

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!

February 2005

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
To purchase Gift Certificates or to register for a class call us at (610) 993-COOK (2665) or visit us on-line www.kitchen-workshop.com		1 10am-1pm All the Raj 6:00pm-9:00pm 30 Minute Meals	2 6:00pm-9:00pm Radical Roasting, Dude!	3 6:00pm-9:00pm Get Sauced!	4 6:00pm-9:00pm It's Greek To Me 	5 10:00am-1:00pm No Fear of Phyllo
6 9:00am-12:00pm If the Choux Fits... 1:00pm-2:30pm Basic Knife Skills 	7 6:00pm-9:00pm Let the Good Times Roll!	8 10am-1pm Decadent Chocolate Desserts  6:00pm-9:00pm M.L. Decadent Chocolate Desserts	9 6:00pm-9:00pm Happy New Years!!! Chinese Style!	10 6:00pm-9:00pm Cookbook Club 	11 6:00pm-9:00pm Cooking French Classics with Saveur Magazine	12 9:00am-noon Instant Gratification: Quick and Delicious Desserts  2:00pm-5:00pm Chocolate: A Guilty Pleasure
13 9:00am-12:00pm  Professional Business and Singles Network- Cupid's Brunch 2:00pm-5:00pm Parent and Child Baking Together	14 10am-1pm Valentine's Day Brunch 6:00pm-9:00pm Couple's Valentine's Day Dinner 	15 6:00pm-9:00pm Soup's On! 	16 10am-1pm It's Greek To Me 6:00pm-9:00pm M.L. It's Greek to Me! 	17 6:00pm-9:00pm Cooking Italian Classics with Saveur Magazine	18 6:00pm-9:00pm Ole, Ole! 	19 9:00am-noon 30 Minute Meals 2:00pm-5:00pm Dried Pasta to the Rescue! 
20 9:00am-noon M.L. Easy and Elegant Sunday Brunch 2:00pm-5:00pm Ladle, Leaf and Loaf 	21 9:00am-noon Agnes Irwin Class 2:00pm-5:00pm Agnes Irwin Class	22 9:00am-noon Agnes Irwin Class 2:00pm-5:00pm Agnes Irwin Class 6:00pm-9:00pm M.L. Singles Fondue Class	23 9:00am-noon Agnes Irwin Class 2:00pm-5:00pm Agnes Irwin Class 7pm-9pm Basic Knife Skills	24 9:00am-noon Agnes Irwin Class 2:00pm-5:00pm Agnes Irwin Class 6:00pm-9:00pm Main-Dish Salads	25 9:00am-noon Agnes Irwin Class 2:00pm-5:00pm Agnes Irwin Class	26 2:00pm-5:00pm Not Your Mom's PB & J! 6:00pm-9:00pm M.L. Sensational Soups
27 9:00am-noon Fearless Baking 2:00pm-5:00pm Classic Southwestern Cooking	28 Out to Lunch	<p>To register for a class call 610.993.COOK (2665) or visit us on-line at www.kitchen-workshop.com Located on Rt. 30 in the Paoli Depot Shoppes (Behind the Burger King)</p>				

Fee for class includes instruction, all food and beverage. Complimentary wine will be served during evening classes.

* Gift Certificates Available *

• **Tuesday, February 1, 2005 ~ 10am-1pm All the Raj** \$45.00

Description: A great 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

• **Tuesday, February 1, 2005 ~ 6:00pm-9:00pm 30 Minute Meals** \$45.00

Description: Short on time but still want a delicious home-cooked and nutritious meal? This class is for you. We'll discuss time-saving techniques and how a salad bar in the grocery store can be your best friend!

Menu: Catfish with Lemon Herbed Cream...Southwest Turkey Burgers...Chicken Athena...Southwestern Pumpkin Soup

• **Wednesday, February 2, 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 a Sunday Dinner.

Menu: We'll roast beef, pork, chicken and turkey with several side dishes along with learning how to make delicious gravy from the pan drippings.

• **Thursday, February 3, 2005 ~ 6:00pm-9:00pm Get Sauced!** \$45.00

Description: Attend this class to demystify the process of sauce-making and find out just how easy they are to make as well as how spectacular they can make a ho-hum meal.

Menu: We'll be making all the mother sauces as well as different variations of each.

• **Friday, February 4, 2005 ~ 6:00pm-9:00pm It's Greek To Me** \$45.00

Description: Just a tremendously delicious soul-satisfying meal! Especially when served at a wedding. Join us for a class exploring the flavors of this ancient cuisine.

Menu: Spicy Whipped Feta...Chicken Athena...Feta and Mint Rice...Greek Green Beans...Almond Baklava with Rose Water

• **Saturday, February 5, 2005 ~ 10:00am-1:00pm No Fear of Phyllo** \$45.00

Description: Have no fear of working with phyllo dough! Once you learn the tricks of this delightful and delicious dough, you'll be using it constantly!

Menu: Spinach Phyllo Pizza...Spanakopita...Baklava

• **Sunday, February 6, 2005 ~ 9:00am-12:00pm If the Choux Fits...** \$45.00

Description: Learn about Choux pastry and its versatility in this awesome class. You'll have plenty of wonderful treats to take home with you!

