

Available for:  
Special Occasions  
Corporate Team Building  
Birthday Parties




# The Kitchen Workshop

Hands-on Cooking Classes

It may be cold outside but  
it's **HOT** in The Kitchen  
Workshop!

## January 2005

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	<p>To register for a class call <b>610.993.COOK (2665)</b> or visit us on-line at <b>www.kitchen-workshop.com</b> Located on Rt. 30 in the Paoli Depot Shoppes (Behind the Burger King)</p>					
<b>2</b> 9:00am-noon Soup Basics 101 	<b>3</b> 6:00pm-9:00pm Main-Dish Salads 	<b>4</b> 10:00am-1:00pm The Perfect Pie 6:00pm-9:00pm The Perfect Pie	<b>5</b> 11:00am-2:00pm Team-Building/ Wyeth 6:00pm-9:00pm The Well- Traveled Chicken	<b>6</b> <i>Closed For Repair!</i>	<b>7</b> <i>Closed For Repair!</i>	<b>8</b> <i>Closed For Repair!</i> 
<b>9</b> <i>Closed For Repair!</i>	<b>10</b> 6:00pm-9:00pm Homemade Handmade Pastas 	<b>11</b> 10:00am-1:00pm New Ways with Chicken Breasts 6:00pm-9:00pm Ole, Ole!	<b>12</b> 6:00pm-9:00pm Soup's On! 	<b>13</b> 6:00pm-9:00pm <b>Cookbook Club</b> 	<b>14</b> 6:00pm-9:00pm The Classic Steak Dinner	<b>15</b> 9:00am-noon New Ways with Chicken Breasts 2:00pm-5:00pm Parent and Child Cooking Together
<b>16</b> 9:00am-noon Crazy for Cheesecakes	<b>17</b> 6:00pm-9:00pm The Perfect Pie 	<b>18</b> 10:00am-1:00pm Soup Makes the Meal 6:00pm-9:00pm Lasagna 101	<b>19</b> 6:00pm-9:00pm Radical Roasting, Dude!	<b>20</b> 6:00pm-9:00pm Super Bowl Appetizers	<b>21</b> 6:00pm-9:00pm Ladle, Leaf and Loaf	<b>22</b> 9:00am-noon Easy and Elegant Entertaining 2:00pm-5:00pm Bread Baking 101
<b>23</b> 9:00am-noon All-American Desserts 1:00pm-4:00pm Philadelphia Business Singles Network... It's a	<b>24</b> 6:00pm-9:00pm Fab Fungi! 	<b>25</b> 10:00am-1:00pm It's Chili Outside! 6:00pm-9:00pm <b>Cooking French Classics with Saveur Magazine</b>	<b>26</b> 10:00am-1:00pm Ladle, Leaf and Loaf 6:00pm-9:00pm A Pig in the Poke	<b>27</b> 6:00pm-9:00pm All-American Desserts 	<b>28</b> 6:00pm-9:00pm It's All the Raj... 	<b>29</b> 9:00am-noon Pizza 101 1:00pm-2:30pm Basic Knife Skills 6:00pm-9:00pm Private Party/
<b>30</b> 9:00am-noon Fearless Baking 2:00pm-5:00pm Simple Secrets to Better Cooking	<b>31</b> 6:00pm-9:00pm <b>Simple Secrets to Better Cooking</b>	<p>Fee for class includes instruction, all food and beverage. Complimentary wine will be served during evening classes.</p> <p>Give the gift that keeps on giving, purchase a Kitchen Workshop <u>12-Pack of Gift Certificates</u> and we will give you <u>TWO FREE</u> Gift Certificates! To purchase Gift Certificates or to register for a class call us at (610) 993-COOK(2665) or visit us on-line <a href="http://www.kitchen-workshop.com">www.kitchen-workshop.com</a></p>				

