



AnnArborCooks!

A School for the Epicurious

Winter Class Schedule 2012

All classes are full participation – students will work in groups to prepare menus after an instructor-led demonstration and will enjoy the fruits of their labor at the end of class.

JANUARY

Tuesday, Jan. 10

**6:30-
9:30pm**

Healthy Beginnings

Happy New Year! Are you feeling a little sluggish and 'heavy' after the holidays? Have you made a resolution to eat better? Come learn some new light and healthy dishes to get 2011 started off right! Menu: Class Fee: \$65/person

Thursday, Jan. 12

**6:30-
9:30pm**

Private Event

Saturday, Jan. 14

1-4pm

Basic Knife Skills

*Sharpen your cutlery and your knife skills! This hands-on class will cover how to sharpen and care for your knives, as well as proper use. In-class exercises will include practice of the fundamental cuts for vegetables and fruit -- mince, dice, brunoise, batonnet and julienne, etc. -- as well as breaking down a whole chicken
Class Fee: \$65*

Saturday, Jan. 14

6-8pm

TEEN Ultimate Mac-n-Cheese

*Whether you're looking for comfort food in the thick of winter or a new twist on an old recipe - this is the class for you!
Menu: Mac-n-Four Cheese; Mac-n-Cheese with Bacon, Caramelized Shallots & Fresh Herbs; Green Salad with Vinaigrette
Class Fee: \$45/person
This class is for kids 13-17 years

Sunday, Jan. 15

**1pm-
3:30pm**

Parent/Child Indian

*Indian cooking -- a great way to introduce Indian spices and make homemade paneer with your child!
Menu: Vegetable Curry, Spinach with Paneer, Steamed Tumeric Rice
*This class is for a parent with their child (6-12 years)
Class Fee: \$65/pair*

Tuesday, Jan. 17

**6:30-
9:30pm**

Dumplings Around Asia

*There are few things more comforting and satisfying to eat than dumplings. Join us for an evening dumpling tour around Asia! We will be making and rolling our own dumpling dough, and of course, creating these wonderful fillings. You don't want to miss this one!
Menu: Spiced Lamb Nepalese Dumplings; Korean Kimchi Dumplings; Japanese Pork & Shrimp Gyoza; Chinese Fish & Chive Dumplings
Class Fee: \$65/person*

- Wednesday, Jan. 18 6-10pm Culinary Bootcamp I Series**
The key to great cooking boils down to solid technique and great ingredients. Join us for this intensive journey through the basics – the end result is greater kitchen confidence and less reliance on recipes! Each class will feature a seasonal menu utilizing the techniques learned. Students will sit down to enjoy the fruits of their labor at the end of each class.
- This class meets on consecutive Wednesday evenings.*
- Class 1 (1/18): Introduction to Knife Skills & Stocks*
Class 2 (1/25): Soup Technique & Sauces
Class 3 (2/1): Sauces continued
Class 4 (2/8): Dry Heat Cooking Methods: Roasting, Sauteing, Pan-Frying, Deep-Frying
Class 5 (2/15): Moist Heat Cooking Methods: Poaching, Steaming, Braising, Stewing
- Class Fee for 5-Class Series: \$325/person*
- Friday, Jan. 20 6:30-9:30pm Private Event**
- Saturday, Jan. 21 6:30-9:30pm Private Event**
- Monday, Jan. 23 6:30-9:30pm Cooking with Whole Grains**
Have you ever wondered what to do with all those grains you see in the bulk section at your local natural grocery store? Come and learn how to cook ancient grains including quinoa, millet, amaranth, spelt, and kamut. These grains contain more vitamins, minerals, and proteins than today's refined wheat. This class is designed for people living with wheat intolerance or those looking incorporate more whole grains into their diet.
Menu: Chewy Chocolate Chip Cookies made with Kamut Flour; Quinoa with Roasted Vegetables, Feta & Balsamic Vinaigrette; Curried Veggie Burger made with Millet; Amaranth Bread Sticks; Cinnamon Spice Coffee Cake made with Spelt Flour;
Class Fee: \$65/person
- Tuesday, Jan. 24 6-10pm WCC: Braising 101**
*****This class is offered through Washtenaw Community College, but held at Ann Arbor Cooks*****
- We are in the thick of winter and craving deep-flavor, slow-cooked comfort foods. Braising is where it's at! Join us for an intensive look at this moist heat method of cooking as we re-create some unbelievable classics. It's all about 'low and slow' and layers of flavor with this technique. Come hungry! Menu: Coq au Vin; Braised Lamb Shanks, Braised Leeks, and Braised Potatoes;*
Class Fee: \$75/person
- Register online at: www.wccnet.edu/lifelong-learning**
- Wednesday, Jan. 25 6-10pm Culinary Bootcamp I Series**
 Class #2

