**Sushi Basics - The Secrets of Sushi**

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. 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 sushi knife to properly cut SALMON AND TUNA SASHIMI for NIGIRI. You will learn the secrets of 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.

**Holiday Sweets - Modern Edition**

If there's one thing we love here at Kitchen Window, it's finding new and exciting flavor combinations—and holiday foods are no exception! Sure the classics are good—even great—but there's no harm in playing around a little, adding a few new treats into the cookie tin. In this class, we'll do just that. Join us to learn and practice the recipes for four updated holiday standards starting with CREME DE MENTHE GINGERSNAPS—classics with a holiday twist.

**Holiday Sweets - Classic Edition**

There is something to be said about the traditional flavors and aromas of the holidays. We often return to the same recipes every year because they mean something to us, and help to conjure-up memories and emotions from our childhoods. In this class, we pay homage to those classics, and give some a slightly modern spin. You will learn and practice the recipes for five amazing, time-honored holiday goodies that you can recreate at home for your family and friends. We'll start with a recipe guaranteed to fill your home with the scent of Christmas: GINGER-MOLASSES COOKIES. We will then work on PRESS-SUGAR COOKIES with some unique holiday inspired flavored sugars. Then we'll take a stab at JELLYBEAN COOKIES filled with CHOCOLATE, CARDAMOM, AND RASPBERRY-Peppercorn jam, We will finish the day with two of our favorite candied: PEPPERMINT BARK, and TOASTED ALMOND SALT CARMEL CHOCOLATE FUDGE—both are sure to be a hit as you share them with your friends, or in the office.

**Shop Like a Chef – Great Ciao Tour**

This North Minneapolis warehouse is a mecca for chefs throughout the Twin Cities and around the country. Purveying some of the most unique foods around, Great Ciao is a favorite because of its selection and quality. 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, along with 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, and be treated to tastings of artisanal olive oils, vinegars, cheeses, chocolates and other specialty ingredients. Through special arrangement with Kitchen Window, you’ll even 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, during the adventure Kitchen Window’s chefs will be sampling some dishes made from some of their favorite items from Great Ciao. You definitely won’t go away hungry.

**Fondue and Raclette Party Classics**

Come discover why fondue remains such a popular entertaining option during the holidays. We will guide you through all the “Fon-dos and Fon-don’ts” you need to host a fabulous fondue party. We’ll begin with CLASSIC CHEESE FONDUE made with two of Switzerland’s finest cheeses: EMMENTERAL AND GRUYÈRE, and perfect for dunking chunks of FRENCH BREAD. Then we’ll enjoy LAND AND SEA FONDUE IN OIL where we’ll live it up with beef tenderloin, shrimp, and scallops cooked and then dipped in five wonderful sauces. The awesome line-up of sauces includes BÄRNAISE, CLASSIC COCKTAIL, TERYAKI, and the favored GREEN GODDESS. Before moving to dessert, we will introduce you to RACLETTE, another traditional Swiss method for cooking together at the dining room table, where we’ll enjoy the classic RACLETTE CHEESE, GRILLED VEGETABLES, SAUSAGES, and CORNICHONS. Finally, our CLASSIC MILK CHOCOLATE FONDUE will be a perfect finish to our night as we enjoy it with pound cake and fresh fruit. Don’t forget to reserve your spot around the fondue pots as this class fills up quickly!

**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! We will take the mystery out of the process with expert tips and techniques for creating professional-quality truffles every time. You’ll learn how to temper chocolate for perfectly smooth CANTACHE—the base for any good truffle. Next, you’ll add layers of flavor such as SEA SALT, MOCHA, LAVENDER, and GRAND MARNIER. You’ll finish your truffles by dipping them in WHITE, DARK, or MILK CHOCOLATE to give them their classic appearance. You will leave this class armed with a collection of delicious recipes, as well as the confidence to explore other flavor combinations at home. Handmade truffles make great gifts during the holidays, and they are also a nice addition to your dessert tray. A light dinner will be served at the beginning of class.

**For complete class descriptions visit www.kitchenwindow.com**
Fondue and Raclette 2
Take a break from the holiday shopping, and join us for a truly fabulous fondue party. Discover why fondue remains such a popular entertaining option during the holiday season as you move through all of the “Fon-dos and Fon-donts” you need to host a delicious fondue party. We’ll begin by dipping a beautiful assortment of bread chunks into BRIE FONDUE WITH CRAB AND CHAMPAGNE. Next, we’ll spice up the fondue pot as we prepare a broth-based THAI-FLAVORED SHELLFISH FONDUE which is truly decadent with oysters, shrimp, and scallops. Then we will dip our seafood selection into five wonderful sauces: SPICY ORANGE-GINGER SAUCE, ZESTY ASIAN-STYLED COCKTAIL SAUCE, PONZU DIPPING SAUCE, ASIAN HERB SAUCE, and the favored GREEN GODDESS. Just as you begin to think the party is winding down, we will bring out the Raclette to keep it going! On the traditional Raclette, we will enjoy RACLETTE CHEESE that is grilled to perfection along with SAUSAGES, CORNICHONS, and BOILED POTATOES. Since no fondue party is complete without dessert, Tom will not disappoint as he leads you in preparing a heavenly MALTED PEPPERMINT CHOCOLATE FONDUE with pound cake and fresh fruit. Don’t forget to reserve your spot around the fondue pots, as this class fills up quickly!

