COOKING CLASSES BY DATE

NOVEMBER

Tarts, Tartlets and Tarte Tatin
Here’s an interesting bit of tart trivia: Tart shells were first introduced as dinner plates in the 11th century. Over a thousand years later, we’re still using tart shells for all kinds of delicious fillings. In this class, we’ll take you step-by-step through the process of mixing, baking, filling and topping these scrumptious butter crusts. First, you’ll learn and practice no-fail recipes and techniques for SHORT DOUGH CRUST and CHEF’S PIE DOUGH. Next, we’ll move on to practice three mouth-watering fillings: LEMON CURD, PASTRY CREAM and CHOCOLATE Ganache. Then we’ll move on to baked fillings such as FRANGIPANE ALMOND TART with CHERRIES and LINZER TART with RASPBERRIES. Lastly, we’ll enjoy a French classic of CARMELIZED APPLE TART TATIN. Many of these versatile recipes can be made as individual tartlets for your buffet table or as impressive pie-sized desserts.

Brian Storey | Participation | $69
#141101A – Saturday, November 1 | 11:00 a.m. – 2:30 p.m.

Espresso Essentials
Get the most from your home espresso machine with this fun and informative seminar led by an expert member of the Kitchen Window staff. Whether you want to maximize the use of your current espresso machine, or are in the process of deciding on a purchase, this seminar will give you the information you need to make the most of your coffee experience at home. We’ll begin with a coffee tasting and discuss what’s behind that perfect cup of espresso, latte or cappuccino. You’ll learn how to select the best beans, how to grind them for maximum flavor and aroma, and how to turn them into the perfect espresso shot. Our instructor will demonstrate the right way to use your grinder and brewer, as well as how to care for and maintain your espresso machine to ensure its maximum performance for years to come. Using the wide range of espresso machines available at Kitchen Window, our instructor will demonstrate the proper technique for pulling espresso shots to get great crema every time. We’ll also cover the best methods for steaming, frothing, foaming and pouring milk. We’ll talk about some of your favorite coffee drinks recipes, and even explore how to make latte art. You’ll have a chance to explore the features of our top selling machines to help determine which one best suits your needs.

Lauren Lenzen | Seminar | $35
#141102A – Sunday, November 2 | 10:00 a.m. – 12:00 p.m.

Fundamentals of Brunch
Ah, brunch: everyone’s favorite meal to go out for, and everyone’s most worrying meal to host. In this hands-on class, Chef Brian Storey will walk you through everything you need to know to host a successful, delicious, and stress-free brunch. You’ll learn all about dishes that you can make ahead (minimizing prep on the morning of) as well as ideas for drinks and serving suggestions so that you can host like a champion. You’ll wow everyone with this menu that starts with HOMEMADE GRANOLA WITH YOGURT AND FRESH FRUIT, a little tart, a little sweet, and a little nutty. Next is the oh-so-fancy (and oh-so-easy) CRAB AND AVOCADO EGGS BENEDICT, surpassed only by BAKED CREME BRULEE FRENCH TOAST. And speaking of delicious, creative egg dishes, you’ll also be whipping up a CARMELIZED ONION AND CHEESY POTATO FRITTATA WITH TOMATO SALAD. And finally, for those craving a more traditional breakfast dish, you’ll have BLUEBERRY MUFFINS WITH SAUSAGE AND MAPLE SYRUP. With Brian’s help, you’ll leave your brunch fears behind and see how easy elegant entertaining can be.

Brian Storey | Participation | $69
#141102B – Sunday, November 2 | 11:00 a.m. – 2:30 p.m.

Chicken Fundamentals
From the dinner table to the lunch box, chicken is a staple of the American diet. And why not? You can dress it up, dress it down, serve it to your kids on a rushed weeknight, or to your mother-in-law on a leisurely Sunday afternoon. In this hands-on class, you’ll learn how to perfectly butcher a whole chicken into its parts, clipper cutters with expert tips, techniques and recipes. We’ll start with a tutorial on selecting your chicken at the market. You’ll learn about the types and grades of chickens, as well as when to choose a whole chicken versus selecting breasts or thighs. Next, we’ll discuss how to properly butcher a whole chicken into its parts so you’ll get to practice this very important skill. And finally, Brian will walk you through how to cook chicken to achieve moist and flavorful results every time. The class will work on five delicious recipes that highlight this versatile bird: ITALIAN-BAKED CHICKEN WINGS – an herb-y, upscale take on a sports-bar classic; WINE-BRAISED CHICKEN – a fresher, simpler spin on coq au vin; OVEN “FRIED” CHICKEN – a healthier version of a family-friendly comfort food; PAN-SEARED CHICKEN MARSALA; GRILLED HERBED CHICKEN – a dish that’s perfect for any occasion.

Brian Storey | Participation | $75
#141103A – Monday, November 3 | 6:00 p.m. – 9:30 p.m.

Fall Flavors from the North Shore
Located in a picturesque cabin-like building on the North Shore of Lake Superior, the New Scenic Café is just that – scenic. From the small garden that produces many of the herbs used in the restaurant to walls hung with the work of local artists, everything about the New Scenic Café says “welcome home.” Now, we can welcome a little of the New Scenic Café in the Cities by welcoming Chef Scott Graden to Kitchen Window as he prepares with an exquisitely course menu. You’ll start off with an appetizer of DUCK SAUSAGE on a bed of BEETROOT, RUTABAGA, POTATO, APPLE & RUSSIAN KALE All topped with a SOFT-CENTER EGG. Next, you’ll indulge in ROASTED BRUSSEL SPROUT LEAVES with BRIOCHE, TALEGGIO FONDUTA & DUCK CONFIT. Your entrée, LAMB MEATLOAF with ROOT VEGETABLES, PEAS, DUCK LIVER in a CREAM SHERRY, will make you rethink how to prepare meatloaf. Finally, you’ll end the evening with Chef Graden’s HUCKLEBERRY MOUSSE made with MASCARPONE, PORT GELEE & CANDIED BLUEBERRIES.

Scott Graden | Demonstration | $75
#141105A – Wednesday, November 5 | 6:00 p.m. – 9:00 p.m.

Sweet & Spicy India
Indian cuisine is loved the world over for its complex dishes, the depth of its flavor, and the rich variety of spices and seasonings it uses. The big, bold tastes of Indian cooking are coming to Kitchen Window in this class form instructor Ria Mathew, who has put together a menu that shows the breadth of Indian cuisine, its flavors both sweet and spicy, textures from crisp to creamy, exemplified by dishes from throughout the Indian subcontinent. You’ll start with DRAGON CHICKEN, an appetizer with roots in both Indian and Chinese cooking before moving on to a fluffy, crispy, deep-fried bread called BHATURA, leavened and made with yoghurt. Next, you’ll enjoy CHICKEN DO PYAZA, a simple, central Indian curry dish. To go with the curry, you’ll have KABULI CHANA BIRIYANI, a dish made of herb-seasoned rice and chickpeas, and serve it with a side of RAITA, made with yoghurt, onions, tomatoes, and cucumber. Finally, you’ll wind down the evening with YOGURT JELLY SLICE PUDDING, a quick dessert using yoghurt and jelly for a light, tangy end to the meal

Ria Mathew | Demonstration | $69
#141107A – Thursday, November 7 | 6:00 p.m. – 9:00 p.m.

Escape to Provence: Wine Dinner
For many Americans, gourmet dining is synonymous with French cuisine. Many of the most lavish, decadent, and downright tasty culinary traditions of the west got their start in France, and what country is better known for its wine? It’s only natural, then, to pair classic French cuisine with wine, and this class does just that! Along with a good meal, you’ll also get a good education, since France is known for its emphasis on precise technique and purity of flavor (but don’t worry, we promise it will be as approachable as it is tasty). This epicurean evening begins salad and soup. First up is FALL SALAD WITH ROASTED BEETS AND TOASTED HAZELNUTS, followed by PROVENCAL VEGETABLE SOUP, which highlights flavors from the south of France. Next, you’ll merge Mennonite and French traditions with CHARD, POTATO, AND WILD RICE TARTLETS. After that, you’ll make a classic French WHITE BEAN CASSOUILLE WITH ROSEMARY and enjoy it along with ROASTED BURSELS SPROUTS, SQUASH AND CAULIFLOWER, seasoned with garlic and herbs. Finally, you’ll pay homage to the pastry tradition of France with TWO-WAYS APPLE Tarte with FLAKY CRUST.

Anna Dvorak & Erica Rokke | Demonstration | $69
#141107B – Friday, November 7 | 6:00 p.m. – 9:00 p.m.

For complete class descriptions visit www.kitchenwindow.com
Shop Like a Chef – Great Ciao Tour

This North Minneapolis warehouse is a mecca for chefs throughout the Twin Cities and around the country. Great Ciao is a favorite because of its selection of the highest quality, most unique foods around. The warehouse is typically open only to professionals, but as a guest of Kitchen Window, you get insider access to this exclusive market. You’ll get a behind-the-scenes tour from Scott Pikovsky, owner of Great Ciao, and one of Kitchen Window’s chef instructors. You’ll receive great information and tips on how to use some of the ingredients you’ll find. You’ll be treated to tastings of artisanal olive oils, vinegars, cheeses, chocolates and other specialty ingredients. And through special arrangement with Kitchen Window, you’ll be able to purchase the foods you fall in love with. Once you get the lay of the land from the staff of Great Ciao, you’ll get to shop to your heart’s content. We’ll meet at Kitchen Window Cooking School before heading to the market, and after the tour, return here for a lunch and dessert prepared by our chef with some of his favorite Great Ciao finds.

Royal Dahlstrom | Tour | $75
#141108A – Saturday, November 8 | 9:00 a.m. – 2:00 p.m.

Fundamentals of Modern Sauces

Take your dinners to the next level with the perfect sauce. In this hands-on class, you’ll learn the secrets to creating a great sauce, with the perfect balance of flavor and texture. One of our favorite Kitchen Window instructors, Brian Storey, will walk you through the preparation of a variety of sauces that can be made in 5-30 minutes. You’ll learn how to develop a “chef’s eye” and build a sauce using ingredients that you already have on hand. You’ll learn how to pair your dinners with the right sauce, get hands-on practice at making a good sauce, and leave with 30 ideas for sauces that can be made to finish off any dinner – from family meals to elegant dinner parties. Brian will show you how to use that equipment to achieve the best results. We’ll show you the importance of choosing the right ingredients and how to use them. We’ll demonstrate various culinary techniques – including frying, searing, sautéeing, caramelizing, deglazing and braising – and discuss when to use (and when not to use) each technique. Throughout the seminar, we’ll prepare samples for you to share so that you may taste for yourselves the difference a few basic skills can make. Samples include: PEPPER CORN STEAK AND EGGS; succulent SHORT RIBS; SEARED SCALLOPS; and savory SAUTEED VEGETABLES and creamy RISOTTO. You’ll also learn a few professional secrets that will help you take your cooking to the next level.

Brian Storey | Seminar/Samples | $39
#141109A – Sunday, November 9 | 10:00 a.m. – 12:00 p.m.

Nothin’ but Gnocchi

They say timing is everything – in comedy, in love, and especially in gnocchi. When properly made, these Italian dumplings are soft, delicate, and incomparably satisfying, with a humble flavor that takes to almost any sauce you bathe them in. But there are a few tricks, professional techniques, that make the difference between plump and pillowy gnocchi or tough and gluey blobs. In this hands-on class, we’ll share those tips with you (hint: timing is one of them). You’ll work with Chef Royal Dahlstrom to create traditional gnocchi, as well as a handful of sauces that you can use for any occasion. We’ll start with POTATO GNOCCHI – you’ll learn how to make the sauce as well as the techniques for mixing, kneading and boiling. Next we’ll start on our sauces with TOMATO SAUCE WITH PORCINI MUSHROOMS & ARUGULA – with its bright, earthy and peppery flavors, this sauce makes a welcome addition to your winter table. TALEGGIO CREAM SAUCE WITH BALSAMIC TOMATOES & ASPARAGUS is next – impressive enough for an elegant dinner party and comforting enough for a cold Sunday afternoon. We’ll try another gnocchi recipe next – RICOTTA GNOCCHI, and we’ll serve these up with SWISS CHARD, GUANCIALE & ROASTED GARLIC – a rustic and intensely flavored sauce. And finally, we’ll end on a sweet note with SWEET GNOCCHI served with CARAMELIZED APPLES, PECANS & VANILLA ICE CREAM.

Royal Dahlstrom | Participation | $75
#141110A – Monday, November 10 | 6:00 p.m. – 9:30 p.m.

Spicy Thai Street Food

Take a stroll down the streets of Bangkok with a class dedicated to the vibrant, spicy flavors of Thailand. Join Chef Joe Hatch-Surisook for a menu of fresh and quick Thai street foods that are flavorful and bright – perfect for a warm Spring evening. Chef and owner of Sen Yai Sen Lek, a traditional Thai restaurant in Northeast Minneapolis, Joe will be on hand to share tips, techniques and recipes. With his help, you’ll make a variety of appetizers and small plates. You’ll start off with PÖZI TOD, crispy spring rolls served alongside a sweet chili dipping sauce. Next, Joe will walk you through the process of making satay, a Thai street food similar to kebab, with his GAI SATAY, a skewer of marinated chicken with peanut sauce and cucumber salad. Third, you’ll learn to make MIANG KAM, a lettuce wrap stuffed with flavorful vegetables and aromatics. Finally, you’ll enjoy SOM TAM, a popular green papaya salad. Join us, and award-winning Chef Hatch-Surisook, for a chance to experience (and master) some of the finest Thai cuisine in the city!

Joe Hatch-Surisook | Participation | $75
#141111A – Tuesday, November 11 | 6:00 p.m. – 9:30 p.m.

Southwest Twist on Thanksgiving Traditions

Every family has them – recipes that show up every Thanksgiving, which have been passed down through the generations. Some of these are good, like your grandmother’s oyster stuffing, and some are not so good, like your Aunt Sally’s cranberry jello surprise. We keep these recipes around for a reason: it’s tradition. This year, it’s time to add your own traditions to the mix, and this class can help. Join Kitchen Window Instructor Ben McCallum for a demonstration of recipes that take on traditional Thanksgiving flavors and give them just a little twist of southwestern spice. Our menu will start with CORN & MANGO SALAD, a bright and fresh salad that will delight your guests. Next, Ben will make his version of Thanksgiving side dishes – CHORIZO STUFFING AND SOUTHWESTERN STYLE GREEN BEANS WITH SWEET PEPPERS. And let’s not forget the star of the holiday: we’ll make ANCHO CRUSTED TURKEY WITH SAGE CREAM. Finally, we’ll end the evening with an incredible ORANGE CHURROS WITH PUMPKIN PIE SPICE. This class is guaranteed to liven up your Thanksgiving menu (don’t worry, the mashed potatoes will be there at Christmas).

Ben McCallum | Demonstration | $69
#141111B – Tuesday, November 11 | 6:00 p.m. – 9:00 p.m.

Foraged Flavors – The Best of Fall

As the seasons of Minnesota change, so does the menu at the ever-so-popular New Scenic Café on the North Shore. Featuring a creative menu that changes with the seasons to accommodate the freshest, highest-quality ingredients, New Scenic Café is a foodie’s dream. We are excited to welcome Chef Scott Graden to teach us all a thing or two about cooking seasonally when the weather becomes crispier. Come celebrate this local landmark with an exquisitely conceived 5-course menu. You’ll start off with a canapé of ALBONDIGAS topped with CREAM SHERRY, FOIE SAUCE & TRUFFLE OIL. Next you enjoy savory tartare made with PECANS, BLACK MISSION FIGS, FRISEE, SOUBIZE, & HUMBOLDT FOOG topped with OLIO VERDE & MUSTARD SEEDS. Your entrée, EL TENDERLOIN WITH WILD RICE, SWEET CORN, FOIE GRAS & BLACK TRUMPET MUSHROOMS will remind you just how much creativity the Minnesota food scene has to offer in the colder months. Finally, you’ll end the great meal with ALMOND TEA CAKE topped with CREME ANGLAISE, SUGARED CRANBERRIES & BLUEBERRIES. Yum!

Scott Graden | Demonstration | $75
#141112A – Wednesday, November 12 | 6:00 p.m. – 9:00 p.m.

Fundamentals of Quick Weeknight Meals

We’ve all been there – standing in the grocery store trying to figure out what to throw in the cart to get a healthy, quick dinner on the table. Join Chef Brian Storey to learn secrets for healthy, tasty meals that fit into a busy schedule. You’ll learn how to spend a little prep time in the kitchen on the weekends, so that you can create a wonderful 30 minute meal any night of the week. This hands-on class will start with the preparation of two basic proteins that can be transformed into four amazing dinners – CHICKEN & SHRIMP. We’ll begin with a WHOLE ROASTED CHICKEN to prepare our first two meals: PULLED CHICKEN TACOS WITH RED BEANS, RICE & SALSA and MEDITERRANEAN CHICKEN CACCIOUSCO WITH ROASTED VEGETABLES. Then we will turn our attention to our second protein of shrimp, starting with GRILLED SHRIMP & GRITS WITH CAJUN VINAGRETTE SALAD. Lastly for our fourth meal SHRIMP, OVEN ROASTED POTATOES & SPINACH SALAD with feta cheese and roasted tomatoes. Yum!

Brian Storey | Participation | $75
#141112B – Wednesday, November 12 | 6:00 p.m. – 9:30 p.m.

To register call 612.824.4417 or visit us online at www.kitchenwindow.com
Meet the Chef: Oceanaire Seafood Room

The Oceanaire Seafood Room boasts the finest seafood flown in fresh every day. With an emphasis on simplicity, seasonal preparation and regionally inspired dishes, Oceanaire offers one of the best dining experiences in the Twin Cities. Tonight, it’s all about seafood and holiday entertaining as Chef Jake Uttich brings an inspiring menu to the cooking school. The feast begins with OYSTER DUO – two different styles of oyster on the half shell served with a peppery MIGNONETTE SAUCE. Next you’ll enjoy STEAMED MANILLA CLAMS IN WHITE WINE BROTH served with fresh SOURDOUGH. Fish is next on the menu in two great dishes: WALNUT CRUSTED SALMON on top of a mixture of BEETS, GOAT CHEESE & BALSAMIC DRESSING and then SESAME SEARED SWORDFISH topped with a CITRUS SOY SAUCE. Save some room for dessert, you won’t want to miss out on the impressive BAKED ALASKA, a Norwegian favorite consisting of cake, meringue and homemade PUMPKIN PIE ICE CREAM!

