

# Blue Apron Cooking School

## Cooking Class Schedule — 2023

**Spring Garden Buffet: Completed**

**Elegant Yet Easy French Dinner: Completed**

**Copy-Cat Favorites: Completed**

**Paella Party!: Completed**

**Easy-Peasy Italian: Completed**

Dates below which are highlighted in pink are Sold Out.  
You can request to be put on the Wait List in case anyone cancels.

### **Pure & Simple—**

**Delicious Healthy Cooking**    Participation | \$70    **Tue. 8/15 @ 10:30am or Wed. 8/16 @ 10:30am**

If you've longed for healthy dishes that are simple, easy and quick but also so delicious you can serve them and receive rave reviews, don't pass up this class.

Spicy Caramelized Onion Tartlets, Roasted Cauliflower Soup with Toasted Almonds, Crusty Gluten Free Bread, Green Salad with Blueberries & Edamame, Charred Shrimp Quinoa & Avocado Bowl, Zucchini & Mushroom Sauté, Creamy Blue Cheese Polenta, Mocha Semifredo with Chocolate Almond Cookies and a Peachy-Thyme & Ginger Cocktail..

**Cooking with Booze**    Participation | \$75    **Wed. 9/6 @ 10:30am or Thu. 9/7 10:30am**

When used correctly, alcohol will improve the taste of food, in this class you will discover the reasons why and learn how and where best to incorporate it.

Cocktail Venison Meatball with Bourbon Cream Sauce, Tomato Rosemary Chardonnay Soup, Cheesy Thumbprint Cookies with Bourbon Tomato Jam, Fruit Salad with Limoncello & Fresh Basil, Roasted Salmon with Fireball Whiskey Glaze, Beer Braised Carrots, Coconut Rum Hot Fudge Milkshakes, or Guinness Ice Cream and Brown Butter & Bourbon Pecan Blondies.

### **Handhelds &**

**Small Bites Party Foods**    Participation | \$65    **Tue. 9/26 @ 10:30am or Wed. 9/27 @ 10:30am**

How lucky you will feel to have these fun, delicious and oh so easy recipes in your file!

Cucumber & Smoked Salmon Rolls, Mini Bell Peppers with Black Bean Dip, Chicken & Cheese Chili Taquitos, Beef Wellington Wraps with Spicy Wine Sauce, Warm Curry Chicken in Phyllo, Maple Bacon Roasted Carrot Spears, Salted Caramel Apple Hand Pies, Texas Sheet Cake Bites, Chocolate Caramel & Ricotta Bruschetta.

## New Fall Classes

### **Amazing Recipes for Air Fryer & Rice Cooker**

Participation | \$75

Tue. 10/17 @ 10:30am or Wed. 10/18 @ 10:30am

Come and learn new recipes, along with lots of tips and tricks to get more out of these two amazing appliances.

We'll be making such delicious dishes in the Air Fryer as: Roasted Garlic with Brie on Crispy Crostini, Maple Glazed Chicken Thighs, Brussels sprouts with Bacon & Balsamic, Lemon-Cream Hand Pies, Crunchy Churro Bites, or Classic Chocolate Soufflés.

And in the Rice Cooker: BBQ Ribs with Black Truffle and Mushroom Mac & Cheese and Thai Noodles with Shrimp & Ginger.

We'll also have a competition to see which is the winner for the Best & Easiest Hard Boiled Eggs! Great foods and great fun for sure!

### **Southwest Festive Fall Foods**

Participation | \$75

Wed. 11/15 @ 10:30am or Thu. 11/16 @ 10:30am

We'll kick off the season with some of our favorite dishes – all with a delicious Southwest flair!

Creamy Pumpkin Soup with Crema and Toasted Pepitas, Amazing Pumpkin Pound Cake, Northern New Mexico Holiday Salad, Pomegranate Glazed Turkey Breast with Chile-Pecan Sauce, Tex-Mex Cranberry Salsa, Southwest Cornbread & Chorizo Dressing and a Chocolate Pinon Nut Torte or Sopapilla Cheesecake Pie.

### **Holiday Baking**

Participation | \$75

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

Lets' celebrate the holidays making and baking a scrumptious variety of tasty treats that are sure to dazzle friends and family.

We'll start off with a delicious & healthy Festive Holiday Salad and Cranberry Pecan Cheese Balls, then on to our decadent goodies and treats—such as, Snowball Cookies, Old Fashioned Molded Mints, Pistachio & Tart Cherry Polvorones, Red Velvet Cupcakes with Meringue Frosting, Mexican Hot Chocolate Cookies, White Chocolate & Macadamia Nut Cookies, Crock-Pot Candies, Brandied Eggnog Trifle and fun Christmas Tree Cupcakes and our favorite Holiday Cocktail—Jingle Juice!