Ryan Lund | Participation | $79
#161216A – Friday, December 16 | 6:00 p.m. – 10:00 p.m.

Holiday Sweets – International
Holidays are all about traditions, but why not create some new ones with your family and friends by adding a little international spice to your holiday baking? In this class, Chef Tom will share recipes and tips for five of his holiday favorites from around the globe. We’ll begin with SPECULOOS—a type of spiced short-crust biscuit from the Netherlands and Belgium, traditionally baked to be eaten just before St Nicholas’ feast. Our next international treat is the VANILLA ROUPIER—an Austrian and German crescent shaped biscuit made with ground almonds and covered in powdered sugar. We will then turn our attention to the northern region of France, where we bake SPRITZ BREDLE— a biscuit cookie generally baked in an “S” shape and dipped in chocolate. From there, we will move on to Italy, for the PIGNOLI—a soft and moist, golden brown cookie that is made from almond paste and gets studded with pine nuts. It’s on to Norway for our final treat, the Sandbakkæle—a sugar cookie baked in small fluted metal tins, that are frequently filled like a tart, or served plain with the decorative side up.

Tom Hemerka | Participation | $79
#161217A – Saturday, December 17 | 10:00 a.m. – 2:00 p.m.

Holiday Biscotti
Most people think of biscotti as that crunchy, dunkable cookie in the case at your local coffee shop, but authentic biscotti can be sweet or savory, and served with coffee or soup, or just eaten out of hand as a delicious home-baked snack. In this hands-on class, you’ll learn the ways of these twice-baked Italian biscuits as we walk you through a handful of savory and sweet biscotti recipes filled with holiday flavor. We’ll start with two savory recipes: GOAT CHEESE, PANETTA AND FENNEL BISCUIT—a beautiful, fragrant biscuit that is perfect for cocktail or dinner parties; as well as POLENTA AND ROASTED BEEF BISCUIT—a flavorful accompaniment to soups and salads. Next, we’ll honor a classic with PUMPKIN SEED AND PECAN BISCUIT—so good with your morning or afternoon coffee. We’ll also learn how to make ORANGE CARDAMOM BISCUIT, which makes a lovely and delicious gift. Our evening will finish with a sweet, simple biscotti recipe that compliments any occasion—CLASSIC CHOCOLATE HAZELNUT.

Tom Hemerka | Participation | $79
#161218A – Sunday, December 18 | 10:00 a.m. – 2:00 p.m.

Fundamentals of Filled Pastas
This hands on class is sure to make you a rock star for your next date night or dinner party. Don’t worry if this is your first stab at handmade pasta, we will guide you through the process of making, kneading and resting pasta dough, and point out tips for success along the way. Once we get our dough ready, you will dig in by rolling and filling a CRAB STUFFED CANELLONI WITH ROASTED CORN RICOTTA that we will serve with a light lobster broth. Next up, you’ll learn the secrets of making the impressive EGG YOLK STUFFED RAVIOLI—a fine dining icon that will be dressed up CARBONARA STYLE WITH SMOKED BACON LARDON, PARMESAN AND BUTTER TOASTED BREAD CRUMBS. Finally, you’ll try your hand at making a variation on ravioli called AGNOLOTTI, which gets stuffed with BUTTERCUP SQUASH and seved with BROWN BUTTER AND ROASTED MUSHROOM.

Ryan Lund | Participation | $79
#161219A – Monday, December 19 | 6:00 p.m. – 9:30 p.m.

To register call 612.824.4417 or visit us online at www.kitchenwindow.com
Fundamentals of Pizza: Thick to Thin

For dinner, breakfast or a midnight snack—pizza really is the perfect food. While many of us rely on the convenience of take-out or delivery to get our fix, there is nothing quite like an artisan-style pizza made at home. Join us for a hands-on class that will teach you the fundamentals of delicious homemade pizza. We will start with a tutorial on the foundation for every good pizza—the crust. We will then move on to make a classic SAUSAGE AND PEPPERONI CHICAGO DEEP-DISH PIZZA with a corn-meal based crust. As our deep dish lovers, we’ll set our sights on our tender but chewy American style crust topped with FRESH MOZZARELLA, WHOLE LEAF BASIL AND PROSCUITTO DI PARMA. Last, we will finish off with an authentic Neapolitan-style crust to form a CRISPY FLATBREAD PIZZA with a WHITE-GARLIC SAUCE, GRILLED CHICKEN, GOAT CHEESE AND ARUGULA.

Ryan Lund | Participation | $79
#161227A – Tuesday, December 27 | 6:00 p.m. – 9:30 p.m.

Fundamentals of Pasta

These are not your noodles from a box! This class will show you just how fun and easy it is to make fresh pasta at home. You’ll make your own all-purpose PASTA DOUGH by hand, then knead it and sheet it, to make the perfect noodle. Using this skill, our first dish will be classic FETTUCCINI with a simple TOMATO BASIL PASTE SAUCE. We will then build the ultimate classic LASAGNA with sausage and pancetta meat sauce, seasoned ricotta, and layers of melty cheese. While the lasagna bakes, you’ll learn to make SPINACH RICOTTA RAVIDI WITH BASIL PESTO—a crowd pleasing, stuffed pasta, This class will give you the confidence and skills to create a beautiful meal of fresh pasta any time.