Jake Uttich | Demonstration | $85
#141119B – Wednesday, November 19 | 6:00 p.m. – 9:00 p.m.

Grillmaster Series: Thanksgiving Grill

You cook chicken on the grill... why not turkey? Heck, why not your whole Thanksgiving dinner? Our Grillmasters will guide you through this unique holiday menu as you get hands-on experience preparing three different Thanksgiving dinners. And just like the holiday at your house, no one leaves hungry! The class will work together to cook three variations of grilled turkey: VERTICAL-GRILLED & SMOKED TURKEY, ROTISISSERIE TURKEY and BRICKED & GRILLED TURKEY. Each bird will be prepared using a different BRINE, so that we can explore how brining works to create moist and flavorful meat. We’ll make two delicious stuffings: Minnesota-style WILD RICE & SAUSAGE; and perfectly southern APPLE-BACON CORN BREAD. For sides, we’ll cook PLANKED SWEET POTATOES with PECANS, BROWN BUTTER & SAGE; and GRILLED CORN PUDDING. And finally, if you can make room, GRILLED PUMPKIN PIE is for dessert.

Daniel Darvell & Doug Huenoeller | Participation | $85
#141120A – Thursday, November 20 | 6:00 p.m. – 10:00 p.m.

Knife Clinic

Once you learn how to properly use your knives, you will not only improve how you cook, but cooking will become easier and more enjoyable. The key to good knife skills is an understanding of good gripping and cutting techniques. When used properly, your knife will perform much more efficiently – and it can actually become three times sharper. Once mastered, the knife skills you’ll pick up in this seminar will help you reduce your prep-time in the kitchen and improve your confidence while slicing and dicing. This hour-long primer will give you a fundamental understanding of the most important tools in your kitchen and prepare you to further develop your skills at home. Choosing the correct knife for the job is fundamentally important. Each kind of knife plays an important, specific role in the kitchen. In this seminar, we’ll discuss the best uses and practical applications for many kinds of Western and Asian knives – from parers to slicers, chef’s knives to santoku, and bread knives to cleavers. We will review basic cutting techniques; how to choose a knife; differences in types, styles and shapes of knives; and basic safety, storage and knife care.

Brian Storey | Seminar | $35
#141123A – Sunday, November 23 | 10:00 a.m. – 11:30 a.m.
Knife Sharpening Clinic

The right knife can make all the difference in food preparation – but any knife is only as good as its edge. A dull edge is inefficient, difficult to use and dangerous. In this seminar, you’ll learn how to keep your knives sharp and in top condition. We will begin with a basic introduction to the various types of knife edges and a demonstration of the proper sharpening techniques that can create the perfect cutting edge for your knife. We’ll explore whetstones and honing steels, and discuss the virtues of each of these sharpening tools. With a whetstone, you have more control, which allows you to shape an edge with a single bevel and a thinner angle – a sharper edge with improved performance. And with a honing steel, you can maintain that perfect knife edge for months without the need for re-sharpening. We’ll show you how.

Bring your knives with you, as well as a stone and steel if you have them. If you don’t own a stone or steel, you can work with ours during class.

Brian Storey | Seminar | $35
#141123B – Sunday, November 23 | 12:00 p.m. – 1:30 p.m.

Knife Skills

Good knife skills can change the way you cook (and keep you out of the emergency room). Cooking will become faster, easier and more enjoyable. In fact, in some cases, the right cut can improve the flavor of your food. In this hands-on class led by our expert instructors, you’ll learn the basics of cutlery; how to stand and hold the knife for maximum performance; and the fundamental principles of slicing, mincing, dicing and julienne. You’ll improve your food preparation skills in all areas, beginning with the basic vegetables that make up the foundation of many standard recipes – onions, celery, carrots and potatoes. You’ll learn techniques for cutting fruits like oranges, apples, mangoes, melons and pineapple. And you’ll tackle more challenging produce like avocados, tomatoes, peppers and herbs plus learn basic carving. You’ll use some of the food we prepare in class to make ROASTED ROSEMARY POTATOES and ONIONS, TOMATO BREAD SALAD, ITALIAN ROAST BEEF, and POUND CAKE with PINEAPPLE MANGO SALSA.

Brian Storey | Participation | $79
#141123B – Sunday, November 23 | 3:00 p.m. – 6:30 p.m.

The Secrets of the Sushi Roll

Sushi has never been more popular – you can even find it prepackaged in grocery stores. Traditional sushi is healthy, fun and easy to make at home, once you know the techniques. Join us to learn the secrets of the sushi roll with Master Sushi Chef Pepe Yang of Sushi Tango. As the class begins, Pepe will discuss the history and etiquette of sushi as he prepares a special roll for you to enjoy. Next, you’ll learn how to use a sashimi knife to properly cut SALMON AND TUNA SASHIMI for NIGIRI. You’ll make SUSHI RICE and taste a sampling of soy sauces and ponzu. With these essentials under your belt, you’ll try your hand at making sushi rolls. You’ll start with the popular CALIFORNIA ROLL and SPICY TUNA ROLL before exercising your creativity with a variety of MAKI ROLLS using your favorite ingredients from our selection, including CUCUMBER, AVOCADO, and CRABMEAT. During class, you’ll also learn where to shop for the freshest sushi ingredients and what equipment you’ll need to make rolling sushi easy and fun.

Pierre “Pepe” Yang | Participation | $79
#141125A – Tuesday, November 25 | 6:00 p.m. – 9:00 p.m.

Asian Small Plates

Take a break from the hectic holiday season with an evening out creating and indulging in savory Asian small plates in a casual party-like atmosphere. We love the idea of bite-sized goodies so much; how better to sample the varied flavors and styles of a country or regional cuisine than with a sampling of small plates? This hands-on class will be a fun, go-at-your-own-pace evening: start with instruction from Chef Daniel Darvell on how to put together five fantastic plates that features mushroom, peppers and chard. Finally, for dessert, you’ll have EMPANADAS CON FRUTA – fried pastries stuffed with fruit. There’s no better staycation than a little trip to Mexico!

Brian Storey | Party-Style Participation | $79
#141129B – Saturday, November 29 | 6:00 p.m. – 9:30 p.m.

DECEMBER

Stuffed Italian Pastas – Winter Flavors

Is there anything better than one of your favorite foods stuffed with another of your favorite foods? We’ve given it a lot of thought and we’re pretty sure that the answer is no. That’s why we’re offering this delicious, decadent, and downright delightful class on stuffed pastas! And to maximize flavor, we’ve also made sure that each stuffed pasta dish is seasonal, showcasing the freshest ingredients. Chef Royal Dahlstrom will begin class with guiding you on how to make and roll your own FRESH PASTA DOUGH. From this fundamental technique you will then create a few delectable winter meals. On the menu is ROASTED BUTTERCUP SQUASH TORTELLINI filled with the fresh, earthy flavors of GRILLED FENNEL, TOASTED HAZELNUTS AND MUSTARD GREENS. Next, you’ll try your hand at BRASED VEAL & GOAT CHEESE MANICOTTI served with a WILD MUSHROOM AND FRESH HERBS SAUCE. Finally, you’ll make the famous stuffed pasta RAVIOLI filled with GRILLED CHICKEN and tossed in a ROASTED PEPPERS, ARUGULA AND MASCARPONE BROTH. Like all things Italian, stuffed pastas are a celebration of the dolce vita (good life). Join us for this chance to see that not only are stuffed pastas immensely satisfying they can be so much more creative with seasonal flavors!

Royal Dahlstrom | Participation | $75
#141202A – Tuesday, December 2 | 6:00 p.m. – 9:30 p.m.

Holiday Party Cupcakes

Some foods are just destined for entertaining, ordained to be displayed on a platter, a stand, a pedestal. The cupcake is one of these. Just big enough to satisfy a sweet tooth and housed in it’s own personal serving-sized wrapper; the cupcake makes a great addition to any party table. In this hands-on class, you’ll join pastry chef and cooking instructor Brian Storey to learn and practice the recipes and techniques for a handful of holiday-inspired cupcakes, some dressed up and some dressed down (all of them cute). We’ll start with a cupcake version of a traditional French BUCHE DE NOEL – chocolate cake finished with vanilla butter cream and frosted cherries. Next we’ll work on CHOCOLATE PEPPERMINT CUPCAKES – chocolate cakes decorated with peppermint cream icing and peppermint candy. We’ll also make GINGER-BREAD CUPCAKES – homey spiced cake made with stout and iced with orange marmalade icing. At the end of this seminar, you’ll be taught how to make and roll your own FRESH PASTA DOUGH. From this fundamental technique you will then create a few delectable winter meals. On the menu is ROASTED BUTTERCUP SQUASH TORTELLINI filled with the fresh, earthy flavors of GRILLED FENNEL, TOASTED HAZELNUTS AND MUSTARD GREENS. Next, you’ll try your hand at BRASED VEAL & GOAT CHEESE MANICOTTI served with a WILD MUSHROOM AND FRESH HERBS SAUCE. Finally, you’ll make the famous stuffed pasta RAVIOLI filled with GRILLED CHICKEN and tossed in a ROASTED PEPPERS, ARUGULA AND MASCARPONE BROTH. Like all things Italian, stuffed pastas are a celebration of the dolce vita (good life). Join us for this chance to see that not only are stuffed pastas immensely satisfying they can be so much more creative with seasonal flavors!

Royal Dahlstrom | Participation | $75
#141202A – Tuesday, December 2 | 6:00 p.m. – 9:30 p.m.

A Taste of Mexico

It’s getting chilly here in the cities, but there’s no better way to warm up than in our teaching kitchen! Gather around the stove with your fellow foodies for a taste of Mexico that will leave you feeling like you just spent a day at the beach. With its fascinating culinary history that is both foreign and familiar, Mexico has a lot to offer the interested foodie. Of course, in America, we often don’t see much of Mexico’s complex cuisine besides the usual arrangement of tacos and tortillas. This class, led by Masa chef Nyle Deane, will explore some of the decadent, delicious, and downright delectable Mexican dishes that may be new to you, even if you’re a culinary expert. You’ll start with SOPA DE TORTILLA CON POLLO, a classic chicken-and-tortilla soup that will leave you feeling cozy and cared for. Next up is CEVICHE DE PULPO, a dish of marinated octopus that will surprise and delight you. Then, enjoy ENCHILADAS VEGETARIANA, a totally different spin on a familiar dish that features mushroom, peppers and chard. Finally, for dessert, you’ll have EMPANADAS CON FRUTA – fried pastries stuffed with fruit. There’s no better staycation than a little trip to Mexico!

Nyle Deane | Demonstration | $69
#141204A – Thursday, December 4 | 6:00 p.m. – 9:00 p.m.

To register call 612.824.4417 or visit us online at www.kitchenwindow.com
Hands-on class, Kitchen Window Instructor Royal Dahlstrom will walk you through creating family breakfasts for any occasion – or for no occasion at all.

**Lefse and Beyond Celebrating Minnesota’s Scandinavian Roots**

This class revels in traditional Scandinavian holiday recipes. We start, of course, with Lefse – the flatbread traditionally served at holiday celebrations. While the ingredients for lefse are simple, it does require the right equipment and some practice. In this hands-on class, you’ll learn the entire process, start to finish. You’ll learn how to wield the tools used for making lefse, including long wooden turning sticks, special rolling pins and griddles. We’ll talk about how to eat and serve lefse, from simply adding butter and sugar to enjoying it with the traditional LINGONBERRY JAM. Then it’s on to a smorgasbord of holiday cookies. On the baking menu: KRUÍMKAKÉ – a delicate Norwegian wafer cone that tastes as delicious plain as it does filled with whipped cream and berries; PEPPARKAKOR – a traditional Swedish ginger snaps recipe; and SAND-BAKKEL – butter cookie filled and dressed for the holidays.

**Homemade Candy Treats**

You never outgrow the taste for something sweet, but you may outgrow the one-dimensional flavor of commercial candy. Discover how sophisticated candy can be and how easy it is to make once you know a few tricks. These treats make great holiday gifts as well. You’ll impress everyone on your list with gourmet FLEUR DE SEL CARAMELS and SPICY TRUFFLES. Create HOLIDAY SUCKERS and ICICLE CANDY that will remind you of your childhood – only better. For a perfect holiday gift, pair homemade ORANGE LIQUEUR MARSHMALLOWS with a generous-sized mug and some gourmet hot chocolate mix. We’ll also make another holiday favorite – BRITTLE. Your Kitchen Window instructor will uncover the secrets of candy making and demystify candy-making terms. How do you temper chocolate and why is it important? What does it mean when a recipe refers to the soft ball and hard ball stage? Mastering the recipes and techniques in this class will give you the confidence to try other candy making projects on your own.

**Holiday Flavors from New Scenic Café**

During the holidays we experience, and host, many dinner parties and we search for new dinner inspirations around every corner. Enter: Chef Scott Graden from Duluth’s New Scenic Café. New Scenic Café is known for creating nourishing, delicious food from beautifully simple ingredients because they work with local farmers and suppliers. Chef Graden will share his culinary expertise with us, as he prepares a menu that combines gourmet winter flavors perched for a dinner party. You’ll start off with Chef Graden’s take on KADDO BOURANI, a delicious sweet and savory Afghani dish made with SWEET HARISSA, GREEK YOGURT, MINT, DILL & FRIED LEEKS. For the salad course, you’ll enjoy ROASTED BEET SALAD WITH FRISSE, HARIKOTS VERTS, CHEVRE & HAZELNUTS drizzled with CIDER GASTRIQUE. Your entrée, BRAISED LAMB SHANK paired with ROASTED PARSNIPS, GREEN PEAS, PEARL ONIONS & ORANGE GREMOLATA, will get you and your guests into the holiday mood. Finally, you’ll end the evening with two of Chef Graden’s desserts: CARROT CAKE WITH MASCARPONE FROSTING and MAPLE POT DE CREME.

**Pâte à Choux**

Once you’ve mastered pâte à choux, a simple mixture of butter, water, flour and eggs, you have at your disposal the base for an endless variety of sweet and savory tidbits, from cheese puffs to éclairs. This hands-on class will arm you with the understanding and ability to make excellent appetizers and desserts that are impressive, yet easy to make. The class starts with a lesson on pâte à choux – there are certain rules to ensure success. Then we’ll use the dough to make perfect cocktail party food, starting with GOUGÉRES, light and fluffy cheese puffs made with Gruyère cheese. The dough can also be used for SAVORY FILLED CREAM PUFFS that we’ll stuff with two fillings, SAUTEED MUSHROOMS and SHRIMP. Then we’ll explore the versatility of this dough as we turn to the sweet side of things with PROFITEROLES filled with ice cream and topped with chocolate syrup. We’ll also make ECLAIRS, filled with pastry cream and topped with chocolate ganache. Finally, we’ll master CREAM PUFFS, traditional bite-sized pastries that can be turned into a variety of delicious appetizers, desserts and even a main course.

**Fundamentals of Breakfast: Christmas Morning**

The gifts have been opened, the floor is covered in wrapping paper and pine needles, everyone’s still in their pajamas, and your family is together – everyone, all in one place! Take advantage of this time and make it even more special with a leisurely, homespun breakfast that the whole family will love. In this hands-on class, Kitchen Window Instructor Royal Dahlstrom will walk you through a comforting, relaxed Christmas morning breakfast menu. You’ll start with a couple of recipes that you can make ahead: WARM APPLE COFFEE CAKE WITH PECAN STREUSEL TOPPING – a hearty blend of seasonal flavors; and BAKED OATMEAL WITH PEARLS, BLUEBERRIES & MAPLE SYRUP – a breakfast staple turned into an elegant dessert. Our Instructor Royal Dahlstrom will also teach you how to turn those lefse leftovers to create an INCREDIBLE ROASTED TURKEY HASH WITH ARUGULA, SWEET ONIONS, POACHED EGGS & SMOKED PEPPER SAUCE. We’ll serve this up with a generous helping of HOUSE-MADE PORK SAUSAGE WITH CRANBERRIES & SAGE. And finally, Royal will teach us how to make a treat guaranteed to please even the grumpiest old grandpa – SWEDISH PANCAKES WITH ASSORTED JAMS. This class will give you techniques and recipes for creating family breakfasts for any occasion – or for no occasion at all.

**Taste of the Season: Winter Small Plates**

Winter is the time of year when nearly everyone takes some time to connect with friends and family. More than any other time, winter truly is the season of the year for new recipes to round out the selection of yearly favorites. Join popular Kitchen Window instructor Anna Dvorak for this class on classy appetizers that will delight your guests. You’ll make a meal of small plates, starting with LAYERED CREPE TORTE WITH FONTINA CHEESE, ROASTED TOMATOES AND OLIVES, a savory spin on a traditionally sweet style of appetizer. Next, you’ll enjoy ROASTED VEGETABLES WITH BASIL-SAMICH-THYME DRIZZLE. Third, you’ll learn to make FLATBREADS WITH ONION AND SAGE, warm, earthy, bite-sized breads that are sure to please. Fourth, you’ll have a MUSHROOM AND TOASTED NUT PATE, perfect for spreading on crackers or toast. Finally, you’ll enjoy MINI SHRIMP AND GOAT CHEESE CRISPS. It’s a spread that’s sure to improve any holiday get together!

**North Indian Street Food**

Throughout the world, every major city has its own tradition of street food. From push carts to food trucks, hot dogs to satay, these portable treats capture the best flavors and the fundamental spirit of the culture that created them, and India is no exception! This charming demonstration class offers a different way to experience international cuisine as well as a new look at the fun of foods meant to be eaten on the go! Join instructor Ria Mathew for a menu of popular North Indian street foods, starting with a familiar classic, the MANGO LASSI, a chilled drink made with yogurt, mango pulp and seasoned with cardamom. Next, you’ll try SPINACH PAKORA, a deep-fried snack made with baby spinach and gram flour. Third is BHELI PURI, puffed rice tossed with onion, cucumber, tomato, cilantro chutney, and tamarind-date chutney. After that, you’ll try PAV BHAIJI, a spiced potato-veggie sandwich inside a butter bun. Finally, for dessert, you have KESAR RASMALAI, a type of dumpling served with saffron-scented milk and a sweet syrup! Join in the fun as we explore the roadside snacks and take-away temptations of Northern India!