- Friday, Jan. 27** **6:30-10pm** **Date Night!**
You asked, and we listened! Introducing the first of our ongoing Date Night series! Bring your special someone and have some fun in the kitchen cooking up this entire menu. And please feel free to bring a bottle of wine to enjoy with your meal.
Menu: Roasted Beet, Blood Orange & Fennel Salad; Lobster Mac-n-Cheese with Seasonal Vegetables; Butterscotch Pots de Creme with Sea Salt
 Class Fee: \$130/pair
- Friday, Jan. 21** **7-10pm** **Chef's Table**
A Special Event at Ann Arbor Cooks!
Instead of making your usual weekend night restaurant reservations, join us for a different experience – an interactive evening where we do the cooking right in front of you with the area's finest local ingredients – sourced from our local farms and markets.
- You get to relax, socialize with fellow foodies, and watch as we prepare and serve your entire meal. Throughout the evening you will be at arms length of the chef and interaction is highly encouraged! You will receive a recipe packet to take home with you detailing the evening's entire menu. So come yourself, with a friend, or a group for a great evening of food, conversation, and so much more...*
- Menu**
 Coming soon!
- Fee: \$55/person
 *BYOB – You are welcome to bring wine to enjoy with your meal
- Monday, Jan. 30** **6-10pm** **WCC: Puff Pastry 101**
*****This class is offered through WCC, but is held at Ann Arbor Cooks. The format of the class is exactly the same as all classes offered at Ann Arbor Cooks.*****
- It goes without saying, but there is nothing like the homemade version of this unbelievably rich, flaky pastry. Join us for an intensive session learning the very specific techniques for making this one-of-a-kind dough! Full participation.*
 Menu: palmier, savory puff twists, jalousie, seasonal fruit galette.
 Class Fee: \$65/person
- Register at: WCC Lifelong Learning*
- Tuesday, Jan. 31** **6-9pm** **Private Event**
- FEBRUARY**
- Wednesday, Feb. 1** **6-10pm** **Culinary Bootcamp I Series**
 Class #3
- Thursday, Feb. 2** **6:30-9:30pm** **Private Event**
- Friday, Feb. 3** **6:30-9:30pm** **WCC: Sushi Bar**
*****This class is offered through Washtenaw Community College, but is held at Ann Arbor Cooks. The format of the class is exactly the same as all Ann Arbor Cooks' classes.*****

Register online at www.AnnArborCooks.com or call 734-645-1030

*In this beginner sushi-making class we will discuss traditional ingredients and teach you the skills you'll need to prepare classic sushi in a relaxing way! You'll be involved in making sushi rice, preparing the fish and vegetables, rolling sushi using bamboo mats (maki sushi), and creating hand rolls (nigri sushi), all with authentic, top-quality ingredients.
Class Fee: \$85/person*

Register at: [WCC lifelong learning](#)

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| Saturday, Feb. 4 | 10am-12:30pm | Junior Chef: Breakfast Breads
<i>Turn a cold Saturday morning into a warm baking experience with this collection of breakfast treats!
Menu: English Muffin Hearts; Lemon Glazed Scones; Mornin Glory Muffins
Class Fee: \$45/person</i> |
| Monday, Feb. 6 | 6:30-9:30pm | Soup's On!
<i>Soup is the perfect lunch or dinner as we are immersed in the cold weather months. Join us as focus on basic soup techniques and give you some new ones to add to your repertoire -- they're great for weekday meals or for entertaining.
Menu: Asian Chicken Noodle Soup with Lemongrass; Herb, Chard & Feta Soup; Mulligatawny; Udon Noodle Pot; Roasted Fennel, Wild Mushroom & Chestnut Soup
Class Fee: \$65/person</i> |
| Wednesday, Feb. 8 | 6-10pm | Culinary Bootcamp I Series
Class #4 |
| Thursday, Feb. 9 | 6:30-9:30pm | WCC: Chocolate Truffle Workshop
** This class is offered through WCC, but held at Ann Arbor Cooks **

