

# 2010 Spring Cooking Class Schedule

## Meet the Chefs

**Carol Ritchie:** Your experienced chef instructor Carol has been preparing, presenting and instructing for over 20 years - with over 18 at The Kitchen Store. Carol is classically trained, she understands what it takes to prepare a wholesome meal in today's busy and economically demanding times – real food for real times for real people. She is Host of cable TV cooking show *Cookin' with Carol*—a 2001 James Beard Award Nominee for “Best Local Television Cooking Show.” Notable guests include Julia Child (taped at the Kitchen Store!), Martin Yan and Jacques Pepin. Carol is also a recipe developer, culinary consultant, and spokesperson, appearing on national television including CBS *Chef on a Shoestring*, QVC and *Cooking Live!* (Food Network). She specializes in classic technique, strategies for the quick-cook, Australian cuisine, and heart-healthy fundamentals.

Contact: [www.cookinwithcarol.com](http://www.cookinwithcarol.com)

**Debbie Meyer-Gore:** Debbie Meyer-Gore was a former fashion buyer for Fortune 500 companies which included Dillard's Department Stores, A Pea in the Pod and Viacom Entertainment. Arriving at an unexpected fork in the road she effectively transitioned her career and personal life to pursue her culinary passion. Her palate empowered her to author two cookbooks, manage two Market Street culinary schools, and become the Director of Culinary Services for an international high-tech oven company. Debbie is a culinary instructor and freelance food writer, experienced in culinary demonstrations on national and international television and has traveled the United States teaching culinary classes. Contact: [debbiemeyer@tx.rr.com](mailto:debbiemeyer@tx.rr.com)

**Sheila Larson:** Sheila is an experienced Pastry Chef and Culinary Instructor having started her career in Fine Dining in Dallas. She expanded her skills at various Country Clubs in Northern Wisconsin including experience at a private resort in the Virgin Islands. Her pastry skills range from wedding cakes to classic desserts and her passion is providing the best Baking and Pastry experience to her students. Contact: [www.thekitchenstore.biz](http://www.thekitchenstore.biz)

## The Kitchen Store

4714 Little Road

Arlington, TX 76017

817-561-1200 [www.thekitchenstore.biz](http://www.thekitchenstore.biz)

\*All classes are \$45 per person per class

Hands-on experience in all classes! Class size is limited, sign up early!

***It's more important now than ever — save money — learn to cook at home!***

### **Sunday, March 14 Spring Brunch Ideas**

*Presented by Chef Debbie Meyer-Gore*

1:00 pm to 3:00 pm

Think of the fun you will have making Egg pinwheels with spinach and shrimp sauce; Overnight French Toast, Chicken and Asparagus in Puff Pastry, Savory and Sweet breads including, Sausage Crescents, Tomato Tarts and Cream Cheese Brown Sugar Bites, and then finish with a Fruit Melange and Citrus Dressing

### **Sunday, March 21 Delicious Sauces**

*Presented by Chef Debbie Meyer-Gore*

1:00 pm to 3:00 pm

Don't underestimate the value of incorporating sauces into your meals. Here you will learn to create and use Mustard Shallot Sauce for Fish, Beef and Vegetables, Perfect Red Wine Sauce for Steaks, Magic Meat Sauce for Lamb and Pork, Caramelized Blue Cheese Sauce for Chicken or Beef, Bacon Thyme Sauce for Chicken and Pork, and finally Wasabi Mayo for Vegetables and Fish

### **Sunday, March 28 Basic Knife Skills – Tex Mex**

*Presented by Chef Carol Ritchie*

1:00 pm to 3:00 pm

This is where it all begins—again! In this knife skills class, you'll learn that handling and using a chef's knife is the first step to great cooking. Plus, learn classic cutting/chopping techniques with this selection of recipes: Zesty Chicken Tortilla Soup, Smoked Sausage Fajitas, Avocado Pico de Gallo, and Colorful Fruit Tostadas.

### **Tuesday, April 13 Appetizers-Casual / Elegant – New / Different**

*Presented by Chef Debbie Meyer-Gore*

6:30 pm to 8:30 pm

Wondering how the Bruschetta was made in *Julie and Julia*? Join us for Bruschetta, Tamale Dip, Artichoke Shrimp Cocktail, Sausage Eggrolls with Apricot Sauce and a variety of Tartlets! A wealth of information for variations in this class!

### **Tuesday, April 20 Perfect Fruit Desserts**

*Presented by Chef Debbie Meyer-Gore*

6:30 pm to 8:30 pm

Learn to make fruit desserts that are delicious and impressive. Decadent Toffee Sauce, Blackberry Cobbler, Fresh Fruit Cake Roll, Napoleons with Mascarpone Cream is on the menu for perfect springtime desserts. All different and delicious!

### **Sunday, May 2 Grill-Ahead Timesaver Meal Techniques**

*Presented by Chef Carol Ritchie*

1:00 pm to 3:00 pm

Learn how to grill once during the week, then see how fast your meals will go together. Recipes include: Grilled Salmon Spinach Salad with Asian Dressing, Flank Steak Fajitas, Seasoned Grilled Pork Tenderloin and Texas Toast with an enhanced Barbecue Sauce, and Grilled Chicken Pasta with Artichoke Parmesan Sauce

# Cuisinart®

Products are proudly featured and used by The Kitchen Store Chef team.

\*All class fees are payable upon registration. Requests for refunds, credits, or transfers can *only* be granted prior to 48 hours before each class (this includes using gift certificates). We reserve the right to cancel or change the date or time of any class, if necessary, with notice and credit given to registered participants. Menus subject to change without notice. Students under 16 are welcome to attend (with paid registration), but must be accompanied by an adult with paid registration. For further details, call The Kitchen Store 817-561-1200.

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## ***Tuesday, May 4 Easy Dinner Parties***

*Presented by Chef Debbie Meyer-Gore*

*6:30 pm to 8:30 pm*

Chef and cookbook author, Debbie Gore shows you tools and tips for hosting dinner parties without missing the party. Prepare steps of these dinners ahead: Pesto Glazed Chicken in Puff Pastry, Cajun Creamed Chicken, Salmon with Macadamia Champagne Sauce. Pair with simple sides (shown in class) and voila-a memorable meal! Main course, sauce and sides covered here.

## ***Tuesday, May 18 Spring-Summer Dinners***

*Presented by Chef Debbie Meyer-Gore*

*6:30 pm to 8:30 pm*

Use fresh ingredients and more seafood in spring. Enjoy Shrimp with Cilantro Pesto, Wild Mushroom Risotto with Roasted Asparagus, Pasta with Lemon Cream and Prosciutto, Tilapia with Tomatoes and Capers, Lighter for springtime and delicious!

### **Private Classes**

Don't see what you want? Gather your family, friends, and co-workers (10 minimum) for a fun-filled private cooking class with Chef Carol Ritchie at *The Kitchen Store*. For details, call 817-561-1200.

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