**Homemade for the Holidays: Boozy Gifts**

Cultures around the world take solace from the winter weather with traditions of gift-giving and fellowship in the coldest months of the year. Of course, that means that nearly everyone is busy hosting and toasting this time of year, but they’re also looking for thoughtful gifts to share with family and friends (or with the host of the dinner party!). What could be more thoughtful or heartfelt than something delicious and homemade? Kitchen Window Instructor Anna Dvorak is here to show you how easy your holiday giving can be with this class on edible gifts. You’ll learn to make INFUSED HONEY, a flexible recipe that you can customize to the recipient, as well as CITRUS MARMALADE, which pairs well with the warm, spicy flavors of the holiday season. Next, you’ll learn to make some grown-up gifts with Anna’s recipes for COFFEE BEAN LIQUEUR and FIG LIQUEUR, both of which are sure to warm hearts (and faces). Finally, Anna will show you how to make WINE CRACKERS, perfect for pairing with your favorite vino as you sit by the fire. Give of yourself this season with homemade gifts for all the special people in your life!

Royal Dahlstrom | Participation | $69
#141208A – Wednesday, December 10 | 6:00 p.m. – 9:30 p.m.

For complete class descriptions visit www.kitchenwindow.com
Gluten-Free Holiday Treats

“Because everyone deserves a cookie” local gluten free baking/cooking expert and blogger Angela Litzinger hosts an informative, fun and festive class with you creating a huge array of sweet gluten free holiday treats. You will learn how to create gluten free versions of all your holiday standbys along with some tasty new treats including: BASIC SUGAR COOKIE DOUGH in VANILLA and ALMOND. Then we will make a basic SWEET COOKIE DOUGH in different variations of CHOCOLATE, BROWN SUGAR & GINGERBREAD to create an array of holiday cookies including: RUSSIAN TART CAKES, CLASSIC CUT OUTS, CHOCOLATE FILLED PEANUT BUTTER COOKIES, CANDY CANE COOKIES, GINGERBREAD MEN, THUMBPRINT COOKIES, DATE PINEWHEELS and CHECKERBOARD COOKIES. Not enough cookies for you yet! Finish the class with everyone’s favorite; rich, buttery tasting SPRITZ COOKIES (made gluten-free and dairy-free of course!). If that’s still not enough, you will also learn how to make multiple HOLIDAY ICINGS to make your cookies “picture perfect”.
Angela Litzinger | Participation | $69
#141213B – Saturday, December 13 | 11:00 a.m. – 2:30 p.m.

Fundamentals of Modern Sauces

Take your dinners to the next level with the perfect sauce. In this hands-on class, you’ll learn the secrets to creating a great sauce, with the perfect balance of flavor and texture. One of our favorite Kitchen Window instructors, Brian Storey, will walk you through the preparation of a variety of sauces that can be made in 5-30 minutes. You’ll learn how to develop a “chef’s eye” and build a sauce using ingredients that you already have on hand. You’ll learn how to pair your dinners with the right sauce, get hands-on practice at making a good sauce, and leave with 30 ideas for sauces that can be made to finish off any dinner – from family meals to elegant dinner parties. Brian will of course share his tips and tricks, and we will sample the sauces we make on top of MIXED SPRING GREENS SALAD, PERFECTLY ROASTED PORK TENDERLOIN, PAN-SEARED STEAK and ROOT VEGETABLE PUREES.
Brian Storey | Participation | $75
#141213C – Saturday, December 13 | 6:00 p.m. – 10:00 p.m.

Cookies with Santa

Magic is in the air when Santa makes his annual visit to the Kitchen Window Cooking School! Treat your favorite child to this very special, best-selling event. Kids and their grown-ups will have a blast making holiday treats, decorating cookies, and picking up a few baking tips and tricks along the way. Jolly old St. Nick is, of course, the main attraction, but the food is fun too – as we wait for Santa to arrive, we’ll decorate cookies and make other favorite holiday goodies. We’ll bake and decorate traditional SUGAR COOKIE CUTOUTS and GINGERBREAD PEOPLE – with plenty of sprinkles. We’ll also make PEANUT BUTTER CUP CHRISTMAS TREES, OREO CRINCH POPS, CUPCAKE SNOWMEN, STRAWBERRY SANTAS and RICE KRISPIE ORNAMENTS. Each child will go home with an assortment of treats to share with family and friends.
Ages 3 to 10. All children must be accompanied by an adult throughout the class. Class fee covers one child and one adult.
Alexia Pettersen & Santa Claus | Participation | $50
#141214A – Saturday, December 14 | 9:00 a.m. – 11:00 a.m.

Truffles

Homemade truffles are a delicious and elegant treat, and not just for the holidays. If you’ve thought about making your own truffles but have been too intimidated; or if you’ve made the attempt without much success; or if you simply love chocolate – this class is must. A favorite Kitchen Window instructor will take the mystery out of the process with expert tips and techniques for creating professional-quality truffles. You’ll learn how to temper chocolate for perfectly smooth GANACHE – the base for any good truffle. Next, you’ll add layers of flavor with SEA SALT, MOCHA, LAVENDER and GRAND MARNIER. You’ll finish with our truffles by dipping them in WHITE, DARK or MILK CHOCOLATE. You’ll leave this class armed with a collection of delicious recipes, as well as the confidence to explore other flavor combinations at home. Hand-made truffles made great hostess gifts during the holidays, and they’re also a nice addition to your dessert tray. A light dinner will be served at the beginning of class.
Brian Storey | Participation | $75
#141214B – Saturday, December 14 | 10:00 a.m. – 2:00 p.m.

Cookies with Santa

Magic is in the air when Santa makes his annual visit to the Kitchen Window Cooking School! Treat your favorite child to this very special, best-selling event. Kids and their grown-ups will have a blast making holiday treats, decorating cookies, and picking up a few baking tips and tricks along the way. Jolly old St. Nick is, of course, the main attraction, but the food is fun too – as we wait for Santa to arrive, we’ll decorate cookies and make other favorite holiday goodies. We’ll bake and decorate traditional SUGAR COOKIE CUTOUTS and GINGERBREAD PEOPLE – with plenty of sprinkles. We’ll also make PEANUT BUTTER CUP CHRISTMAS TREES, OREO CRINCH POPS, CUPCAKE SNOWMEN, STRAWBERRY SANTAS and RICE KRISPIE ORNAMENTS. Each child will go home with an assortment of treats to share with family and friends.
Ages 3 to 10. All children must be accompanied by an adult throughout the class. Class fee covers one child and one adult.
Alexia Pettersen & Santa Claus | Participation | $50
#141214C – Saturday, December 14 | 12:00 p.m. – 2:00 p.m.

Fundamentals of Pizza: From Thin to Thick

For dinner, breakfast or a midnight snack – pizza is the perfect food. And while many of us rely on the convenience of take-out or delivery, there’s nothing quite like an artisan-style pizza made by hand. And you’d be surprised at how easy pizza is to make. Join Chef Royal Dahlstrom for a hands-on class that will teach you the fundamentals of delicious home-baked pizza. You’ll begin with the foundation for every good pizza – the crust. Royal will walk you through the techniques for a successful dough, how to fashion that dough into three types of crust, and how to finish each crust for a perfect pizza every time.
On the menu: CRISPY FLATBREAD PIZZA, with a white-garlic sauce, grilled chicken, goat cheese and arugula; HAND-TOSSED PIZZA with a tender, chewy crust, topped with FRESH MOZZARELLA, WHOLE LEAF BASIL & PROSCIUTTO DI PARMA; and CHICAGO DEEP-DISH PIZZA which you will customize with your favorite toppings.
Royal Dahlstrom | Participation | $69
#141215A – Monday, December 15 | 6:00 p.m. – 9:30 p.m.

Latin Small Plates

Heat up the holiday season with the spice of Latin American cuisine by indulging in hot Latin small plates in a casual party-like atmosphere. We love the idea of bite-sized goodies so much; how better to sample the varied flavors and styles of a country or regional cuisine than with a sampling of small plates? So grab a friend and head in from the cold to make and taste a zesty spread including SMOKED CHICKEN AND BLACK BEANS AREPAS – Colombian flatbread made of ground maize dough topped with a fresh salsa and spicy crema; BEEF EM Panadas CON SALSA AJI – a stuffed pastry served along a smoked pepper sauce; CRISPY CRAB TOSTADAS – a mixture of fresh crab meat and vegetables on top of Mexican fried tortilla; GUACAMOLE EN MOLCAJETE – mix your own fresh guacamole in a Hispanic version of a mortar and pestle; and SHRIMP CEVICHE – a very popular Latin dish with bite-sized pieces of fresh shrimp marinating in a tangy fruit juice and chili peppers. Leave class armed with the recipes for all these tempting dishes so you can make them at home and be the hit at your next fiesta!
Brian Storey | Party-Style Participation | $79
#141217A – Wednesday, December 17 | 6:00 p.m. – 9:30 p.m.

Tempura & Creative Sushi

For those of us devoted to sushi (and there a lot of us), comes a class devoted to mastering the art of beautiful, authentic sushi, sashimi and tempura. We’ll be joined by Pierre “Pepe” Yang, a master sushi chef and one of our favorite instructors. Pepe will share his wisdom and walk us through expert, intricate sushi preparations that go way beyond the humble California roll. You’ll learn Pepe’s master techniques, including how to select your ingredients, how to properly use a sushi mat and how to embellish your sushi for presentation. We’ll start by making SHRIMP & VEGETABLE TEMPURA – shrimp and assorted vegetables deep fried in a light batter. We’ll learn how to use our tempura to make HAND ROLLS and SUSHI CONES, as well as how to make tempura crumbs for finishing CRUNCHY ROLLS. Next we’ll work on SASHIMI, and we’ll make a RAIN BOW ROLL – a roll with salmon, yellowtail and tuna sashimi on the outside. Next, we’ll try our hand at the CATERPILLAR – a whimsical roll made with eel, avocado, cucumber and roe. And finally, Pepe will teach how to make a couple of traditional dipping sauces to accompany our creations.
Pierre “Pepe” Yang | Participation | $79
#141217B – Wednesday, December 17 | 6:00 p.m. – 9:30 p.m.
Holiday Wine Dinner
What could possibly improve on a holiday party with family, friends, and delicious food? Carefully selected wine pairings, of course! Kitchen Window is pleased to welcome back instructors chef Ben McCallum and wine expert Jennifer Chou for a guided tour through an ambitious menu paired with a variety of exciting wines that are sure to add flair and elegance to your next get-together.

Chef Ben is really bringing his "A" game with this menu, starting with WILD MUSHROOM DUXELLE WITH GRILLED FOCCACIA AND SCALLION-INFUSED OLIVE OIL, an earthy, aromatic treat for the senses. Next, Ben will hit that sweet-and-savory sweet spot when he prepares PAN SEARED SCALLOPS WITH CITRUS SALAD. Third, you’ll indulge the bacon-lover with ASIAGO-POATO CROQUETTE WITH BACON AIOLI. After that, you’ll enjoy Chef Ben’s rich yet slightly sweet, BROWN BUTTER SEARED BEEF TENDERLOIN WITH RED WINE BORDELAISE. And finally, to wind the meal down, Ben will prepare RED WINE INFUSED BROWNIE WITH GLAZÉ. Food, drink, and fellowship are really all you need, and if you bring the fellowship, Ben and Jennifer will handle the rest. All you need to do is relax and enjoy a great evening with great people!

Accompanying wine flight sold separately at class, approximately $35.

Ben McCallum & Jennifer Chou | Demonstration | $75 #141218A – Thursday, December 18 | 6:00 p.m. – 9:00 p.m.

Holiday Fondue & Raclette Party
Take a break from the holiday shopping, and join Chef Brian Storey for a truly fabulous fondue party. Discover why fondue remains such a popular entertaining option during the holiday season as Brian guides us through the “Fon-dos and Fon-don’ts” you need to host a delicious fondue party. We’ll begin dipping in BRIE FONDUE WITH CRAB & CHAMPAGNE with a beautiful assortment of bread crumbs. Next we’ll spice up the fondue pot as we prepare a broth-based THAI-FLAVORED SHELLFISH FONDUE which is truly decadent with OYSTERS, SHIRMP and SCALLOPS. Then we will dip our seafood selection into five wonderful sauces: SPICY ORANGE-GINGER SALSA, ZESTY ASIAN-STYLE COCKTAIL SAUCE, PONZU DIPPING SAUCE, ASIAN HERB SUCCE, and the favored GREEN GODDESS. And just as you begin to think the party will wind down, we will bring out the Raclette to keep our party going. On the traditional Raclette, we will enjoy RACLETTE CHEESE grilled to perfection along with SAUSAGES, CORNICHONS and BOILED POTATOES. No fondue party is complete without dessert, and Brain will not disappoint you as he leads us in preparing our heavenly MALTED PEPPERMINT CHOCO-LATE FONDUE with pound cake and fresh fruit. Don’t forget to reserve your spot around the fondue pots, as this class fills up quickly!

Brian Storey | Participation | $75 #141218B – Thursday, December 18 | 6:00 p.m. – 10:00 p.m.

Tapas and Paella
Let Kitchen Window’s Executive Chef Brian lead you in a culinary tour of Spain with a festive tapas and paella party. To get you into a Mediterranean mood we will start with four TAPAS – small plates that are a great way to sample a variety of traditional Spanish bar snacks: MANCHEGO CROQUETTES; GAMBAS AL ROMÉS Cortador – shrimp in roasted pepper and almond sauce; CHORIZO STUFFED DATES – popular Spanish dates stuffed with chorizo and goat cheese wrapped in serrano ham; and a classic CATALAN FLAT BREAD topped with a seasonal veggies. Our main course of CHICKEN & CHORIZO PAELLA transforms humble Bomba rice into a gourmet meal as it soaks up the spices and gets topped with SEASONAL PEPPERS, LEEKS, SUGAR SNAP PEAS, ARTICHOKE AND MARCONA ALMONDS. For dessert, we’ll make SPICED ORANGES WITH SHERRY & CREAM.

Brian Storey | Party-Style Participation | $79 #141219A – Friday, December 19 | 6:00 p.m. – 9:30 p.m.

Magical Gingerbread Houses
Not your ordinary gingerbread houses, the creations you build in this class are fit for gingerbread royalty. Works of art. Prime cookie-based real estate. With handmade sugar paste, molded marzipan, edible paint and much, much more, you and your family will create landscapes, facades, porches, windows, trees – anything and everything a gingerbread family could desire. We’ll provide the gingerbread building blocks, and Kitchen Window Instructor Mark Wohlers will guide you through the rest. Mark will provide tips, encouragement and the tools you need to create a masterpiece. You’ll learn how to make DECORATIVE HALF-TIMBERING WITH LICORICE WHIPS, SHREDDED WHEAT ROOFING, MARSHMELLOW HEDGES, SUGAR BONFIRES, and ROYAL ICING ICICLES. A huge assortment of colorful candies and other props will be on hand – let your imagination be your guide. Mark will also talk about PRESERVATION TECHNIQUES that allow your house to stand up through the season. You’ll leave class with a finished house that’s sure to be the centerpiece of your holiday celebrations, as well as recipes for baking your own homemade gingerbread and royal icing, plus a template for constructing more houses in the future. This class has become an annual tradition for many families, and it sells out quickly. Sign up quick!

This class is open to adults and kids who are accompanied by their favorite adult. The cost of the gingerbread kit is included in the fee for the class.

Mark Wohlers | Participation | $69 #141220A – Saturday, December 20 | 9:00 a.m. – 12:00 p.m.

Madeleines, Macarons & Macaroons
If you ask us, there’s really no bad cookie, but we do admit: some cookies are better than others. There are the kinds of cookies that you throw in a cookie jar, to be eaten mindlessly with a glass of milk, and then there are the kinds of cookies that you’ll be baking in this class. Small, elegant creations that sit pretty on a plate, to be admired and savored along side tea or espresso.

Kitchen Window Instructor Brian Storey will share his incredible recipes as Mark Wohlers will provide tips, encourage -ment and the tools you need to create a masterpiece. You’ll learn how to make MADELEINE – a tiny, light and delicate sponge cake baked in a classic, iconic shell shape. Next, we’ll work on settling a cookie debate: “macarons” or “macaroons”? We’ll make each of these cookies and discover the differences between them. We’ll start with CLASSIC FRENCH MACARONS – tender domes of meringue sandwiched around a cream- or butter-based filling in different flavors. We will concentrate on different colors and flavored centers to make an array of macarons. Next we’ll move on to COCONUT & ALMOND MAC- ARONS – denser and chewier than macarons, these cookies are coconut-rich, almond-laced and delicious.

Brian Storey | Participation | $69 #141220B – Saturday, December 20 | 10:00 a.m. – 2:00 p.m.

Magical Gingerbread Houses
Not your ordinary gingerbread houses, the creations you build in this class are fit for gingerbread royalty. Works of art. Prime cookie-based real estate. With handmade sugar paste, molded marzipan, edible paint and much, much more, you and your family will create landscapes, facades, porches, windows, trees – anything and everything a gingerbread family could desire. We’ll provide the gingerbread building blocks, and Kitchen Window Instructor Mark Wohlers will guide you through the rest. Mark will provide tips, encouragement and the tools you need to create a masterpiece. You’ll learn how to make DECORATIVE HALF-TIMBERING WITH LICORICE WHIPS, SHREDDED WHEAT ROOFING, MARSHMELLOW HEDGES, SUGAR BONFIRES, and ROYAL ICING ICICLES. A huge assortment of colorful candies and other props will be on hand – let your imagination be your guide. Mark will also talk about PRESERVATION TECHNIQUES that allow your house to stand up through the season. You’ll leave class with a finished house that’s sure to be the centerpiece of your holiday celebrations, as well as recipes for baking your own homemade gingerbread and royal icing, plus a template for constructing more houses in the future. This class has become an annual tradition for many families, and it sells out quickly. Sign up quick!

This class is open to adults and kids who are accompanied by their favorite adult. The cost of the gingerbread kit is included in the fee for the class.

Mark Wohlers | Participation | $69 #141220C – Saturday, December 20 | 1:00 p.m. – 4:00 p.m.

Cocktail Party 101
A cocktail party is a great way to entertain during the holiday season. Start with a few appetizers, add a few libations, and suddenly you’re hosting a happy crowd. It’s easy! Okay, it’s not easy, but with a little preparation and the tips, techniques and recipes from this class, you can throw a cocktail party that’s stress-free, fun and filled with delicious food. Kitchen Window Instructor Alexia Franco Petteersen, an expert in entertaining, will lead this hands-on class and give you all the confidence and skills you need to recreate our recipes at home. You’ll make six appetizers and small bites, starting with CHIPO TLE SHRIMP TOSTADA BITES – you will not believe this amazing combination of flavors. Next up are cute SPINACH & GOAT CHEESE TARLETTS made in phyllo cups. We’ll make SWEDISH MEATBALLS WITH PICKLED CUCUMBER & LINGONBERRY DIPPING SAUCE – these are a fun twist on a retro hors d’oeuvre. Our next appetizer will be LOBSTER-AVOCADO COCKTAIL made with tangy horseradish. An elegant but surprisingly simple dish is next: BEEF TENDERLOIN CRUSTINI WITH BLEU CHEESE Mousse, CARAMELIZED ONIONS and ARUGULA. And finally, we’ll work on a sweet little something to finish off the party: CHOCOLATE DIPPED STRAWBERRY CHEESECAKE BITES.

