

Available for:
Special Occasions
Corporate Team Building
Birthday Parties

The **Kitchen Workshop**
Hands-on Cooking Classes

Stop in and
check out Art's
Cookbook Collection!

February 2007

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Gift Certificates Available	Art's Cookbook Collection Art is down-sizing his collection of cookbooks that have served him well for the last two decades... Since September several thousand of his cookbooks have been offered for sale at The Kitchen Workshop. So please stop in and browse through them. Art is usually at The Kitchen Workshop everyday after 3pm. New books arriving everyday! Stop buy and browse!			1 6:00pm-9:00pm Mediterranean Masterpieces	2 6:00pm-9:00pm Under the Tuscan Sun Sold Out	3 9:00am-12:00pm Out of India 1:00-4:00pm Parent and Child: Cooking Mexican
	4 9:00-12:00pm Rise and Shine! 1:00-4:00pm Pucker Power: Cooking and Baking with Citrus 6:00pm-9:00pm Bread Winners: Bread-Baking Basics	5 6:00pm-9:00pm Cooking with Beer and Wine 	6 6:00pm-9:00pm It's a Cake Walk AND Mile-High Pie! 	7 6:00pm-9:00pm Staying Warm with Italian Soups 	8 6:00pm-9:00pm Middle Eastern Masterpieces 	9 6:00pm-9:00pm Private Party/ Diane Asti 
11 9:00am-12:00pm Southern Comfort 1:00pm-4:00pm Professional and Business Singles Network	12 6:00pm-9:00pm Book Club/ Erin Hill Sold Out 	13 6:00pm-9:00pm Get Ready to Grill: An Ocean Explosion 	14 6:00pm-9:00pm Knife Skills Class: Soups 	15 6:00pm-9:00pm I'm Just Wild About Curry!	16 6:00pm-9:00pm Private Party/ Julio 	17 9:00am-12:00pm Marvelous Mushrooms 2:00pm-4:30pm Child's Birthday Party/ Anthony and Andrew
18 9:00am-12:00pm The Kitchen Workshop Test Kitchen 6:00pm-9:00pm Happy Chinese New Year!: Year of the Pig!	19 6:00pm-9:00pm "Meat" Your Match! 	20 6:00pm-9:00pm Laisse le Bon Temps Rouler!: Cookin' Cajun	21 6:00pm-9:00pm The Grill of My Dreams 	22 6:00pm-9:00pm Exton Summer Camp Fair 	23 6:00pm-9:00pm Bread Winners: Bread-Baking Basics 	24 9:00am-12:00pm Ladle, Leaf and Loaf 1:00pm-4:00pm Cooking with the Underdog Spices....Salt and Pepper
25 9:00am-12:00pm A "Taste" of The Kitchen Workshop 1:00pm-4:00pm Young Adult Cooking Class/ How to Bake	26 9:00am-12:00pm Welcome Agnes Irwin Sold Out 1:00-4:00pm Welcome Agnes Irwin Sold Out	27 9:00am-12:00pm Welcome Agnes Irwin Sold Out 1:00-4:00pm Welcome Agnes Irwin Sold Out	28 9:00am-12:00pm Welcome Agnes Irwin Sold Out 1:00-4:00pm Welcome Agnes Irwin Sold Out	We are located in the Paoli Depot Shoppes 21 Plank Ave. Paoli, PA 19301 To register for a class call 610.993.2665 or on-line at www.kitchen-workshop.com		

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

**To Register for a Chester County Night School Class (C.C.N.S.) call 610.692.1964.
For all others, please register on-line at www.kitchen-workshop.com**

