



COOKING CLASS SCHEDULE

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

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

Friday, May 12th, 6pm - 8pm

Ladies Night Out - \$35

Bring your girlfriends for our monthly Ladies Night Out!! Join us for **brunch!** We will learn how to make these crowd pleasing and delicious recipes. This is a hands-on class.

On the menu:

- Blueberry Ricotta Pancakes
- Apple Pecan Baked Oatmeal
- Savory Pimento Cheese Stuffed French Toast
- Asparagus Gruyere Tart

Saturday, May 13th, 12:00-1:30

Daddy & Me: Breakfast for Mom - \$50 per Dad/Child (fee covers both)

Sign up for this class and make Mother's Day Breakfast to take home to serve Mom on Sunday. We will also make each recipe for our own lunch. This is a hands-on class.

Daddy and child will make:

- Sunshine Mini Muffins
- Mini Quiche

Saturday, May 20th, 12pm-2:00pm

Armed Forces Day - Free Cooking Class for Active Duty and Retired Military!

Join us in this FREE class for Active Duty and Retired Military to celebrate Armed Forces Day. In this class we will discuss how the military impacted what we eat today as well as creating some fun recipes. This will be a demonstration class.

Saturday, June 3rd, 1pm - 2pm

Mandoline Demonstration - FREE

Have you been trying to decide if you need to add a mandoline to your kitchen? Come and watch as we walk you through the newest, and very safe, mandolines. We will review handheld and tabletop versions and make delicious snacks! 20% off select mandolines.

Friday, June 2nd, 6pm - 8pm

Ladies Night Out - \$45

In this Ladies Night Out all of our recipes will use BEER!! After creating the recipes we will have a Build-Your-Own Chili Cheese Fry Bar and beer tasting. Learn how to incorporate this tasty beverage into your recipes.

On the menu:

- Short Rib Chili with Chocolate Porter
- Beer Soaked Oven Fries
- Pub Cheese Fondue
- Blue Moon and Corona Cakes

Saturday, June 3rd, 1pm - 2pm

Pressure Cooker Test Drive - FREE

Have you been trying to decide if you need to add a pressure cooker to your kitchen? Come and watch as we walk you through the newest, and very safe, pressure cookers on the market. We will review stovetop and electric versions and make food in under an hour! 20% off select pressure cookers.

Thursday, June 8th, 12pm-2pm

Bread with Ashley - \$55

Who knew crafting crusty artisan bread could be so easy?

It's all about the perfect texture and just how to pair the delicious baked bread, warm and fresh out of the oven, with the right butter!

Can you smell the bread yet?

Saturday, June 10th, 1pm - 2pm

Easy Fruit Prep - FREE

Join Cortney as she demonstrates how to make summer fruit prep a breeze! We'll learn how to use our knives to cut large fruit like pineapples and cantaloupe as well as using hand tools and gadgets that will simplify your time in the kitchen. 20% off select fruit tools and gadgets.

Monday, June 12th, 6pm-8pm

Cast Iron Cooking with Chef Don Louie - \$65

Have you ever wondered how cast iron cookware works? Join us in this class where we make recipes in cast iron as well as discuss how to season, care for and use cast iron in your cooking. Chef Louie takes you through these comfort food recipes as well as educating on how different types of cast iron work. This is a hands-on class. Be ready to jump on the chuckwagon with these American classics!!

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

- Dutch Oven Chicken Fried Steak with Country Gravy
- Enamel Cast Iron Country Style Beef Stew

Saturday, June 17th, 1pm - 2pm

Spice it Up - FREE

Join Cortney as she walks you through enhancing flavors using spices! We'll taste a variety of herbs and spices, talk about origins and history as well as health benefits. Learn how to make a healthier, flavorful addition to your cooking with spices! 20% off select spices and food items.

Monday, June 19th, 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):

- Asian Marinade Sauce for Everything
- Egg Rolls & Spring Rolls
- Pot Stickers
- Won Tons
- Pork Money Purse Dumpling
- Foil Wrapped Chicken with Mushrooms

Saturday, June 24th, 1pm - 2pm

I scream, You Scream, We all Scream for Ice Cream!! - FREE

Join Cortney as she demonstrates how to make delicious ice cream at home! We'll use several different techniques and recipes to get the best results. 20% off select ice cream items.

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.