Alexia Franco Petteersen | Participation | $75 #141220D – Saturday, December 20 | 6:00 p.m. – 9:30 p.m.

For complete class descriptions visit www.kitchenwindow.com
The Art and Versatility of Croissant
Nothing evokes the classic romance of France better than a fresh and flaky croissant. And once you have created the dough, you have at your disposal the base for an endless variety of sweet and savory tidbits, for an impressive appetizer to a delicious dessert. Join Chef Brian Storey for a class dedicated to exploring the versatility of the croissant dough. First, Chef Storey will demonstrate the techniques for turning in butter, laminating your dough and forming the dough into a perfect, iconic crescent shape to make the CROISSANT. Then we will strap on our aprons and use the dough to make perfect cocktail party food, starting with SPINACH & FETA STUFFED PINWHEELS and then creating SAVORY CRAB & MUSHROOM PUFFS. We will also create one-piece croissant style EGGS BENEDICT to impress your holiday guests. Then our attention will be taken to the sweeter sides of things with PALMIERS, dough rolled into a palm shape then dipped in sugar before baking. Finally, we’ll create our very own, ever-popularly CRONUT filled with PASTRY CREAM.

Artisan Gift Giving
Hand-made holiday gifts are traditional, thoughtful and downright neighborly. But cookie tins and candy jars are okay, and some of us are looking for some other creative gifts for the foodies in our lives. Join Kitchen Window instructor Alexia Pettersen as she’ll walk us through the preparation of a handful of beautiful edible gifts that you can practice during class and recreate at home. We’ll start with LAVENDER-FLEUR DE SEL CARAMEL SAUCE – delicious over cakes, ice cream, and other desserts, this makes a sweet and thoughtful gift for anyone on your list. Become crafty with our next two gifts: HOMEMADE MARSHMALLOW & HOT CHOCOLATE ON A STICK – freshly made marshmallow on top of fudge like confection to dip into a mug of hot milk for a winter treat; and CHRISTMAS COOKIES IN A JAR – layered ingredients including oatmeal, dried cranberries and chocolate chips in a large jar wrapped with beautiful ribbon makes this a sweet gift for anyone. BOURBON SOAKED CHERRIES are next – a gift for any adult as they throw one into their cocktail or drizzle its syrup over ice cream. Last but not least, we’ll make BACON JAM – surprisingly easy and mind blowing delicious; great on top of bread, cheese or by the spoonfuls!

New Year’s Eve Couples Dinner
Get your New Year’s celebration off to a scrumptious start with this end-of-year couples dinner! We think it’s just as important to send the old year off as it is to ring in the new one, so we’ve put together this extravagant celebration of the past year, but made sure that you’ll finish in plenty of time to make it home or to your next party before the ball drops. The evening’s menu will include CRUNCHY COCONUT SHRIMP – giant prawns covered with crisp shredded coconut served along a tangy dipping sauce. Next, as you mix and mingle, you’ll prepare MINI LOBSTER ROLLS, a luscious, rich and truly celebratory version of a New England classic. Continuing our mission to send the year off in style, you will make BLINI AND POMEGRANATE “CAVIAR.” On the lighter side, we’ll be making DUCK AND ORANGE SALAD with GIN FIZZ DRESSING. But we won’t stop there, because we’re celebrating, remember? That’s why you’ll enjoy a PAN-SEARED BEEF FILET WITH WHITE TRUFFLE AND PORCINI as a final stop in this meal of small plates before moving on to our destination: dessert! You and your date will have the opportunity to create CREPES SUZETTE and say a bittersweet goodbye to the old year.

Fundamentals of Pizza: From Thin to Thick
For dinner, breakfast or a midnight snack – pizza is the perfect food. And while many of us rely on the convenience of take-out or delivery, there’s nothing quite like an artisan-style pizza made by hand. And you’d be surprised at how easy pizza is to make. Join Chef Jonathan Gans for a hands-on class that will teach you the fundamentals of delicious home-baked pizza. You’ll begin with the foundation for every good pizza – the crust. Jonathan will walk you through the techniques for a successful dough, how to fashion that dough into three types of crust, and how to finish each crust for a perfect pizza every time. On the menu: CRISPY FLATBREAD PIZZA, with a white-garlic sauce, grilled chicken, goat cheese and arugula over an authentic Neapolitan-style crust; HAND-TOSSED PIZZA with a tender, chewy crust, topped with FRESH MOZZARELLA, WHOLE LEAF BASIL & PROSCIUTTO DI PARMA; and CHICAGO DEEP-DISH PIZZA which you will customize with your favorite toppings.

Fundamentals of Fresh Pasta
Fresh pasta gives a delicate texture and depth of flavor to your pasta dishes – it’s an entirely different experience than boiled noodles from a box. This class will show you how easy it is to make fresh pasta at home. You’ll make two pasta doughs, an all-purpose BASIC PASTA DOUGH and a flavorful HERBED PASTA DOUGH. You’ll learn how to mix, knead and roll out the pasta dough, as well as how to form it for a variety of uses. Instructor Brian Storey will also share some of his favorite pasta sauces, which you’ll make and enjoy with the pasta from class. The first dish is a classic LASAGNA. You’ll learn how to cut and layer fresh pasta. Then while the lasagna bakes, you’ll make FETTUCCINI WITH BASIL Pesto. You’ll also learn how to make filled pasta including SPINACH RICOTTA RAVIOLI WITH TRADITIONAL TOMATO SAUCE and CHEESE TORTELLINI WITH ALFREDO SAUCE. This class will give you the confidence and skills to create a beautiful meal of fresh pasta any time.

The Secrets of the Sushi Roll
Sushi has never been more popular – you can even find it prepackaged in grocery stores. Traditional sushi is healthy, fun and easy to make at home, once you know the techniques. Join us to learn the secrets of the sushi roll with Master Sushi Chef Pepe Yang of Sushi Tango. As the class begins, Pepe will discuss the history and etiquette of sushi as he prepares a special roll for you to enjoy. Next, you’ll learn how to use a sashimi knife to properly cut SALMON AND TUNA SASHIMI for NIGIRI. You’ll make SUSHI RICE and taste a sampling of soy sauce and ponzu. With these essentials under your belt, you’ll try your hand at making sushi rolls. You’ll start with the popular CALIFORNIA ROLL and SPICY TUNA ROLL before exercising your creativity with a variety of MAKI ROLLS using your favorite ingredients from our selection, including CUCUMBER, AVOCADO, and CRABMEAT. During class, you’ll also learn where to shop for the freshest sushi ingredients and what equipment you’ll need to make rolling sushi easy and fun.

Artisan Gift Giving
Hand-made holiday gifts are traditional, thoughtful and downright neighborly. But cookie tins and candy jars are okay, and some of us are looking for some other creative gifts for the foodies in our lives. Join Kitchen Window instructor Alexia Pettersen as she’ll walk us through the preparation of a handful of beautiful edible gifts that you can practice during class and recreate at home. We’ll start with LAVENDER-FLEUR DE SEL CARAMEL SAUCE – delicious over cakes, ice cream, and other desserts, this makes a sweet and thoughtful gift for anyone on your list. Become crafty with our next two gifts: HOMEMADE MARSHMALLOW & HOT CHOCOLATE ON A STICK – freshly made marshmallow on top of fudge like confection to dip into a mug of hot milk for a winter treat; and CHRISTMAS COOKIES IN A JAR – layered ingredients including oatmeal, dried cranberries and chocolate chips in a large jar wrapped with beautiful ribbon makes this a sweet gift for anyone. BOURBON SOAKED CHERRIES are next – a gift for any adult as they throw one into their cocktail or drizzle its syrup over ice cream. Last but not least, we’ll make BACON JAM – surprisingly easy and mind blowing delicious; great on top of bread, cheese or by the spoonfuls!

Mexican Small Plates & Street Food
Celebrate the spice and sizzle of Mexican cuisine. Hosted by Kitchen Window’s own Alexia Franco Pettersen, this hands-on class is dedicated to the small plates and street foods of Mexico City. With Alexia’s Mexican flair and tips passed on from her grandmother and aunties, she will guide you through the preparation of authentic, delicious flavors for Mexican small plates and street food. We’ll start with QUESO FUNDIDO CON CHORIZO which is a gooey melted cheese with chorizo sausage served along with FLOUR TORTILLAS & SALSA MEXICANA – a delicious and zesty fresh tomato salsa. Next up are GORDAS CON QUESO FUNDIDO which is a gooey melted cheese of marinated beef stir-fried together on an iron griddle; POORK & VEGETABLE FRISSERDESSING. But we won’t stop there, because we’re celebrating, remember? That’s why you’ll enjoy a PAN-SEARED BEEF FILET WITH WHITE TRUFFLE AND PORCINI as a final stop in this meal of small plates before moving on to our destination: dessert! You and your date will have the opportunity to create CREPES SUZETTE and say a bittersweet goodbye to the old year.

January
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Asian Small Plates
Take a break from the cold weather with an evening in the warm kitchen creating and indulging in savory Asian small plates in a casual party-like atmosphere. We love the idea of bite-sized goodies so much; how better to sample the varied flavors and styles of a country or regional cuisine than with a sampling of small plates? This hands-on class will be a fun, go-at-your-own-pace evening: start with instruction from Chef Jonathan Gans on how to put together five fantastic small plates, then create and enjoy them yourself. The scrumptious menu includes BEEF UDON NOODLE TEPPANYAKI – Japanese noodles and slices of marinated beef stir-fried together on an iron griddle; PORK & VEGETABLE GYOZA – savoy potstickers served with sesame dipping sauce; CRAB RANGOON – fresh crab meat, sweet cream cheese and ginger wontons; SHAVED BEEF BANH MI BITES - Vietnamese-style sandwiches with sweet and spicy condiments. Then you’ll also get to try your hand rolling together your choosing of favorite fresh ingredients at the SUSHI/BAR to make your own sushi. Yum!

To register call 612.824.4417 or visit us online at www.kitchenwindow.com
Fundamentals of Quick Weeknight Meals

We’ve all been there – standing in the grocery store trying to figure out what to throw in the cart to get a healthy, quick dinner on the table. Join Chef Jonathan Gans to learn secrets for healthy, tasty meals that fit into a busy schedule. You’ll learn how to spend a little prep time in the kitchen on the weekend, so that you can create a wonderful 30 minute meal any night of the week. This hands-on class will start with the preparation of two basic proteins that can be transformed into four amazing dinners – CHICKEN & PORK. First we will prepare PAN SEARED STUFFED CHICKEN BREASTS served with ITALIAN COUSCOUS and then we will transform that chicken into our second meal: CREAMY ITALIAN CHICKEN BAKED PENNE with HOMEMADE TOMATO SAUCE. For our third meal, we’ll create a flavorful CHIMICHURRI PORK TENDERLOIN served with GREEN RICE. For our four and final meal we will take some of our pork from the third meal and create a CHILEAN CHILI – made with black & navy beans, a combination of spices and the season’s freshest tomatoes. You will be the dinner-time hero after creating these easy quick weeknight meals for your family!

Jonathan Gans | Participation | $75
#150105A – Monday, January 5 | 6:00 p.m. – 9:30 p.m.

Cooking Fundamentals

Take a guided tour of the fundamentals of cooking with this very popular series of classes. You’ll build your culinary knowledge, learn to season and taste, connect to your ingredients and experiment with hands-on practice, with experience in a new set of cooking skills each week. New cooks will develop a great base from which to explore the world of cooking; and experienced cooks will gain a better understanding of how, why and when various techniques work. And no matter what your current level of experience, at the end of this series, you will have a better understanding to create great food.

Session 1: Knife Skills; Basic Soups & Stocks; Pantry Basics
Session 2: Grilling, Broiling, Roasting and Pan Sauces
Session 3: Stewing, Poaching, Simmering, Blanching, Boiling and Steaming
Session 4: Braising, Sautéeing, Stir-frying and Deep-frying; Menu Building

Jonathan Gans | Participation | $300
#150106A – Tuesdays, January 6, 13, 20, 27 | 6:00 p.m. – 9:30 p.m.

The Secrets of the Sushi Roll

Sushi has never been more popular – you can even find it prepackaged in grocery stores. Traditional sushi is healthy, fun and easy to make at home, once you know the techniques. Join us to learn the secrets of the sushi roll with Master Sushi Chef Pepe Yang of Sushi Tango. As the class begins, Pepe will discuss the history and etiquette of sushi as he prepares a special roll for you to enjoy. Next, you’ll learn how to use a sashimi knife to properly cut SALMON AND TUNA SASHIMI for NIGIRI. You’ll make SUSHI RICE and taste a sampling of soy sauces and ponzu. With these essentials under your belt, you’ll try your hand at making sushi rolls. You’ll start with the popular CALIFORNIA ROLL and SPICY TUNA ROLL before exercising your creativity with a variety of MAKI ROLLS using your favorite ingredients from our selection, including CUCUMBER, AVOCADO, and CRABMEAT. During class, you’ll also learn where to shop for the freshest sushi ingredients and what equipment you’ll need to make rolling sushi easy and fun.

Pierre “Pepe” Yang | Participation | $79
#150107A – Wednesday, January 7 | 6:00 p.m. – 9:00 p.m.

Taste of Spain Wine Dinner

From the Basques, so famous for their gastronomical societies and fine cuisine, to the Asturias with its abundance of fish and vegetables, Northern Spain cuisine ranks amongst some of the most sophisticated. Known for using spices such as saffron, cinnamon and nutmeg instead of employing ultra fresh ingredients is what makes this a great cuisine to serve on a cold Minnesota night. Join Chef Jonathan and wine expert Michael Bouchard as they guide us through a delicious menu, including VNTR ESKA – pan-seared tuna belly finished with vanilla oil; and PECHUGA DE PATO – seared duck breast with roasted pears and spiced honey. Finaley for dessert, CREMA CATALANA – burnt Catalan custard with warm spices of cinnamon, nutmeg, and orange zest. Accompanying wine flight sold separately at class, approximately $35.

Jonathan Gans & Michael Bouchard | Demonstration | $75
#150107B – Wednesday, January 7 | 6:00 p.m. – 9:00 p.m.

Stuffed Italian Pastas – Winter Flavors

Is there anything better than one of your favorite foods stuffed with another of your favorite foods? We’ve given it a lot of thought and we’re pretty sure that the answer is no. That’s why we’re offering this delicious, decadent, and down-right delightful class on stuffed pastas! And to maximize flavor, we’ve also made sure that each stuffed pasta dish is seasonal, showcasing the freshest ingredients. Chef Jonathan Gans will begin class with guidance on how to prepare and roll your own FRESH PASTA DOUGH. From this fundamental technique you will then create a few delectable winter meals. On the menu is ROASTED BUTTERCUP SQUASH TOTTENLLINI filled with the fresh, earthy flavors of GRILLED FENNEL, TOASTED HAZELNUTS AND MUSTARD GREENS. Next, you’ll try your hand at GOAT CHEESE MANICOTTI served with a WILD MUSHROOM AND FRESH HERBS SAUCE. Finally, you’ll make the famous stuffed pasta RAVIOLI filled with GRILLED CHICKEN and tossed in a ROASTED PEPPERS, ARUGULA AND MASCARPONE BROTH. Like all things Italian, stuffed pastas are a celebration of the dolce vita (good life). Join us for this chance to see that not only are stuffed pastas immensely satisfying they can be so much more creative with seasonal flavors!

Jonathan Gans | Participation | $75
#150108A – Thursday, January 8 | 6:00 p.m. – 9:30 p.m.

Decadent Chocolate Desserts

Calling all chocolate lovers! This is the class you’ve been waiting for. Join Kitchen Window’s own instructors, Chef Brian Storey for this hands-on class dedicated to gorgeous chocolate desserts. Brian will give you his tips for working with chocolate while he guides you through the preparation of treats that are great for special occasions, for entertaining, or for just indulging your chocolate craving. First on the dessert plate will be a CHOCOLATE MIRROR TART with a PRETZEL CRUST – a beautiful tart that’s also surprisingly easy to make. Next, we’ll make decadent and silky CHOCOLATE MOUSSE. Next up is a lovely CHOCOLATE & WHITE CHOCOLATE PASTRY CREAM NAPOLEAN. And we’ll finish our evening with a comforting, but decadent, BITTERSWEET CHOCOLATE CROSSANT BREAD PUDDING served with CHOCOLATE CUSTARD ICE CREAM. Pure chocolate heaven!

Brian Storey | Participation | $69
#150108A – Friday, January 9 | 6:00 p.m. – 9:30 p.m.

Pots de Crème, Crème Brulée & Soufflé

Some of the most beautiful and elegant desserts start with a humble egg. A well-done custard or soufflé is both delicious and impressive – the perfect finish to a dinner party or an intimate evening for two. Join Kitchen Window for this class dedicated to the art of egg-based desserts. We’ll begin this hands-on class with an introduction to the skills you need to create a silky, smooth CUSTARD as well as a perfectly light and airy SOUFFLÉ. Next, we’ll turn our custard into two classic French desserts: POTS DE CRÈME – a baked and chilled “pot of cream” that’s as tasty as it is decadent; and CRÈME BRULÉE – a rich custard topped with a burnt sugar crust. You’ll learn and practice tips and techniques for creating the crust of the brûlée with an even caramelization and a crisp texture. Finally, we’ll create a chocolate soufflé – a lovely, traditional dessert that uses beaten egg whites to rise while baking.

Brian Storey | Participation | $69
#150110A – Saturday, January 10 | 10:00 a.m. – 2:00 p.m.

Fundamentals of Modern Sauces

Take your dinners to the next level with the perfect sauce. In this hands-on class, you’ll learn the secrets to creating a great sauce, with the perfect balance of flavor and texture. One of our favorite Kitchen Window instructors, Jonathan Gans, will walk you through the preparation of a variety of sauces that can be made in 5-30 minutes. You’ll learn how to develop a “chef’s eye” and build a sauce using ingredients that you already have on hand. You’ll learn how to pair your dinners with the right sauce, get hands-on practice at making a good sauce, and leave with 30 ideas for sauces that can be made to finish off any dinner – from family meals to elegant dinner parties. Jonathan will of course share his tips and tricks, and we will sample the sauces we make on top of MIXED SPRING GREENS SALAD, PERFECTLY ROASTED PORK TENDERLOIN, PAN-SEARED STEAK and ROOT VEGETABLE PUREES.