Ryan Lund | Participation | $79
#161229A – Thursday, December 29 | 6:00 p.m. – 9:30 p.m.

New Year’s Eve Celebration

Get your New Year’s celebration off to a scrumptious start with our end-of-year small plate dinner! We think it’s just as important to send the old year off with a bang as it is to ring in the new one. We 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 party-style participation menu will include OYSTERS ROCKEFELLER, SMOKED BEEF TENDERLOIN CARPACCIO, CORN BATTERED SHRIMP WITH SWEET AND SOUR PEPPER JELLY, DUCK AND CHEDDAR-CHIVE WAFFLE WITH APRICOT CHUTNEY, AND TURTLE CHOCOLATE CREPES WITH ORANGE CAMEL AND PECAN.

Ryan Lund | Party-Style Participation | $89
#161231B – Thursday, December 31 | 6:00 p.m. – 10:30 p.m.
#161231C – Thursday, December 31 | 6:30 p.m. – 10:30 p.m.

January

Fundamentals of Quick Weeknight Meals 1

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. With a little pre-planning, it can be done with ease. Join us to get the secrets for healthy, tasty meals that fit into a busy schedule. We will work on four meals you can get on the dinner table in 30 minutes creating minimal mess and dishes. Tonight’s features are ROASTED CHICKEN TAMALE PIE, VIETNAMESE SHRIMP NOODLE SALAD, CAJUN CHICKEN PASTA, and PAN SEARED RED SNAPPER TACOS.

Ryan Lund | Participation | $79
#170103A – Tuesday, January 3 | 6:00 p.m. – 9:30 p.m.

Sushi Fundamentals

Traditional sushi is healthy, fun and easy to make at home once you know the basic techniques. Join us to learn the secrets of the sushi basics. We will start with the foundation of sushi, the rice. Next, we’ll discuss fish and you’ll learn how to use a sushi knife to properly cut SAURASHI PEPPERONI CHICAGO DEEP-DISH PIZZA with a corn-meal based crust. As our deep dish lovers, we’ll set our sights on our tender but chewy American style crust topped with FRESH MOZZARELLA, WHOLE LEAF BASIL AND PROSCUITTO DI PARMA. Last, we will finish off with an authentic Neapolitan-style crust to form a CRISPY FLATBREAD PIZZA with a WHITE-GARLIC SAUCE, GRILLED CHICKEN, GOAT CHEESE AND ARUGULA.

Ryan Lund | Participation | $79
#170104A – Wednesday, January 4 | 6:00 p.m. – 9:30 p.m.

Italy: Classic Gnocchi

When properly made, these Italian dumplings are soft, delicate, and incomparably satisfying, and have a humble flavor that takes almost any sauce or serving style you may choose. In this hands-on class, you’ll work to create traditional gnocchi, as well as a handful of sauces and preparations that you can use for any occasion. We’ll start with a traditional POTATO GNOCCHI recipe where you’ll learn the basic techniques for selecting and preparing potatoes, mixing dough, rolling and shaping and several techniques for cooking. After that, we’ll move on to our sauces, beginning with PILLOW GNOCCHI WITH CASHEW-BASIL PESTO—the aroma of fresh basil and a coupling of bright flavors make this dish a great start to any meal. Next we’ll make a FRIED GNOCCHI WITH BROWN BUTTER, SAGE AND PARMESAN—impressive enough for an elegant dinner party and comforting enough for a cold Sunday afternoon. We will follow that up with PAN-FRIED GNOCCHI tossed with SWEET CORN, PANCETTA AND SHRIMP. Finally we’ll make a hearty GNOCCHI WITH A SMOKED BEEF SHORT RIB RAGU.

Ryan Lund | Participation | $79
#170105A – Thursday, January 5 | 6:00 p.m. – 9:30 p.m.

Italian Small Plates

As an appetizer, snack, or creatively combined for dinner, these Italian small plates are the perfect crowd pleasers for a casual evening with friends. In tonight’s party-style class we will create five amazing small plates: ARANCINI-MOZZARELLA STUFFED FRIED CARNAROLI RICE BALLS WITH SMOKED TOMATO SAUCE; TUSCAN HERB RUBBED BEEF TENDERLOIN WITH MODORACCO TOMATOES, ARUGULA AND AGED BALSAMIC; FETTUCINE WITH PRAWNS, PARMESAN CREAM SAUCE AND CRISPY PANCETTA; PROSCUITTO, FENNEL AND ARTICHOKE CALZONE WITH ROASTED GARLIC LEMON SAUCE; AND PAN FRIED GNOCCHI WITH BROWN BUTTER, GARLIC, SAGE AND PECORINO ROMANO. Bring your appetite and join us for a night of great food and fun.

Ryan Lund | Participation | $79
#170106A – Friday, January 6 | 6:00 p.m. – 9:30 p.m.

Madeleines, Macarons and Macaroons

If you ask us, there’s really no such thing as a bad cookie. But, we must admit that 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 prettily on a plate to be admired and savored alongside tea or espresso. We’ll begin with the 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 starting with CLASSIC FRENCH MADELEINES and COOKIES—tender domes of meringue sandwiched around a cream, or butter based filling in different flavors. We will then concentrate on different colors and flavored centers to make an array of macarons. Next we’ll move on to COCONUT AND ALMOND MACAROONS—denser and chewier than macarons, these cookies are coconut-rich, almond-laced and delicious.

