



COOKING CLASS SCHEDULE

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

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

Sign-up for our email list to receive updated cooking class schedules!

Saturday, June 24th, 1pm - 2pm

I Scream, You Scream, We all Scream for Ice Cream!! - FREE. No need to register, feel free to stop by and join us!

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.

Monday, June 26th - Thursday June 29th, 12pm-1:30pm each day

Kids in the Kitchen: **Summer Camp!!** - \$225

Come join us for 4 fun filled days of cooking, baking, and eating! In this four-part summer camp we will cover a variety of topics, from sushi to food science to baking. Bring your littles for an educational and fun summer camp that is sure to get them excited about cooking! "Chef in Training" aprons are included for each new chef in this class.

Monday, June 26th - Don Louie will teach the art of making kid friendly sushi. Kids will learn about rice and will each roll their own sushi rolls in this fun and informative class. Your kids will be sushi rolling experts in no time!

Tuesday, June 27th - We are honored to have Marc from Cool Science join us. He will be using science to demonstrate how liquid nitrogen affects different objects, like milk, for instance. Watch as Marc makes milk turn into ice cream right before your eyes! Science AND ice cream - a perfect pairing.

Wednesday, June 28th - We will have Betsy our in-house baker join us. Is there anything better than freshly baked bread? How about when it's shaped like a turtle and slathered in homemade butter? Kids will love creating their very own turtle bread with homemade butter.

Thursday, June 29th - There is no better way to end a week of fun than with a kid favorite, cupcakes! Our resident baker, Betsy, will once again be joining us to show off just how easy cupcakes can be. We will learn how to make vanilla, chocolate, and strawberry cupcakes and three different techniques to frost them. Then let your imagination soar and decorate your cupcakes with sprinkles and candies galore!

Saturday, July 1st, 1pm-2pm

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

Join Cortney as she shows you several quick pickling and canning techniques and recipes! Use these amazing enhancements to add flavor to any meal. This is a demonstration.

On the menu:

- Preserved Lemons
- Pickled Onions
- Boozy Bourbon Cherries

Saturday, July 8th, 1pm-2pm

Easy Pastas – FREE. No need to register, feel free to stop by and join us!

Join Cortney as we learn how to make fresh pasta and gnocchi, with simple and fresh summer ingredients to make a quick, easy and delicious dinner. This is a demonstration. 20% off select pasta items.

Saturday, July 15th, 1pm-2pm

Summer Berry Desserts – FREE. No need to register, feel free to stop by and join us!

Watch as Cortney transforms the seasons freshest berries into delicious desserts! Perfect for summer picnics, BBQs and pot lucks. This is a demonstration. 20% off select baking and berry related items.

Monday, July 17th – Thursday, July 20th, 12:00 – 1:30

Teens in the Kitchen: **Summer Camp!!** - \$225

Does your teen love to cook or want to learn how to cook? Sign them up for this summer camp that will combine beginning and intermediate cooking techniques, basic methodology, flavor profiles and...FUN!! Cortney will guide them through four classes that will focus on how to build flavors and how to use proper techniques. And on the last day we practice what we've learning with a mystery basket challenge certain to produce some amazing dishes! Each week will include one free surprise item to help the teens practice what they've learned.

Monday, July 17th – Sauces. The foundation of a meal is in the sauce. Learn how to make a basic pan sauce from simple ingredients, how to deglaze, how to develop fond and how to balance flavors. We will also talk about the classic mother sauces and how to make them.

Tuesday, July 18th – Teens Under Pressure!! Let's break out the pressure cookers and get serious! Not to worry, parents...We'll be using the newest and safest pressure cookers on the market to teach the teens how to use this amazing cooking technique to save time, develop amazing flavors and retain moisture.

Wednesday, July 19th – Donuts. Let's use this classic and delicious baked/fried good to learn about a variety of topics. Making donuts will help us learn about yeast, frying, baking, pastry cream and filling. Then we'll use our creativity to make our craziest donut concoctions come to life.

Thursday, July 20th – Mystery Basket Challenge. It's our most popular teen class, back for summer camp! The mystery basket challenge will give each teen 4 ingredients to create one dish. A pantry full of ingredients help them bring their creations to life. Let's practice everything we've learned to make some spectacular dishes!!

Friday, July 21st, 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.

Saturday, July 22nd, 1pm-2pm

All About Knives – FREE. No need to register, feel free to stop by and join us!

Join us for an exciting day completely focused around knives! In this free demonstration we will go over the different types of knives (German, Japanese, etc), blade styles and their proper uses, how to correctly hold a knife and more! We will also have all of our knives available for you to give them a “test drive” and see what you like best. This is a demonstration. 20% off select cutlery items.

Speak with a Shun representative who will also be here to learn all about the most premium cutlery on the market!

Wednesday, July 25th, 12:00 – 1:30

Kids in the Kitchen: Ice Cream Sundae Day!! - \$45

Let’s celebrate National Ice Cream Sundae Day by making our own ice cream and toppings!! In this hands-on class we will use an ice cream maker to make homemade ice cream, then make our own hot fudge and caramel toppings. At the end we will indulge ourselves in an over the top ice cream sundae bar. This is a hands-on class.

Wednesday, July 26th, 12:00 – 1:30

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!

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!!)

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-5pm

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"

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 Cortney 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

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 to 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.