Jonathan Gans | Participation | $75
#150110B – Saturday, January 10 | 6:00 p.m. – 10:00 p.m.

#150105A – Wednesday, January 7 | 6:00 p.m. – 9:00 p.m.

#150106A – Tuesdays, January 6, 13, 20, 27 | 6:00 p.m. – 9:30 p.m.

#150107A – Wednesday, January 7 | 6:00 p.m. – 9:00 p.m.

#150108A – Thursday, January 8 | 6:00 p.m. – 9:30 p.m.

#150108A – Friday, January 9 | 6:00 p.m. – 9:30 p.m.

#150108A – Saturday, January 10 | 10:00 a.m. – 2:00 p.m.

#150110A – Saturday, January 10 | 10:00 a.m. – 2:00 p.m.
Cupcakes

Cupcakes are not just for kids any more. With cupcake boutiques springing up in cities across the country, these personal-sized treats have turned into a way for cooks to express their creativity in both taste and style. In this class, a favorite Kitchen Window instructor will show you how to take your cupcakes to the next level, turning them from kids’ birthday party fare to gourmet masterpieces fit for your next dinner party. We’ll start with a quick and easy, but elegant recipe: FLOURLESS CHOCOLATE CUPCAKES. Then we’ll enjoy TIRAMISU CUPCAKES, a sophisticated take on a classic Italian dessert, featuring mascarpone icing and Marsala-espresso syrup. We’ll also make beautiful RED VELVET CUPCAKES with traditional cream cheese frosting. For a sime and warming dessert, we’ll make TOFFEE CUPCAKES topped with delicious salted-caramel buttercream. Finally, you’ll finish with two cupcakes to please the chocolate lovers: CHOCOLATE SPICE CUPCAKES with chocolate ganache and candied ginger and BLACK FOREST CUPCAKES cut in half filled with tart cherries and pastry cream topped with chocolate ganache. After this class, you’ll know everything you need to get started making miniature masterpieces for friends and family!

Brian Storey | Participation | $69
#150111A – Sunday, January 11 | 10:00 a.m. – 2:00 p.m.

Mexican Small Plates & Street Food

Celebrate the spice and sizzle of Mexican cuisine. Hosted by Kitchen Window’s own Alexia Franco Pettersen, this hands-on class is dedicated to the small plates and street foods of Mexico City. With Alexia’s Mexican flair and tips passed on from her grandmother and aunts, she will guide you through the preparation of authentic, delicious flavors for Mexican small plates and street food. We’ll start with QUESO FUNDIDO CON CHORIZO, which is a gooey melted cheese with chorizo sausage served along with FLOUR TOLLILAS & SALSA MEXICA – a delicious and zesty fresh tomato salsa. Next up are GORDAS CON SALSA DE TOMATILLO & SALSA DE CHILE DE ARBOL – thick skillet-cooked flat tamales made with Mexico’s staple of masa filled with green and red salsa then topped off with a Mexican cream and cheese. Then, we’ll work on TOSTADAS CON PAPAS Y CHORIZO – toasted corn tortillas topped with authentic refried beans, potatoes and chorizo sausage. We’ll also make MOLETES CON SALSA MEXICA – savory leaves of bread called bolillos sliced lengthwise and topped with spicy refried beans, melted cheese and a zesty fresh salsa; perfect for a weekend meal. And finally, it’s an icy, refreshing NIEVE DE MANGO – homemade mango sherbet.

Alexia Franco Pettersen | Participation | $75
#150112A – Monday, January 12 | 6:00 p.m. – 9:30 p.m.

Classic Sweet and Savory French Tarts

Here’s an interesting bit of tart trivia: Tart shells were first introduced as dinner plates in the 11th century. Over a thousand years later, and we’re still using tart shells for all kinds of delicious fillings. In this class, we’ll take you step-by-step through the process of mixing, baking, filling and topping these scrumptious butter crusts to achieve classic French tart presentation and flavor. You’ll learn the techniques and develop the skills for creating flawless PATE BRISEE – the tart’s crust. We’ll discuss the importance of ingredient temperature, as well as using the proper equipment for turning out a tender and buttery crust that can stand up to a variety of fillings. Then, we’ll move onto the fillings themselves. We’ll make a lovely savory NICOISE ONION TART that you’d be proud to serve at your next dinner party. Next week we’ll try hand at two sweet dessert tarts: TARTE AUX POIRES ET CHOCOLAT – chocolate and pear tart; and TARTE AUX FRAMBOISES – a tart of fresh raspberries and cream. You’ll leave with the skills, recipes and inspiration to explore the world of French tarts.

Brian Storey | Participation | $69
#150113A – Tuesday, January 13 | 6:00 p.m. – 9:30 p.m.

Grillmaster Series: Winter Grilling

Don’t let the cold weather keep you away from grilling. Winter is a great time to infuse some of your favorite meals with the rich flavors of the grill. This hands-on class will encourage you to brave the elements to prepare a great grilled meal even in the dead of winter. Kitchen Window’s Grillmasters will share their secrets and insights for making your next winter grilling adventure fun and flavorful, as well as great recipes for a fabulous winter meal. We will begin our evening with OAK-PLANKED GOAT CHEESE & PESTO-STUFFED CIABATTA. We’ll also enjoy ROASTED CHICKEN POUT PIE. This simple yet technical dish will give you many of the skills you need to become an expert winter griller. To accompany our featured dish, we will prepare HICKORY-GRILLED BACON MASHED POTATOES. Finally, we’ll finish our winter celebration with FIRE-BAKED APPLES served with CINNAMON ICE CREAM.

Daniel Darvell & Doug Huenoeller | Participation | $79
#150114A – Wednesday, January 14 | 6:00 p.m. – 9:30 p.m.

Meet the Chef: Oceanaire Seafood Room

Here at Kitchen Window, we love food. We love thinking about it, making it, and spreading that love to others. Of course, we also love meeting people who share our passion for cuisine, and in that spirit, we offer another installment in our popular “Meet the Chef” series. In this class, you’ll join Chef Jake Uttich from the Oceanaire Seafood Room as he talks about his approach to cooking and walks us through some of his favorite dishes. He’ll start out with ROASTED BUTTERNUT SQUASH BISQUE WITH APPLE CREME FRAICHE. Next he’ll take us how the Oceanaire puts its own spin on a classic Italian small plate: SAFFRON AND PROSCIUTTO ARACINI WITH CRABMEAT served with RED PEPPER COULIS. For the main entrée ROASTED SWORDFISH topped with GRAND MARINER CRANBERRY SAUCE alongside PUMPKIN POLENTA. Finally, for dessert, he’ll prepare a luscious PUMPKIN-CARROT CAKE WITH GINGERSNAP FROSTING. Join Chef Jake for a night of fun and food that will remind you that five-star meals can be achieved in your own kitchen!

Jake Uttich | Demonstration | $85
#150114B – Wednesday, January 14 | 6:00 p.m. – 9:00 p.m.

Winter Fare from Lucia’s Restaurant & Wine Bar

For 29 years, Lucia’s Restaurant, Wine Bar, and Lucia’s To Go have been a Twin Cities institution. They are inspired by high quality local foods, exceptional cooking, and genuine hospitality. Lucia’s Restaurant’s very own Liz Kaplan will bring those qualities to Kitchen Window with this mid-winter class which highlights unique flavor combinations made from wholesome delicious ingredients. First, made with Lucia’s own baked baguette, CROSTINI WITH MUSHROOM RAGU served alongside Shepard’s Way (a local MN dairy farm) SHEPARD’S HOPE CHEESE that will be a perfect tangy accompaniment. Next up on the menu, MIXED GREENS WITH ORANGE, FENNEL, OLIVES & PECORINO. And for our main entrée, slow cooked PORKETTA ROAST WITH SALSA VERDE served with TUSCAN KALE WITH CREAMY BORLITTO BEANS. And finally, for dessert, ROASTED ALMOND PANNA COTTA WITH POACHED PEARs. Yum!

Liz Kaplan | Demonstration | $75
#150115A – Thursday, January 15 | 6:00 p.m. – 9:00 p.m.

Beyond the Fundamentals of Pizza: Stuffed Pizzas

Few things are more satisfying, more versatile or more family-friendly than homemade pizza. From the bread, sauce and cheese to the pineapple and anchovies, pizza is customizable, fun and surprisingly easy to make. In this hands-on class, you’ll take pizza-making to the next level with an evening dedicated to stuffed pizza. With Chef Jonathan Gans as your guide, we’ll work in stations and cover a range of hand-made pizza variations, learning techniques and playing with toppings along the way. We’ll have a DOUGH STATION – we’ll learn tips for creating pizza doughs with the right taste and texture. There will be a CALZONE STATION – like pizza turnovers, calzones are hand-held, satisfying and fun to eat. We’ll fill ours with a variety of classic pizza toppings, including cheese, pepperoni, sausage, peppers, roasted mushrooms and olives. Next is the STROMBOLI STATION – a filled, rolled and sliced, stromboli make great party food—for the young and the old. We’ll make our stromboli with grilled chicken, spinach, artichokes, ham, roasted peppers and sun-dried tomatoes. And finally, we’ll have the DESSERT CALZONE STATION – a sweet “pizza” filled with apples and ginger or chocolate and raspberry.

Jonathan Gans | Participation | $75
#150116A – Friday, January 16 | 6:00 p.m. – 9:30 p.m.
Quick Breads

We are out to change the frumpy image of quick breads! It’s true, they are often uninspired – like that lump of banana bread on your grandmother’s counter. But quick breads can be great. They come together quickly, since they require no rising time or kneading. And they lend themselves to great and healthful flavor combinations. Join Chef Brian Storey for a hands-on class that celebrates the goodness of quick breads. He’ll update traditional quick bread recipes and add layers to their flavor profiles using delicious, easy to make compound butters. You’ll also learn tips and tricks for mixing and baking that will help you turn out a perfect recipe every time. We’ll start with APPLE SPICE BREAD with BROWN SUGAR GLAZE and learn professional, secret glazing technique. Next up is YOGURT BLUEBERRY CAKE – great for breakfast or with your afternoon coffee. Rounding out the menu is THE BEST BANANA NUT BREAD YOU’VE EVER EATEN. And to add a bit of the tropics to your kitchen, PINA COLADA BREAD – Yum! Finally, we’ll learn how to make delicious compound butters that pair perfectly with the breads, including LAVENDER HONEY BUTTER and SWEET BASIL BUTTER.

Brian Storey | Participation | $69
#150117A – Saturday, January 17 | 10:00 a.m. – 2:00 p.m.

Knife Clinic

Once you learn how to properly use your knives, you will not only improve how you cook, but cooking will become easier and more enjoyable. The key to good knife skills is an understanding of good gripping and cutting techniques. When used properly, your knife will perform much more efficiently – and it can actually become three times sharper. Once mastered, the knife skills you’ll pick up in this seminar will help you reduce your prep-time in the kitchen and improve your confidence while slicing and dicing. This hour-long primer will give you a fundamental understanding of the most important tools in your kitchen and prepare you to further develop your skills at home. Choosing the correct knife for the job is fundamentally important. Each kind of knife plays an important, specific role in the kitchen. In this seminar, we’ll discuss the best uses and practical applications for many kinds of Western and Asian knives – from parers to slicers, chef’s knives to santokus, and bread knives to cleavers. We will review basic cutting techniques; how to choose a knife; differences in types, styles and shapes of knives; and basic safety, storage and knife care.

Daniel Darvell | Seminar | $35
#150117B – Saturday, January 17 | 10:00 a.m. – 11:30 a.m.

Knife Sharpening Clinic

The right knife can make all the difference in food preparation – but any knife is only as good as its edge. A dull edge is inefficient, difficult to use and dangerous. In this seminar, you’ll learn how to keep your knives sharp and in top condition. We will begin with a basic introduction to the various types of knife edges and a demonstration of the proper sharpening techniques that can create the perfect cutting edge for your knife. We’ll explore whetstones and honing steels, and discuss the virtues of each of these sharpening tools. With a whetstone, you have more control, which allows you to shape an edge with a single bevel and a thinner angle – a sharper edge with improved performance. And with a honing steel, you can maintain that perfect knife edge for months without the need for re-sharpening. We’ll show you how.

Bring your knives with you, as well as a stone and steel if you have them. If you don’t own a stone or steel, you can work with ours during class.

Daniel Darvell | Seminar | $35
#150117C – Saturday, January 17 | 12:00 p.m. – 1:30 p.m.

Winter Small Plates

It’s a new year which means it’s also time for some new foods! Royal Dahlstrom will show you creative new ways to put together some familiar ingredients in dishes that will soon become staples in your everyday menus. These small plates also will be huge hits at your next cocktail party! Start with a WILD RICE FRITTER WITH LOCAL GOAT CHEESE AND CRANBERRY a tart and savory bite made with some favorite local ingredients. Next we’ll create incredibly flavorful BUTTERCUP SQUASH RISOTTO BALLS with Fontina cheese, sage and hazelnut pesto. Protein is next up as we tackle an HERB GRILLED LAMB CHOP with olive and feta relish. Everyone knows that seafood and lemon is a match made in heaven, chef Royal will present a twist on this matchup with a LEMON RICOTTA CAKE WITH SMOKED SHRIMP AND FENNEL SALAD. Dessert will be a mini SWEDISH APPLE PIE with vanilla bean ice cream (mini means you DO NOT have to share!).

Royal Dahlstrom | Participation | $75
#150117D – Saturday, January 17 | 6:00 p.m. – 9:30 p.m.

Espresso Essentials

Get the most from your home espresso machine with this fun and informative seminar led by an expert member of the Kitchen Window staff. Whether you want to optimize the use of your current espresso machine, or are in the process of designing or purchasing a new machine this seminar will give you the information you need to make the most of your coffee experience at home. We’ll begin with a coffee tasting and discuss what’s behind that perfect cup of espresso, latte or cappuccino. You’ll learn how to select the best beans, how to grind them for maximum flavor and aroma, and how to turn them into the perfect espresso shot. Our instructor will demonstrate the right way to use your grinder and brewer, as well as how to care for and maintain your espresso machine to ensure its maximum performance for years to come. Using the wide range of espresso machines available at Kitchen Window, our instructor will demonstrate the proper technique for pulling espresso shots to get great crema every time. We will also cover the best methods for steaming, frothing, foaming and pouring milk. We’ll talk about some of your favorite coffee drink recipes, and even explore how to make latte art. You’ll have a chance to explore the features of our top selling machines to help determine which one best suits your needs.

Lauren Lenzen | Seminar | $35
#150118A – Sunday, January 18 | 10:00 a.m. – 12:00 p.m.

Cooking Basics – Secrets of a Chef

Give us two hours, and we’ll introduce you to the fundamental cooking techniques that will make your time in the kitchen easier, more efficient and more enjoyable. Led by an expert member of the Kitchen Window staff, this seminar will give you the skills and the confidence to become a better cook. You’ll learn how to choose the right equipment for a particular project, as well as how to use that equipment to achieve the best results. We’ll show you the importance of choosing the right ingredients and how to use them. We’ll demonstrate various culinary techniques – including trying, sautéing, caramelizing, deglazing and browning – and discuss when to use (and when not to use) each technique. Throughout the seminar, we’ll prepare samples for you to share so that you may taste for yourselves the difference a few basic skills can make. Samples include: PEPPERCORN STEAK AND EGGS; succulent SHORT RIBS; SEARED SCALLOPS; and savory SAUTEED VEGETABLES and creamy RISOTTO. You’ll also learn a few professional secrets that will help you take your cooking to the next level.

Brian Storey | Seminar/Samples | $99
#150118B – Sunday, January 18 | 2:00 p.m. – 4:00 p.m.

Tempura & Creative Sushi

For those of us devoted to sushi (and there a lot of us), comes a class devoted to mastering the art of beautiful, authentic sushi, sashimi and tempura. We’ll be joined by Pierre “Pepe” Yang, a master sushi chef and one of our favorite instructors. Pepe will share his wisdom and walk us through expert, intricate sushi preparations that go way beyond the humble California roll. You’ll learn Pepe’s master techniques, including how to select your ingredients, how to properly use a sashimi knife and how to embellish your sushi for presentation. We’ll start by making SHRIMP & VEGETABLE TEMPURA – shrimp and assorted vegetables deep fried in a light batter. We’ll learn how to use our tempura to make HAND ROLLS and SUSHI CONES, as well as how to make tempura crumbs for finishing CRUNCHY ROLLS. Next we’ll work on SASHIMI, and we’ll make a RAINBOW ROLL – a roll with salmon, yellowtail and tuna sashimi on the outside. Next, we’ll try our hand at the CATERPILLAR – a whimsical roll made with crab, avocado, cucumber and rice. And finally, Pepe will teach how to make a couple of traditional dipping sauces to accompany our creations.

Pierre “Pepe” Yang | Participation | $79
#150119A – Monday, January 19 | 6:00 p.m. – 9:30 p.m.

Mediterranean Tour – From Portugal to Greece

The food traditions of the Mediterranean are the foundation and inspiration for modern western cuisine, and a good understanding of the various Mediterranean cuisines is important for any foodie or chef. There’s a lot of ground to cover, though, since Mediterranean cuisine encompasses so much more than just the home cooking of Italy and the haute cuisine of France (important though they may be). In this gastronomic voyage, Chef Ben McCallum will take you to five countries through five different dishes. The journey begins in Portugal, west of Spain on the Iberian peninsula, with CALDO VERDE, a soup featuring kale and potatoes. From there, you’ll journey east to Spain and prepare the classic TARTILLA DE CAMARONES, or shrimp fritter. Continuing the trip, you’ll arrive in France for a perennial favorite: SALAD NICOISE. Fourth, you’ll push south into Italy for BISTECA A LA MODENA, a balsamic-glazed tenderloin from Emilia-Romagna. Finally, you’ll cross the Mediterranean sea to finish this island-hopping culinary vacation with LOUKOUMADES, a Greek doughnut soaked in honey and spices. It’s an ambitious itinerary, certainly, but we promise to take you home in time for the evening news…and without all the jetlag!

