

Blue Apron Cooking School

Cooking Class Schedule — 2024

Summer Brunch Ideas

Tue. 5/21 @ 10:30am

or

Participation | \$70
Wed. 5/22 @ 10:30am

Kicking off a new season with this fun-in-the sun selection of easy and delicious recipes. Weather cooperating, we will dine outdoors.

Strawberry ricotta toasts with sweet & savory toppings, Lemon meringue ice cream, Eggs, prosciutto & veggie sheet-pan breakfast bake, Shallot & leek quiche, Sweet skillet coconut-banana pancake, Espresso chocolate biscuits, and a Bees Knees Cocktail.

Fiesta Time!

Tue. 6/11 @ 10:30am

or

Participation | \$70
Wed. 6/12 @ 10:30am

New recipes to make and share with friends and family - all with a fabulous fiesta flair! Come join us as we make and savor such delicious dishes as:

Jicama sticks with chile-lime, Charred corn guacamole, Tomatillo & avocado salsa, Sheet pan chicken fajitas, Coffee-Cocoa rubbed steak tacos, Mexican hot chocolate cookies, Sopapilla cheesecake bars and Kahlua coke floats.

Let's Just Graze—Party Foods!

Tue. 6/25 @ 10:30am

or

Participation | \$75
Wed. 6/26 @ 10:30am

Can't have a great party without fabulous foods for everyone to over indulge in, right?

Mexican stuffed mushrooms, Smoked salmon canapés on endive, Sushi-style shrimp bites with wasabi aioli, Prosciutto wrapped pears with basil balsamic, Bacon wrapped asparagus with Dijon sauce. Black pepper-balsamic strawberries, Cheddar, cherry & pecan wafers, Raspberry almond tartlets, Chocolate Butterfinger bites, Strawberry cheesecake squares, and my favorite - St. Germain Cocktail.

De-“light”ful & Delicious Demo

Wed. 7/17 @ 10:30am

Demonstration | \$35

A demonstration of healthy and oh-so delicious dishes with lots of “Liz tips!”

Watermelon salsa, Grilled chicken Cobb salad and/or Roasted spaghetti squash taco boats, an amazing Strawberry shortcake and a Vodka cherry limeade cocktail.

East Meets West—Yum!

Wed. 8/7 @ 10:30am

or

Participation | \$75
Thu. 8/8 @ 10:30am

It's fun and exciting to see how different cultures and cuisines are blending together - often creating something totally new and wonderful. These new tastes and textures are reflected in this class.

Deconstructed egg rolls, Jalapeno popper wonton cups, Soy & sake salmon, Burger dogs with sweet & spicy relish, Steak & cheese tacos with Asian sauce, Sweet chili chicken enchiladas, Mini Thai coconut pumpkin pie with ginger coconut cream, Jasmine Elderflower Daiquiri.

Effortless Entertaining, Really!

Tue. 8/27 @ 10:30am

or

Participation | \$75

Wed. 8/28 @ 5:30pm

No matter how much you plan, organize and prepare, entertaining requires effort. In this class we'll prepare an amazing meal that really is fast and easy.

Pear and Brie puff pastry appetizer, Chicken 2 ways - Roasted chicken thighs with dates & caramelized onions and honey-lime roasted chicken, Spinach salad with pickled strawberries, toasted almonds & poppy seed dressing, Cheesy au gratin potatoes, Honey-butter glazed roasted carrots, Parmesan peppered asparagus, Herb focaccia rolls and an elegant show-stopping dessert, Strawberry almond cream tart and Raspberry Mimosas.

Onions & Friends, Take a Bow

Tue. 9/10 @ 10:30am

or

Participation | \$70

Wed. 9/11 @ 10:30am

Julia Child - It is hard to imagine a civilization without onions, the flavor of onions blends perfectly into any dish (except dessert). And would civilization turn to chaos without onions? In this class we will prove Julia correct once again! The term for all in the Onion family is Alliums. In this class we will try to use them all!

Creamy roast sweet onion soup, Shrimp with coconut milk, mint & chive relish, Scallion pancakes with tomato-avocado salsa, Pickled onions & shallot rubbed steak, Ragout of Ccpoilini onions with tomato, cinnamon & cumin, Garlic roasted potatoes & fennel, Pasta with leeks, pepper & chive sauce, Sweet onion & apple upside-down cake and a Red Onion Gibson cocktail.

Breath mints will be supplied!

Not So Plain Vanilla

Tue. 9/24 @ 10:30am

or

Participation | \$75

Wed. 9/25 @ 10:30am

The flower of the orchid plant with its sweet aroma and comforting taste will be explored and enjoyed in a wide array of dishes.

Asian chicken wonton cups with vanilla sauce, Gnocchi in vanilla brown butter, Honey vanilla glazed pork tenderloin, Vanilla green beans almandine, Sweet & spicy vanilla slaw, Vanilla & brown sugar glazed squash & apples, Vanilla & peanut popcorn, Ultimate vanilla cupcakes with vanilla ice cream, and Strawberry Vanilla Daiquiri.

More to Come!

Dates and details to follow.

October: Warm Winter Soups, Breads & Desserts

November: Famous Chef's Best Sandwiches (Fit for the Gods!)

December: Christmas Class & Party!