served with **Arroz; Frijoles; and Flan** for dessert.

WILTON CAKE DECORATING CLASSES

We have a certified Wilton Method Instructor, Ann Kessler, who conducts classes throughout the year. Courses I, II and III are each four weeks long with 2-hour sessions. Call the store for class dates and times. Remember we carry an extensive line of Wilton products for baking and candy making.

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Loveland, CO 80537

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