



# Artisan Cooking School

and Catering Company, LLC

1322 Washington St.  
 Grand Haven, MI 49417  
 Phone: 616-296-9200  
[www.artisancookingschool.com](http://www.artisancookingschool.com)  
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## COOKING CLASSES – JANUARY – MARCH 2012

A reservation is required to attend a cooking class.

Do you want to eat “real” food? Are you too busy so you make processed or prepackaged meals? Are you concerned about additives, preservatives or hormones? Do you worry about what is in the food you eat?

**Eating “real” food means fresh fruits, vegetables and meats and minimally processed ingredients.** At Artisan, you will learn techniques to help fill your freezer with real food. Understand how to make quick meals with little clean-up for those busy weeknights.

**Demonstration style classes \$50pp** – You can interact with chefs as you follow along with the recipes in your own class packet. Taste each recipe made from scratch in front of you.

**Hands-On Classes (price varies)** – Get your hands on the food. There is no better way to learn than doing it yourself. Help the chefs make several of the recipes in your class packet and taste each item you helped prepare.

**Cooking Classes start at 6:30 p.m. and are approximately 2 ½ - 3 hours long.**

<u>JAN.</u>	<u>COOKING CLASS DESCRIPTION</u>
Tuesday, Jan. 3	No class this week.
Tuesday, Jan. 10	<b>WINTER GRILLING</b> -- Demonstration style Don't let the cold weather stop you from enjoying the wonderful flavors of grilled meats, fish and vegetables.
Tuesday, Jan. 17	<b>SAUCES</b> – Demonstration style We'll teach the mother sauces as well as quick sauces. Taste how sauces enhance your entrée. Don't forget there are dessert sauces too!
Tuesday, Jan. 24	<b>WEEKNIGHT RECIPES – LESS THAN AN HOUR DISHES</b> -- Demonstration style New recipes taught at each class! After a hard day at work, school or play, learn how to make quick healthy meals. Several small plates will be prepared and served.
Tuesday, Jan. 31	<b>KNIFE SKILLS</b> – Demonstration style Learn proper knife care, handling and cutting techniques to avoid trips to the emergency room. Understand basic knife cuts and the difference between diced, tournee, oblique, and minced. Enjoy a small meal from the chopped foods.

<u>FEB.</u>	<u>COOKING CLASS DESCRIPTION</u>
Tuesday, Feb. 7	<b>RUBS &amp; MARINADES</b> -- Demonstration style Add flavor to grilled and braised foods. From spicy to subtle, these techniques will bring unique flavors to the table.
Tuesday, Feb. 14	<b>There is no cooking class, but we are offering a Sweetheart Dinner – Grilled Waygu Beef Short Ribs.</b> More details on the Dinner & Chef page.
Tuesday, Feb. 21	<b>VEGETARIAN</b> -- Demonstration style Explore this balanced cuisine with us. Enjoy Polenta with Marinara, Hummus Tahini, Grilled and Stuffed Portobello, and Acorn Squash with Wild Rice.
Tuesday, Feb. 28	<b>PISMO – A CHUNK OF BEEF</b> -- Demonstration style What is a Pismo? With this chunk of beef, you will discover the chateau (filet mignon), tournedos of beef, and what to do with the scrap meat. We will show you how to turn this chunk of beef into several great meals. Save dollars per pound by processing your own Pismo and what to look for when you buy one.



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<u>MARCH</u>	<u>COOKING CLASS DESCRIPTION</u>
<b>Tuesday, March 6</b>	<b>ITALIAN FLAVORS</b> -- Demonstration style These foods feature simple, informal dishes that bring people together. Create classic Italian dishes like Scaloppini, Puttanesca, Pollo alla Zafferano, and Anisette Pizzelles.
<b>Tuesday, March 13</b>	<b>BRUNCH A MUNCH</b> -- Demonstration style Enjoy that combination of breakfast and lunch as we make Crepes, Frittata, Eggs Benedict, and Ebelskivers.
<b>Tuesday, March 20</b>	<b>CUSTARDS &amp; MOUSSES</b> -- Demonstration style Custards "a pudding like dessert" is not always a dessert. We'll put together Flans, Crème Brulee, Quiche, Chocolate Mousse, and Bread Pudding with Rum Sauce.
<b>Tuesday, March 27</b>	<b>POTATO--POTATO</b> -- Demonstration style The "classic starch" and there are so many ways to prepare it. Class will include roasted Garlic Russet Puree, Gnocchi with Gorgonzola, Pine Nuts and Pancetta, and Scallop Potatoes with a Bacon Roux.

*Menus are subject to change based on availability of ingredients. Event dates are subject to change.*

**A reservation is required to attend a cooking class. Seating is limited so call early to make your reservation.**

**We require a minimum of six (6) people to hold the class.**

We TEACH, ENCOURAGE and OFFER cooking tips so you can be the best chef in your home.

**TO SIGN UP FOR A CLASS...Call us at 616-296-9200 or email** us at [www.artisancookingschool.com](http://www.artisancookingschool.com), click on Contact Us and fill in your information. We must receive your registration **48 hours** prior to the event date to guarantee your seat, or you may call to see if there is available seating. A credit card number is required to hold your reservation.

**ARTISAN OFFERS... A COOKING CLASS SPECIAL:** Purchase two (2) adult cooking classes (\$100) and your third class is FREE! A savings of \$50! No coupon sharing.

**PRIVATE COOKING CLASSES...**are available. If you would like to reserve a date for your group or would like more information, please call us at 616-296-9200.

**CANCELLATION POLICY:** We reserve the right to cancel any class (offering full refunds) if the minimum number of reservations are not met and make last minute menu changes based on ingredient availability. A credit card number will reserve your seat(s) only. Late cancellation notice (**within 48 hours**) will be charged. We strive to work with you in extenuating circumstances providing you contact us in a timely manner.