- **Sunday, January 2, 2005 ~ 9:00am-noon Soup Basics 101** \$45.00  
Description: Learn how a great soup is made in this constantly quick to sell out class. Please bring containers with you to class to take home soup.  
Menu: Southwestern Pumpkin Soup...Cream of "Any" Vegetable Soup...Beef Barley Soup with Mushrooms...Lemon Pepper Chicken and Brown Rice Soup...Italian Tomato and Chick Pea Soup
- **Monday, January 3, 2005 ~ 6:00pm-9:00pm Main-Dish Salads** \$45.00  
Description: You'll learn in this class how to "compose" a salad and be introduced to new ingredients to make this quick but healthy entree interesting and delicious.  
Menu: Tuna and White Bean Salad...Warm Ginger Steak Salad...Pear, Blue Cheese and Curried Pecan Salad...Island Pork Tenderloin Salad
- **Tuesday, January 4, 2005 ~ 10:00am-1:00pm The Perfect Pie** \$45.00  
Description: We will help you demystify the entire pie-making experience from crust to filling. Paying extra-special attention to crusts and thickeners.  
Menu: Apple Pie...Pumpkin Walnut Pie...Pecan Pie...Rustic Pear and Walnut Galette
- **Tuesday, January 4, 2005 ~ 6:00pm-9:00pm The Perfect Pie** \$45.00  
Description: We will help you demystify the entire pie-making experience from crust to filling. Paying extra-special attention to crusts and thickeners.  
Menu: Apple Pie...Pumpkin Walnut Pie...Pecan Pie...Rustic Pear and Walnut Galette
- **Wednesday, January 5, 2005 ~ 11:00am-2:00pm Team-Building/Wyeth**  
Description: Would your company like to hold a Team-Building Cooking Class at The Kitchen Workshop? Call Art for further details!
- **Wednesday, January 5, 2005 ~ 6:00pm-9:00pm The Well-Traveled Chicken** \$45.00  
Description: Chicken goes on a world tour during this class filled with exotic spices and new ways to be prepared. The versatility of chicken will be examined in this mouth-watering class.  
Menu: Moroccan Chicken Rolls with Raisins and Walnuts...Chicken Pot Pie...Curried Chicken Salad...Main-Course Minestrone...Chicken Fajitas
- **Monday, January 10, 2005 ~ 6:00pm-9:00pm Homemade Handmade Pastas** \$45.00  
Description: Fresh Pasta is so incredibly different than dried pasta that you'll be amazed by both how delicious it is and just how easy it is to make and devour!  
Menu: Egg Pasta Dough...Gnocchi with Tomato, Basil and Olives...Fettuccine Alfredo...Patches and Peas
- **Tuesday, January 11, 2005 ~ 10:00am-1:00pm New Ways with Chicken Breasts** \$45.00  
Description: Are you and your family tired of you half a dozen or so recipes featuring boneless, skinless, chicken breasts? Even if they aren't, this is an exciting class featuring new recipes using that "workhorse" of the kitchen staple...the chicken breasts! Bring your appetite.  
Menu: Chicken Breasts with Tomatoes and Capers...Chicken Breasts with Citrus Pan Sauce...Bacon and Basil-Wrapped Chicken Breast...appropriate sides to all dishes
- **Tuesday, January 11, 2005 ~ 6:00pm-9:00pm Ole, Ole!** \$45.00  
Description: Let the Sangria flow! Get ready to eat some of the best Mexican food you have ever had! You'll learn about common Mexican ingredients and technique and be amazed at just how easy a Mexican Feast can be to prepare! Please sign up early as this class fill up quickly.  
Menu: Mushroom Empanadas with Tomatillo Salsa...Green Chili and Chicken Tamales...White Rice...Refried Pinto Beans...Flan...Sangria
- **Wednesday, January 12, 2005 ~ 6:00pm-9:00pm Soup's On!** \$45.00  
Description: Learn how a great soup is made in this constantly quick-to-sell=out class. Please bring containers with you to class to take soup home with you!  
Menu: Southwestern Pumpkin Soup...Cream of "Any" Vegetable Soup...Southwestern Pumpkin Soup...Beef Barley Soup with Mushrooms...Lemon Pepper Chicken and Brown Rice Soup...Italian Tomato and Chick Pea Soup
- **Thursday, January 13, 2005 ~ 6:00pm-9:00pm Cookbook Club** \$45.00  
Description: **Please join us for this special event! Jo-An Rehtin, contributor to The Daily Local and Culinary Consultant, will lead our discussion of Marcella Hazan's, "The Essentials of Italian Cooking" and then we'll cook several recipes from the cookbook.**
- **Friday, January 14, 2005 ~ 6:00pm-9:00pm The Classic Steak Dinner** \$45.00  
Description: Tired of spending "big bucks" at a chain steak house? Find out how easy it is to create the usual suspects in this flavor-packed class! A great way to spend a Friday evening with friends!  
Menu: Iceberg Lettuce Wedge with Blue Cheese Dressing...New York Strip Steak...Grilled Asparagus...Baked Potato with Assorted Compound Butters...Strawberry Shortcake
- **Saturday, January 15, 2005 ~ 9:00am-noon New Ways with Chicken Breasts** \$45.00  
Description: Are you and your family tired of the same chicken dishes week in and week out? If so, this is the class for you! You'll learn four new easy and tasty chicken dishes using that "work-horse" of the kitchen...the boneless, skinless, chicken breast! Bring your appetite to class!  
Menu: Chicken Breasts with Tomatoes and Capers...Chicken Breasts with Citrus Pan Sauce...Bacon and Basil-Wrapped Chicken Breast...appropriate side to all dishes