- **Thursday, February 1, 2007 ~ 6:00pm-9:00pm Mediterranean Masterpieces** \$49.00
Description: Join us for flavors and foods of the Mediterranean this evening. You'll recognize familiar favorites and be introduced to many new tasty treats.
Menu: Dolmas (Stuffed Grape Leaves), Mediterranean Lamb Shanks with Creamy Polenta, Mediterranean Couscous Salad with Roasted Vegetables and Honey-Glazed Doughnuts with Raisins and Pine Nuts
- **Friday, February 2, 2007 ~ 6:00pm-9:00pm Under the Tuscan Sun** \$49.00
Description: Join us for a culinary journey exploring the tastes of the Tuscan region of Italy this evening. You'll learn about common ingredients used in this region of Italy and feast on an awesome Tuscan meal. Sign up early as this class is sure to fill up quickly!
Menu: Cannellini Dip with Crostini, Ribollita, Pollo al Marsala con Peperoni Rossi, (Chicken breasts with Marsala and Red Peppers), Homemade Egg Pasta, Tuscan Cinnamon and Almond Biscotti
- **Saturday, February 3, 2007 ~ 9:00am-12:00pm Out of India** \$49.00
Description: Delicious food will be prepared in this incredible class. If you're new, but curious to the bold flavors of Indian Cuisine, this is the perfect class for you. Not only will you be introduced to an amazing array of herbs and spices used commonly in India, you'll also dine on some out-of-this-world delicious food. This is a class that shouldn't be missed! Menu: Chilled Indian-Spiced Soup with Grilled Scallops, Grilled-Indian Spiced Chicken, Indian Potatoes, Chapati and Roti (Indian Breads), Red Lentil Dal and Indian Rice Pudding with Cardamom and Pistachios
- **Saturday, February 3, 2007 ~ 6:00pm-9:00pm Private Party/ Zsa Zsa** \$49.00
Description: The Kitchen Workshop is a great place to have get-togethers with family and friends. Experience first-hand why so many people come to The Kitchen Workshop for a night of learning, delicious food and great company! Call Art to discuss a girl's-night-out-party or simply a gathering of neighborhood friends. We can accommodate any group up to fourteen participants.
- **Saturday, February 3, 2007 ~ 1:00-4:00pm Parent and Child: Cooking Mexican** \$49.00
Description: Spend the morning bonding with your child at The Kitchen Workshop while making delicious Mexican dishes. The cost of \$49.00 is for both parent and child. Menu: Assorted Quesadillas, Assorted Salsas and Sopapillas
- **Sunday, February 4, 2007 ~ 9:00-12:00pm Rise and Shine!** \$49.00
Description: Touted as the "most important meal of the day," you'll learn many new delicious breakfast dishes in this tasty class and be able to retire your cereal bowl, at least for a while!
Menu: Cardamom-Pear Muffins, Crab and Roasted Red Pepper Strata, Huevos Rancheros, Rosemary-Mustard Sausage, Roasted New Potatoes, The Ultimate Sticky Buns, and Pecan Praline Bacon
- **Sunday, February 4, 2007 ~ 1:00-4:00pm Pucker Power: Cooking and Baking with Citrus** \$49.00
Description: Nothing can wake the taste buds up faster than a bite of "liquid sunshine!" This afternoon we will celebrate all fruits citrus to wake up our taste buds from the winter doldrums. Join us for an inspiring class of grilling, baking and many more kitchen techniques.
Menu: Avgolemono, Mache Salad with Blood Oranges, Pistachios, and Pomegranate, Chicken with Tangerine, Honey and Chipotle Glaze, Grilled Garlic Pork Tenderloin, Blood Orange Sorbet, Blood Orange Tart with Orange Caramel Sauce
- **Sunday, February 4, 2007 ~ 6:00pm-9:00pm Bread Winners: Bread-Baking Basics** \$49.00
Description: Have you always wanted to be able to produce a bakery-quality loaf of bread at home or are you one of the many who are intimidated by yeast? Either, or...this particular rare Sunday evening class is just for you!
Menu: Ultimate Sticky Buns, Honey Whole Wheat Bread, Challah, Pizza Margherita, Focaccia, Loads of Blueberries Coffecake and Irish Soda Bread
- **Monday, February 5, 2007 ~ 6:00pm-9:00pm Cooking with Beer and Wine** \$49.00
Description: Why do things cooked with alcohol seem to taste so much better? Well, it may be because more of it finds yourself in you than in whatever you're cooking, but if that's not the case, it's simply because beer, wine or hard liquor all act as a powerful flavor extractors when cooking. Come to this flavor-bolstered class and discover how an added spirit can take your cooking to a whole, 'nother, level!
Menu: Beef Bourguignonne over Homemade Pappardelle, YES, HOMEMADE!, Skirt Steak with Red Wine Sauce, Chipotle Cheese Fondue, Italian Sausage Meatball Rigatoni with Vodka Tomato Sauce and Rustic Pear Tart with Late-Harvest Riesling
- **Tuesday, February 6, 2007 ~ 6:00pm-9:00pm It's a Cake Walk AND Mile-High Pie!** \$49.00
Description: If you have always marveled at the creations of others in the dessert department, here's your chance to show them a thing, or two! We'll be reviewing baking basics and baking up a storm with your knew-found knowledge.
Menu: Pie crust from scratch, Old-Fashioned Apple Pie, Chocolate Mousse Pie, Hummingbird Cake, Old-Fashioned Chocolate Layer Cake with Chocolate Butter Cream Frosting
- **Wednesday, February 7, 2007 ~ 6:00pm-9:00pm Staying Warm with Italian Soups** \$49.00
Description: Can a big 'ole pot of homemade soup ever get any better? Well, soups specifically from Italy sure are healthy, tasty and delicious! Attend this class for soup-making basics and then putting those skills to good use by creating many Italian-inspired classic soups. Please bring containers for left-overs.
Menu: Italian Wedding Soup, Ribollita, Italian Tomato and Chick Pea Soup, Italian Fish Soup and Focaccia

