

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 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Happy New Year! 	2 Out To Lunch	3 6:00pm-9:00pm Cooking Smarter	4 6:00pm-9:00pm It's Not Easy Being Green 	5 6:00pm-9:00pm Cooking with Winter Vegetables 11:00am-2:00pm Private Party: Eckert	6 6:00pm-9:00pm Saveur Cooks "Italian"	7 10:00am-1:00pm French Classics Series/ Part 1 2:00pm-5:00pm Crazy for Cupcakes!
8 8:00am-11:00am Celebration Breads 2:00pm-5:00pm Kitchen Boot-camp / Week 1 11:30-1:30pm Pence/ Birthday Party	9 6:00pm-9:00pm Chop, Chop! 	10 11:00am-2:00pm Pizza 101  6:00pm-9:00pm And the Greek Goes On...	11 6:00pm-9:00pm Fondue Magic 	12 6:00pm-9:00pm What's the Catch? 	13 6:00pm-9:00pm Living on the Veg! 	14 10:00am-1:00pm French Classics Series/ Part 2 2:00pm-4:00pm Basic Knife Skills Class: Soup 6:00pm-9:00pm Breakfast 911
15 10:00am-1:00pm Young Adults Cooking Class 2:00pm-5:00pm Kitchen Boot-	16 6:00pm-9:00pm This Little Piggy Went to the Market, Literally 	17 6:00pm-9:00pm Globe-trotting Soups 	18 6:00pm-9:00pm Radical Roasting, Dude!	19 6:00pm-9:00pm Private Party: Katra 	20 6:00pm-9:00pm Birds of a Feather 	21 10:00am-1:00pm French Classics Series/ Part 3 2:00pm-5:00pm Yeast Breads
22 10:00am-1:00pm Parent and Child/ Soup Making 2:00pm-5:00pm Kitchen Boot-camp / Week 3	23 6:00pm-9:00pm 29 Minute Meals 	24 6:00pm-9:00pm Absolutely Amish 	25 11:00am-2:00pm The Culinary Group of the Newcomers Club of Central Chester County 6:00pm-9:00pm Team Building/ SAP	26 11:00am-2:00pm Ladle, Leaf and Loaf 6:00pm-9:00pm Easy as Pie! 	27 6:00pm-9:00pm Seafood Soups and Chowders 	28 10:00am-1:00pm French Classics Series/ Part 4 2:00pm-5:00pm Parent and Child/ Soup Making
29 10:00am-1:00pm Cookbook Discussion and Cooking Class, "The Monsoon Diary" 2:00pm-5:00pm Kitchen Boot camp / Week 4	30 6:00pm-9:00pm Chesapeake's Bounty 	31 6:00pm-9:00pm Crazy for Crepes	<p style="text-align: center;"> We are located in the Paoli Depot Shoppes 21 Plank Ave., Paoli, PA 19301 To register for a class call 610.993.2665 or visit us on-line at www.kitchen-workshop.com </p>			

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

• **Tuesday, January 3, 2006 ~ 6:00pm-9:00pm Cooking Smarter** \$49.00

Description: It's day three of the new year and you're already into the Hagen Daaz? Shame on you! In this class You'll learn many new tricks to make your meals interesting and tasty without sacrificing flavor. You will NOT learn low-fat cooking in this class, but you will learn how to make better choices when cooking for yourself and your family.

Menu: Fat-Free Balsamic Vinaigrette...Oven-Fried Chicken...Several Wok Dishes...Tilapia in Tomato-Tarragon Broth...many recipes highlighting the use of fresh herbs, as well.

• **Wednesday, January 4, 2006 ~ 6:00pm-9:00pm It's Not Easy Being Green** \$49.00

Description: Kermit the frog may feel this way, but you won't after this class! Have you always wondered what people do with those leafy greens you see in the produce section of your grocery store? You know that they're healthy for you and that you've been told to eat more of them...now learn what all the fuss is about and how delicious and easy to prepare greens actually are!