- **Saturday, January 15, 2005 ~ 2:00pm-5:00pm Parent and Child Cooking Together** \$70.00  
Description: What could be a better way to spend quality time with your child on a Saturday morning than to spend it in the kitchen together. We'll cover safety and nutritional tips as well in this class. Minimum age for a child in this class is 8. If you have any questions, please feel free to call Art at 610.993.2665  
Menu: Tossed Mixed Green Salad with Buttermilk Ranch Dressing (NOT from a bottle!)...Fresh Pasta...Quick and Easy Tomato Basil Sauce...Chicken Parmesan...Chocolate Cake with Chocolate Frosting
- **Sunday, January 16, 2005 ~ 9:00am-noon Crazy for Cheesecakes** \$45.00  
Description: Would you like to learn how to make a rich and creamy deliciously sinful cheesecake that would be a hands-down blue-ribbon winner at the local county fair? This is just the class for you! Sign up early! Learn all about the how and whys of cheesecake baking! Menu: Ricotta Cheesecake with Fresh Berries...New-York Style Cheesecake...Pumpkin Cheesecake...Double Chocolate Cheesecake
- **Monday, January 17, 2005 ~ 6:00pm-9:00pm The Perfect Pie** \$45.00  
Description: We will help you demystify the entire pie making experience from the crust to the filling. Paying extra-special attention to crusts and thickeners.  
Menu: Apple Pie...Pumpkin Walnut Pie...Pecan Pie...Rustic Pear and Walnut Galette
- **Tuesday, January 18, 2005 ~ 10:00am-1:00pm Soup Makes the Meal** \$45.00  
Description: Learn how a great soup is made in this constantly quick-to-sell-out class. Please bring containers with you to class to take soup home with you!  
Menu: Southwestern Pumpkin Soup...Cream of "Any" Vegetable Soup...Southwestern Pumpkin Soup...Beef Barley Soup with Mushrooms...Lemmon Pepper Chicken and Brown Rice Soup...Italian Tomato and Chick Pea Soup
- **Tuesday, January 18, 2005 ~ 6:00pm-9:00pm Lasagna 101** \$45.00  
Description: Have you ever wanted to make really good lasagna at home? It's easy and delicious when you know the basics! Please join us for an evening of fun, learning and above all, good eating! By the way, for those of you who like a challenge, we'll also make lasagna noodles from scratch tonight! Menu: Traditional Meat Lasagna...Artichoke and Mushroom Lasagna...Butternut Squash and Mushroom Lasagna...Fresh Lasagna Noodles
- **Wednesday, January 19, 2005 ~ 6:00pm-9:00pm Radical Roasting, Dude!** \$45.00  
Description: Do your roasts always turn out dry and tasteless? Attend this class to learn the wonderful technique of roasting. We'll be roasting several different types of meat in order to supply you with a bevy of recipes perfect for the a Sunday Dinner. Menu: We'll roast beef, pork, chicken and turkey with several side dishes along with learning how to make a delicious gravy from the pan drippings.
- **Thursday, January 20, 2005 ~ 6:00pm-9:00pm Super Bowl Appetizers** \$45.00  