<i>Join us for a decadent and indulgent evening of truffle-making! There will be plenty to eat and plenty to take home! You don't want to miss this one!
Menu: Black Forest Truffles; Gianduja Truffles; Coconut-Lime Truffles; Chocolate-Raspberry Truffles; Sesame-Ginger Truffles;
Class Fee: \$75/person</i>

Register at www.wccnet.edu/lifelong-learning |
| Friday, Feb. 10 | 6-9pm | Private Event |
| Saturday, Feb. 11 | 7-10pm | Chef's Table
A Special Event at Ann Arbor Cooks!

<i>Instead of making your usual weekend restaurant reservations, join us for a different experience -- an interactive evening where we do the cooking right in front of you with the area's finest local ingredients -- sourced from our local farms and markets.

You get to relax, socialize with fellow foodies, and watch as we prepare and serve your entire meal. Throughout the evening you will be at arms length of the chef and interaction is highly encouraged! You will receive a recipe packet to take home with you detailing the evening's entire menu. So come yourself, with a friend, or a group for a great evening of food, conversation, and so much more...</i> |

Register online at www.AnnArborCooks.com or call 734-645-1030

MENU
coming shortly!!

Fee: \$55/person

**BYOB – You are welcome to bring wine to enjoy with your meal*

- Sunday, Feb. 12** **1:00-3:30pm** **Parent/Child Mexican Fiesta**
Warm up your winter with this Mexican menu while cooking with your child.
Menu: Poblano White Chili; Bacon Cornbread; Raisin Crown Cake
**This class is for a parent with their child (6-12 years)*
Class Fee: \$65/pair
- Monday, Feb. 13** **6-10pm** **WCC: Basic French Tart Doughs**
This class is offered through Washtenaw Community College, but is held at Ann Arbor Cooks. The format is exactly the same as all Ann Arbor Cooks' classes.
In this workshop you will be introduced to three classic French tart doughs: Pate brisee, pate sucee and pate sablee. Knowing these doughs, and the tips and techniques that go with them, will not only make your baking more enjoyable, but will give you some great tart recipes to add to your repertoire. Full participation.
Menu: chocolate ganache tart, classic French apple tart, rustic onion tart.
Class Fee: \$65/person
- Tuesday, Feb. 14** **6:30-9:30pm** **Private Event**
- Wednesday, Feb. 15** **6-10pm** **Culinary Bootcamp I Series**
Class #5
- Thursday, Feb. 16** **6-10pm** **Homemade Winter Pasta Workshop**
Join us for a fun and warm evening of making handmade pasta and pairing it with interesting and satisfying sauces!
Menu: Spaghetti with Creamed Leek & Spinach; Fettucine with Crab, Lemon, Chile & Mint; Tagliatelle with Chestnut & Wild Mushroom
Class Fee: \$65/person
- Saturday, Feb. 18** **1:00-3:30pm** **Teen Sushi**
Come learn to make sushi rice, prep high quality authentic ingredients, and learn to roll maki sushi and inverted rolls.
Class Fee: \$55/person
**This class is for kids 13-17 years*
- Tuesday, Feb. 21** **10am-1pm** **Junior Chef: 3-Day Mini Camp**
The theme of this 3-day mini camp is: THREE SQUARE MEALS
Let us do the shopping, teaching, and clean-up over this winter break! A three-day camp each day featuring one of the 3 square meals in a day.

Day 1: Breakfast: Omelets with Vegetables, Fruit Smoothies & Homemade Granola
Day 2: Lunch: Lettuce Wraps with Pork & Ginger, Veggie-Fried Rice, Fortune Cookies

Register online at www.AnnArborCooks.com or call 734-645-1030

Day 3: Dinner: Grilled Marinated Chicken Kabobs, Orange-Fennel Salad with Vinaigrette, Cinnamon-Chocolate Brownies

**This class is for kids 9-12 years*

Class Fee: \$135/person for 3-day camp

Monday, Feb. 27

6:30-9:30pm Private Event

Tuesday, Feb. 28

6:30-9:30pm Got Gnocchi?

Join us as we explore the art of making this light, 'pillow-y', to-die-for Italian delicacy! Come hungry!!