Ben McCallum | Demonstration | $69
#150121A – Wednesday, January 21 | 6:00 p.m. – 9:00 p.m.
Thai Stir-Fry
Awaken your senses with a fresh and bright Thai stir fry menu from Chef Joe Hatch-Surisook. One of our most popular instructors, Joe is chef and owner of Sen Yai Sen Lek, a traditional Thai restaurant in Northeast Minneapolis. Tonight, he’ll share some of his best recipes as he walks you through the preparation of four authentic Thai stir fry dishes. As you practice the recipes, you’ll learn Joe’s techniques for working with wok to create a stir fry with the perfect blend of flavors and textures, giving you the confidence to recreate these dishes at home. We’ll start with PAD PAK KANAA - Chinese broccoli stir fry with oyster sauce. Next up is PAD MED MAMUANG - stir fry of roasted cashews, chicken and water chestnuts. We’ll make PAD FAK TONG - stir fry of kabocha or buttercup squash with pork and egg. And for our last dish, it’s PANANG CURRY STIR FRY - a mild combination of spices cooked with beef and Thai basil. We’ll serve each stir fry with steamed jasmine rice.

Knife Skills
Good knife skills can change the way you cook (and keep you out of the emergency room). Cooking will become faster, easier and more enjoyable. In fact, in some cases, the right cut can improve the flavor of your food. In this hands-on class led by our expert instructors, you’ll learn the basics of cutlery; how to stand and hold the knife for maximum performance; and the fundamental principles of slicing, mincing, dicing and julienne. You’ll improve your food preparation skills in all areas, beginning with the basic vegetables that make up the foundation of many standard recipes – onions, celery, carrots and potatoes. You’ll learn techniques for cutting fruits like oranges, apples, mangoes, melons and pineapple. And you’ll tackle more challenging produce like avocados, tomatoes, peppers and herbs plus learn basic carving. You’ll use some of the food we prepare in class to make ROASTED ROSEMARY POTATOES and ONIONS, TOMATO BREAD SALAD, ITALIAN ROAST BEEF, and POUND CAKE with PINEAPPLE MANGO SALSA.

Filled Chocolate Treats
Once you’ve made your own filled chocolates, you’ll wonder how you ever did without them. Get hands-on experience in making tempered chocolate and working with different kinds of chocolate shell molds to create a variety of different fun and entertaining shapes and sizes for your chocolate treats. Next, we will create some delicious fillings, including caramel, whipped ganache, butter cream and whipped peanut butter. Then our favorite part of the class: removing the chocolates from the molds and enjoying! Yum!

To register call 612.824.4417 or visit us online at www.kitchenwindow.com
**Winter Wine Dinner**

Have you ever thrown a dinner party and been puzzled about what wine to serve? Then a wine dinner with Chef Ben McCallum and wine expert Michael Bouchard is sure to be just what you’re looking for. Chef Ben draws on his training and lifelong experience in classical French cuisine to create elegant creative dishes, while Michael taps his background as a wine distributor to bring you exquisite pairings, as well as leave you better informed about how to choose your own pairings when you’re cooking at home. You’ll start the evening with NEW ENGLAND CLAM CHOWDER WITH BACON – a warm and creamy starter that will get your appetite going. Next, you’ll blend sweet and savory as you enjoy a classic FILLET OSCAR made with beef tenderloin and snow crab cake topped with hollandaise sauce. Then, Chef Ben will pair the entree with two delicious side dishes: CRAYED GREENS WITH CARAMELIZED ONIONS and SCALLOPED POTATO WITH SWEET CREAM & SCALLIONS. Finally, you’ll end the night with a jaw-dropping dessert of CHOCOLATE TORTE WITH STRAWBERRIES AND CREAM. As for the wines, you’ll just have to stop by and see for yourself.

**Fundamentals of Fresh Pasta**

Fresh pasta gives a delicate texture and depth of flavor to your pasta dishes – it’s an entirely different experience than boiled noodles from a box. This class will show you how easy it is to make fresh pasta at home. You’ll make two pasta doughs, an all-purpose BASIC PASTA DOUGH and a flavorful HERBED PASTA DOUGH. You’ll learn how to mix, knead and roll out the pasta dough, as well as how to form it for a variety of uses. Instructor Jonathan Gans will also share some of his favorite pasta sauces, which you’ll make and enjoy with the pasta from class. The first dish is a classic LASAGNA. You’ll learn how to cut and layer fresh pasta. Then while the lasagna bakes, you’ll make FETTUCCINI WITH BASIL PESTO. You’ll also learn how to make filled pasta including SPINACH RICOTTA RAVIOLI WITH TRADITIONAL TOMATO SAUCE and CHEESE TORTELLINI WITH ALFREDO SAUCE. This class will give you the confidence and skills to create a beautiful meal of fresh pasta any time.

**Latin Small Plates**

Heat up the frosting weather with the spice of Latin American cuisine by indulging in hot Latin small plates in a casual party-like atmosphere. We love the idea of bite-sized goodies so much; how better to sample the varied flavors and styles of a country or regional cuisine than with a sampling of small plates? So grab a friend and head in from the cold to make and taste a zesty spread including SMOKED CHICKEN AND BLACK BEANS AREPAS – Colombian flatbread made of ground maize dough topped with a fresh salsa and spicy crema; BEEF EMPANADAS CON SALSA AJI – a stuffed pastry served along a smoked pepper sauce; CRISPY CRAB TOSTADAS – a mixture of fresh crab meat and vegetables on top of Mexican fried tortilla; GUACAMOLE EN MOLCAJETE – mix your own fresh guacamole in a Hispanic version of a mortar and pestle; and SHRIMP CEVICHE – a very popular Latin dish with bite-sized pieces of fresh shrimp marinating in a tangy fruit juice and chili peppers. Leave class armed with the recipes for all these tempting dishes so you can make them at home and be the hit at your next fiesta!

**Sweetshop Baking**

Join the Kitchen Window Cooking School for a hands-on class that will teach you how to make mouth-watering bakery treats that will rival the neighborhood corner bakery. In this class, you’ll learn and practice the basics of sweetshop baking step-by-step – including mixing dough, as well as kneading, folding, shaping and filling dough for professional-quality bakery-style treats. Your expert Kitchen Window instructor, will walk you through the preparation of five homestyle, classic baked goods that are just as great on the breakfast table as they are with your afternoon cup of coffee. First-up is that all-time favorite, STICKY CARAMEL ROLLS. Next on the menu is an oldie but a goodie – the CREAM CHEESE DANISH. Next, you’ll learn how to make two treats that are great for breakfast, for tea time or for any time – TOFFEE CREAM SCONES and CRANBERRY ORANGE SCONES. Finally, for a treat that the whole family will adore – you’ll learn the tips and tricks for making flawless HOMEMADE CAKE DOUGHNUTS.

**February**

**Homemade Candy Treats**

You never outgrow the taste for something sweet, but you may outgrow the one-dimensional flavor of commercial candy. Discover how sophisticated candy can be and how easy it is to make once you know a few tricks. These treats make great holiday gifts as well. You’ll impress everyone on your list with gourmet FLEUR DE SEL CARAMELS and SPICY TRUFFLES. Create HOLIDAY SUCKERS and ICICLE CANDY that will remind you of your childhood – only better. For a perfect holiday gift, pair homemade ORANGE LIQUEUR MARSHMALLOWS with a generous-sized mug and some gourmet hot chocolate mix. We’ll also make another holiday favorite – BRITTLE. Your Kitchen Window instructor will uncover the secrets of candy making and demystify candy-making terms. How do you temper chocolate and why is it important? What does it mean when a recipe refers to the soft ball and hard ball stage? Mastering the recipes and techniques in this class will give you the confidence to try other candy projects on your own.

**Fundamentals of Quick Weeknight Meals**

We’ve all been there – standing in the grocery store trying to figure out what to throw in the cart to get a healthy, quick dinner on the table. Join Chef Jonathan Gans to learn secrets for healthy, tasty meals that fit into a busy schedule. You’ll learn how to spend a little prep time in the kitchen on the weekend, so that you can create a wonderful 30 minute meal any night of the week. This hands-on class will start with the preparation of two basic proteins that can be transformed into a variety of imaginative dinners – CHICKEN & SHRIMP. We’ll begin with a WHOLE ROASTED CHICKEN to prepare your first two meals: PULLED CHICKEN TACOS WITH RED BEANS, RICE & SALSA and MEDITERRANEAN CHICKEN COUS-COUS WITH ROASTED VEGETABLES. Then we will turn our attention to our second protein of shrimp, starting with GRILLED SHRIMP & GRITS WITH CAJUN VINAIGRETTE SALAD. Lastly for our fourth meal SHRIMP, OVEN ROASTED POTATOES & SPINACH SALAD with feta cheese and roasted tomatoes. Yum!

**Chicken Fundamentals**

From the dinner table to the lunch box, chicken is a staple of the American diet. And why not? You can dress it up, dress it down, serve it to your kids on a rushed weeknight, or to your mother-in-law on a leisurely Sunday afternoon. In this hands-on class, you’ll learn how to perfect the art of chicken dinners with expert tips, techniques and recipes. We’ll start with a tutorial on selecting your chicken at the market. You’ll learn about the types and grades of chickens, as well as when to choose a white chicken versus selecting breasts or thighs. Next, we’ll discuss how to properly butcher a whole chicken into its parts so you’ll get to practice this very important skill. And finally, Jonathan will walk you through how to cook chicken to achieve moist and flavorful results every time. The class will work on five delicious recipes that highlight this versatile bird: ITALIAN-BAKED CHICKEN WINGS – an herby, upscale take on a sports-bar classic; WINE-BRAISED CHICKEN – a fresh, winter version that just screams comfort food; PAN-SEARED CHICKEN MARSALA; GRILLED HERBED CHICKEN – a dish that’s perfect for any occasion.

**Flavors of Mexico from MASA**

The sun, the sand, the waves… we must be at the seashore! Or, almost as good, enjoying the warm, lush flavors of Mexico! With a fascinating culinary history that is both foreign and familiar, Mexico has a lot to offer the interested foodie. Of course, in America, we often don’t see much of Mexico’s complex cuisine besides the usual arrangements of tacos and tortillas. This class, led by Masa chef Nyle Deane, will explore some of the decadent, delicious, and downright delectable Mexican dishes. You’ll start with SERRANO RELLENO – a queso stuffed Serrano pepper fried in meringue and served with CHARRED TOMATILLO SALSA. Next up, BEET SALAD – a grilled beet salad served with apple Serrano vinaigrette which balances sweet, spicy and tart flavors beautifully. For our main entrée, CAMERONES OAXACA WITH CILANTRO LIME RICE – sautéed gulf shrimp served with a rich pasilla chile sauce that has a mild to medium heat with hints of berry, raisin and cocoa. Of course, no meal would be complete without dessert, so you’ll make a Mexican classic – CREPES CON CAJETA 0 delicate thin crepes with sweet velvety goal milk caramel. Come warm body and soul with the authentic tastes of Mexico!
Winter Entertaining

So, what will you miss most about winter? It probably won’t be the icy sidewalks, dark afternoons or frozen windshields. Blazing fireplaces are nice, and snow has its perks... but for us, hands down, what we’ll miss most about winter is the food. Warm, hearty, comforting, there’s nothing quite as satisfying as a winter meal. Come and celebrate the good things about winter with Chef Annette “Nettie” Colon from Red Hen GastroLab. Besides being delicious, these dishes are sure to impress all your guests and Nettie will share her secrets to prepare for any dinner party. Nettie has taken the basic soup and kicked it up a notch with SPICED PUMPKIN SOUP – bold and rich with southwest flavors. Next, you will enjoy a fresh and tangy WINTER SLAW SALAD WITH MAPLE YOGURT DRESSING that will complement your soup perfectly. The wonderful aroma of wine will fill the room as Nettie creates a “VICENRON” STYLE POT ROAST WITH COUNTRY MUSTARD. Finally, Nettie will create a warmly delicious dessert of RUSTIC APPLE CROSTADA WITH CARAMEL OATMEAL STREUSEL – combining classic flavors and finish off the night on a definite high note.

Annette Colon | Demonstration | $69
#150204B – Wednesday, February 4 | 6:00 p.m. – 9:00 p.m.

Fundamentals of Pizza: From Thin to Thick

For dinner, breakfast or a midnight snack – pizza is the perfect food. And while many of us rely on the convenience of take-out or delivery, there’s nothing quite like an artisan-style pizza made by hand. And you’d be surprised at how easy pizza is to make. Join Chef Jonathan Gans for a hands-on class that will teach you the fundamentals of delicious home-baked pizza. You’ll begin with the foundation for every good pizza – the crust. Jonathan will walk you through the techniques for a successful dough, how to fashion that dough into three types of crust, and how to finish each crust for a perfect pizza every time. On the menu: CRISPY FLATBREAD PIZZA, with a white-garlic sauce, grilled chicken, goat cheese and arugula over an authentic Neapolitan-style crust; HAND-TOSSED PIZZA with a tender, chewy crust, topped with FRESH MOZZARELLA, WHOLE LEAF BASIL & PROSCIUTTO DI PARMA; and CHICAGO DEEP-DISH PIZZA which you will customize with your favorite toppings.

Jonathan Gans | Participation | $75
#150205A – Thursday, February 5 | 6:00 p.m. – 9:30 p.m.

Valentine’s Day Wine Dinner

If ever there was a time to really pull out all the stops and make an elaborate meal, it’s Valentine’s Day. Regardless of whether you’re trying to impress a new sweetheart or celebrate your history with a long-time partner, there’s no better way to show your affection than to enjoy a delicious meal with that special person in your life. And if you want a hand with that meal, Chef Jonathan Gans is here to help! He’s crafted an unforgettable, romantic menu that will be sure to make your loved one feel special. He’ll start things off with ROASTED CARROT & CARDAMOM SOUP paired against the crunch of CONCONUT PRawns. Next, you’ll enjoy WARM FRASER SALAD WITH SLOW ROASTED PORK BELLY topped with hazelnuts and smoked onion vinaigrette. For our main entrées, BUTTER POACHED LOBSTER WITH 5-SPICE & CELERY ROOT PUREE as well as SMOKE BEEF TENDERLOIN WITH OLIVE OIL POACHED GOLDEN POTATOES. Finally, Chef Jonathan will prepare a show-stopping sweet dessert for your sweetheart: WARM VALRHONA CHOCOLATE SOUFFLE WITH STRAWBERRY-BALSAMIC COMPOTE. Plus each course will be paired with hand-picked wine by wine expert Michael Bouchard to truly make this meal an enchanting Valentine’s Day dinner.

Accompanying wine flight sold separately at class, approximately $40.
Jonathan Gans & Michael Bouchard | Demonstration | $79
#150207B – Saturday, February 7 | 6:00 p.m. – 9:30 p.m.

Valentine’s Day Couples Dinner

Celebrate Valentine’s Day with a romantic dinner for two! With guidance from Kitchen Window Chef Brian Storey, our couples will prepare a gourmet dinner together and then each couple will enjoy that meal at an adorabale table for two. For this evening’s menu, we’ll create a menu that’s full of rich, beautiful flavors that are sure to put you and your honey in a loving mood. This event is the perfect way to spend a romantic and absolutely delicious evening with the one you love. Our evening will begin with four fantastic interactive appetizers: STEAMED CHERRY STONE CLAMS AND PASTA WITH COCONUT MILK, BASIL, LEMONGRASS & POMEGRANATE BROTH, SEARED AHITUNA AND SWEET & SOUR GRAIN SALAD, LOBSTER CROQUETTES and ROASTED BEET CARPACCIO WITH TARRAGON FETA VINAIGRETTE. The featured entree of the evening will be GRILLED MARINATED LAMB CHOPS WITH TOMATO, WHITE BEAN AND BLACK TRUFFLE SALAD. Then you and your date will finish the evening by creating and enjoying a romantic light and flakey PUFF PASTRY TART FOR TWO made with your choice of chocolate ganache, salted caramel or lemon curd fillings all topped with fresh fruit.

Brian Storey | Participation | $180 per couple
#150207C – Saturday, February 7 | 6:00 p.m. – 10:00 p.m.

To register call 612.824.4417 or visit us online at www.kitchenwindow.com
The Art and Versatility of Croissant

Nothing evokes the classic romance of France better than a fresh and flaky croissant. And once you have created the dough, you have at your disposal the base for an endless variety of sweet and savory tidbits, for an impressive appetizer to a delicious dessert. Join Chef Brian Storey for a class dedicated to exploring the versatility of the croissant dough. First, Chef Storey will demonstrate the techniques for turning in butter, laminating your dough and forming the dough into a perfect, iconic crescent shape to make the CROISSANT. Then we will strap on our aprons and use the dough to make perfect cocktail party food, starting with SPINACH & FETA STUFFED PINWHEELS and then creating SAUCY CRAB & MUSHROOM PUFS. We will also create one-piece croissant style EGGS BENEDICT to impress your holiday guests. Then our attention will be taken to the sweeter sides of things with PALMIERS, dough rolled into a palm shape then dipped in sugar before baking. Finally, we’ll create our very own, ever-popularly CRONUT filled with PASTRY CREAM.

Brian Storey | Demonstration & Participation | $75
#150208A – Sunday, February 8 | 11:00 a.m. – 3:00 p.m.

Cooking with Liquor

We’ve all used liquor in our cooking at some point, whether it’s a liqueur-infused pound cake, a port reduction, or something as simple as using a little wine to start a pan sauce. Still, despite the number of recipes that call for some kind of alcohol, most of us don’t really understand why or when to use it in our cooking. In this class, Chef Ben McCallum will explain everything you need to know about what alcohol brings to a dish. Ben will also be cooking up a delicious dinner that shows off all the techniques he’ll discuss, starting with TEQUILA GLAZED SHRIMP COCKTAIL - a wonderfully savory starter that will get your stomach rumbling for more. After that, Ben will toss up a fresh CHAMPAGNE SALAD showing us how to use liquor in vinaigrettes. For a classic pasta course of FRESH TAGLIATELLE IN VODKA SAUCE, followed by a suitably rich PAN-SEARED CHICKEN WITH MUSHROOM MARSALA SAUCE. Oh! Dessert, you ask? That would be Ben’s incredible BOURBON PECAN PIE WITH VANILLA ICE CREAM AND WHISKEY-CARAMEL GLAZE. Come join us for an evening of inspired cooking that will really “wet” your appetite!

Ben McCallum | Demonstration | $69
#150210A – Tuesday, February 10 | 6:00 p.m. – 9:00 p.m.