Description: Appetizers are essential to any party, but especially a Super Bowl Party! Join us for an evening of delicious and easy to prepare party fare. Appetizer classes ALWAYS sell-out quickly, so register early!  
Menu: Grilled Vegetable Nachos...Broiled Shrimp Appetizer...Wild Mushroom Crostini...Curried Pecans...Mussels with Basil Cream...Caponata...Pork Dumplings
- **Friday, January 21, 2005 ~ 6:00pm-9:00pm Ladle, Leaf and Loaf** \$45.00  
Description: Soup, salad and bread. What a great idea for an awesome and nutritious lunch or light supper.  
Menu: Really Good Vegetable Soup...Cream of Mushroom Soup...Spinach Salad with Curried Pecan, Walnuts and Pears...Cardamom-Pear Bread...Parker House Rolls...Cheddar Jalapeno Bread
- **Saturday, January 22, 2005 ~ 9:00am-noon Easy and Elegant Entertaining** \$45.00  
Description: Take the stress out of entertaining by learning how to prepare a full course meal in steps which can be done prior to your evening of entertaining with family and friends.  
Menu: Chicken Satays with Spicy Peanut Dipping Sauce...Holiday Spinach Salad...Herb-Roasted Turkey Breast with Pan Gravy and Sausage Fennel Stuffing...Maple Winter Squash...Brussels Sprouts with Mustard Seeds...Pumpkin-Pecan Roll
- **Saturday, January 22, 2005 ~ 2:00pm-5:00pm Bread Baking 101** \$45.00  
Description: Longing to produce loaves of bread that are bakery quality and wholesome for your family and friends to enjoy? This is the course for you. Open to all levels of bread bakers.  
Menu: Anadama Bread...Ciabatta...Focaccia...Italian Bread
- **Sunday, January 23, 2005 ~ 9:00am-noon All-American Desserts** \$45.00  
Description: If you're a sweets person, this is a "must-attend" class for you! We'll be up to our elbows in flour, sugar and butter for three hours...creating several classic all-American Desserts! Hope to see you here as the milk is chillin' in the fridge! Menu: Pineapple Upside Down Cake...Chocolate Boston Cream Pie...Apple Pie...Puckery Lemon Pudding Cake...Buttermilk Poundcake with White Chocolate Caramel Ganache
- **Sunday, January 23, 2005 ~ 1:00pm-4:00pm Philadelphia Business Singles Network...It's a Fondue Party!** \$45.00  
Description: What a great way to meet new people and make friends! Here, at The Kitchen Workshop on an early Sunday afternoon! Love, may or may not, be in the air, but the great smells of the delicious food surely will be! What's old is new again, dust-off the fondue pot. The Kitchen Workshop is a great atmosphere to socialize in and learn as well as maybe, just maybe, meet that special someone!  
Menu: Gruyere Fondue...Cheddar Tomato Fondue...Caramel Cognac Fondue...Chocolate and Coconut Cream Fondue If you would like further information about the Professional Business Singles Network, visit www.pbsninfo.com or call Ralph Israel at 610.348.5544.