Menu: Gnocchi with Leeks, Pancetta and Peas; Spinach Gnocchi with Gorgonzola Sauce; Ricotta Gnocchi with Classic Tomato Sauce or Butter and Lemon Zest

Class Fee: \$65/person

Wednesday, Feb. 29

6:30-9:30pm Cassoulet: The Ultimate in Classic French Comfort Food

Along with winter comes our desire to indulge in comfort food. Cassoulet -- a classic dish from France's Languedoc region -- is the ultimate in just that! An unbelievably rich and hearty stew of white beans, duck confit, and sausages (garlic and duck/armagnac) that will satisfy you like nothing else. You don't want to miss this!

Class Fee: \$65/person

MARCH

Friday, Mar. 2

6:30-9:30pm Private Event

Saturday, Mar. 3

1-4pm WCC: Basic Knife Skills

*****This class is offered through Washtenaw Community College, but held at Ann Arbor Cooks*****

Sharpen your cutlery and your knife skills! This hands-on class will cover how to sharpen and care for your knives, as well as proper use. In-class exercises will include practice of the fundamental cuts for vegetables and fruit -- mince, dice, brunoise, battonnet, julienne, etc. -- as well as breaking down a whole chicken.

Class Fee: \$65/person

Register at www.wccnet.edulifelong-learning

Monday, Mar. 5

6-10pm WCC: Pate a Choux 101

*****This class is offered through Washtenaw Community College, but held at Ann Arbor Cooks. The format is exactly the same as all classes offered at Ann Arbor Cooks.*****

Pate a choux is a French classic, and the only dough that is cooked before being baked. It can be used to make many of your favorite pastries. Join us to learn the ins and outs of this versatile cream puff dough.

Menu: profiteroles with seasonal ice cream, eclairs with homemade pastry cream, classic gougere.

Class Fee: \$65/person

Register at: WCC Lifelong Learning

Tuesday, Mar. 6

6:30-9:30pm Private Event

Wednesday, Mar. 7

6-10pm Culinary Bootcamp II Series

Culinary Bootcamp II is a three-class intensive journey taking what was

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previously learned in *Bootcamp I* to the next level. We're going to expand on what you've already learned, add to it some basic butchery skills, talk a lot about flavors, textures, and plating. Then...we're going to take you out of your comfort zone and let you channel your inner-Top Chef and let your skill and creativity shine!

Oh yeah, and we're going to eat a lot of great food and laugh a lot, as usual!

PRE-REQUISITE: *Culinary Bootcamp I* (no exceptions)

This class meets consecutive Wednesday evenings: 3/7, 3/14, 3/21 from 6-10pm.

Class Fee: \$300/person

Friday, Mar. 9

6:30-9:30pm

Sushi Bar

In this beginner sushi-making class, we will discuss traditional ingredients and teach you the skills you'll need to prepare classic sushi in a relaxing way. You will start by making sushi rice, preparing the fish and vegetables, using bamboo mats to roll sushi (maki sushi), and learning to make hand rolls (nigiri) -- all with authentic, top-quality ingredients. Come hungry!!

Class Fee: \$85/person

Monday, Mar. 12

6:30-9:30pm

Meatless Monday

Have you been trying to cut meat out of your diet at least once a week or considering it? This class will be a great introduction to the concept that you don't have to sacrifice flavor or sustenance with your meat! Join the 'meatless monday' movement -- the goal is to reduce meat consumption in order to improve personal health and the health of our planet.

This class is all about beans! Soaking, cooking & baking beans!

Menu: Barley Soup with Root Vegetables; Lentil and Harvest Vegetable Loaf; Curried Vegetable Pie topped with Chickpea Pastry

Class Fee: \$65/person

Tuesday, Mar. 13

WCC: Sauteing 101

*****This class is offered through Washtenaw Community College, but offered at Ann Arbor Cooks. The format of the class is exactly the same as all Ann Arbor Cooks' classes.*****

Join us for an intensive look at this dry/high-heat, low-fat, quick-cooking method. You will get ample practice and once you've got it mastered, the sky's the limit for creativity in the kitchen! Come hungry! Full participation.

Menu: *shrimp scampi with linguine, rack of lamb with mustard and rosemary pan sauce, pan-roasted chicken au jus, and sauteed salmon with a gingered-carrot sauce. Full participation.*

Class Fee: \$75/person

Register at: [WCC lifelong learning](http://www.wcc.edu/lifelonglearning)