Meet the Chef: Oceanaire Seafood Room

In the landlordlocked Midwest, good seafood can seem as about as rare as a unicorn with a four-leafed clover, but here in Minneapolis, we’re lucky enough to have the Oceanaire Seafood Room. Featuring a creative menu that changes daily to accommodate the freshest, highest-quality seafood, Oceanaire is a foodie’s dream, and we’ve brought in Oceanaire’s Jake Uttich to teach us all a thing or two about cooking seafood (and cooking in general). In this exciting demonstration class, you’ll learn Chef Jake’s favorite techniques and recipes, and enjoy a great meal! He’ll start off with SWEET POTATO CHICKEN CHOWDER WITH SAGE & ROASTED GARLIC. Next, he’ll have us all rethinking Latin food with CHILE Rellenos stuffed with PORTABELLA MUSHROOMS, SHRIMP, CHORIZO AND MANCHEGO CHEESE. For the main entrée, NOCHE PANCETTA WRAPPED MAHI MAHI served along with WHITE BEAN RAPINI AND WILTED KALE. Finally, you’ll end the meal with a sweet treat (don’t worry, no seafood desserts here), as Chef Jake prepares a luscious PEANUT BUTTER CUP BREAD PUDDING made with dark chocolate and whipped peanut butter. Whatever the reason, if you’ve ever found yourself wanting to make five-star meals at home, this class, with its truly gourmet menu, is one you won’t want to miss!

Jake Uttich | Demonstration | $85
#150211A – Wednesday, February 11 | 6:00 p.m. – 9:00 p.m.

Valentine’s Day Wine Dinner

If ever there was a time to really pull out all the stops and make an elaborate meal, it’s Valentine’s Day. Regardless of whether you’re trying to impress a new sweetheart or celebrate your history with a long-time partner, there’s no better way to show your affection than to enjoy a delicious meal with that special person in your life. And if you want a hand with that meal, Chef Jonathan Gans is here to help! He’s crafted an unforgettable, romantic menu that will be sure to make your loved one feel special. He’ll start things off with ROASTED CARROT & CARDAMOM SOUP paired against the crunch of COCONUT PRAWNS. Next, you’ll enjoy WARM FRASER SALAD WITH SLOW ROASTED PORK BELLY topped with hazelnuts and smoked oyster vinaigrette. For our main entrées, BUTTER POACHED LOBSTER WITH 5-SPICE & CELERY ROOT PUREE as well as SMOKED BEEF TENDERLOIN WITH OLIVE OIL POACHED GOLDEN POTATOES. Finally, Chef Jonathan will prepare a show-stopping sweet dessert for your sweetheart: WARM VALRHONA CHOCOLATE SOUFFLE WITH STRAWBERRY-BALSAMIC COMPOTE. Plus each course will be paired with hand-picked wine by wine expert Michael Bouchard to truly make this meal an enchanting Valentine’s Day dinner.

Accompanying wine flight sold separately at class, approximately $40. Jonathan Gans & Michael Bouchard | Demonstration | $79
#150212A – Thursday, February 12 | 6:00 p.m. – 9:30 p.m.

Valentine’s Day Couples Dinner

Celebrate Valentine’s Day with a romantic dinner for two! With guidance from Kitchen Window Chef Brian Storey, our couples will prepare a gourmet dinner together and then each couple will enjoy that meal at an adorable table for two. For this evening’s menu, we’ll create a menu that’s full of rich, beautiful flavors that are sure to put you and your honey in a loving mood. This event is the perfect way to spend a romantic and absolutely delicious evening with the one you love. Our evening will begin with four fantastic interactive appetizers: STEAMED CHERRY STONE CLAMS AND PASTA WITH COCONUT MILK, BASIL, LEMONGRASS & POMEGRANATE BROTH, SEARED AHI TUNA AND SWEET & SOUR GRAIN SALAD, LOBSTER CROQUETTES AND ROASTED BEET CARPACCIO WITH TARRAGON FETA VINAIGRETTE. The featured entrée of the evening will be GRILLED MARINATRED LAMB CHOPS WITH TOMATO, WHITE BEAN AND BLACK TRUFFLE SALAD. Then you and your date will finish the evening by creating and enjoying a romantic light and flaky PUFF PASTRY TART FOR TWO made with your choice of chocolate ganache, salted caramel or lemon curd fillings all topped with fresh fruit.

Brian Storey | Participation | $180 per couple
#150212B – Thursday, February 12 | 6:00 p.m. – 10:00 p.m.

Valentine’s Day Wine Dinner

If ever there was a time to really pull out all the stops and make an elaborate meal, it’s Valentine’s Day. Regardless of whether you’re trying to impress a new sweetheart or celebrate your history with a long-time partner, there’s no better way to show your affection than to enjoy a delicious meal with that special person in your life. And if you want a hand with that meal, Chef Jonathan Gans is here to help! He’s crafted an unforgettable, romantic menu that will be sure to make your loved one feel special. He’ll start things off with ROASTED CARROT & CARDAMOM SOUP paired against the crunch of COCONUT PRAWNS. Next, you’ll enjoy WARM FRASER SALAD WITH SLOW ROASTED PORK BELLY topped with hazelnuts and smoked oyster vinaigrette. For our main entrées, BUTTER POACHED LOBSTER WITH 5-SPICE & CELERY ROOT PUREE as well as SMOKED BEEF TENDERLOIN WITH OLIVE OIL POACHED GOLDEN POTATOES. Finally, Chef Jonathan will prepare a show-stopping sweet dessert for your sweetheart: WARM VALRHONA CHOCOLATE SOUFFLE WITH STRAWBERRY-BALSAMIC COMPOTE. Plus each course will be paired with hand-picked wine by wine expert Michael Bouchard to truly make this meal an enchanting Valentine’s Day dinner.

Accompanying wine flight sold separately at class, approximately $40. Jonathan Gans & Michael Bouchard | Demonstration | $79
#150213A – Friday, February 13 | 6:00 p.m. – 9:30 p.m.

Valentine’s Day Couples Dinner

Celebrate Valentine’s Day with a romantic dinner for two! With guidance from Kitchen Window Chef Brian Storey, our couples will prepare a gourmet dinner together and then each couple will enjoy that meal at an adorable table for two. For this evening’s menu, we’ll create a menu that’s full of rich, beautiful flavors that are sure to put you and your honey in a loving mood. This event is the perfect way to spend a romantic and absolutely delicious evening with the one you love. Our evening will begin with four fantastic interactive appetizers: STEAMED CHERRY STONE CLAMS AND PASTA WITH COCONUT MILK, BASIL, LEMONGRASS & POMEGRANATE BROTH, SEARED AHI TUNA AND SWEET & SOUR GRAIN SALAD, LOBSTER CROQUETTES AND ROASTED BEET CARPACCIO WITH TARRAGON FETA VINAIGRETTE. The featured entrée of the evening will be GRILLED MARINATRED LAMB CHOPS WITH TOMATO, WHITE BEAN AND BLACK TRUFFLE SALAD. Then you and your date will finish the evening by creating and enjoying a romantic light and flaky PUFF PASTRY TART FOR TWO made with your choice of chocolate ganache, salted caramel or lemon curd fillings all topped with fresh fruit.

Brian Storey | Participation | $180 per couple
#150213B – Friday, February 13 | 6:00 p.m. – 10:00 p.m.

For complete class descriptions visit www.kitchenwindow.com
Valentine's Day Party for Kids
Calling all kids! Come and celebrate the sweetest of all holidays with us in the Kitchen Window Cooking School. You and your favorite adult will work on a handful of delicious, sugary Valentine’s Day treats. With instructor Alexia Pettersen as your guide, you’ll learn new recipes, practice professional baking and candy-making techniques and sample lots and lots of goodies. We’ll start with classic HEART SUGAR COOKIES – you’ll make the cookie dough, roll it out, use cookie cutters to cut the hearts and decorate them too. Next we’ll make an array of CHOCOLATE DIPPED PRETZEL RODS that we will then dip into lots of different types of sprinkles. We’ll also make CHOCOLATE COVERED STRAWBERRIES – really easy and really, really yummy. Next, we’ll work on CUPID CUPCAKES – designed to look like the prince of Valentine’s Day himself, these are just as fun to give away as they’re to eat. And finally, we’ll practice a little candy-making with MARSHMALLOW LOVE BUGS – the cutest and sweetest Valentine’s Day critters you’ll ever see. And lastly we’ll make a little lunch for all the kiddos: HEART SHAPED SANDWICHES filled with strawberry cream cheese and sliced fresh strawberries.

Ages 3 through 10. Each child must be accompanied by an adult throughout the class. Adults accompany children at no charge. Class fee covers one child and one adult. Adults are welcome to assist the children during class. Please note that TWO sessions are being offered.

Alexia Pettersen | Participation | $50
#150214A – Saturday, February 14 | 9:00 a.m. – 11:00 a.m.

Valentine’s Day Party for Kids
Calling all kids! Come and celebrate the sweetest of all holidays with us in the Kitchen Window Cooking School. You and your favorite adult will work on a handful of delicious, sugary Valentine’s Day treats. With instructor Alexia Pettersen as your guide, you’ll learn new recipes, practice professional baking and candy-making techniques and sample lots and lots of goodies. We’ll start with classic HEART SUGAR COOKIES – you’ll make the cookie dough, roll it out, use cookie cutters to cut the hearts and decorate them too. Next we’ll make an array of CHOCOLATE DIPPED PRETZEL RODS that we will then dip into lots of different types of sprinkles. We’ll also make CHOCOLATE COVERED STRAWBERRIES – really easy and really, really yummy. Next, we’ll work on CUPID CUPCAKES – designed to look like the prince of Valentine’s Day himself, these are just as fun to give away as they’re to eat. And finally, we’ll practice a little candy-making with MARSHMALLOW LOVE BUGS – the cutest and sweetest Valentine’s Day critters you’ll ever see. And lastly we’ll make a little lunch for all the kiddos: HEART SHAPED SANDWICHES filled with strawberry cream cheese and sliced fresh strawberries.

Ages 3 through 10. Each child must be accompanied by an adult throughout the class. Adults accompany children at no charge. Class fee covers one child and one adult. Adults are welcome to assist the children during class. Please note that TWO sessions are being offered.

Alexia Pettersen | Participation | $50
#150214C – Saturday, February 14 | 12:00 p.m. – 2:00 p.m.

Valentine’s Day Wine Dinner
If ever there was a time to really pull out all the stops and make an elaborate meal, it’s Valentine’s Day. Regardless of whether you’re trying to impress a new sweetheart or celebrate your history with a long-time partner, there’s no better way to show your affection than to enjoy a delicious meal with that special person in your life. And if you want a hand with that meal, Chef Jonathan Gans is here to help! He’s crafted an unforgettable, romantic menu that will be sure to make your loved one feel special. He’ll start things off with ROASTED CARROT & CARDAMOM SOUP paired against the crunch of COCONUT PRAWNS. Next, you’ll enjoy WARM FRASER SALAD WITH SLOW ROASTED PORK BELLY topped with hazelnuts and smoked onion vinaigrette. For our main entrées, BUTTER POACHED LOBSTER WITH 5-SPICE & CELERY ROOT PUREE as well as SMOKED BEEF TENDERLOIN WITH OLIVE OIL POACHED GOLDEN POTATOES. Finally, Chef Jonathan will prepare a stoppings sweet dessert for your sweetheart: WARM VALRHONA CHOCOLATE SOUFFLE WITH STRAWBERRY-BALSAMIC COMPOTE. Plus each course will be paired with hand-picked wine by wine expert Michael Bouchard to truly make this meal an enchanting Valentine’s Day dinner.

Accompanying wine flight sold separately at class, approximately $40.
Jonathan Gans & Michael Bouchard | Demonstration | $70
#150214D – Saturday, February 14 | 6:00 p.m. – 9:30 p.m.

Valentine’s Day Couples Dinner
Celebrate Valentine’s Day with a romantic dinner for two! With guidance from Kitchen Window Chef Brian Storey, our couples will prepare a gourmet dinner together and then each couple will enjoy that meal at an adorable table for two. For this evening’s menu, we’ll create a menu that’s full of rich, beautiful flavors that are sure to put you and your honey in a loving mood. This event is the perfect way to spend a romantic and absolutely delicious evening with the one you love. Our evening will begin with four fantastic interactive appetizers: STEAMED CHERRY STONE CLAMS AND PASTA WITH COCONUT MILK, BASIL, LEMONGRASS & POMEGRANATE BROTH, SEARED AHI TUNA AND SWEET & SOUR GRAIN SALAD, LOBSTER CROQUETTES and ROASTED BEET CARPACCIO WITH TARRAGON FETA VINAIGRETTE. The featured entree of the evening will be GRILLED MARINATED LAMB CHOPS WITH TOMATO, WHITE BEAN AND BLACK TRUFFLE SALAD. Then you and your date will finish the evening by creating and enjoying a romantic light and flaky PUFF PASTRY TART FOR TWO made with your choice of chocolate ganache, salted caramel or lemon curd fillings all topped with fresh fruit.

Brian Storey | Participation | $180 per couple
#150214E – Saturday, February 14 | 6:00 p.m. – 10:00 p.m.

Knife Clinic
Once you learn how to properly use your knives, you will not only improve how you cook, but cooking will become easier and more enjoyable. The key to good knife skills is an understanding of good gripping and cutting techniques. When used properly, your knife will perform much more efficiently – and it can actually become three times sharper. Once mastered, the knife skills you’ll pick up in this seminar will help you improve your confidence while slicing and dicing. This hour-long primer will give you a fundamental understanding of the most important tools in your kitchen and improve your confidence while slicing and dicing. This hour-long primer will give you a fundamental understanding of the most important tools in your kitchen and prepare you to further develop your skills at home. Choosing the correct knife for the job is fundamentally important. Each kind of knife plays an important, specific role in the kitchen. In this seminar, we’ll discuss the best uses and practical applications for many kinds of Western and Asian knives – from parers to slicers, chef’s knives to santokus, and bread knives to cleavers. We will review basic cutting techniques; how to choose a knife; differences in types, styles and shapes of knives; and basic safety, storage and knife care.

Daniel Darvell | Seminar | $35
#150215A – Sunday, February 15 | 10:00 a.m. – 11:30 a.m.

Knife Sharpening Clinic
The right knife can make all the difference in food preparation – but any knife is only as good as its edge. A dull edge is inefficient, difficult to use and dangerous. In this seminar, you’ll learn how to keep your knives sharp and in tip top condition. We will begin with a basic introduction to the various types of knife edges and a demonstration of the proper sharpening techniques that can create the perfect cutting edge for your knife. We’ll explore whetstones and honing steels, and discuss the virtues of each of these sharpening tools. With a whetstone, you have more control, which allows you to shape an edge with a single bevel and a thinner angle – a sharper edge with improved performance. And with a honing steel, you can maintain that perfect knife edge for months without the need for re-sharpening. We’ll show you how.

Bring your knives with you, as well as a stone and steel if you have them. If you don’t own a stone or steel, you can work with ours during class.

Daniel Darvell | Seminar | $35
#150215B – Sunday, February 15 | 12:00 p.m. – 1:30 p.m.

To register call 612.824.4417 or visit us online at www.kitchenwindow.com

#1 5021 4 C  – Saturday, February 1 4  | 1 2:00 p.m . – 2:00 p.m.
#1 5021 4 A – Saturday, February 1 4  | 9:00 a.m . – 1 1 :00 a.m.
#1 5021 4 D  – Saturday, February 1 4  | 6 :00 p.m . – 9:30 p.m.
#1 5021 4 E – Saturday, February 1 4  | 6 :00 p.m . – 1 0:00 p.m.
#1 5021 5A – Ssunday, February 1 5 | 1 0:00 a.m . – 1 1 :30 a.m.
#1 5021 5B – Sunday, February 1 5 | 1 2:00 p.m . – 3:00 p.m.
Cooking Basics – Secrets of a chef

Give us two hours, and we’ll introduce you to the fundamental cooking techniques that will make your time in the kitchen easier, more efficient and more enjoyable. Led by an expert member of the Kitchen Window staff, this seminar will give you the skills and the confidence to become a better cook. You’ll learn how to choose the right equipment for a particular project, as well as how to use that equipment to achieve the best results. We’ll show you the importance of choosing the right ingredients and how to use them. We’ll demonstrate various culinary techniques – including frying, searing, sautéing, caramelizing, deglazing and braising – and discuss when to use (and when not to use) each technique. Throughout the seminar, we’ll prepare samples for you to share so that you may taste for yourselves the difference a few basic skills can make. Samples include: PEPPERCORN STEAK AND EGGS; succulent SHORT RIBS; SEARED SCALLOPS; and savory SAUTEED VEGETABLES and creamy RISOTTO. You’ll also learn a few professional secrets that will help you take your cooking to the next level.

Brian Storey | Seminar/Samples | $39
#150215C – Sunday, February 15 | 2:00 p.m. – 4:00 p.m.

Fish Fundamentals

Finally a class dedicated to seafood lovers! Executive Chef Jonathan Gans has expanded his popular Fish Fundamentals class to include delicacies from the deep. With this class, you’ll broaden your culinary repertoire with new ideas and techniques for cooking a variety of fish and seafood dishes. You’ll learn what to look for when buying fish and other seafood, so that your finished dish is always fresh and delicious. You’ll also learn, first-hand, which cooking techniques are best suited to different foods. You’ll practice pan searing with SCALLOPS WITH ORANGE VINAIGRETTE. You’ll sauté SHRIMP WITH FRESH TOMATO LINGUINI. Turn inexpensive mussels into a gourmet treat with MUSSELS IN SAFFRON BUTTER. Practice poaching with OLIVE-OIL POACHED SALMON WITH FLEUR DE SEL. Finally, we’ll do Minnesota proud with the ULTIMATE WALLEYE FRY served with HOMEMADE LEMON AIOLI.

Jonathan Gans | Participation | $85
#150217A – Tuesday, February 17 | 6:00 p.m. – 9:30 p.m.

Knife Skills

Good knife skills can change the way you cook (and keep you out of the emergency room). Cooking will become faster, easier and more enjoyable. In fact, in some cases, the right cut can improve the flavor of your food. In this hands-on class led by our expert instructors, you’ll learn the basics of cutlery; how to stand and hold the knife for maximum performance; and the fundamental principles of slicing, mincing, dicing and julienne. You’ll improve your food preparation skills in all areas, beginning with the basic vegetables that make up the foundation of many standard recipes – onions, celery, carrots and potatoes. You’ll learn techniques for cutting fruits like oranges, apples, mangoes, melons and pineapple. And you’ll tackle more challenging produce like avocados, tomatoes, peppers and herbs plus learn basic carving. You’ll use some of the food we prepare in class to make ROASTED ROSEMARY POTATOES and ONIONS, TOMATO BREAD SALAD, ITALIAN ROAST BEEF, and POUND CAKE with PINEAPPLE MANGO SALSA.