· **Thursday, February 8, 2007 ~ 6:00pm-9:00pm Middle Eastern Masterpieces** \$49.00

Description: Many people have yet tasted the foods of the Middle East. In fact, it may seem exotic for some! Many spices and herbs used in Middle Eastern cooking aren't commonly found in western food. Let us introduce you to the exotic flavors of this mysterious cuisine.

Menu: Dolmas (Stuffed Grape Leaves), Middle Eastern Pita Salad, Hummus with Toasted Pine Nuts, Cumin Seeds, and Parsley Oil, Middle Eastern Chicken, Middle Eastern Sesame Lamb Meatballs with Minted Yogurt Dip, Rib Eye Steaks with Harissa-Style Relish, Rice Pudding with Cardamom and Pistachios

· **Friday, February 9, 2007 ~ 6:00pm-9:00pm Private Party/ Diane Asti**

· **Saturday, February 10, 2007 ~ 9:00am-12:00pm Roasting 101** \$49.00

Description: Re-discover the wonderful age-old cooking technique of roasting in this informative class. Choosing the proper cuts of meat to roast will be discussed and a bevy of delicious recipes will be prepared to delight your family for years to come. Menu: Curried Pecans, 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

· **Saturday, February 10, 2007 ~ 2:00pm-4:30pm Child's Birthday Party/ Aubrey Doherty** \$20.00

Description: If your birthday child is a budding chef or just knows what E.V.O.O is, perhaps The Kitchen Workshop is the place to hold their birthday party this year. From ages seven to ninety-seven, consider having your loved ones fiesta here! Please call Art for further details.

· **Saturday, February 10, 2007 ~ 6:00pm-8:30pm Child's Birthday Party/ Julia Noris** \$20.00

Description: If your birthday child is a budding chef or just knows what E.V.O.O is, perhaps The Kitchen Workshop is the place to hold their birthday party this year. From ages seven to ninety-seven, consider having your loved ones fiesta here! Please call Art for further details.

· **Sunday, February 11, 2007 ~ 9:00am-12:00pm Southern Comfort** \$49.00

Description: I don't believe that there's any regional food more loved than Southern cuisine. Join us for an evening of good food, learning and all-around fun times! Menu: Chicken with Dumplings, Mississippi Red Beans, Collard Greens, Old-Fashioned Cole Slaw, Candied Sweet Potatoes, Hush Puppies and Peach Cobbler

· **Sunday, February 11, 2007 ~ 1:00pm-4:00pm Professional and Business Singles Network** \$49.00

Description: Meet other single professionals from the Philadelphia area in a relaxed non-threatening setting at The Kitchen Workshop. You'll be cooking hands-on with eleven other singles and then sitting down and dining on the delicious meal you've created with all participants. The fee includes hands-on instruction, a copy of all recipes taught in class, a full meal and complimentary wine. Join Chef Art this Sunday afternoon for fun, learning and good eats!

Menu: Join us for a culinary journey exploring the tastes of the Tuscan region of Italy this afternoon. You'll learn about common ingredients used in this region of Italy and feast on an awesome Tuscan meal. "Under the Tuscan Sun" menu: Cannellini Dip with Crostini, Ribollita (Italian Vegetable Soup), Pollo al Marsala con Peperoni Rossi, (Chicken breasts with Marsala and Red Peppers), Homemade Egg Pasta, Tuscan Cinnamon and Almond Biscotti.

· **Monday, February 12, 2007 ~ 6:00pm-9:00pm Book Club/ Erin Hill** \$49.00

Description: The Kitchen Workshop is a great place to have get-togethers with family and friends. Experience first-hand why so many people come to The Kitchen Workshop for a night of learning, delicious food and great company! Call Art to discuss a girl's-night-out-party or simply a gathering of neighborhood friends. We can accommodate any group up to fourteen participants.