Doug Huemoeller | Participation | $79
#170107A – Saturday, January 7 | 10:00 a.m. – 2:00 p.m.

Chinese: Dim Sum

Dim sum, a Chinese tradition that dates back over 1000 years, was once simply snacks served with tea for travelers. Today it has grown in popularity to become the main focus of an elaborate brunch. In restaurants, carts loaded with steamers are pushed around from table to table where diners can choose items they would like to eat—dumplings, steamed buns, rolled noodles, meatballs, ribs, and pastries are most common. Join us as we create our own dim sum experience that you can share with your family and friends. We’ll make SHRIMP AND CHICKEN SHU MAI—open top dumplings of ground shrimp, chicken, scallions; CHAR SAI BAO—steamed pork buns; CHEONG FAN—rolled rice noodle filled with shrimp and scallion; NGOA YUK KAU—steamed beef meatballs, PORK WONTON—crisp fried pork and mushroom filled wonton; and PORK POT STICKERS—dumplings steamed in chicken broth.

Daniel Darvell and Doug Huemoeller | Participation | $79
#170107B – Saturday, January 7 | 6:00 p.m. – 9:30 p.m.

For complete class descriptions visit www.kitchenwindow.com
Thai Noodles
Explore the world of Thai noodles with one of our most popular instructors, Joe Hatch-Surisook, the chef and owner of Sen Yai Sen Lek—a traditional Thai restaurant in Northeast Minneapolis. In this class, you will pick up some of Joe's best tips and techniques for his favorite Thai noodles. Throughout this class we will work with different types of noodles to create four great dishes guaranteed to warm you up on these cold winter nights. The first item on the menu is PAD KEE MAO—Thai drunken noodles with pork, Thai chilies and Thai basil. Next up is KHAO SOI—curried Chiang Mai noodles with stewed beef. Our third noodle dish is PAD THAI GOONG—tasty Thai fried noodles with shrimp, peanuts and fresh bean sprouts. We will finish the class with PAD SEE EW—a broad, flat noodle stir fry with dark soy sauce, Chinese broccoli and chicken. This class is sure to fill you up, so sign up now!

Joe Hatch-Surisook | Participation | $79
#170110A – Tuesday, January 10 | 6:00 p.m. – 9:30 p.m.

Fundamentals of Chicken
From the dinner table to the lunch box, chicken is a staple of the American diet. And why not? You can dress it up; you can dress it down—serve it to your kids on a rushed weekday, 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 will start with a tutorial on selecting your chicken at the market—you’ll learn about the types and grades of chicken, 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 while you practice this very important skill. Finally, we 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-FRIED CHICKEN WINGS—an herby, upscale take on a sports-bar classic; WINE-RAISED CHICKEN—a fresher, simpler spin on coq au vin; OVEN “FRIED” CHICKEN—a healthier version of a family-friendly comfort food; PAN-SEARED CHICKEN MARASALA; GRILLED HERBED CHICKEN—a dish that’s perfect for any occasion.

Ryan Lund | Participation | $79
#170111A – Wednesday, January 11 | 6:00 p.m. – 9:30 p.m.

Mexican Small Plates and Street Food
Come celebrate the spice and sizzle of Mexican cuisine with this hands-on class that is dedicated to the small plates and street foods of Mexico City. We will start with QUESO FUNDEBO CON CHORIZO—a gooey melted cheese with chorizo sausage served with flour tortillas. As the perfect accompaniment, we will also make SALSA MEXICANA—a delicious and zesty fresh tomato salsa. Next on the evening’s menu are GORDA S CON SALS A DE TOMATILLO AND CHILE D’ARBOL SALSA—thick skirted-cooked flat tamales made with Mexico’s staple of masa filled with green and red salsas then topped off with a Mexican cream and cheese. Then, we’ll work on TOSTADAS CON PAPAYA CHORIZO—toasted corn tortillas topped with authentic refried beans, potatoes and chorizo sausage. We’ll also make MOLLETES CON SALSA MEXICANA—savory loaves of bread called bolillos sliced lengthwise and topped with spicy refried beans, melted cheese and a zesty tomato salsa, perfect for a weekend meal. And finally, it’s an icy, refreshing NIEVE DE MANGO—homemade mango sherbet. You won’t want to miss this amazing menu!

Ryan Lund | Participation | $79
#170112A – Thursday, January 12 | 6:00 p.m. – 9:30 p.m.

French Country Wine Dinner
Tonight’s participation class, taught jointly by popular Kitchen Window instructor Ryan Lund and local wine expert Michael Bouchard will introduce you to some of the exquisite wines of France, and teach you how to make four dishes that pair perfectly alongside them. You’ll start off with CHICKEN LIVER-COGNAC MOUSSE WITH DRIED CURRENTS, LAVENDER AND FLUER DE SEL. Next you will make FRISÉE SALAD WITH SMOKED TROUT, ROASTED TOMATO AND BACON-DIJON VINAIGRETTE. The main course will feature GRILLED BEEF HANGER STEAK, CABERNET AND BUTTER GLAZED SHALLOTS, ROASTED MUSHROOM AND BEARNACLE. We will finish off the evening preparing TARTE TATIN WITH ROASTED APPLE, HAZLENU TS, CALVADOS CARAMEL AND VANILLA-CRÈME FRÂICHE CHANTILLY. Accompanying wine flight sold separately at class; approximately $40 for four wines.

