



COOKING CLASS SCHEDULE

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

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

Monday, July 24th, 6pm-8pm

Grilling Rubs with Don Louie - \$65

This class teaches you to create easy to use rubs and marinades of various spices in your dry spice rack or wet marinades using inexpensive wines to create your very own signature rubs or marinades. This is a hands-on class.

Wednesday, July 26th, 12:00pm - 1:30pm

Kids in the Kitchen: Chicken Fingers and Mac & Cheese - \$45

Learn how to make Chicken Fingers and Mac & Cheese...but not your everyday ordinary recipes! In this class, we will make chicken fingers from scratch and talk about proper breading techniques. Then we will move onto Mac & Cheese and talk about building roux, making a sauce and cooking pasta. Each kid will have a variety of choices of items to add to their Mac & Cheese before we put it into the oven to turn it into gooey, cheesy goodness!

Thursday, July 27th, 6pm-8pm

The Humble Egg - \$65

Eggs are enormously versatile. Beyond basic scrambled or fried, you can cook eggs in the shell or poached, turn them into quiche, salads or sauces. In baking, eggs are used in cakes, cookies, custards, meringues, pie fillings, soufflés and pastries the list goes on and on. In this hands-on cooking class, we will be inspired by the versatility of the egg and realize it's potential beyond breakfast.

On the Menu:

- Spinach Salad with Bacon and a Poached Egg
- Cheese Soufflé
- Red Pepper and Baked Egg Galettes
- Garlic Aioli
- Meringue

Friday, July 28th, 6pm-8pm

Ladies Night Out: Farmer's Market Bounty, Vegetarian Edition - \$45

Celebrate Summer and the now available produce from our local farmer's market at this fund and hands on class. In this class, we will use food that Cortney has picked up from the local farmer's market to make these summer, low-mess, no-fuss recipes. This is a hands-on class.

On the menu:

- Veggie Stack (Pan Fried Squash layered with heirloom tomatoes, fresh mozzarella, basil and drizzled with red pepper olive oil)
- Watermelon Salad
- Curried Crispy Carrot & Zucchini Strips
- Roasted Veggie Gnocchi

Saturday, July 29th, 1pm-2pm

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

Join Cortney as she teaches techniques and tips to make the most of a gluten free menu. GF doesn't mean flavorless salad every day! Let's add flavor and excitement to eating GF.

On the menu:

- Chicken with Balsamic Succotash
- Grilled Eggplant with Garlic-Cumin Vinaigrette, Feta & Herbs
- Gluten Free, Dairy Free, Raw "Cheesecake" (and it's delicious!!)

Saturday, July 29th, 6pm-8pm

Ladies Night Out: Farmer's Market Bounty, Vegetarian Edition - \$45

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On the menu:

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- Watermelon Salad
- Curried Crispy Carrot & Zucchini Strips
- Roasted Veggie Gnocchi

Thursday, August 3rd, 6pm-8pm

Pressure Cooker 101: Appetizers - \$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 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 appetizers. In this first class we will also cover all of the basics that you need to know about how to use a pressure cooker. This class is a mixture of hands on and demonstration.

On the menu:

- Swedish Meatballs
- Pizza Fondue
- Baba Ganoush
- Artichoke Dip with Crudite
- Pulled Pork Sliders

Saturday, August 5th, 6pm-8pm

Ladies Night Out: Greens & Grains - \$45

Our August Ladies Night out focuses on Greens & Grains! Learn how to use these greens and grains to add healthy flavor to your meals. We will also explore how to use nuts to create vegan cheeses and pesto. This is a hands-on class.

On the menu:

- Green Lentil Pate with Fresh Veggies
- Wild Mushroom Farro Risotto
- Spinach and Goat Cheese Quinoa Patties
- Vegan Bowl with Parsley Cashew Pesto
- Kale & Brussel Sprout Slaw with Pine Nut “Parm”

Tuesday, August 8th 6pm-8pm

Crème Brulee Day!! - \$35

Come and celebrate National 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.

Wednesday, August 9th, 6pm-8pm

The Tremendous Tomato - \$65

Join Cortney to celebrate the versatility and freshness of summer's favorite TOMATO!! In this class we will explore the different varieties and flavors of our favorite fruit of the summer. We'll also talk about how to draw out and amp up that sweet tomato flavor. This is a hands-on class.

On the menu:

- Gazpacho
- Heirloom Tomatoes with Herbs and Almond Vinaigrette
- Pea, Tomato and Bacon Gnocchi
- Heirloom Tomato Bread

Thursday, August 10th, 6pm-8pm

Pressure Cooker 101: Soups, Chili and Stews - \$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 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 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, August 11th, 6pm-8pm

Pasta and Wine - \$65

Who doesn't love BOTH pasta and wine ~ especially when perfectly paired together!

Join Ashley for an amazing and entertaining evening, learning all about how to pair and sip wine with your homemade pasta.

Hands-on ~ you'll learn the tricks of the trade and how easy it is to create your own pasta at home with your own two hands!

Monday, August 14th, 6pm - 8pm

Sushi with Chef Don Louie - \$65

Chef Don Louie teaches you how to make sushi at home. Learn how to make perfect rice and roll your own sushi rolls. He will instruct on two rolls, then open it up to you to get creative and make your own combinations. This is a fun, relaxed hands-on class. This is a hands-on class.

Wednesday, August 16th, 12pm-2pm

The Perfect Pie Crust - \$45

Never be intimidated by the thought of making your own pie crust again!

Learn the art of the PERFECT pie crust with Ashley, and expand your palate with some tantalizing flavor combinations to fill your crust.

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

Friday, August 25th, 6pm-8pm

Guys Night Out: Nacho Edition - \$45

Back by popular demand! This Guys Night out focuses on creating NACHOS –4 different ways. From making the chips to the perfect distribution of toppings, learn how to make crowd pleasing nachos that will perfect for game days!

On the menu:

- Classic Nachos
- Italian Nachos with pasta chips
- Kielbasa and Sauerkraut Nacho
- Apple & Cinnamon Dessert Nachos

Saturday, August 26th, 1pm-2pm

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

Join Courtney as she teaches techniques and tips to make healthy, nutritious and delicious breakfasts for families on the go! Simply 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.

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! - \$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.

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! - \$65

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.

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!)

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

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

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.

***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.