· **Tuesday, February 13, 2007 ~ 6:00pm-9:00pm Get Ready to Grill: An Ocean Explosion** \$49.00

Description: Yes, it's a bit nippy outside and the short-sleeved shirts are absorbing the smell of moth balls, but when the weather breaks...You'll be ready to dazzle guests grill-side!!! Join us for an evening of delicious seafood off the grill.

Bring your appetite and be sure to sign up early for this always popular class. Menu: Grilled Shrimp with Strawberry Mango Salsa, Grilled Seafood Salad Nicoise, Grilled Cedar-Planked Salmon with Compound Butter, Pepper-Crusted, Maple Glazed Salmon, Tandoori Spiced Halibut Fillets with Cucumber and Yogurt Salad, Pumpkin Seed-Crusted Grouper

· **Wednesday, February 14, 2007 ~ 6:00pm-9:00pm Knife Skills Class: Soups** \$49.00

Description: Chop chop in registering for this class. Always popular, people are forever inquiring to which knives they need in the kitchen, how to sharpen them and how to use them. Attend this very informative class to learn all the answer! You'll be practicing your new-found knife skills by chopping a lot of fresh vegetables, herbs and fruits and with these, you'll be making a delicious lunch. Please bring containers for left-over soup. Special guest chef, Lorena Bobbit! Just kidding! Menu: Slap Yo Mama Vegetable Soup, Irish Soda Bread with Dried Apricots and Apple Pie

· **Thursday, February 15, 2007 ~ 6:00pm-9:00pm I'm Just Wild About Curry!** \$49.00

Description: All curries are NOT created equal! Join us for an awesome class full of flavor and mystery. If you love Indian food OUT, you'll be so surprised how good it is made IN!

Menu: Samosas, Lime and Coconut Shrimp with Red Curry Sauce, Chicken with Green Curry, Curry Coconut Mussels, Curried Potato and Spinach Soup with Onion Salsa and Minted Yogurt, Roti and Paratha

· **Friday, February 16, 2007 ~ 6:00pm-9:00pm Private Party/ Julio**

· **Saturday, February 17, 2007 ~ 9:00am-12:00pm Marvelous Mushrooms** \$49.00

Description: Love them or hate them...mushrooms are all the craze in the culinary world these days. Join us for a morning of wonderful eating, learning and camaraderie in the kitchen! Please bring containers for left-overs!

Menu: Cream of Mushroom Soup, Basic Crepe Batter, Crab and Mushroom Crepes Wild Mushroom Bread Pudding, Grilled Chicken Breasts with Wild Mushroom Sauté, Baked Penne Pasta with Wild Mushroom Ragout

· **Saturday, February 17, 2007 ~ 2:00pm-4:30pm Child's Birthday Party/ Anthony and Andrew** \$20.00

· **Sunday, February 18, 2007 ~ 9:00am-12:00pm The Kitchen Workshop Test Kitchen** \$25.00

Description: Art is always trying and perfecting new recipes to teach in his cooking classes but he doesn't need twelve portions of a new dessert sitting around in the refrigerator as he may (yeah, right) probably eat it! This is your chance to cook-along, give him constructive feed-back, eat and drink well and save a few dollars all at the same time! How exciting and what a bargain! All "Test-Kitchen" classes are hands-on, include all recipes taught in class, include a whole meal, and complimentary wine.

· **Sunday, February 18, 2007 ~ 2:00pm-4:30pm Child's Birthday Party/ Courtney Redcross** \$20.00

· **Sunday, February 18, 2007 ~ 6:00pm-9:00pm Happy Chinese New Year!: Year of the Pig!** \$49.00

Description: And what a year it will be! Attend this class to learn how to cook pork properly, aren't you glad it isn't the year of any other animal?!?!?

Menu: Spicy Pork and Prawn Lettuce Parcels, Pork Tenderloin with Dried Fruit Chutney, Pan-fried Brined Loin Chops Stuffed with Walnuts and Stilton Cheese with Spiced Apples, Pork Athena, Island Pork Tenderloin Salad

· **Monday, February 19, 2007 ~ 6:00pm-9:00pm "Meat" Your Match!** \$49.00

Description: Confused and dazed? About which cut of beef to use in a particular recipe, that is... We're here to answer your questions and enlighten you about which cuts of beef are suitable for in certain recipes. Bring your questions and appetite to this ode to Dr. Atkins! Menu: Beef Bourguignon, Flank Steak with Spicy Dry Rub, Flank Steak with Asian Wet Marinade, Ropa Vieja, French Onion Salisbury Steak with Cheese Toasts and a few others!