Michael Bouchard and Ryan Lund | Participation | $89
#170113A – Friday, January 13 | 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 the basic knife grip and cutting techniques. When used properly, your knife will perform much more efficiently. 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. Choosing the correct knife for the job is also fundamentally important. Each kind of knife plays an important, specific role in the kitchen. In this seminar, we’ll discuss the best cutting techniques for these breakfast staples, then learn how to cook eggs perfectly to order—over-easy, medium, or basted. We will follow that up with another dinner classic—FARMER’S OMELET filled with ham, cheese and onion. For those who prefer something a little sweeter, we will make BELGIAN STYLE WAFFLES filled with CHOCOLATE AND PECANS. We’ll follow that up by heating the griddle to make BLUEBERRY VANILLA BUTTERMILK PANCAKES. For the day’s finale, we’ll make EGGS BENEDICT with GRILLED HAM, POACHED EGGS and HOLLANDAISE SAUCE—a winner that is sure to impress no matter what time of the day it is served.

Ryan Lund | Participation | $79
#170115B – Saturday, January 15 | 11:00 a.m. – 3:00 p.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. With a honing steel, you can maintain that perfect knife edge for months without the need for re-sharpening. We will 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 | $39
#170115C – Sunday, January 15 | 12:00 p.m. – 1:30 p.m.

Fundamentals of Quick Weeknight Meals 2
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. With a little pre-planning, it can be done with ease. Join us to get the secrets for healthy, tasty meals that fit into a busy schedule. We will work on 4 meals you can get on the dinner table in 30 minutes creating minimal mess and dishes. Tonight’s features are CREAMY TOMATO AND SHRIMP LINGUINI, THAI BEEF CURRY, GREEN CHICKEN ENCHILADAS, and TERRIYAKI GLAZED SALMON

Ryan Lund | Participation | $79
#170116A – Monday, January 16 | 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). With them, cooking will become faster, easier and more enjoyable; in some cases, the right cut can even 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. We will show you techniques for cutting fruits like oranges, apples, mangoes, melons and pineapple. You will learn basic carving, as well as a few tips for tackling more challenging produce like avocados, tomatoes, peppers and herbs. We will use some of the food we prepare in class to make PANZANELLA SALAD, ROASTED ROSEMARY POTATOES AND ONIONS, ITALIAN ROAST BEEF, and POUND CAKE with PINEAPPLE MANGO SALSA.

Fundamentals of Pasta
These are not your noodles from a box! This class will show you just how fun and easy it is to make fresh pasta at home. You’ll make your own all-purpose PASTA DOUGH by hand, then knead it and sheet it, to make the perfect noodle. Using this skill, our first dish will be classic FETTUCCINI with a simple TOMATO BASIL PASTA SAUCE. We will then build the ultimate classic LASAGNA with sausage and pancetta meat sauce, seasoned ricotta, and layers of melty cheese. While the lasagna bakes, you’ll learn to make SPINACH RICOTTA RAVIOLI WITH BASIL PESTO—a crowd pleasing, stuffed pasta. This class will give you the confidence and skills to create a beautiful meal of fresh pasta any time.

Fundamentals of Modern Sauces
Take your dinners to the next level with the addition of the perfect sauce. In this hands-on class, you’ll learn the secrets of creating a great sauce with the perfect balance of flavor and texture. We will walk you through the preparation of a variety of sauces that can be made in 5-30 minutes. We will help you 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 dishes with the right sauce, get hands-on practice at making a good sauce, and leave with over 25 recipes for sauces that can be made to finish off any dinner—from family meals to elegant hands-off parties. As we work our way through class, you’ll make and sample over a dozen different sauces that are perfect for salads, meats and sides—including vinaigrettes, pan sauces, pestos, emulsions and purées. You definitely won’t go away hungry!

Croissant Favorites
Nothing evokes the classic romance of France better than a fresh and flaky croissant. Once you have learned how to create the dough for this timeless treat, you have at your disposal the base for an endless variety of sweet and savory tidbits—from impressive appetizers, to delicious desserts. Join us for a class dedicated to exploring the versatility of croissant dough. First, we 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. We will then use the dough to make perfect cocktail party food, starting with GOUGERES—light and fluffy cheese puffs made with Gruyère cheese. We will follow that up with SAUVORY FILLED CREAM PUFFS that we’ll stuff with two fillings—sautéed mushrooms and shrimp. To further explore the versatility of this dough, we will turn our attention to the sweet side of things with PROFITEROLES filled with ice cream and topped with chocolate syrup. We’ll also make ÉCLAIRS that are stuffed with pastry cream and topped with chocolate ganache. We will finish the evening by delving into CREAM PUFFS and all of their lovely uses—from hors d’oeuvre to entree.

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 uncomplicated. The class starts with a lesson on pâte à choux and the specific rules that ensure success. Then we’ll use the dough to make perfect cocktail party food, starting with GOUGERE—light and flaky cheese puffs made with Gruyère cheese. We will follow that up with SAUVORY FILLED CREAM PUFFS that we’ll stuff with two fillings—sautéed mushrooms and shrimp. To further explore the versatility of this dough, we will turn our attention to the sweet side of things with PROFITEROLES filled with ice cream and topped with chocolate syrup. We’ll also make ÉCLAIRS that are stuffed with pastry cream and topped with chocolate ganache. We will finish the evening by delving into CREAM PUFFS and all of their lovely uses—from hors d’oeuvre to entree.

