



COOKING CLASS SCHEDULE

Please reserve your spot by visiting the store or calling us!

4697 Centennial Blvd., Colorado Springs, CO 80919

Ph. 719-960-4414 Website: TheCooksMarketplace.com

Thursday, August 24th, 6pm-8pm

Pressure Cooker 101: Main Dishes - \$55, \$200 for 4-part series

Join us for this 4-part series to learn how to use your pressure cooker in unique and inspiring ways. This is also a great class if you want to learn how to use a pressure cooker and remove the fear from this simple and delicious way to cook! In this series we will cover appetizers, soups & stews, main dishes and desserts. This third class of our Pressure Cooker 101 series will help you think "outside the pot" and give you new and creative ways to use your pressure cooker to create delicious main dishes. This class is a mixture of hands on and demonstration.

On the menu:

- Red Wine Braised Short Ribs with Mashed Potatoes
- Preserved Lemon and Fresh Herb Risotto
- Wild Mushroom Savory Bread Pudding
- 5-Cheese Macaroni and Cheese
- Herb Rubbed Whole Chicken

Saturday, August 26th, 1pm-2pm

Back to School Breakfasts – **FREE. No need to register, feel free to stop by and join us!**

Join Cortney as she teaches techniques and tips to make healthy, nutritious and delicious breakfasts for families on the go! Simplify your mornings and remove the stress from the beginning of the day.

Monday, August 28th, 6pm-8pm

Asian Made Easy - \$65

Join Chef Don Louie as he "woks" you through easy Asian cooking at home. This class will use a wok to fry, steam, stir fry and more. Learn quick and easy tips to maximize this essential pan and make your dinner prep a snap. This is a hands-on class.

On the menu (sample menu, recipes may vary):

- Terri Glaze Sauce
- Sweet & Sour Sauce
- Fu Kien Fried Rice
- Fried Won Tons
- Fried Egg Rolls
- Foil Wrapped Chicken with Mushrooms

Thursday, August 31st, 6pm-8pm

Pressure Cooker 101: Desserts - \$55, \$200 for 4-part series

Join us for this 4-part series to learn how to use your pressure cooker in unique and inspiring ways. This is also a great class if you want to learn how to use a pressure cooker and remove the fear from this simple and delicious way to cook! In this series we will cover appetizers, soups & stews, main dishes and desserts. This fourth class of our Pressure Cooker 101 series will help you think “outside the pot” and give you new and creative ways to use your pressure cooker to create delicious desserts. This class is a mixture of hands on and demonstration.

On the menu:

- Chocolate Cheesecake
- Cinnamon Apple Bread Pudding with Whiskey Caramel Sauce
- Key Lime Pie
- Crème Brulee with fresh berries

Friday, September 1st, 6pm-8pm

Ladies Night Out: “Winey” Appetizers - \$45

Our September Ladies Night Out focuses on using wine to make delicious fall appetizers! Learn how to use wine in a different way in each of these recipes. “Wining” allowed!! This is a hands-on class.

On the menu:

- Swedish Meatballs
- Honey Roasted Onion Tart
- Cheese Lover’s Fondue
- Mushroom & Leek Bread Pudding
- Pomegranate & Ginger Sparklers

Saturday, September 2nd, 1pm-2pm

Canning - **FREE. No need to register, feel free to stop by and join us!**

Let’s talk canning! In this demonstration, we’ll cover water bath and pressure canning, preserving and fermenting. We’ll also talk about low-acid vs high-acid and make some simple recipes. This is a demonstration.

Tuesday, September 5th 6pm-8pm

Crème Brulee Day!! - \$35

Come and learn how to make Crème Brulee Day with us!! In this hands-on class, we will learn the technique to make a classic crème brulee, then get creative and make our own flavor infusions. Each person will get to take home their batch of crème brulees to share at home. This is a hands-on class.

Thursday, September 7th, 6pm-8pm

California Wine & Cheese Pairing - \$55

Celebrate National California Wine Month! In this class, Kristal Alfonso, sommelier and cheese monger, will pair California wines & cheeses for an amazing tasting. Learn about California wines and cheeses as well as how to pair cheese and wine using your palette. This is a demonstration and tasting class. Snacks in addition to cheese will be provided.

Friday, September 8th, 6pm-8pm

Ladies Night Out: "Winey" Appetizers - \$45

Our September Ladies Night Out focuses on using wine to make delicious fall appetizers! Learn how to use wine in a different way in each of these recipes. "Wining" allowed!! This is a hands-on class.