Daniel Darvell | Participation | $79
#150218A – Wednesday, February 18 | 6:00 p.m. – 9:30 p.m.

Grillmaster Series: Winter Grilling 2

Don’t let the cold winter weather keep you from cooking up a satisfying meal on the grill. Winter is a wonderful time to fire up the grill for hearty, satisfying comfort foods. Join us for a hands-on class that will inspire you to head to the back yard for a great grilled meal even in the dead of winter. Grilling adds dimension and depth of flavor to almost any food, and you’ll learn how easy it can be to adapt some of your favorite cold-weather comfort foods for the grill. The meal starts with SMOKED WHITE CHICKEN CHILE, perfect for your game day party. Then you’ll prepare a great dish for that snowy winter day: a smoked tomato and Italian sausage GRILLED LASAGNE. Next up is BEER-BRAISED SHORT RIBS, a hearty meal that’s just right for a cold weekend afternoon. We’ll also cook up a DOUBLE SMOKED HAM with BROWN SUGAR & MUSTARD GLAZE that will change the way you think of Sunday supper.

Daniel Darvell & Doug Huenemoeller | Participation | $79
#150219A – Thursday, February 19 | 6:00 p.m. – 9:30 p.m.

Fundamentals of Fresh Pasta

Fresh pasta gives a delicate texture and depth of flavor to your pasta dishes – it’s an entirely different experience than boiled noodles from a box. This class will show you how easy it is to make fresh pasta at home. You’ll make two pasta doughs, an all-purpose BASIC PASTA DOUGH and a flavorful HERBED PASTA DOUGH. You’ll learn how to mix, knead and roll out the pasta dough, as well as how to form it for a variety of uses. Instructor Jonathan Gans will also share some of his favorite pasta sauces, which you’ll make and enjoy with the pasta from class. The first dish is a classic LASAGNA. You’ll learn how to cut and layer fresh pasta. Then while the lasagna bakes, you’ll make FETTUCCINI WITH BASIL PESTO. You’ll also learn how to make filled pasta including SPINACH RICOTTA RAVIOLI WITH TRADITIONAL TOMATO SAUCE and CHEESE TORTELLINI WITH ALFREDO SAUCE. This class will give you the confidence and skills to create a beautiful meal of fresh pasta any time.

If you own a pasta machine, we encourage you to bring it to work with in class.
Jonathan Gans | Participation | $75
#150219B – Thursday, February 19 | 6:00 p.m. – 9:30 p.m.

Meet the Chef: Sample Room

Here at Kitchen Window, we love food. We love thinking about it, making it, and spreading that love to others. Of course, we also love meeting people who share our passion for cuisine, and in that spirit, we offer another installment in our popular “Meet the Chef” series. In this class, you’ll join Chefs Kyle Gage and Taylor O’Brien from The Sample Room as they talk about their approach to cooking and walks us through some of their favorite dishes. We’ll start out with the best CHARCUTERIE AND CHEESE PLATE in the cities including SASSAUGE, LIVER MOUSSE, RILLETTE, HOUSEMADE PICKLES & MUSTARD. Good food can be found in this state of lakes, but The Sample Room nails it with SEARED SCALLOPS WITH CAULIFLOWER PUREE, SQUASH & BACON SALSA; you’ll be licking the plate. Next, their own spin on a classic Italian dish as they showcase gastronomy at its finest with this rich GNOCCHI IN SAFFRON FOAM. For the main entrée, PORK ROLLAD with CURRANT REDUCTION. Finally, for dessert, they’ll prepare a luscious CHOCOLATE PEPPERMINT MOUSSE. Join Chefs Kyle Gage and Taylor O’Brien for a night of fun and food that will remind you that five-star meals can be achieved in your own kitchens!

Kyle Gage & Taylor O’Brien | Demonstration | $75
#150223A – Monday, February 23 | 6:00 p.m. – 9:00 p.m.

Thai Seafood

 Blessed with such a fruitful coastline, seafood is a staple of Thai food. Join Chef Joe Hatch-Surisook for a menu of fresh Thai seafood that is flavorful and bright – perfect for a warm evening. Chef and owner of Sen Yai Sen Lek, a traditional Thai restaurant in Northeast Minneapolis, Joe will be on hand to share tips, techniques and recipes. With his help, you’ll make experience some of Thailand’s best seafood dishes. You’ll start with TOD MUN - curried fish cakes served with a cool CUCUMBER RELISH. Next up is PLA DOOK FOOK - crispy catfish with green mango salad. Then it’s YUM GOONG - spicy Thai shrimp salad with lemon grass and roasted chili paste. And finally, we’ll make HAW WOK, a curried seafood sauce with salmon, young coconut, Thai basil, and kaffir lime leaves. Joe’s Thai classes with Kitchen Window are among his most popular classes – they’re fun, informative and guaranteed to turn you on to the world of Thai cooking!

Joe Hatch-Surisook | Participation | $75
#150224A – Tuesday, February 24 | 6:00 p.m. – 9:30 p.m.

Grillmasters Series: Sausage Making

Sure, you can head to the grocery store and pick up a pack of brats for your cookout, but just think how much more fun it would be to know that you’re grilling up sausages you made yourself. And did we mention how easy it is? Join the Kitchen Window grillmasters to learn the ins and outs of do-it-yourself sausage making. You’ll learn about everything you need to know to get started, from fat content to fresh casings, and try your hand at making and filling a variety of sausages. You’ll make HOT-SMOKED SHEBOYGAN BRATWURST and serve it with white onion, brown mustard and sliced dill pickles on a buttered hard roll. You’ll make a classic SPICY ITALIAN SAUSAGE and serve it with SMOKED PEPPERS & ONIONS. After that is CHICKEN AND APPLE SAUSAGE, serve with a celery root slaw on a challah roll. Finally, you’ll make MEDITERRANEAN LAMB SAUSAGE served in a PITA with TABOULI and Greek yogurt. Get ready for a fun class that shows how easy and fun sausage making can be; you may never go store-bought again!

Daniel Darvell & Doug Huenemoeller | Participation | $79
#150225A – Wednesday, February 25 | 6:00 p.m. – 9:30 p.m.

For complete class descriptions visit www.kitchenwindow.com
Versatile Pork Dishes
From appetizers to quick weeknight meals to dinner party fare pork serves well for any occasion. It’s no wonder, then, that so many cuisines are so fond of this delicious and versatile meat. With Chef Ben McCallum as your tour guide, you’ll get to explore the full range of possibilities offered by one of the most flexible flavors out there. You’ll start off with an Asian-influenced appetizer: STICKY SOY-BRAISED PORK BELLY IN STEAM BUN WITH SHREDDED GREEN PAPAYA COLESLAW. Next, Chef Ben will charm you with CHILI-SEARED PORK TENDERLOIN IN CARAMEL SAUCE, a tantalizing blend of sweet and spice. Third, you’ll enjoy FENNEL-CRUSTED PORK CHOPS WITH GRUYERE FONDUE, a delectable dish that will warm you inside and out. After that, you’ll be lucky enough to taste PORK, APPLE, AND TALEGGIO CROQUETTES WITH SWEET MARISA LA GLAZED. Of course, no meal is complete without dessert, and we have you covered on that front as well. In a final demonstration of the versatility of pork, Chef Ben will show you how to make CHOCOLATE-DIPPED BACON WITH SMOKED SEA SALT.

Ben McCallum | Demonstration | $69
#150225B – Wednesday, February 25 | 6:00 p.m. – 9:00 p.m.
#150226A – Thursday, February 26 | 6:00 p.m. – 9:00 p.m.

Fundamentals of Modern Sauces
Take your dinners to the next level with the perfect sauce. In this hands-on class, you’ll learn the secrets to creating a great sauce, with the perfect balance of flavor and texture. One of our favorite Kitchen Window instructors, Jonathan Gans, will walk you through the preparation of a variety of sauces that can be made in 5-30 minutes. You’ll learn how to develop a “chef’s eye” and build a sauce using ingredients that you already have on hand. You’ll learn how to pair your dinners with the right sauce, get hands-on practice at making a good sauce, and leave with 30 ideas for sauces that can be made to finish off any dinner – from family meals to elegant dinner parties. Jonathan will of course share his tips and tricks, and we will sample the sauces we make on top of MIXED SPRING GREENS SALAD, PERFECTLY ROASTED PORK TENDERLOIN, PAN-SEARED STEAK and ROOT VEGETABLE PUREES.
Jonathan Gans | Participation | $75
#150227A – Friday, February 27 | 6:00 p.m. – 10:00 p.m.
#150228A – Saturday, February 28 | 6:00 p.m. – 9:30 p.m.

Foundations of Healthy Eating - Comfort Foods
We often find it hard to eat healthy in the dead of winter; we don’t have the fresh fruit and vegetables of summer and we instinctively go for traditional comfort foods which aren’t always the most nutritious dishes. But Healthy Comfort Food is NOT an oxymoron. Anna Dvorak will show you how to make delicious, satisfying and yes – healthy comfort dishes to help battle the winter blues. First on the menu warm you up is an aromatic PERSIAN HERB LENTIL & BEAN SOUP. Next enjoy a KALE SALAD WITH OLIVADA VINAIGRETTE made with quality olives. Tonight’s entrée MEDITERRANEAN SLOW-ROASTED SALMON will definitely be worth the wait! The tasty mix of vegetables in Anna’s ROASTED CARROTS, BRUSSELS SPROUTS AND CAULIFLOWER WITH PRESERVED LEMON will round out your meal. Even tonight’s dessert CHOCOLATE AVOCADO PUDDING is made a bit healthier with the unexpected ingredient that is decadent and silky perfect for this dessert; avocado.

Anna Dvorak | Demonstration | $69
#150225A – Thursday, February 26 | 6:00 p.m. – 9:00 p.m.

Nothin’ But Gnocchi
Winter is the time for hearty, filling, comfort food, and nothing delivers comfort quite like those delicate little pillows of pasta – gnocchi! The delicious taste of gnocchi is becoming common knowledge, but how to make them? That’s still something many people “leave to the pros.” Fortunately, once you learn a few tips and techniques, you’ll be a pro in your own right. And with so many different kinds of gnocchi out there, you’ll have the perfect dish for nearly every occasion. Start things off with HERB GNOCCHI, prepared with ROASTED SQUASH, TOASTED PECANS, SAGE & BROWN BUTTER. Next, try RICOTTA GNOCCHI, a creamy recipe with BACON, VINE-RIPENED TOMATOES & ROASTED ONIONS. Third, make heavier (not to mention oh-so-satisfying) POTATO GNOCCHI with GORGONZOLA BLUE CHEESE, ROASTED BRUSSELS SPROUTS & GRILLED ONIONS. Finally, you’ll show off the true versatility of this wonderful pasta when you make dessert: APPLE PIE GNOCCHI, served with VANILLA BEAN ICE CREAM. Sweet and savory: this pasta superstar does it all! Join popular instructor Chef Royal Dahlstrom for a fun, exciting tour through the world of handmade gnocchi, in all their delicious glory!
Royal Dahlstrom | Participation | $75
#150228B – Saturday, February 28 | 6:00 p.m. – 9:30 p.m.

FREE SEMINARS & IN-STORE MINI CLINICS
ALL COOKING ESSENTIALS* 20-50% OFF
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<td>#141102A Espresso Essentials - 10am</td>
<td>#141103A Chicken Fundamentals - 6pm</td>
<td>#141105A Fall Flavors from the North Shore - 6pm</td>
<td>#141107A Sweet &amp; Spicy India - 6pm</td>
<td>#141108A Shop Like A Chef - Great Ciao Tour - 7am</td>
<td>#141101A Tarts, Tartlets and Tarte Tatin - 11am</td>
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<td>#141102B Fundamentals of Brunch - 11am</td>
<td>#141109A Cooking Basics - Secrets of a Chef - 10am</td>
<td>#141111A Nothin' But Gnocchi - 6pm</td>
<td>#141112A Foraged Flavors - The Best of Fall - 6pm</td>
<td>#141113A Grillmaster Series: Winter Grilling - 6pm</td>
<td>Thanksgiving Cooking Event</td>
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<td>#141110B Fundamentals of Pizza: From Thin to Thick - 6pm</td>
<td>#141111A Spicy Thai Street Food - 6pm</td>
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<td>Thanksgiving Cooking Event</td>
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<td>#141119B Meet the Chef: Oceanaire Seafood Room - 6pm</td>
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<td>#141123A Knife Clinic - 10am</td>
<td>#141123B Knife Sharpening Clinic - 12pm</td>
<td>#141123C Knife Skills - 3pm</td>
<td>#141125A The Secrets of the Sushi Roll - 6pm</td>
<td>#141120A Grillmaster Series: Thanksgiving Grill - 6pm</td>
<td>Uptown Coffee Festival</td>
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<td>#141125B Asian Small Plates - 6pm</td>
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**Kitchen Window Uptown Coffee Festival**

**November 22**  10am – 3pm

Kitchen Window, Nespresso and Calhoun Square join forces with House of Charity.

Helping Others, One Cup At A Time.

**HIGHLY CAFFEINATED SALE - November 20-24**

Over 40 stations devoted to coffee and brewed beverages
- Sample coffee, tea and brewed beverages from around the world
- Experience coffees made with different brewing techniques
- Sample foods inspired by coffee

**$10.00 Admission:**
- Receive a specially designed Uptown Coffee Festival mug.
- A portion of the proceeds benefit House of Charity.

For complete class descriptions visit www.kitchenwindow.com
## December

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<td>A Taste of Mexico - 6pm</td>
<td>Lefse and Beyond Celebrating Minnesota’s Scandinavian Roots - 10am</td>
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<td>Taste of the Season: Winter Small Plates - 6pm</td>
<td>North Indian Street Food - 6pm</td>
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<td>Gluten-Free Holiday Treats - 11am</td>
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<td>Latin Small Plates - 6pm</td>
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<td>Tapas and Paella - 6pm</td>
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<td>Madeleines, Macarons &amp; Macaroons - 10am</td>
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<td>Magical Gingerbread Houses - 11am</td>
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<td>Cookies with Santa - 9am</td>
<td>Fundamentals of Fresh Pasta - 6pm</td>
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### Thanksgiving Cooking Event

**Free Seminars & In-Store Clinics**

**November 15 & 16th 10am-4pm**

Register for seminars at www.kitchenwindow.com

Let us Help You Prepare for Your Holiday Feast!

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### Looking for Holiday Gift Inspiration?

Stop in and pick up a copy of **Kitchen Window’s Holiday Gift Guide** it is filled with fun and creative gift ideas for everyone on your holiday list.
## January

<table>
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<td>Fundamentals of Quick Weeknight Meals - 6pm</td>
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<td>Cooking Fundamentals - Session 1 - 6pm</td>
<td>The Secrets of the Sushi Roll - 6pm</td>
<td>Stuffed Italian Pastas - Winter Flavors - 6pm</td>
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<td>Taste of Spain Wine Dinner - 6pm</td>
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<td>Decadent Chocolate Desserts - 6pm</td>
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<td>Pot de Creme, Creme Brulee &amp; Souffle - 10am</td>
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<td>Cupcakes - 10am</td>
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<td>Cooking Fundamentals - Session 2 - 6pm</td>
<td>Grillmaster Series: Winter Grilling - 6pm</td>
<td>Winter Fare from Lucia’s Restaurant &amp; Wine Bar - 6pm</td>
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<td>Classic Sweet and Savory French Tarts - 6pm</td>
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<td>Meet the Chef Oceanaire - 6pm</td>
<td>Beyond the Fundamentals of Pizza: Stuffed - 6pm</td>
<td>Quick Breads - 10am</td>
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<td>Tempura &amp; Creative Sushi - 6pm</td>
<td>Mediterranean Tour - From Portugal to Greece - 6pm</td>
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<td>Sweet &amp; Savory Crepes - 6pm</td>
<td>Truffle Infusions - 10am</td>
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<td>#150121B Thai Stir-Fry - 6pm</td>
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<td>Molten Chocolate Cakes and Souffles - 2pm</td>
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**Chocolate Event**

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<td>Turtles, Haystacks, Clusters: Simple Treats for Your Sweet - 6pm</td>
<td>South of France Table - 6pm</td>
<td>Fundations of Healthy Winter Eating - 6pm</td>
<td>Fundamentals of Fresh Pasta - 6pm</td>
<td>Latin Small Plates - 6pm</td>
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<td>Filled Chocolate Treats - 2pm</td>
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<td>Winter Wine Dinner - 6pm</td>
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### Kitchen Window Chocolate Extravaganza

**January 24-25**

Join us for hands on chocolate seminars! We will be exploring all things chocolate so you can use your new skills to create something special just in time for Valentine’s Day.

*Registration Now Available*

### Make Your Own Holiday Gifts

Make some homemade chocolates this year for those on your list. The Rev2 chocolate tempering machine makes tempering chocolate easy. The built-in features allow you to spend your time in the fun filled art of creating truffles and chocolates instead of worrying about the tempering process.

*Rev2 Tempering Machine - Available for Rental - Contact Kitchen Window for reservations and availability*

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For complete class descriptions visit [www.kitchenwindow.com](http://www.kitchenwindow.com)
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<thead>
<tr>
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<td>Flavors of Mexico from MASA - 6pm</td>
<td>Winter Entertaining - 6pm</td>
<td>Valentine's Day Wine Dinner - 6pm</td>
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**The Perfect Gift!**

Gift cards for cooking classes or merchandise are ideal for anyone interested in food and cooking!

Gift Cards are available in store or online at [www.kitchenwindow.com](http://www.kitchenwindow.com)

**Knife Sharpening**

Lost Your Edge?

We sharpen your knives while you wait.
No appointment necessary.

PRECISION KNIFE SHARPENING:

$5.50 per blade for European and Asian Knives

To register call 612.824.4417 or visit us online at [www.kitchenwindow.com](http://www.kitchenwindow.com)
Kitchen Window’s Cooking School and Event Center

The perfect resource for your next special occasion

HOST AN EVENT
At Our Place...

• Holiday Events
• Company Parties
• Client Appreciation
• Team Building
• Birthdays
• Anniversaries
• Wedding Showers
• Bachelorette Parties

Customize Your Event With...

• Wine Pairings
• Gift Baskets
• Personalized Aprons
• Live Music
• Themed Events
• Customized Menus

KCN> Kitchen Window’s event planners can work with you to develop a unique event to fit your needs

“Everything was amazing…it was an event planner’s dream.”