Grillmasters 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, insights, and recipes for making your next winter grilling adventure fun and flavorful. We will begin our evening with OAK-PLANKED GOAT CHEESE AND PESTO STUFFED CIABATTA. We’ll also enjoy ROOT BEER-GLAZED SHORT RIB BRUSCHETTA—a remarkable combination that’s perfect Minnesota winter fare. The star of this menu is a grilled version of that down-home favorite, HERB-ROASTED CHICKEN POT PIE—a simple yet technical dish that 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.

For complete class descriptions visit www.kitchenwindow.com
Fundamentals of Filled Pastas
This hands on class is sure to make you a rock star for your next date night or dinner party. Don’t worry if this is your first stab at handmade pasta, we will guide you through the process of making, kneading and resting pasta dough, and point out tips for success along the way. Once our dough is ready, you will dig in by rolling and filling a CRAB STUFFED CANNELLONI with ROASTED CORN RICOTTA that we will serve with a light lobster broth. Next up, you’ll learn the secrets of making the impressive EGG YOLK STUFFED RAVIOLI—a fine dining icon that will be dressed up CARBONARA STYLE with SMOKE BACON LARDON, PARMESAN AND BUTTER TOASTED BREED CRUMBS. Finally, you’ll try your hand at making a variation on ravioli called AGNOLOTTI, which gets stuffed with BUTTERCUP SQUASH and seved with BROWN BUTTER AND ROASTED MUSHROOM.
Ryan Lund | Participation | $79
#170202A – Thursday, February 2 | 6:00 p.m. – 9:30 p.m.

Excelsior Beer Dinner
This participation class will introduce you to some of the fantastic beers of the Excelsior Brewery, and show you how to make four dishes that pair perfectly alongside them. You’ll start off with CROSTINI WITH BLACKENED BROCCOLI, SMOKE CHEDDAR AND ROASTED SHALLOT. You will follow that up by making BRATWURST RAVIOLI WITH APPLE CIDER AND NUTMEG CREAM. For our feature course, you’ll enjoy SEARED FLANK STEAK WITH ROASTED GARLIC SMASHED POTATOES, AND CARROT-HORSERADISH SLAW. We will finish off the evening with a VANILLA CREAM TART WITH BLACKBERRY AND CANDIED HAZELNUTS.
Accompanying beer flight sold separately at class; approximately $20 for five tastings.
Ryan Lund | Participation | $89
#170204A – Saturday, February 4 | 6:00 p.m. – 10:00 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, 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 to include PEPPERCRON CRUTSED PAN SEARED STEAK, succulent ITALIAN BRAISED SHORT RIBS, and MUSHROOM HERB RISOTTO.
Daniel Darvell | Seminar/Samples | $39
#170205A – Sunday, February 5 | 10:00 a.m. – 12:00 p.m.

Cooking Under Pressure
Pressure cooking is the perfect solution for today’s cooks who are looking to feed their families healthy meals in less time. With a pressure cooker, you can cook with less water and at a higher temperature, so that your food retains many of the nutrients that are lost in traditional simmering or boiling. Join us for a fun and informative seminar where we’ll cover the technical features of pressure cookers, share tips for making your pressure cooker easier to use, and sample some great food. We will demonstrate the diversity of the pressure cooker by preparing FRENCH ONION SOUP, PENNE BOLOGNESE, KOREAN BEEF SHORT RIBS, BRAISED GOLDEN BEET SALAD and PRESSURE SEARED CHICKEN. You will also learn how to modify some of your favorite “traditional” recipes for your pressure cooker. If you own a pressure cooker, or are interested in adding this method of cooking to your repertoire, this is the seminar for you.
Daniel Darvell | Seminar | $39
#170205B – Sunday, February 5 | 1:00 p.m. – 3:00 p.m.
CLASSIC 6” Cook’s
4582-7/16  SRP $140
Sale $59.99

CLASSIC IKON 6” Cook’s
4596-7/16  SRP $175
Sale $79.99
Thai Fried Rice
You walk into a Thai restaurant and breathe in the intoxicating aroma that over-whelms your senses, leaving you pleasantly disoriented for a second. What heavenly treat could produce such a spectacular response? Why, it’s the aroma of lime, basil, seafood, and of course—fried rice. Fried rice is delicious! So delicious in fact, that Chef Joe, owner of Sen Yai Se Lek in Northeast, has prepared an entire menu around it. In this exciting class, you’ll learn how to think of fried rice as an ingredient or technique rather than a specific dish—opening up a new world of culinary possibilities to you. We will begin with KHAO PAD GOONG—a mixture of Thai fried rice with tomato, onion, egg, and shrimp. Next, you’ll learn to make curried fried rice called KHAO PAD NER KURI that is seasoned to perfection with chicken and pineapple. Chef Joe will then blow you away with KHAO PAD KAPI—a complex dish of royal fried rice with gingered pork and crispy dried shrimp, balanced by sour mango. Finally, your taste buds will thank you for exposing them to KHAO PAD BAI GRA PAO—a dish of basil fried rice with ground pork, long beans, chilies, and fried egg.

Joe Hatch-Surisook | Participation | $79
#170207A – Tuesday, February 7 | 6:00 p.m. – 9:30 p.m.