On the menu:

- Swedish Meatballs
- Honey Roasted Onion Tart
- Cheese Lover's Fondue
- Mushroom & Leek Bread Pudding
- Pomegranate & Ginger Sparklers

Saturday, September 9th, 1pm-2pm

Spiralizers - **FREE. No need to register, feel free to stop by and join us!**

Join Cortney as she teaches you how to use several styles of spiralizers and demonstrates some simple, healthy recipes to go along with your new toy!

Saturday, September 9th, 3pm-4:30pm

Kids in the Kitchen: Cookies - \$45

In this Kids in the Kitchen class we talk about how to make the perfect cookies! We will learn how to make meringue from scratch as well as make a fun cookie to decorate!

On the menu:

- Meringue Cookies
- Confetti Cake Batter Cookies

Monday, September 11th, 6pm-8pm

Mystery Monday! (Hint: Ethnic Theme from where Cortney just went on vacation!!) - \$35

It's our first Monthly Mystery Monday!! Sign up for this class and show up for a surprise topic, Cortney's pick! You might learn how to bake bread, make your own stock or even sous vide...But she will make sure you get an informative, fun-filled class that will NEVER be boring! Classes may vary from hands-on and demonstration based on subject matter.

Friday, September 15th, 6pm-8pm

Preserved Lemons – and how to use them!! - \$65

Have you made a jar of preserved lemons and aren't sure what to do with them? This is your chance to find out! Join us for a night where we will each make a jar of preserved lemons for you to take home, then Cortney will show you some recipes that you can create with your newest ingredient! This is a demonstration class, with class participation.

On the menu:

- Chicken Tagine with Preserved Lemons and Olives (the classic dish for preserved lemons)
- Farro bowl with Preserved Lemons and Preserved Lemon Dressing
- Broccoli with Preserved Lemons, Feta & Bacon
- Eggplant Salsa with Preserved Lemons and fresh chips
- Pasta with peas, ham and Preserved Lemons

Saturday, September 16th, 1pm-2pm

Celebrate National Guac Day!! – **FREE. No need to register, feel free to stop by and join us!**

Join Cortney as she makes guac and salsas from scratch. We'll even fry up our own chips. Que Bueno!!

Saturday, September 16th, 5pm-7pm

Date Night with Ashley - Pizza & Wine! - \$120 per couple

What's the best way to impress your date on a night out? Cooking, of course. What should you cook? Homemade pizza! *Gourmet* pizza - with plenty of wine.

Impress your significant other with your from scratch pizza creation and share in your artistry and fun on this spectacular night. We'll learn to make our own pizza dough by hand, toss it, bake it, and top it all off with the best of the best.

Of course, lots of wine will be involved, in addition to a lesson on how best to pair wine with your pizza date.

Come hungry. Leave happy.

Monday, September 18th, 6pm-8pm

Cuban with Don Louie - \$65

Menu to come...

Tuesday, September 19th, 6pm-8pm

Knife Skills with Chef Cynthia - \$55

Chef Cynthia Pylkka teaches you how to use your most essential kitchen tool – knives!! In this class, you will learn about the different brands of cutlery, the most commonly used blades along with storage and sharpening tips. Chef Cynthia will also go review cutting boards and proper care and cleaning to maximize edge retention. She will review and demonstrate the classic knife cuts to include: batonnet, julienne, fine julienne, large dice, medium dice, small dice, brunoise, fine brunoise and tourney. This is a demonstration class with class participation.

Wednesday, September 20th, 6pm-8pm

Paella with Naamah - \$65

Join Naamah as she takes you through how to make delicious paella (and teaches you how to say it, too!). Learn how to create a fresh seafood based paella with brown rice using exotic spices like turmeric, ginger, sumac, coriander, cumin, cayenne and paprika. This is a demonstration class with hands on participation.

On the menu:

- Seafood Paella with exotic spices

Thursday, September 21st, 6pm-8pm

Homemade Ricotta with DeDee - \$65

Say Cheese....Italian Style

Learn to make your own ricotta cheese using basic kitchen equipment and milk from your local store. The pure, flavorful homemade cheese will put its store-bought counterparts to shame. You can use the ricotta in dips and toppings for crostini or incorporate it into your favorite recipes; from lasagna and pastas to pizza or dessert. This is a hands-on class.

On the menu:

- A fresh batch of ricotta cheese (you can take some home)
- Tomato & Ricotta Phyllo Tart
- Gnudi (ricotta dumplings) with Pomodoro sauce
- Flourless Lemon, Almond & Ricotta Cake

Saturday, September 23rd, 1pm-2pm

All About Apples - **FREE. No need to register, feel free to stop by and join us!**

In this demonstration, we'll cover some common varieties of apples and which varieties work best for which recipes. We'll also be tasting apples and make a delicious recipe!