- **Monday, January 24, 2005 ~ 6:00pm-9:00pm Fab Fungi!** \$45.00  
Description: Learn about the familiar, as well as the unusual, mushrooms available in the produce department of your local grocery store and their many uses.  
Menu: Wild Mushroom Bread Pudding...Grilled Chicken Breasts with Wild Mushroom Sauté...Baked Penne Pasta with Wild Mushroom Ragout
- **Tuesday, January 25, 2005 ~ 10:00am-1:00pm It's Chili Outside!** \$45.00  
Description: Learn the basics of great chili making in this spicy class featuring classic and "up-dated" versions of this cold weather staple.  
Menu: Chicken and White Bean Chili...Chili con Carne...Vegetarian Chili...Jalapeno and Cheddar Cornbread...
- **Tuesday, January 25, 2005 ~ 6:00pm-9:00pm Cooking French Classics with Saveur Magazine** \$45.00  
Description: **This exciting class includes a recipe booklet, Saveur tote bag filled with samples and coupons and a one-year (9 issues) subscription to Saveur magazine so you can continue your culinary adventure through France and beyond. Bring a friend and register today!**  
Menu: Grougeres...Salade des Moines...Soup a 'l Oignon Gratinee...Sole Meuniere...Poussin Vallee d'Auge...Gratin Dauphinois...Souffle au Chocolat
- **Wednesday, January 26, 2005 ~ 10:00am-1:00pm Ladle, Leaf and Loaf** \$45.00  
Description: Soup, salad and bread. What a great idea for an awesome and nutritious lunch or light supper.  
Menu: Really Good Vegetable Soup...Cream of Mushroom Soup...Spinach Salad with Curried Pecan, Walnuts and Pears...Cardamom-Pear Bread...Parker House Rolls...Cheddar Jalapeno Bread
- **Wednesday, January 26, 2005 ~ 6:00pm-9:00pm A Pig in the Poke** \$45.00  
Description: Pork...the other white meat, but so much more than that, as well. Learn of its versatility in the kitchen by attending this class.  
Menu: Grilled Pork Tenderloin with Dried Fruit Chutney...Pan-fried Brined Loin Chops Stuffed with Walnuts, Stilton, and Spiced Apples...Grilled Pork Loin Fillets on Latin-Style Salad with Sour Orange-Oregano Dressing
- **Thursday, January 27, 2005 ~ 6:00pm-9:00pm All-American Desserts** \$45.00  
Description: If you're a sweets person, this is a "must-attend" class for you! We'll be up to our elbows in flour, sugar and butter for three hours...creating several classic all-American Desserts! Hope to see you here as the milk is chillin' in the fridge!  
Menu: Pineapple Upside Down Cake...Chocolate Boston Cream Pie...Apple Pie...Puckery Lemon Pudding Cake...Buttermilk Poundcake with White Chocolate Caramel Ganache
- **Friday, January 28, 2005 ~ 6:00pm-9:00pm It's All the Raj...** \$45.00  
Description: A great basic introduction to Indian cooking concentrating on indigenous Indian ingredients and techniques. Please join us for this exotic cuisine. Menu: Tandoori-Style Chicken...Cucumber Mint Raita...Green Beans with Fresh Tomato Chutney...Cardamom-Almond Custard
- **Saturday, January 29, 2005 ~ 9:00am-noon Pizza 101** \$45.00  
Description: With a few tricks in planning up your sleeve and a few sauce and crust variations, you'll be able to loose the pizza delivery guy's phone number in no time. And oh how much better the pizza tastes!!!  
Menu: Basic Pizza Crust...Whole Wheat Pizza Crust...Pizza Sauce...Ricotta Calzones...Caramelized Onion, Walnut and Goat Cheese Pizza...Pizza Margherita
- **Saturday, January 29, 2005 ~ 1:00pm-2:30pm Basic Knife Skills** \$20.00  
Description: Register for this class to find out which knives you really need, how to hone them, take care of them, and use them safely. We will do a lot of chopping, dicing, and such...so be ready!  
Menu: A huge pot of Vegetable Soup...please bring containers for left-overs!
- **Saturday, January 29, 2005 ~ 6:00pm-9:00pm Private Party/Cody**  
Description: Looking to have a unique party in a laid-back educational setting? Ask what The Kitchen Workshop has to offer you for your special event. Call Art at 610.993.2665
- **Sunday, January 30, 2005 ~ 9:00am-noon Fearless Baking** \$45.00  
Description: New to the wonderful world of baking? Sign up for this class to learn about common baking ingredients and just how satisfying baking at home can truly be.  
Menu: Sticky Buns...Chocolate Cake with Chocolate Butter Cream Frosting...Pizza...Orange-Almond Biscotti
- **Sunday, January 30, 2005 ~ 2:00pm-5:00pm Simple Secrets to Better Cooking** \$45.00  
Description: After twenty-something (okay, okay, twenty-four...he certainly is a young looking 39, don't you agree?) years in the food-service industry, Art has picked up a number of tips, tricks and hints. This class will feature many of them. Please come for an evening of fun and good eats!  
Menu: Who knows? I'm positive (trust me) he doesn't...but I (trust me again) know they'll all be delicious! You can call TKW closer to this date if you don't trust me...610.993.2665.
- **Monday, January 31, 2005 ~ 6:00pm-9:00pm Simple Secrets to Better Cooking** \$45.00  
Description: **After twenty-something (okay, okay, twenty-four...he certainly is a young looking 39, don't you agree?) years in the food-service industry, Art has picked up a number of tips, tricks and hints. This class will feature many of them. Please come for an evening of fun and good eats!**  
Menu: Who knows? I'm positive (trust me) he doesn't...but I (trust me again) know they'll all be delicious! You can call The Kitchen Workshop closer to this date if you don't trust me...610.993.2665.