Menu: Creamy Parmesan Swiss Chard Gratin...Escarole and White Bean Soup with Croutons...Spicy Mustard Greens with Asian Noodles...Penne with Sausage, Swiss Chard and Pine Nuts

• **Thursday, January 5, 2006 ~ 6:00pm-9:00pm Cooking with Winter Vegetables** \$49.00

Description: Yes, we're months away from vine-ripened tomatoes and fresh corn on the cob, but join us for an evening of great food celebrating the abundance of winter vegetables. You'll be amazed at how delicious turnips and beets can actually be!

Menu: Beets and Caramelized Onions with Feta...Russian Style Hearty Cabbage Soup...Parsnip, Carrot and Chicken Casserole...Oven-Roasted Root Vegetables

• **Thursday, January 5, 2006 ~ 11:00am-2:00pm Private Party: Eckert**

Description: Are you tired of the same old smoky bars and the same gathering spot when getting together with friends? Plan your evening to include a spectacular meal and learning how to whip up a few new dishes at The Kitchen Workshop.

• **Friday, January 6, 2006 ~ 6:00pm-9:00pm Saveur Cooks "Italian"** \$49.00

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. You'll receive a tote bag with culinary goodies from Saveur magazine, as well. Registration will also include a chance to win some wonderful door prizes!! Sign up early!!

Menu: Crostini with Liver and Porcini Pate...Pasta Verde...Pollo Alla Cacciatora...Cime di Rapa Affogate Alla Pugliese...Tiramisu

• **Saturday, January 7, 2006 ~ 10:00am-1:00pm French Classics Series/ Part 1** \$196.00

Description: Join us for this exciting five-week series on French Cuisine. Each week of the series, we'll tackle a classical French dish, eat well and learn a lot about this often thought of intimidating (although it need not be)cuisine. Each week's class can be taken separately, but register for the entire series, and you get one class for free. So instead of \$245.00 for each class separately, \$196.00 entitles you to take all five weeks. When registering, please add "whole series" in the comment line on the registration.

Menu: During the first week of class we will discuss basic French cooking techniques, ingredients and delve into many recipes falling under the umbrella of Vegetable, Green and Composed Salads.

• **Saturday, January 7, 2006 ~ 2:00pm-5:00pm Crazy for Cupcakes!** \$49.00

Description: I don't know about you, but if there's an entire cake hanging out in the kitchen, it's not there for very long! Cupcakes are a great way to satisfy your sweet tooth without being tempted to eat more of that chocolate cake than you should. Cupcakes travel well and are always welcome at any special event. Join us in re-discovering this childhood favorite. Yummy!

Menu: Brownie Cupcakes with Peanut Butter Frosting...Carrot Cupcakes with Molasses Cream Cheese Icing...Buttermilk Cupcakes with Two Frostings...Cinnamon Scented Devil's Food Cupcakes...Marshmallow-Topped Sweet Potato Cupcakes

• **Sunday, January 8, 2006 ~ 8:00am-11:00am Celebration Breads** \$49.00

Description: Every culture celebrates with food. Join us for a journey in discussion and the making of several different types of breads used to celebrate many different occasions all over the globe. This is an excellent class for both beginner and the more well-seasoned bread baker.

Menu: Spoon Bread...Hot Cross Buns...Irish Soda Bread...Challah...Fougasse

• **Sunday, January 8, 2006 ~ 2:00pm-5:00pm Kitchen Bootcamp/ Week 1** \$490.00

Description: Our boot camp is a ten-week intensive culinary experience highlighting many different aspects of cooking in the home kitchen. Along with a great working knowledge of culinary savvy and techniques, every participant will acquire many recipes that are delicious and doable at home.

Menu: Soups and Salads

• **Monday, January 9, 2006 ~ 6:00pm-9:00pm Chop, Chop!** \$49.00

Description: Please join us this evening for a fun class featuring wok cooking fundamentals and techniques. You may never order Chinese take-out again!