Saturday, September 23rd, 4pm-6pm

Teens in the Kitchen – Apples! - \$45

This teen class uses apples as a base to teach several different classic cooking techniques. First, we will make a quick bread from scratch and while that is baking we will learn how to make caramel from scratch. And then...we'll dunk some apples and make over-the-top caramel apples!

On the menu:

- Apple Strudel Bread
- Caramel Apples

Tuesday, September 26th, 6pm-8pm

Pretzel Party! Celebrate Oktoberfest with TCM! - \$45

Join Cortney as she teaches you how to make a basic soft pretzel. Get ready to do the twist! We will also make our own mustard and cheese sauces in this hands-on class.

On the menu:

- Soft Pretzels
- House Mustard
- Classic Cheese Sauce

Thursday, September 28th, 6pm-8pm

Beer Based Soups - \$55

Today is National Drink Beer Day, and Cortney is going to teach you how to drink beer – in your soup!! Bottoms up! This is a hands-on class.

On the menu:

- Mushroom, Beef and Bacon Stew
- Jalapeno Beer Cheese Soup
- Chicken Enchilada Chili
- Guinness French Onion Soup

Friday, September 29th, 6pm-8pm

Guys Night Out – BOURBON!! - \$45

In this edition of Guys Night Out we celebrate National Bourbon Month with bourbon inspired recipes.

On the menu:

- Bourbon Brown Sugar Maple Bacon Man Candy
- Bourbon Chicken
- Jacked Up Cajun Shrimp
- Chocolate Bourbon Pecan Pie

Saturday, September 30th, 1pm-2pm

Pressure Cooking - **FREE. No need to register, feel free to stop by and join us!**

In this demonstration, we'll cover both stovetop and electric pressure cookers and the benefits of both. We will also make several recipes in the pressure cookers during the demonstration.

Saturday, September 30th, 6pm-8pm

Table for 2 with DeDee - \$65

It doesn't matter if you're making a fancy meal to celebrate an occasion or just whipping up a something during the week, finding recipes for two doesn't mean you should be stuck with lots of leftovers. In this hands on class we've got the perfect recipes for a complete meal for 2. Also great for cooking for one! This is a hands on class.

On the Menu:

- Tomato Bruschetta with Balsamic Glaze
- Pork Tenderloin Stuffed with Shallots & Poached Pears
- Au Gratin Potatoes
- Roasted Broccollette
- Chocolate Lava Cake

Tuesday, October 3rd, 6pm-8pm

Pressure Cooker 101: Soups, Chili and Stews - \$55, \$100 for 2-part series

Join us for this 2-part series to learn how to use your pressure cooker in unique and inspiring ways. This is also a great class if you want to learn how to use a pressure cooker and remove the fear from this simple and delicious way to cook! In this series, we will cover soups & stews and main dishes. This first class of our Pressure Cooker 101 series will help you think "outside the pot" and give you new and creative ways to use your pressure cooker to create delicious soups, chili and stews. This class is a mixture of hands on and demonstration.

On the menu:

- White Bean Chicken Chili
- Italian Orzo Spinach Soup
- Classic Bean & Bacon Soup
- Dijon & Cognac Beef Stew

Friday, October 6th, 6pm-8pm

Ladies Night Out – Tart It Up!! - \$45

In this month's Ladies Night Out we focus on sweet and savory tarts. We'll use fall ingredients to create puff pastry and pastry tart based shells for our tarts. This is a hands-on class.

On the menu:

- Three Cheese, Potato & Rosemary Tarts
- Tomato and Goat Cheese Puff Pastry Tarts
- Caramelized Onion Tart with Gorgonzola and Brie
- Roasted Red Pepper & Ricotta Tart
- Cannoli Tart
- Apple Tarts with Almond and Cinnamon

Saturday, October 7th, 1pm-2pm

Yogurt - **FREE. No need to register, feel free to stop by and join us!**

In this demonstration, we'll cover how to make yogurt at home. Learn the ins and outs of how to make this healthy treat at home, with no preservatives. It's also economical and easy! This is a demonstration.

Tuesday, October 10th, 6pm-8pm

Pressure Cooker 101: Main Dishes - \$55, \$100 for 2-part series

Join us for this 2-part series to learn how to use your pressure cooker in unique and inspiring ways. This is also a great class if you want to learn how to use a pressure cooker and remove the fear from this simple and delicious way to cook! In this series, we will cover soups & stews and main dishes. This second class of our Pressure Cooker 101 series will help you think "outside the pot" and give you new and creative ways to use your pressure cooker to create delicious main dishes. This class is a mixture of hands on and demonstration.

