

Blue Apron Cooking School

Updated Cooking Class Schedule — 2022

Easy Summer Entertaining Participation | \$65 Tue. 7/19 @ 10:30am or Wed. 7/20 @ 10:30am

In this class you will receive ideas and learn how to successfully plan and pull off fun, easy celebrations—with style! We'll cover the basics, such as—who, what, when, where, and why. Then we're on to planning the menu and décor. (A variety of tablescapes and flower arrangements will be on display.) Fancy Deviled Eggs, Creamy Smoked Trout Salad, Crispy Mango Jicama Slaw, Prosciutto Gruyere Quiche, Chocolate Coconut Pecan Pie, and two special lemonades.

Fabulous Glorious Vegetables Participation | \$65 Tue. 8/2 @ 10:30am or Wed. 8/3 @ 10:30am

It's so easy to get stuck in a vegetable rut but no need to with the wide variety of fresh vegetables that are easily available, even in our small grocery stores. We just need some inspiration! In this class we will not only review and practice vegetable chopping and preparation skills but will employ a wide variety of cooking methods as we make such dishes as:

Roasted Sweet Potato Appetizer, Fresh Pea and Mint Salad, Sautéed Green Beans with Crispy Mushrooms and Garlic, Grilled Summer Vegetable Platter, Quick Pickled Cucumbers & Red Onions, Pan Roasted Romanesco, Braised Parsnips with Wine and Vanilla, Carrot Soufflés for dessert. How about that!

Little Fried Fritter Participation | \$65 Tue. 8/16 @ 10:30am or Wed. 8/17 @ 10:30am

We will make a wide variety of them while concentrating on the cooking skill—mise en place (everything in its place)—an organizational skill crucial when preparing these dishes. And because each of these tasty morsels requires frying, we will conquer that fear as well! You'll make and enjoy such treats as:

Veggie Fritters, Garbonzo Bean Falafels, Indian Pakora, Vegetable Tempura, Classic Potato Latkas, Quinoa-Broccoli Patties, Crab Cakes, and Apple Fritters or French Beignets

New Mexico—A Flavor All Its Own Participation | \$65 Tue. 8/30 @ 10:30am or Wed. 8/31 @ 10:30am

My husband is a New Mexico boy, and although he hasn't lived there for many years, he still craves the unique taste of its Mexican food. It didn't take me many visits and meals to agree with him—I love it too! Lucky for us a very dear friend and exceptionally good cook, Harriet Morgan, has agreed to come from Albuquerque to assist in this class! She will explain a bit about that key ingredient found in most all NM dishes—chile! Together we'll make such delicious dishes as:

Enchilada Wontons or Mini Stacked Blue Corn Enchiladas, Harriet's unique recipe for Posole (the best I've ever had!), New Mexico Fruit & Veggie Salad, Bison Tamale Pie and a Chocolate Pinon & Pecan Nut Torte with Cinnamon Gelato and Margaritas!

Additional New Mexico—A Flavor All Its Own Participation | \$65 Tue. 9/6 @ 10:30am or Wed. 9/7 @ 10:30am

This is the same class as previous that is being offered again due to its popularity. Those on the wait list will receive first priority.

Gluten Free Baking— at High Altitude

Participation | \$65

Rescheduled Class

Tue. 9/20 @ 10:30am or Wed. 9/21 @ 10:30am

Baking gluten free is a challenge. Baking at high altitude is a challenge. But we can do it! In this class we will cover the inherent problems with both of these issues and provide techniques to overcome them.

No-knead Crusty Bread, a Savory Pizza, and a unique Tamale Pie. Then on to desserts with Macadamia Macaroons, Snickerdoodle Cupcakes, Almond Chocolate Chip Cookies, Apple Cinnamon Muffins and a scrumptious Chocolate Olive Oil Cake.

Easy and Delicious One Skillet Meals

Participation | \$65

Tue. 10/4 @ 10:30am or Wed. 10/5 @ 10:30am

Quick to come together, savory and satisfying to eat, and a snap to clean up—what could be better! Not only will we make a variety of entrees in skillets but also starters, sides, and desserts.

Roasted Cherry Tomatoes with Burrata & Basil, Italian Seafood Pasta, Lamb Curry With Sweet Sticky Rice, Roasted Chicken and Sweet Potato Hash, Skillet Buttery Buttermilk Biscuits, Chocolate & Cream Pudding, and my favorite Skillet Berry Crisp.

Chicken Soups From Around the World

Participation | \$65

Tue. 10/18 @ 10:30am or Wed. 10/19 @ 10:30am

Chicken soup is a bridge between countries and cultures. Although we will often turn to and cherish the chicken soup we grew up with, even if it came from a can, in this class we will make and savor international varieties.

From India, Mulligatawny with Rice. My version of Mexico's Chicken Chile Verde with Tortilla Crisps. A rustic Country Chicken Soup from France with Crusty Cheesy Baguette. Chicken Miso from Asia with Crispy Wontons. And last but not least, my family's favorite Old Fashioned Chicken Noodle with Cream Biscuits.

Let's Wrap It Up!

Participation | \$65

Tue. 11/8 @ 10:30am or Wed. 11/9 @ 10:30am

People have been wrapping foods in a variety of ways using what is available to them—leaves, papers, skins, tortillas, etc. In this class we will make scrumptious meals with all things wrapped & rolled.

Shrimp Filled Dumplings in Wonton Skins; Goat Cheese Stuffed Grape Leaves; Crispy Lamb & Lettuce Wraps; Old Fashioned Cabbage Rolls; Salmon, Asparagus & Tomato Packets; Fried Banana Ravioli with Vanilla Custard Sauce; and Salted Caramel Pecan Apple Pie Taquitos.

Festive Holiday Brunch

Participation | \$75

Tue. 12/6 @ 10:30am or Wed. 12/7 @ 10:30am

We pull out all the stops for this one as we come together to celebrate another year. You'll have fun making a wide variety of special dishes and goodies that will come in handy when planning your holiday gatherings. We may not get through all these, but this is the plan:

Morning Glory Muffins; Cinnamon Roll Scones with Maple Glaze; Sugar Dusted Beignets; Mushroom Chestnut Soup; Layered Butternut Squash, Beet and Quinoa Salad; Waldorf Salad with mini Gorgonzola Cheesecakes; Warm Artichoke Shrimp Dip, Ham & Gruyere Puff Pastry Shells; Maple, Pecan & Bourbon Glazed Bacon; and an Eggnog Panna Cotta with Caramel Rum Sauce!