Menu: Hot and Sour Soup...Shrimp and Scallops with Snow Peas...Lemon Chicken...Stir-Fried Rice...Shrimp Rolls with Spicy Dipping Sauce...Sichuan Shredded Beef with Carrots and Broccoli

• **Tuesday, January 10, 2006 ~ 6:00pm-9:00pm And the Greek Goes On...** \$49.00

Description: More delicious recipes from the island of Greece. This class is sure to sell out quickly, so please register early! Menu: Avgolemono (Greek Lemon Soup)...Dolmades with Yogurt-Mint Sauce(Stuffed Grape Leaves)...Moussaka...Greek Green Beans...Rice Pudding

• **Tuesday, January 10, 2006 ~ 11:00am-2:00pm Pizza 101** \$49.00

Description: Think pizza from your home oven is impossible? Think again. Once you have tasted a pizza fresh from your oven, you'll never order out again! Simple, easy and delicious you'll be amazed that you made it yourself. I still get amazed!

Menu: Basic Pizza Crust...Whole Wheat Pizza Crust...Pizza Sauce...Ricotta Calzones...Roasted Vegetable Stromboli...Pizza Margherita

• **Wednesday, January 11, 2006 ~ 6:00pm-9:00pm Fondue Magic** \$49.00

Description: Dust off the old avocado green fondue pot after you bring them up from the basement...what's old is new again...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

• **Thursday, January 12, 2006 ~ 6:00pm-9:00pm What's the Catch?** \$49.00

Description: Are you baffled by the glassy little fish eyes staring up at you from the fish display case, each pair beckoning you to take them home? This class will help to demystify the many choices you have when looking to buy fish at the market.

Menu: Baked Flounder with Tomato Caper Sauce...Cod with Mediterranean Salsa...Salmon and Rice Wrapped in Pastry with Dill Sauce...Crab Louis

