

2012 Winter Series: Cooking Classes AT

Country Cupboards

Classes are held in the beautiful contemporary fully-functional kitchen showroom at Country Cupboards, totally modern and cool! 6783 Route 9, Rhinebeck (next to Mavis Tires, just down the road from Warren Kitchen & Cutlery!)

www.country-cupboards.com

Advance payment is required to secure your registration.
Pay at Warren Kitchen & Cutlery
or by phone (845) 876-6208
\$40 per person*
(*Dinner At The Chef's Table is \$50 pp)
more info: www.warrenkitchentools.com

Classes are sponsored by Warren Kitchen & Cutlery and have a variety of instructors- all great local talent. These 2-hour classes include recipe handouts, tastings and time for Q&A. Students get a 10% coupon for Warren Kitchen & Cutlery!



ALL CLASSES 6:00 - 8:00 PM
Please arrive early; classes start promptly.

Dinner at the Chef's Table:

Winter Menu #1 with Chef Rob Mullooly

Wednesday, January 11 (Snow Date: Thurs. Jan. 12)



These special cooking classes are essentially a gourmet "dinner for 8". Watch the chef prepare and serve a restaurant-style meal. (\$50 pp)
MENU:

Butternut Squash Soup with Sage & Butter Croutons, Crispy Duck Breast w/Port Wine Reduction, Parmesan Herb Gnocchi, Sautéed Mustard Greens, and Oyster Mushrooms. For dessert; Peppermint Crème Brûlée.

Fearless Winter Risottos with a Lite Touch: Hands-on with Polly Adema

Tuesday, January 17 (Snow Date Wednesday, Jan. 18)

Learn how easy it is to make risotto, (creamy Italian-style rice) the classic way but with a lighter touch (less fat, lots of flavor!). MENU: Spinach Risotto with Sun-dried Tomato, Shrimp Risotto, Butternut and Sage Risotto, and for something completely different- Carrot-Ginger Risotto.

Roll Your Own Sushi: Hands-on/Jessica Bard

Wednesday, Jan 25 (Snow Date Thurs. Jan 26)

In this hands-on class with Jessica Bard, you'll roll your own sushi; learn how to make the special sticky rice, deal with seaweed, and how to use a variety of fillings besides raw fish! Enjoy accompaniments; classic carrot dressing over crisp iceberg lettuce and hot bowl of miso soup --just like in the Japanese restaurant!

Greens, Glorious Greens! w/Holly Shelowitz

Wednesday, Feb 1 (Snow Date TBD)

Well, you know that greens are good for you right? But how do you make them taste great and include them regularly into your busy life? Greens are chock full of nutrients like iron, magnesium and calcium just to name a few. Holly will show you how to make your greens taste so good, you'll actually be craving them! It's the perfect way to kick off your health in the New Year! MENU: Massaged Kale Salad, Green Velvet Soup, Collard Greens with Black Eyed Peas

Dinner at the Chef's Table:

Winter Menu #2 with Chef Rob Mullooly

Wednesday, February 8 (Snow Date: Thurs. Feb. 9)

These special cooking classes are essentially a gourmet "dinner for 8". Watch the chef prepare and serve a restaurant-style meal in front of your eyes. (\$50 pp)
MENU: Cauliflower Soup with Beet Chips, Herb-Crusted Rack of Lamb w/pepp Chutney, Whipped Sweet Potatoes, and Braised Collard Greens. For dessert; Salted-Pretzel Chocolate Ganache Tart

Chocolate, Chocolate Truffles: ♥

Hands-on with Maureen Luchejko

Monday, February 13 (Snow Date: Mon. Feb. 20)

Create your own box of Valentine's Chocolates: from Classic Chocolate Truffles (with various garnishes and coatings (white chocolate, dark cocoa, toasted coconut, and crushed toasted almonds or peanuts) and Peanut Butter Krisp Truffles to Orange-Cardamom Chocolate Truffles and White Chocolate Peanut Butter Truffles.



Pears, Pears, Pears! A Savory & Sweet Fruit: Dinner & Desserts with Polly Adema

Thursday February 16 (Snow Date Fri., Feb. 17)

Polly's got a special knack for making pears yummy whether it's a sweet dessert or a savory dinner dish. The menu sounds decadent but hey, there's a serving of fruit in each dish!! Come out and learn to make: Pork Tenderloin w/Creamy Pear Sauce and Warm Pear & Blue Cheese Tart, and Poached Pears w/Ginger Sauce!



Vegetarian Protein Spotlight: Beans! One-Pot Meals with Judi Gelardi

Monday, February 27 (Snow Date Tuesday, Feb. 28)

Local plant-based menu specialist, Judi Gelardi, teaches one of our Vegetarian cooking classes. "Beans- the most economical source of protein" Learn how to turn this economical plant-based protein into one-pot meals including a skillet supper, and a hearty soup. Also learn how to cook your own beans, rather than having to buy high-salt canned beans.

6 Smart& Luscious Cookies - 1 Dough: Hands-on with Maureen Luchecjko

Tuesday, March 6 (Snow Date Wednesday March 7)

In this hands-on class with Maureen Luchecjko, learn how to master one basic butter cookie dough and make 6 yummy spinoffs: Lemon-Curd Cookies, Pinwheels, Nutella-filled Sandwich Cookies, Sparkly Crescents, Toasted Nut Cookies, and Maple-Iced Tea Cookies.

Great, Great Grains! with Holly Shelowitz

Wednesday, March 14 (Snow Date TBD)

So much talk about whole grains, but what exactly are they and how do I use them? Learn about the deliciousness, amazing variety and tremendous health benefits in whole grains and how to incorporate them into your meals easily and effortlessly. MENU: Quinoa Salad, Wild Rice with White Bean Mushroom Ragout, Whole Barley with a Ginger Citrus Sauce, and Cinnamon Sweet Rice

Dinner at the Chef's Table:

Winter Menu #3 with Chef Rob Mullooly

Wednesday, March 21 (Snow Date: Thurs. March 22)

These special cooking classes are essentially a gourmet "dinner for 8". Watch the chef prepare and serve a restaurant-style meal. (\$50 pp)
MENU: Wild Mushroom Soup with Truffle Oil, Red Wine-Braised Beef Short Ribs, Garlic Whipped Potatoes, and Buttered Green Beans. For dessert; Coffee Chocolate Cheesecake