· **Tuesday, February 20, 2007 ~ 6:00pm-9:00pm Laisse le Bon Temps Rouler!: Cookin' Cajun** \$49.00

Description: Let the good times roll in lip-smacking class of wonderful Cajun fare! Please be sure to eat a light lunch if you're planning to attend this always popular class!

Menu: Shrimp Creole, Red Beans and Rice, Cajun-Style Corn and Tomatoes with Fried Okra, Beignets and Cafe au Lait

· **Wednesday, February 21, 2007 ~ 6:00pm-9:00pm The Grill of My Dreams** \$49.00

Description: Dust off the grill because Spring is right around the corner, believe it, or not! We'll be grilling, almost, everything in sight tonight. Please come and have a blast, grill-side, at The Kitchen Workshop!

Menu: Barbecued Chicken Pizza with Smoked Gouda and Chives, Grilled Pizza Margherita, Tortilla Chips or Grilled Shrimp with Mango and Strawberry Salsa Grilled Asian Flank Steak, Grilled Flank Steak with a Spicy Dry-Rub, Grilled Lime and Oregano Chicken, Grilling on Oak Planks (Chicken or Salmon), Grilled Vegetables, Grilled Bananas Foster Sundaes

· **Friday, February 23, 2007 ~ 6:00pm-9:00pm Bread Winners: Bread-Baking Basics** \$49.00

Description: Have you always wanted to be able to produce a bakery-quality loaf of bread at home or are you one of the many who are intimidated by yeast? Either, or...this particular class is just for you!

Menu: Ultimate Sticky Buns, Honey Whole Wheat Bread, Challah, Pizza Margherita, Focaccia, Loads of Blueberries Coffecake and Irish Soda Bread

· **Saturday, February 24, 2007 ~ 9:00am-12:00pm Ladle, Leaf and Loaf** \$49.00

Description: Soup, salad and bread. What more does one require for a delicious lunch or light dinner? Okay, a glass or two of wine wouldn't hurt! This evening will be jam-packed with delicious food, so please don't be fooled in thinking that you won't have to be rolled out of The Kitchen Workshop to your car after class.

Menu: Beef Barley Soup, Cream of Cauliflower, Old-Fashioned Chicken Noodle, Cobb Salad, Iceberg Lettuce Wedge with Bleu Cheese Dressing, Irish Soda Bread and Popovers

· **Saturday, February 24, 2007 ~ 1:00pm-4:00pm Cooking with the Underdog Spices...:Salt and**

Pepper \$49.00 Description: Often taken for granted, what would we do in the kitchen without salt and pepper???

McDonald's fries would taste flat and Steak au Poive would be steak! Join on for an evening of rediscovery of these two unsung heroes in the kitchen!

Menu: Salt and Vinegar Potato Salad, Salt and Pepper-Crusted Pork, Salt Roasted Potatoes, Steak Au Poive with Dijon Cream Sauce, Black Pepper Almonds, Roasted Strawberries with Black Pepper

· **Saturday, February 24, 2007 ~ 6:00pm-9:00pm Private Party/ Melissa Reid** \$49.00

· **Sunday, February 25, 2007 ~ 9:00am-12:00pm A "Taste" of The Kitchen Workshop** \$20.00

Description: They were "in." They were no-fuss. They were the most awesome dishes of their day! Rediscover these casseroles and learn about their lore and how they came to be so darn popular!!

Menu: Shepherd's Pie, Tuna-Noodle Casserole, Tamale Pie and Chicken Divan Casserole

· **Sunday, February 25, 2007 ~ 1:00pm-4:00pm Young Adult Cooking Class/ How to Bake** \$49.00

Description: Does your child like to bake, if so, then this is the class for them! A wonderful basic introductory class to baking awaits them this Sunday afternoon! We'll cover proper measuring techniques, common ingredients and many other aspects of baking.

Menu: The curriculum for this class is to be determined by attending participants.

· **Monday, February 26, 2007 ~ 9:00am-12:00pm Welcome Agnes Irwin**

Description: For the third straight year, an awesome group of young ladies will be attending a week-long course on cooking at The Kitchen Workshop. WELCOME!!!

· **Monday, February 26, 2007 ~ 1:00-4:00pm Welcome Agnes Irwin**

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