On the menu:

- Red Wine Braised Short Ribs with Mashed Potatoes
- Preserved Lemon and Fresh Herb Risotto
- Wild Mushroom Savory Bread Pudding
- 5-Cheese Macaroni and Cheese
- Herb Rubbed Whole Chicken

Friday, October 13th, 6pm-8pm

Ladies Night Out – Tart It Up!! - \$45

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On the menu:

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- Tomato and Goat Cheese Puff Pastry Tarts
- Caramelized Onion Tart with Gorgonzola and Brie
- Roasted Red Pepper & Ricotta Tart
- Cannoli Tart
- Apple Tarts with Almond and Cinnamon

Saturday, October 14th, 1pm-2pm

Veggie Gratins - **FREE. No need to register, feel free to stop by and join us!**

In this demonstration, we'll explore how to make delicious fall veggie gratins. A gratin is defined as a dish topped with breadcrumbs or melted cheese. Join us to use fun veggie combinations to put your own spin on this delectable veggie treat! This is a demonstration.

Saturday, October 14th, 4pm-6pm

Teens in the Kitchen: Handmade Pasta! - \$45

Does your teen love to cook! Enroll them in this hands-on class where we will learn how to make handmade pasta from scratch. We'll be using the countertop well method and a manual pasta roller to create our own pastas, then boil it up and learn how to make delicious starch water based pasta sauces. This is a hands-on class.

Tuesday, October 17th, 6pm-8pm

Creative Cast Iron - \$65

In this class, we will go beyond making fried chicken and biscuits in your cast iron cookware. Join this class to learn how your cast iron works, how to care for it AND how to create upscale amazing dishes. This is a hands-on class.

On the menu:

- Artisan Style Cast Iron Pizza
- Squash Bisque with Mascarpone and Apple/Cheese Crostini
- Garlic Parmesan Skillet Bread
- Rustic Cranberry & Candied Orange Galette with Cardamom

Saturday, October 21st, 1pm-2pm

Soups - **FREE. No need to register, feel free to stop by and join us!**

In this demonstration, we'll talk about how to create a hearty fall soup from the ingredients that you have on hand. We'll cover how to make stock at home and how to develop depth of flavor in full bodied soups. This is a demonstration.

Saturday, October 21st, 4pm-6pm

Kid's in the Kitchen: Halloween Spooktacular!! - \$45

In this month's Kid's in the Kitchen we celebrate Halloween!! Join us as we make pizza dough and sauce and create some fun no-bake treats. This is a hands-on class.

On the menu:

- Mini Spider Pizzas
- Halloween Oreo Ball Ghosts

Thursday, October 26th, 6pm-8pm

Celebrate National Pumpkin Day! - \$65

Do you love all things pumpkin and pumpkin spice? Then this is the class for you!! Join Cortney as she walks you through creating some fall favorites using pumpkin.

On the menu:

- Spiced Pumpkin Bread Pudding
- Pumpkin Apple Pie
- Pumpkin Cranberry Bread
- Pumpkin Bars with White Chocolate Cream Cheese Frosting
- Ginger Pumpkin Cheesecake Parfaits

Saturday, October 28th, 1pm-2pm

Cast Iron - **FREE. No need to register, feel free to stop by and join us!**

In this demonstration, we'll cover how to use and care for your cast iron. We'll also go over the benefits of seasoned cast iron and enamel coated cast iron. Have a cast iron pan that you need seasoned? Did you accidentally leave yours in water and it rusted? Bring them in and Cortney will season and try to save your damaged cookware for FREE!!

Payment: Payment is required at time of booking to secure your reservation.

Waitlist: If you see a class that you love, but we're all full, please ask to be waitlisted! We do have cancellations and would be happy to let you know as soon as a spot becomes available. Waitlist is first come, first serve.

Cancellation Policy: With 7 day notice or more, classes are fully refundable. 7 days or less will be issued store credit or rescheduled for a new class. If classes are cancelled due to weather you will be notified and classes will be rescheduled or refunded.

For the kids/teens classes: Parents not allowed!! This is kids ONLY time 😊 Of course, you are welcome to watch through our cooking class windows.

Don't forget - our kitchen is also available for private events. We can do a variety of events, from small meetings to private cooking classes and corporate team building. Minimum of 8 guests. 6-8 weeks notice to secure a date, we are also happy to try to fit in events but cannot guarantee availability with less than 6 weeks notice. Please call Cortney at 719-960-4414 for availability and pricing.