

AUGUST 2011

🍽️ Thursday, August 25, 2011

6:30-9 PM \$40.00 Chef Dorothy Huang

Chinese Favorites

Pot Stickers, served w/ginger soy dipping sauce
Kung Pao Chicken
Stir-fried Beef with Broccoli
Chinese Barbecued Pork & Vegetable Lo Mein
Surprise Dessert

🍽️ Friday, August 26, 2011

12-1 PM \$20.00 Chef Dorothy Huang

Best Chinese Lunch in Town

Fried Wontons Served w/Sweet & Sour Sauce
Moo Goo Gai Pan (Slices of chicken, mushrooms and snow peas stir-fry)
Cinnamon Bow Ties with Ice cream

🍷 *LR's Mix available in Reg or Spicy*

Tuesday, August 30, 2011

6:30-9 PM \$45.00 Chef Vance Ely

🔪 *It's all about the pepper...*

Roasting peppers at home.

Stuffed Hatch Stacked Hatch Enchiladas
Green Sauce & Red Sauce
Hatch Cheeseburgers
Pepper Jack Cornbread
Grilled Pound Cake Slowburn Ice Cream

SEPTEMBER 2011

Thursday, September 1, 2011

Private Evening Class w/Chef Chuck Harris

Friday, September 2, 2011

12-1 PM \$20.00 Chef Chuck Harris

Soup, Salad Dessert

Apple Pecan Salad
Roasted Chicken & Red Bell Pepper Soup
Bread Pudding

Friday, September 2, 2011

6:30-9 PM \$45.00 Chef Chuck Harris

A Taste of the Caribbean

Hearts of Palm Salad
Asparagus Tempura w/Béarnaise sauce
Jerk Chicken Easy Tasty Brisket
Smothered Potatoes Blueberry Pie

Wednesday, September 7, 2011

6:30-9 PM \$50.00 Instructor Susan Coppedge

Clever Cooking with Wild Game

Roast Dove Breast with Chicken Liver Canapés - *learn to debone whole dove breast and make a rich creamy paté*
Classic Dijon Vinaigrette Salad with Fried Goat Cheese Rounds - *a fast and easy homemade vinaigrette and decadent creamy goat cheese surrounded by Panko bread crumbs*

Coffee Rubbed Venison Backstrap with Shiner Beer Butter - *a tender smoked backstrap with intense flavors that no one will believe is venison and topped with a sauce that can be used on many dishes*

Fried Bananas with Chocolate Sauce - *perfect ending to a decadent meal- so rich you just need a small bite*

Thursday, September 8, 2011

11:30 AM-1 PM \$20.00 Inst. Susan Coppedge

French Brunch Lunch

Salade de haricots verts - *French Green Bean Salad - perfect meal starter, tangy and mustardy*
Coq Au Vin Soup - *an updated version of the French classic, all the flavor but faster and easier to prepare*
Langues de Chat - *(Cat's Tongue Cookies) a light beautiful cookie dipped in chocolate*

OCTOBER 2011

🍽️ Wednesday, October 12, 2011

6:3-9 PM \$45.00 Chef Molly Fowler

Spicy Sizzling Sensations!

Stuffed Grilled Jalapenos
Spinach Salad with Grilled Fruit and Balsamic Dressing
Marinated Jalapeno Chicken with Green Chile Gravy
Chorizo Stuffed Zucchini
Mango Mousse

🍽️ Thursday, October 13, 2011

12-1 PM \$20.00 Chef Molly Fowler

Salad Sensations!

Sesame Chicken Salad
Marinated Vegetable Pasta Salad
Texas Tuna Salad on Spring Greens
Chocolate Macaroon Cake

Wednesday, October 26, 2011

6:3-9 PM \$50.00

Dorothy Huang and Guest Chef Hoi Fung

Secret Recipes from Fung's Kitchen

Chef Hoi Fung, owner and executive chef of Fung's Kitchen, the best Chinese restaurant in Houston teams up with Chef Dorothy Huang, author and renowned Chinese cooking instructor to present to you this very exciting class!!!

Crispy Duck Rolls
Chinese Style Fillet Mignon Steak
Sauteed Snow Pea Leaves Sesame Seed Balls
Sample recipe: House Special Ranch Chicken

🍽️ Thursday, October 27, 2011

12-1 PM \$20.00 Chef Dorothy Huang

Lunch & Learn

Egg Rolls served with Mustard and Sweet & Sour Sauce
Shredded Jicama & Carrot salad
Shrimp with Cashews
Steamed Multi-Grain Rice

NOVEMBER 2011

Wednesday, November 9, 2011

Chef Danika Boyle

Moroccan Menu

Details to follow

🍽️ Thursday, November 17, 2011

6:30-9 PM Chef Molly Fowler

Details to Follow

🍽️ Friday, November 18, 2011

12-1 PM \$20.00 Chef Molly Fowler

Details to Follow



**We have dip mixes, sauces, spices and more
for your summer entertaining needs.**

Remember us for your gift giving needs

Gift Baskets

Free Gift Wrapping

Look for these symbols:

 Hands On  Cookbook Author**Proof of Age Required

Registration Info: Classes include recipes, demonstrations and sample tastings. Menus are subject to change at the chef's discretion. Reservations are on a first-come, first-served basis. Please allow us to add you to our waiting lists if classes are full, and you will be contacted in the event of availability.

Cancellation Policy: Full refund will be given if participants cancel 7 days before the class is scheduled. A credit for a future class will be given if cancellation is 3-7 days before the class is scheduled. No refunds or class credits will be given if cancellation is received less than 72 hours before the class is scheduled.

Payment Policy: Effective April 1, 2008, cooking class reservations will be held with a current credit card. Charges to credit card will be processed 72 hours before class starts. To avoid being charged the full price of the class, cancellations must be made at least 72 hours in advance.

NOTE: We reserve the right to cancel a class due to weather condition, unusual circumstances or lack of class interest. A minimum number of participants are required to validate continuation of a class. We regret any inconvenience this may cause, timely registration is appreciated.

PICNIC TIME

Insulated totes and coolers.

SODA STREAM

Make your own soda and flavored drinks

RACHAEL RAY

Lazy spoon & Ladles, EVOO dispensers, Bakeware

ARCHITECT

Cutting Boards with gripper bottoms, grill bands

JOSEPH JOSEPH

Elevate line of silicone/nylon utensils, double dish

KUHN RIKON

Silicone Whisk, Watermelon Knife, Decorating Pen

MASTRAD

Silicone bakeware, Magma Microwaveable Hot Plate,

Silicone Apple Cooker

HOLLAND

Avoid flare-ups with a Holland Gas Grills because

SWISS DIAMOND

High quality non-stick cookware that browns without sticking, easy clean-up

KYOCERA

Advanced Ceramic knives, peelers & slicers



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Daily Lunch Specials

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