Valentine’s Celebration
Celebrate Valentine’s with a fun and romantic evening out! In this interactive small plate class, you will prepare a six course dinner. This event is the perfect way to spend a romantic and absolutely delicious evening with the one you love. SEARED SCALLOP WITH BASIL LEMON PISTOU AND CANNELLINI BEANS; PAN SEARED GNOCCHI WITH PANCetta, PINE NUTS AND SPINACH; HONEY LIME GRILLED CHICKEN WITH COCONUT SCALLION RICE FRITTER; BEEF SHORT RIB, CARAMELIZED ONION, AND BRIE SPRING ROLL; LOBSTER AND ROASTED CREAM CORN TOSTADA. Then you and your date will finish the evening by creating and enjoying a romantic RASPBERRY PAVLOVA WITH VANILLA CREAM CHEESE MOUSSE. Register soon, as these classes fill up fast!

Ryan Lund | Participation | $99
#170209A – Thursday, February 9 | 6:00 p.m. – 9:30 p.m.
#170210A – Friday, February 10 | 6:00 p.m. – 9:30 p.m.
#170211A – Saturday, February 11 | 6:00 p.m. – 9:30 p.m.
#170213A – Monday, February 13 | 6:00 p.m. – 9:30 p.m.
#170214A – Tuesday, February 14 | 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 menu starts with SMOKED WHITE CHICKEN CHILE—perfect for your game day party. Then you’ll prepare a SMOKED TOMATO AND ITALIAN SAUSAGE GRILLED LASAGNA that is sure to please on any snowy winter day. We will then move to BEER-BAISED SHORT RIBS—a hearty meal that’s just right for a cold weekend afternoon. We will finish the evening by cooking-up a DOUBLE SMOKED HAM with BROWN SUGAR AND MUSTARD GLAZE that will change the way you think of Sunday supper.

Daniel Darvell and Doug Huemoeller | Participation | $89
#170215A – Wednesday, February 15 | 6:00 p.m. – 9:30 p.m.

Sushi Specialty Rolls
Traditional sushi is healthy, fun and easy to make at home once you know the basic techniques. Join us to learn the secrets of some of the favorite specialty rolls. We will start with the foundation of sushi, the rice. Next, we’ll discuss fish and you’ll learn how to use a sashimi knife to properly cut FISH for nigiri or for tonight’s featured rolls. With these essentials under your belt, you’ll try your hand at making sushi rolls. You’ll start with the popular CRUNCHY ROLL WITH GINGER KIEWPIE SAUCE — tempura fried shrimp, avocado and cucumber. Then it’s on to the RAINBOW ROLL WITH SPICY PONZU—a California roll (consisting of crab, avocado and cucumber) wrapped with sea bass, salmon, tuna and avocado on the outside. Then well hone up our knife skills to create a CATERPILLAR ROLL WITH UNAGI SAUCE—a whimsical roll made with unagi (eel), and cucumber wrapped with avocado. For our final roll we will prepare a SCALLOP HAND ROLL WITH SPICY SAUCE — cooked scallop, cucumber, scallion and daikon sprouts. During class, we’ll discuss where to shop for the freshest sushi ingredients and what equipment you’ll need to make rolling sushi easy and fun.

Doug Huemoeller | Participation | $99
#170216A – Thursday, February 16 | 6:00 p.m. – 9:30 p.m.

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 your neighborhood corner bakery. In this step-by-step class, you’ll learn and practice the basics of sweetshop baking, including mixing dough, as well as kneading, folding, shaping and filling dough for professional-quality bakery-style treats. We will walk you through the preparation of five classic baked goods that are just as great on the breakfast table as they are next to 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. You will then 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, you’ll learn the tips and tricks for making flawless HOME-MADE CAKE DOUGHNUTS—a treat that the whole family will adore.

Doug Huemoeller | Participation | $79
#170218A – Saturday, February 18 | 10:00 a.m. – 2:00 p.m.

Napa Valley Wine Dinner
Home to some of the most beautiful weather and agricultural land in the country, Napa Valley is regarded as one of the very finest wine-producing regions in the world, even rivaling the historic wine-growing areas of France and Italy. This participation class, taught jointly by popular Kitchen Window instructor Ryan Lund and local wine expert Michael Bouchard, will introduce you to some of the exquisite wines of Napa, California, and teach you how to make four dishes that pair perfectly alongside them. You’ll start with STICKY CARAMEL ROLLS and then move on to LIME-GRILLED PRAWNS WITH AVOCADO RELISH. We will then move to an HEIRLOOM TOMATO AND GOAT CHEESE TART WITH A SHERRY VINEGAR GASTRIQUE. Things will get a little heartier in the third course when we make HERB-CRUSTED PETITE TENDERLOIN WITH ROASTED CAULIFLOWER PUREE that is served with a BLACKBERRY CABERNET SAUCE. We will end the evening with a sweet and rich DUO OF CHOCOLATE MOUSSE NAPOLEONS—with white and dark chocolates, topped with a PISTACHIO TUILE AND RASPBERRY-BALSAMIC COMPOTE.

Accompanying wine flight sold separately at class; approximately $40 for four wines.

Michael Bouchard and Ryan Lund | Participation | $89
#170218B – Saturday, February 18 | 6:00 p.m. – 10:00 p.m.