- **Friday, January 13, 2006 ~ 6:00pm-9:00pm Living on the Veg!** \$49.00
Description: Are you trying to incorporate more vegetables into your diet but can't get past the familiar green bean casserole? Join us for a delicious evening of vegetables at their finest.
Menu: Escarole and White Bean Soup with Croutons...Penne with Sausage, Swiss Chard and Pine Nuts...Beets and Caramelized Onions with Feta...Parsnip, Carrot and Chicken Casserole...Oven-Roasted Root Vegetables
- **Saturday, January 14, 2006 ~ 10:00am-1:00pm French Classics Series/ Part 2** \$49.00
Description: Please view January 7th for details.
Menu: We'll be making omelets, soufflés, fondues and quiche and pairing them with Vichyssoise, French Onion and Garlic Soups this week.
- **Saturday, January 14, 2006 ~ 2:00pm-4:00pm Basic Knife Skills Class: Soup** \$29.00
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! Please bring your own knife to class, if you'd like. Be prepared to CHOP CHOP!!
Menu: We'll be making a big pot of vegetable soup with our practice vegetables. Please bring containers to take soup home with you!
- **Saturday, January 14, 2006 ~ 6:00pm-9:00pm Breakfast 911** \$49.00
Description: Touted as the most important meal of the day, and not too bad for dinner either, breakfast cookery is just all-around good fun! We'll be making many classic and not so classic dishes this evening, all of which would be fit for a king or queen's breakfast table!
Menu: Buttermilk Waffles...Cardamom Pear Muffins...Huevos Rancheros...Rosemary-Mustard Sausage...Pecan Praline Bacon...Sticky Buns
- **Sunday, January 15, 2006 ~ 10:00am-1:00pm Young Adults Cooking Class** \$49.00
Description: Does your child like to cook and bake? Our young adult cooking classes are open to children twelve years of age and older. Each week is different and the recipes taught in class are up to the participating students! We also cover kitchen safety and nutrition in each three-hour class.
Menu: If your child registers, please have him or her email art at art@kitchen-workshop.com with recipes that they would like to make in class.
- **Sunday, January 15, 2006 ~ 2:00pm-5:00pm Kitchen Bootcamp/ Week 2** \$49.00
Menu: Eggs and Cheese
- **Monday, January 16, 2006 ~ 6:00pm-9:00pm This Little Piggy Went to the Market, Literally** \$49.00
Description: Pork...the other white meat, but so much more than that! Learn of its versatility in the kitchen by attending this deliciously informative 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
- **Tuesday, January 17, 2006 ~ 6:00pm-9:00pm Globe-trotting Soups** \$49.00
Description: It's certainly a great time of year for soups, so please join us for this lip-smacking class featuring soups from around the world!
Menu: French Onion with Gruyere...Beet Borscht...Gazpacho...All-American Chicken Noodle Soup...Hot and Sour...and assorted breads to accompany our stash of soups!
- **Wednesday, January 18, 2006 ~ 6:00pm-9:00pm Radical Roasting, Dude!** \$49.00
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 delicious array of recipes perfect for any winter meal.
Menu: Herbed and Spiced Roasted Beef Tenderloin with Red Wine-Shallot Sauce...Roast Pork with Mustard Herb Coating...Roast Chicken with Lemon and Thyme...Roasted Vegetables...Island Pork Tenderloin Salad
- **Thursday, January 19, 2006 ~ 6:00pm-9:00pm Private Party: Katra**
Description: Are you tired of the same old smoky bars and the same gathering spot when getting together with friends? Plan your evening to include a spectacular meal and learning how to whip up a few new dishes at The Kitchen Workshop. Call Art for private party information at 610.993.2665.
- **Friday, January 20, 2006 ~ 6:00pm-9:00pm Birds of a Feather** \$49.00
Description: New ways with the "work-horse" of the kitchen will be featured in this evening's tasty class.
Menu: Chicken in Creamy Dijon-Sherry Sauce...Parmesan-Crusted Lemon Chicken...Curried Chicken Salad...Chicken and Lime Tortilla Soup...Apple, Currant, and Caraway Stuffed Chicken Breasts
- **Saturday, January 21, 2006 ~ 10:00am-1:00pm French Classics Series/ Part 3** \$49.00
Description: Please view January 7th for details.
Menu: French Seafood and Poultry this week! Bouillabaisse...Coquille Saint-Jacque a la Nage...Sole Meuniere...Chicken Fricassees...Duck a la Orange
- **Saturday, January 21, 2006 ~ 2:00pm-5:00pm Yeast Breads** \$49.00
Description: Afraid of yeast? Please join us for this rudimentary bread-baking class where we'll explain the hows and whys of baking with yeast. Once armed with all of this knowledge, we'll roll up our sleeves and show that yeast who's the boss!
Menu: Home-Style White Bread...Seeded Whole Wheat Bread Sticks...Challah...Ciabatta...Sticky Buns
- **Sunday, January 22, 2006 ~ 10:00am-1:00pm Parent and Child/Soup Making** \$49.00
Description: Our parent and child classes are geared toward well-behaved children between the ages of five and eleven. Remember that there are exceptions to every rule! During this class we'll make delicious soup and breads for our lunch.
Menu: Old-Fashioned Chicken Noodle Soup (with home-made noodles)...Vegetable Beef...Irish Soda Bread...Whole Wheat Bread Sticks...and Chocolate Cupcakes for Dessert
- **Sunday, January 22, 2006 ~ 2:00pm-5:00pm Kitchen Bootcamp/ Week 3** \$49.00
Menu: Meat Cookery
- **Monday, January 23, 2006 ~ 6:00pm-9:00pm 29 Minute Meals** \$49.00
Description: Are you pressed for time and feel guilty in not feeding your family anything other than something out of a cardboard box? This is the class for you! Quick, wholesome and nutritious food are in your reach! Join us and we'll show you how!
Menu: Spicy Mustard Greens with Asian Noodles...Penne with Sausage, Swiss Chard and Pine Nuts...Spinach and Ricotta Roll-Ups...Philly Style Mushroom Cheesesteak

