

Gourmet Chef Cooking Classes September 2015- ADULT

Scandinavian Lefse! Wednesday , September 2nd 6-8 pm Cost \$45 P

Owner of Thor's Ethnic Foods and Maker of the DVD "Thor's Favorites", Liz Gjellstad will be showing participants in this hands on class all the techniques need to make the perfect Scandinavian Lefse. Spaces are limited!

Sushi with Su! Thursday September 10th 6-8 p.m. Cost \$45 P

Su Wilson of United Pantry will be teaching participants all about sushi and how to make your own delicious rolls at home. In this hands on class, Su will teach techniques to rolling your own sushi that will be sure to impress!

"Tour of Italy!" with Antonella, Tuesday September 15th 6-8 p.m. Cost \$45 D

This fall, Antonella will continue to take us on a journey around the regions of Italy. The ultimate food tour! For tonight's class she will be making Papardelle (Fettuccine with sausage and basil-Piemonte Region), Pollo ai peperoni (chicken with bell pepper sauce-Lombardia Region, Milan), and Verdure alla Napoletana (side dish with mixed roasted vegetables- Campagna Region).

Death by Chocolate! Tuesday September 22nd 6-8 p.m. Cost \$45 D

For those that didn't get into the July's Death by Chocolate this is for you. Janette McCoy of Gourmet Chef will be doing a repeat of the Death by Chocolate class for those that missed out. She will be making a Strawberry s'mores tart, Chocolate Pots De Crème and a White Chocolate Raspberry Parfait.

Basic Breads! Saturday September 26th 11-1 p.m Cost \$45 D

For any one looking to learn how to make delicious homemade breads without all the preservatives, this class is for you. Marian Gullickson of Minot will teach you the basic techniques needed for making your own breads at home.

For the Kids: Pizza and Milk Shakes! Saturday September 12th Ages 6-10 11-12:30 p.m. Cost \$35 (P)

Learn new homemade sauce and pizza crust recipes. Live dangerously and try out some toppings that you never tried before! Come join Miss Janette for Pizza and Shakes!!

For the Kids: Apples Galore! Sunday, September 13th Ages 10-14 1-3 pm Cost \$35 (P)

Do you love apples? Join Laurie Hegstad in mixing up some amazing apple recipes perfect for this time of year. Make homemade caramel apples, apple turnovers, and more!

Paid registration is required as seating is limited. **Two day** cancellation is required for full refund. If less than two days, please find a friend or family member to take your spot. Please inform us of food allergies upon registration.

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