Doughnut Shop
The only thing that can improve a bakery-fresh donut is if the “bakery” is your own kitchen. So, join us in our kitchen for a hands-on class that covers all the basics. You will learn how to make both baked and raised donuts, and you’ll head home ready to wow everyone at breakfast (or keep them all to yourself). We will begin by preparing our raised doughnut dough to ultimately create a classic VANILLA GLAZED RAISED DOUGHNUT. Then we will make two cake doughnut bases to create a VANILLA CAKE DOUGHNUT WITH CANDIED ORANGE TOSSED IN LAVENDER SUGAR and CHOCOLATE CAKE DOUGHNUT WITH COCONUT. Finally, we’ll prepare an international “doughnut” favorite—CHURROS WITH SPICED CHOCOLATE DIPPING SAUCE.

Daniel Darvell | Participation | $79
#170219A – Sunday, February 19 | 11:00 a.m. – 3:00 p.m.
Fundamentals of Chicken
From the dinner table to the lunch box, chicken is a staple of the American diet. And why not? You can dress it up; you can 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 will start with a tutorial on selecting your chicken at the market—you’ll learn about the types and grades of chicken, 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 while you practice this very important skill. Finally, we 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-FRIED CHICKEN WINGS—an herby, 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 MARZALA; GRILLED HERBED CHICKEN—a dish that’s perfect for any occasion.

Ryan Lund | Participation | $79  
#170221A – Tuesday, February 21 | 6:00 p.m. – 9:30 p.m.

Grillmasters Series: Sausage Making 1
Sure, you can head to the grocery store and pick up a pack of brats for your cookout, but 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 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 also learn to make a classic SPICY ITALIAN SAUSAGE served with smoked peppers and onions. We will then move-on to CHICKEN AND APPLE SAUSAGES serve with a celery root slaw. Finally, you’ll make a MEDITERRANEAN LAMB SAUSAGE served in a pita with tabbouleh and Greek yogurt. After we show you how easy and fun sausage making can be—you may never go store-bought again!

Daniel Darvell and Doug Huemoeller | Participation | $79  
#170222A – Wednesday, February 22 | 6:00 p.m. – 9:30 p.m.

Mardi Gras – Small Plates of New Orleans
Come one, come all to our Uptown FAT TUESDAY Mardi Gras celebration. In this party-style participation class you will learn to create five classically inspired New Orleans small plates. With Chef Ryan Lund as your guide, you will make a meal fit for the King of the Carnival! BLACKENED RED SNAPPER WITH CREAMY Grits, CRAWFISH ETOUFFEE, GRILLED SHRIMP PO’ BOY, ANDOUILLE STUFFED HUSHPUPPIES WITH JalAPeno PEPPER JELLY, CAJUN FRIED CHICKEN AND GREEN TOMATOES.

Ryan Lund | Party-Style Participation | $89  
#170228A – Tuesday, February 28 | 6:00 p.m. – 9:30 p.m.
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<td>#161201A Southern Italian Wine Dinner - Classic Edition - 10am</td>
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<td>2</td>
<td>#161203A Holiday Sweets - Scandinavian Favorites - 10am</td>
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<td>3</td>
<td>#161201A Sushi Basics - The Secrets of Sushi - 6pm</td>
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<td>#161206A Truffles - 6pm</td>
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<td>#161207A Fondue and Raclette Party Classics - 6pm</td>
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<td>#161204A Holiday Sweets - Classic Edition - 10am</td>
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<td>#161205A Sushi Basics - The Secrets of Sushi - 6pm</td>
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<td>#161210A Shop Like a Chef - Great Ciao Tour - 9am</td>
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<td>#161210B Holiday Sweets - Modern Edition - 10am</td>
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<td>#161210C French Country Wine Dinner - 6pm</td>
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<td>#161211A Cookies with Santa - 9am</td>
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<td>#161212A Homemade Candy Treats - 6pm</td>
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<td>#161213A Thai Stir Fry - 6pm</td>
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<td>#161216A Fondue and Raclette Party 2 - 6pm</td>
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<td>#161211B Cookies with Santa - 12pm</td>
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<td>#161219A Fundamentals of Filled Pasta - 6pm</td>
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<td>#161213A Thai Stir Fry - 6pm</td>
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<td>#161227A Fundamentals of Pizza: Thick to Thin - 6pm</td>
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<td>30</td>
<td>#161231A New Year’s Eve Celebration - 6:00pm</td>
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<td>#161231B New Year’s Eve Celebration - 6:30pm</td>
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- Our Bi-monthly E-Newsletter
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*Register online or at the cash register*

To register call 612.824.4417 or visit us online at www.kitchenwindow.com
### January 2023

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<td>#170107A Madeleines, Macarons and Macaroons - 10am</td>
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<td>#170111A Fundamentals of Chicken - 6pm</td>
<td>#170112A Mexican Small Plates and Street Food - 6pm</td>
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<td>#170121A Croissant Favorites - 11am</td>
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<td>#170131A Fundamentals of Quick Weeknight Meals 3 - 6pm</td>
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<td>#170128A Tapas and paella - 6pm</td>
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**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

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**Make Your Own Holiday Gifts**

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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
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<td>Mardi Gras - Small Plates of New Orleans - 6pm</td>
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**Cooking Essentials Event**

February 25 & 26  10am – 4pm

**FREE Seminars* & In-Store Mini Clinics**

*$10 advanced reservation fee per seminar. Reservation fee refunded in the form of a Kitchen Window gift card after attending seminar. Limit two seminars per person.

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