

Cooking

Easy and Quick Vegetarian Dishes CK112



Teacher: Chris Aliseo. (All Levels)
Chris will focus on easy recipes you can put together at the last minute, with demonstrations and recipes for how to prepare and cook outstanding vegetarian dishes: white bean crostini, tofu fried rice, avocado/bean salad, broccoli corn bread, and gluten free almond cake.



1 Session \$50.00, includes lunch Sat, Apr 21 (11:00-1:00)

Vegetarian Cooking with a Latin Flair CK113

Teacher: Chris Aliseo. (All Levels) Learn to make delicious veggie-friendly Latin dishes... a great way to start having fun with the new trend of "Meatless Monday"! Menu: butternut queso served with chips, penne with avocado, roasted corn and poblanos, chile relleno soufflé, apple/cranberry/cashew salad, and gingered apple betty for dessert.



1 Session \$50.00, includes lunch Sat, Jun 16 (11:00-1:00)



Homemade Scones & Lemon Curd CK155

Teachers: Joanna & Jean. Take the mystery out of making a moist, delicious scone. Make Piecemakers' apricot white chocolate scone and homemade lemon curd in class, plus receive recipes for several other variations!

1 Session \$35.00, includes all supplies
Tue, May 22 (10:00-11:30)

Apple Pie Making CK142

Teachers: Donna & Di. Dispel any pie making fears as you make Piecemakers' famous mouth-watering apple pie. You will take home a pie ready to bake, too!

1 Session \$40.00, includes all supplies
Fri, Jun 8 (10:00-11:30)

