



July

KEY

DD = Debbie Duggan (chef)

JH = Jerry Holata (BBQ master)

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

ADULT COOKING CLASSES

Sunday, July 18

4-7pm

BBQ -ANNUAL THRILL OF THE GRILL

We bring both of our professional pits in to the parking lot of CCC.

We will grill with Red and White coal.

We'll BBQ Chicken, Pork, Beef, and Lamb in Prosciutto, Whole Fish, and Baby Back s, veggies, grilled bread, AND our home made ice cream with a from scratch DD home made layer cake! All the sides are created by Debbie and the grilling is done by Jerry! **BE EXTREMELY HUNGRY!**

Bring jacket! DD & JH FEE:\$60

please note this class is NOT eligible for bring 5 and the 5th goes free.

SOLD OUT!

Thursday, July 22

6-9pm

HEALTHY SUMMER EATING! –

This new menu takes all of the basics into consideration: Ease, great taste

and good for you! Our menu for tonight

is: Grilled Flank Steak with Cucumber Yogurt

Sauce; Grilled Steak and Arugula Salad

with White Beans and Shiitake; Stir fried

Bok Choy with garlic, ginger and scallions;

Cherry and Onion Stuffed Pork Tenderloin;

Salmon Burgers with Herb Aioli and

Sauteed Chicken Sausages and Cabbage

with Apricot Mango Chutney and

my INCREDIBLE Raspberry Ice Cream

with a treat! DD FEE:\$55

Bring 5 guests and the 5th goes FREE!

August



S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Thursday, August 5

6-9pm

SUMMER COOKING! –

This new menu highlights the best of summer ingredients.

Our menu tonight is: Onions Gratin

with Parmesan and Sherry on Crostini;

Blueberry Salad with Arugula and Grilled

Corn; Grilled Pork Chops with Blueberry

Sauce; Sea Bass Agrodolce with Summer

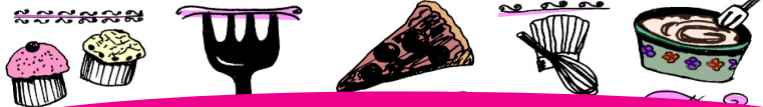
Vegetables; Quinoa, Corn and Mint Salad;

Watermelon Heirloom Tomato and Feta

Salad; Eggplant with Peanut Dressing;

and Decadent easy Chocolate

Raspberry Pavlova! DD FEE:\$55



KIDS SUMMER COOKING CAMPS

All camps are Mon. - Thurs., 1pm to 4 pm. (with the exception of the week after fourth of July, Tues. - Fri.) All classes are 100 % Hands on. We will accommodate allergies and vegetarians! And The last minutes of each class are spent on Children and Young Adults Social Etiquette. This includes table manners, social skills, greetings, party etiquette and school and sibling behavior. I guarantee your kids will even enjoy this part of the class, as it is funny as well as fun! *If your child has taken a particular camp in the past, please note that all recipes are new!*

**WE HAVE SPOTS AVAILABLE,
MAKE YOUR RESERVATION TODAY!
CALL 440-9190 Thank you!**

Mon.- Thur./July 19 - 22

1-4pm

IRON CHEF RETURNS! (Ages 8 - 14)– Kids create their recipes with same ingredients. We will garnish, learn to use new equipment, Blowtorch; decorate with pastry tubes, and just have a blast. The first class will feature chicken, cheese, carrots or cauliflower, and CHOCOLATE! **IMAGINATIONS A MUST.** Every day a secret ingredient will be revealed. Winning group decides what secret ingredient is the next day. **FEE:\$200**

Mon.- Thur./July 26 - 29

1-4pm

BAKING 101! (Ages 8 - 14)– Each day is a different baked item: Cakes, Cupcakes and decorating; Pie, tarts and tartlets; cold and hot Souffles; Cookies, Biscotti, Bar Cookies and Truffles. All items are not necessary sweet; there are savory menu items that will be made daily. Students will make a healthy snack before embarking on the sweet items, *so don't be concerned.* Bring containers to take home items! **FEE:\$200**

Mon.- Thur./Aug. 2 - 5

1-4pm

GOOD EATS, GOOD JOKES! (Ages 7 - 12)– A new class! Each day kids are required to bring 3 written jokes. Jokes will be told while eating what they prepare! First day menu: Chicken Tangine Tangerine with Couscous; Chinese Chicken Let Us Wrap You Up; Scratchy Smack A Roni and Cheese; and Crème Brulee-Hey! Kids will decide menu items for the week on Monday. **FEE:\$200**

Tuesday, August 10

1-4pm

**THRILL OF THE GRILL BBQ CLASS,
For Kids/Teens (Ages 8-18)**
First Annual Kids/Teens BBQ Class -
We will bring our commercial BBQ, and start the fire early. Groups will be divided by age. We will cook shrimp, garlic bread, chicken, ribs, veggies and also make potato salad, beans, cobbler and home made ice cream. **100 % hands on and fully supervised. Class size is limited – Should be a lot of fun for all! Kids should bring containers to take food home.** **FEE:\$55**

Wednesday, August 18

1-3:30pm

LA PETITE BAKERS! (Ages 5, 6, 7)– Join us for this all hands on class teaching how to measure dry and wet ingredients, and how to make: ranch chicken strips, corn off the cob healthy crazy healthy casserole; corn bread crunchy muffins with butter honey glaze; and a one pan cake from scratch with frosting! (AND A BIT OF PLEASE & CUES while dining!) **FEE:\$45**