Menu: Baby Choux Puffs...Chocolate Éclairs...Cream Puffs...Gougere

• **Sunday, February 6, 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! You may bring your own knife to class if you'd like.

Menu: A huge pot of Vegetable Soup...please bring containers for leftovers!

• **Monday, February 7, 2005 ~ 6:00pm-9:00pm Let the Good Times Roll!** \$45.00

Description: Tonight's class is full of flavor and fire! You'll learn about common Cajun ingredients and how to make them into outstanding dishes. Bring your appetite to this class!

Menu: Shrimp Creole...Red Beans and Rice...Cajun-Style Corn and Tomatoes with Fried Okra...Lemon-Buttermilk Sorbet

• **Tuesday, February 8, 2005 ~ 10am-1pm Decadent Chocolate Desserts** \$45.00

Description: What's there to say? Three hours of non-stop cooking, learning, and chocolate bliss! We'll be tasting different types of chocolate and discussing their uses.

Menu: Dark Chocolate Tart...Dutch Chocolate Mint Cheesecake...German Chocolate Cake Squares

• **Tuesday, February 8, 2005 ~ 6:00pm-9:00pm M.L. Decadent Chocolate Desserts** \$45.00

Description: What's there to say? Three hours of non-stop cooking, learning, and chocolate bliss! We'll be tasting different types of chocolate and discussing their uses.

Menu: Dark Chocolate Tart...Dutch Chocolate Mint Cheesecake...German Chocolate Cake Squares

• **Wednesday, February 9, 2005 ~ 6:00pm-9:00pm Happy New Years!!! Chinese Style!** \$45.00

Description: Come to class this evening to celebrate the Chinese New Year! This will, by far, be better than any take-out imaginable!

Menu: Spring Rolls...Egg Drop Soup...Lo Mein with Beef...Stir-Fried Vegetables...Sticky Rice...Almond Fortune Cookies

COOKBOOK CLUB

• **Thursday, February 10, 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 Ruth Reich's "The Gourmet Cookbook" and then we'll cook several recipes from the cookbook.

Menu: To be announced

- **Friday, February 11, 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! Registration will also include a raffle to win some outstanding prizes!!!! Sign up early!!!!

Menu: Grougeres...Salade des Moines...Soup a 'l Oignon Gratinee...Sole Meuniere...Poussin Vallee d'Auge...Gratin Dauphinois...Souffle au Chocolat

- **Saturday, February 12, 2005 ~ 9:00am-noon Instant Gratification: Quick and Delicious Desserts** \$45.00

Description: Lack of time is no excuse for not making delicious dessert anymore. Register for this class to see just how it's done.

Menu: Spice Mexican Chocolate Pudding...Mini Peanut Butter Cups...Warm Peach Gratin...Coconut Macaroons dipped in Chocolate...Pecan-Caramel Fudge Pie

- **Saturday, February 12, 2005 ~ 2:00pm-5:00pm Chocolate: A Guilty Pleasure** \$45.00

Description: What's there to say? Three hours of non-stop cooking, learning, and chocolate bliss! We'll be tasting different types of chocolate and discussing their uses.

Menu: Dark Chocolate Tart...Dutch Chocolate Mint Cheesecake...German Chocolate Cake Squares

- **Sunday, February 13, 2005 ~ 9:00am-12:00pm Professional Business and Singles Network.. Cupid's Brunch** \$45.00

Description: What a great way to meet new people and make friends! Here, at The Kitchen Workshop on an early Sunday morning! Love, may or may not, be in the air, but the great smells of the delicious food surely will be! The Kitchen Workshop is a great atmosphere to socialize in and learn as well as maybe, just maybe, meet that special someone!

Menu: Citrus Salad...Tomato, Garlic and Potato Frittata...Maple-Black Pepper Bacon Knots...Cinnamon Sticky Buns...Assorted Juices, Coffee and Tea If you would like further information about the Professional Business Singles Network, visit www.pbsninfo.com or call Ralph Israel at 610.348.5544.

- **Sunday, February 13, 2005 ~ 2:00pm-5:00pm Parent and Child Baking 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 baking fundamentals II in this class as well. 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. The fee for the class covers both the parent and child.

Menu: Chocolate Walnut Biscotti...Pizza...Chocolate Cake with Chocolate Butter Cream Frosting...Apple Pie

- **Monday, February 14, 2005 ~ 10am-1pm Valentine's Day Brunch** \$90.00

Description: Already have plans for dinner but want to treat your loved one even more? Please join us for a delicious late morning/early afternoon Valentine's Day Brunch! Impress someone! The fee is per couple.

Menu: Cardamom Pear Bread...Mesclun, Pear, Walnut, and Bleu Cheese Salad...Crab and Roasted Red Pepper Strata...Pecan Praline Bacon...O.J....Tomato Juice...Coffee and Tea

- **Monday, February 14, 2005 ~ 6:00pm-9:00pm Couple's Valentine's Day Dinner** \$90.00

Description: Celebrate this special day with the one you love at The Kitchen Workshop. Sure, making your own dinner may not be for everyone, but if you're Bookie Boo likes good food and fun people, this is the place to make reservations! Registration fee is per couple.

