

# Cooking Class Series 2015

## **JUNE 2015**

## June 4th

### Summer Grilling for City Dwellers (Demo Class)

Nothing beats grilling outdoors, but what if your backyard's fire escape and the nearest grass in Central Park? Don't Worry, we'll help you find the right tools and provide helpful tips that will have you grilling like your brother in the burbs, in no time.

### June 25th

### East Like a Locavore (Hands On)

- Highlighting Grace's wide range of locally supplied meat, fish and produce, locavore cooking is all about using foods that are grown within a 100 miles of your home. Celebrate the city's exciting local bounty with this wonderful meal that's all locally sourced.

## **JULY 2015**

## July 16<sup>th</sup>

### How to Become a Great Home Cook (Demo Class)

Simple shopping and cooking techniques to help you create stress-free meals. From learning about pantry staples that help make the most of your meals, to timing techniques and endless variations on some basic recipes, you'll discover how to create dozens of fantastic weeknight family meals.

### **AUGUST 2015**

### August 6th

### Pan Sauces to Pump Up Your Meals (Hands On)

- A delicious pan reduction can take even the simplest sautéed meat or fish to new levels. These simple sauces are a great staple for any cook.

### August 27th

### Low Salt and Heart Healthy Techniques (Demo Class)

- Everyone is looking to prepare healthier options. This class will teach you simple techniques to maintain great flavor, while also cutting down on extra salt and additional fats.

### **SEPTEMBER 2015**

# September 17<sup>th</sup>

Italian Cooking From the Puglia Region of Italy (Hands On)

- In the Southern Italian region that borders the Adriatic Sea, simple yet refined flavors are everywhere. It is this influence that has inspired many of Grace's favorite dishes. If you've enjoyed some of the many delicious dishes at Grace's Trattoria, now you can learn how to make them yourself.

### **OCTOBER 2015**

### October 8th

Kitchen Basics (Hands On)

- Whether you dream of cooking like a chef, or you simply want to learn how to create some new hearty dishes, its always helpful to take a refresher course on fundamental skills to be a success in the kitchen. This class will demonstrate basic knife skills, provide tips to preparing meat and vegetables, and include a few simple recipes that will impress your family and friends.

## HAPPY COOKING and BUON APPETITO

With Love, *Grace* 

**Please note:** Reservations are required for all classes. A credit card must be provided to hold all seats. We can accommodate single reservations or parties with multiple participants. Private classes are available. A Cancellation policy is in effect for all classes within 48 hours of the class date.