- **Tuesday, January 24, 2006 ~ 6:00pm-9:00pm Absolutely Amish** \$49.00
Description: Come to discover the fascinating lore and food of these local neighbors of ours. Get ready to loosen your belt after this class!
Menu: Amish Pork with Sauerkraut and Apples, Chicken & Dumplings, Corn Fritters, Shoo-Fly Pie
- **Wednesday, January 25, 2006 ~ 11:00am-2:00pm The Culinary Group of the Newcomers Club of Central Chester County** \$49.00
Description: Are you looking for a unique setting to gather with your friends or social group? Call Art to find out what The Kitchen Workshop has to offer!
- **Wednesday, January 25, 2006 ~ 6:00pm-9:00pm Team Building/SAP**
Description: Are you interested in holding a team-building event in a unique kitchen setting? The Kitchen Workshop can accommodate groups of up to fourteen participants in a delicious cooking class that will show your teams' members all in a different light. Call Art for available dates and times. 610.993.2664
Menu: Check our web-site for available team-building class menus or work with Art to create a custom-tailored menu specifically for your team.
- **Thursday, January 26, 2006 ~ 11:00am-2:00pm Ladle, Leaf and Loaf** \$49.00
Description: Soup, salad and a loaf of bread...what more do you need for an impromptu lunch or dinner? Please join us for an evening of delicious food and fun.
Menu: Really Good Vegetable Soup...Poblano-Corn-Shrimp Chowder...Sautéed Pears over Mesclun with Bleu Cheese and Curried Pecans...Irish Soda Bread with Currants and Caraway...Seeded Whole Wheat Bread Sticks
- **Thursday, January 26, 2006 ~ 6:00pm-9:00pm Easy as Pie!** \$49.00
Description: We will help you demystify the entire pie-making experience from crust to filling with extra-special attention to crusts and thickeners. Menu: Apple Pie...Quiche Lorraine...Chocolate Pecan Pie...Rustic Pear and Walnut Galette
- **Friday, January 27, 2006 ~ 6:00pm-9:00pm Seafood Soups and Chowders** \$49.00
Description: It doesn't matter if you call it chowder or chowda, it's all comfort food and extremely delicious! Please bring containers to class to take soup home with you! Menu: Lobster Corn Chowder...New England Seafood Chowder...Salmon and Dill Chowder...Poblano Corn Chowder with Shrimp
- **Saturday, January 28, 2006 ~ 10:00am-1:00pm French Classics Series/ Part 4** \$49.00
Description: Please view January 7th for details.
Menu: Week four dishes will include Roasted Whole Beef Tenderloin with Truffle, Bearnaise and Bordelaise Sauces along with many vegetable dishes prepared in the French manner.
- **Saturday, January 28, 2006 ~ 2:00pm-5:00pm Parent and Child/ Soup Making** \$78.00
Description: Our parent and child classes are geared toward well-behaved children between the ages of five and eleven. Remember that there are exceptions to every rule! During this class we'll make delicious soup and breads for our dinner.
Menu: Old-Fashioned Chicken Noodle Soup (with home-made noodles)...Vegetable Beef...Irish Soda Bread...Whole Wheat Bread Sticks...and Chocolate Cupcakes for Dessert
- **Sunday, January 29, 2006 ~ 10:00am-1:00pm Cookbook Discussion and Cooking Class, "The Monsoon Diary"** \$49.00
Description: Please join us for a discussion of Shoba Narayan's "Monsoon Diary" which weaves a fascinating food narrative that combines delectable Indian recipes with tales from her life, stories of her delightfully eccentric family and musings about Indian culture."
Menu: We will be making many dishes from this book this morning.
- **Sunday, January 29, 2006 ~ 2:00pm-5:00pm Kitchen Bootcamp/ Week 4** \$49.00
Menu: Poultry Cookery
- **Monday, January 30, 2006 ~ 6:00pm-9:00pm Chesapeake's Bounty** \$49.00
Description: A diamond in the rough!!! Hilda Crockett's Chesapeake House on Tangier Island, Virginia. Can't make it there? Join us for a night of this delicious food. And as an added extra bonus, Art will dress like Hilda Crockett when teaching the class. Darn! I just crack myself up sometimes!!! But they're only jokes, people. Only jokes!
Menu: Clam Fritters...Potato Salad...Coleslaw...Pickled Beets...Apple-sauce...Green Beans...Corn Pudding... Chesapeake Bay Crab Cakes...Home-Made rolls...Butter Pound Cake.
- **Tuesday, January 31, 2006 ~ 6:00pm-9:00pm Crazy for Crepes** \$49.00
Description: They're great for breakfast, lunch, brunch or dinner! They can be made and frozen months ahead! They can be sweet or savory! Learn all about how to make and fill crepes in this popular class!
Menu: Basic Crepe Batter...Crab and Mushroom Crepes...Black Forest Ham and Gruyere Crepes...Crepes Suzette