Menu: Tomato and Mozzarella Tart...Mesclun Salad with Pears, Curried Pecans and Bleu Cheese...Baked Flounder with Chipotle Butter and Black Beans Baked in Parchment Paper...Roasted Asparagus...Rice Pilaf...Dark Chocolate Tart with Fresh Raspberries



- **Tuesday, February 15, 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...Lemmon Pepper Chicken and Brown Rice Soup...Italian Tomato and Chick Pea Soup

- **Wednesday, February 16, 2005 ~ 10am-1pm It's Greek To Me** \$45.00

Description: Just a tremendously delicious soul-satisfying meal! Especially when served at a wedding. Join us for a class exploring the flavors of this ancient cuisine.

Menu: Spicy Whipped Feta...Chicken Athena...Feta and Mint Rice...Greek Green Beans...Almond Baklava with Rose Water

- **Wednesday, February 16, 2005 ~ 6:00pm-9:00pm M.L. It's Greek to Me!** \$45.00

Description: Just a tremendously delicious soul-satisfying meal! Especially when served at a wedding. Join us for a class exploring the flavors of this ancient cuisine.

Menu: Spicy Whipped Feta...Chicken Athena...Feta and Mint Rice...Greek Green Beans...Almond Baklava with Rose Water

· **Thursday, February 17, 2005 ~ 6:00pm-9:00pm Cooking Italian 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 Italy and beyond. Bring a friend and register today! Registration will also include a raffle to win some outstanding prizes!!!

Menu: Crostini with Liver and Porcini Pate...Pasta Verde...Ragu Alla Bolognese...Lasagna Verdi Al Fornon...Pollo Alla Cacciatora...Cime di Rapa Affogate Alla Pugliese...Tiramisu

· **Friday, February 18, 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

· **Saturday, February 19, 2005 ~ 9:00am-noon 30 Minute Meals** \$45.00

Description: Short on time but still want a delicious home-cooked and nutritious meal? This class is for you. We'll discuss time-saving techniques and how a salad bar in the grocery store can be your best friend!

Menu: Catfish with Lemon Herbed Cream...Southwest Turkey Burgers...Chicken Athena...Southwestern Pumpkin Soup

· **Saturday, February 19, 2005 ~ 2:00pm-5:00pm Dried Pasta to the Rescue!** \$45.00

Description: For great main-dish pastas, make a robust sauté, then toss the noodles right into the pan.

Menu: Linguine with Leeks, Pancetta, and Lemon...Penne with Sausage, Chard and Pine Nuts...Shells with Chicken, Mushrooms and Capers

· **Sunday, February 20, 2005 ~ 9:00am-noon M.L. Easy and Elegant Sunday Brunch** \$45.00

Description: A delicious and easy brunch menu for entertaining as well as for any given Sunday.

Menu: Cardamom Pear Bread...Mesclun, Pear, Walnut, and Bleu Cheese Salad...Crab and Roasted Red Pepper Strata...Pecan Praline Bacon...O.J....Tomato Juice...Coffee and Tea

· **Sunday, February 20, 2005 ~ 2:00pm-5:00pm 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...Cheddar Jalapeno Bread

· **Monday, February 21, 2005 ~ 9:00am-noon Agnes Irwin Class** Private classes for the Agnes Irwin School

· **Tuesday, February 22, 2005 ~ 6:00pm-9:00pm M.L. Singles Fondue Class** \$45.00

Description: Dust off the avocado green fondue pots after you bring them up from the basement...what's old is new...one more time! Learn what a great and fun piece of cooking equipment to have at the ready when you want to entertain. We'll enjoy many delicious savory and sweet types of fondue this evening, so come hungry!

Menu: Gruyere Fondue...Cheddar Tomato Fondue...Caramel Cognac Fondue...Chocolate and Coconut Cream Fondue

· **Wednesday, February 23, 2005 ~ 7pm-9pm 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 mincing...so be ready! You may bring your own knife to class if you'd like.

Menu: A huge pot of Vegetable Soup...please bring containers for leftovers!

· **Thursday, February 24, 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

· **Saturday, February 26, 2005 ~ 2:00pm-5:00pm Not Your Mom's PB&J!** \$45.00

Description: Rediscover just how satisfying a great sandwich can be. Paired with a hot bowl of soup and a glass of wine, we'll take the lowly sandwich to new heights!

Menu: The Ultimate Muffuletta...Cuban Sandwich...Pan Bagnat...Savory Chopped Pork with Twelve Oaks Barbecue Sauce...New England Lobster Roll

· **Saturday, February 26, 2005 ~ 6:00pm-9:00pm M.L. Sensational Soups** \$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

· **Sunday, February 27, 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, February 27, 2005 ~ 2:00pm-5:00pm Classic Southwestern Cooking** \$45.00

Description: Learn all about the staples of the "South-western Kitchen" and how to combine these ingredients to awe your family and friends! Corn Soup Ole, Chicken Flautas, Chilies Rellenos, Baked Squash Casserole, Frozen Margarita Pie