

"Cooking in the Kitchen with Nina" Cooking Classes

Join Culinary Professional and Cookbook Author Nina Swan-Kohler in her kitchen in Robins.

February 2018 Cooking Class Schedule

Convection Oven Basics: Please come to this class to learn when and how to use your convection oven. **On the menu:** Basic Biscuits, Bruschetta Toasts with Tapenade, Roasted Rosemary Chicken, Roasted Winter Vegetables, Streusel-Topped Cranberry-Orange Muffins, Toasted Hazelnut-Honey Oatmeal Cookies. \$55.00

February 1 (Thursday) 6 to 9 p.m.

"Hands-On" 5-course Dinner Menu: **On the menu:** Olive Tapenade served over Crostini, Creamy Tomato-Basil Soup; Tossed Greens with Balsamic Vinaigrette; Chicken Marsala served over Buttered Noodles; and Tiramisu Parfaits. Limited to 5 teams of two. Each team will prepare one course of the meal. Great for a group of friends to do together! \$60.00

February 2 (Friday) 6 to 9:30 p.m.

Valentine's Ladies Luncheon Class: **On the menu:** Passion Fruit Spritzers, My Heart "Beets" for You Salad, Heart-Shaped Cheese Soufflés; and Puff Pastry Hearts filled with Chantilly Cream and Drizzled with Chocolate Ganache. \$50.00

February 3 (Saturday) 11 a.m. to 2 p.m.

Mexican Family-Friendly Favorites: **On the menu:** Ground Chicken Enchilada Casserole; Mexican Fiesta Pot Pie, Mexican Roasted Vegetable Lasagna and Tres Leches Cake. \$50.00

February 5 (Monday) 6 to 9 p.m.

Lunch and Learn: **On the menu:** "Quiche and Tell" (Price includes a beverage, dessert and the featured recipe, plus surprise.) \$25.00

February 6 (Tuesday) Noon to 1 p.m.

Fish and Seafood Specialties: *To help you get ready for Lenten season.* **On the menu:** Oven-Roasted Salmon with Roasted Seasonal Veggies, Italian Panko-coated Tilapia with Balsamic Butter Sauce served with Penne Pasta and Cajun Shrimp served over Jasmine Rice. \$50.00

February 8 (Thursday) 6 to 9 p.m.

Kid's Valentine Class: *Bring your kids (ages 6 to 14) to baking class.* **On the menu:** Strawberry Smoothies, Heart-shaped Sweet and Sour Pizza, Heart-shaped Red Velvet Muffins and Heart-shaped and Decorated Soft Sugar Cookies. \$45.00

February 10 (Saturday) 1 to 4 p.m.

Valentine's Tea Party Class: Bring your mother, grandmother, aunt, sister, niece or friend. **On the menu:** Heart-Shaped Scones with Devonshire Cream, Tea Sandwiches, Mini Chocolate Muffins, Puff Pastry Hearts filled with Fruited Chicken Salad and Chocolate Madeleines. \$50.00

February 11 (Sunday) 1 to 4 p.m.

Fat Tuesday's Favorites: **On the menu:** New Orleans'-Style BBQ Shrimp, Easy Louisiana Seafood Gumbo, Cajun Shrimp over Pasta Alfredo; and Banana's Foster in Puff Pastry. \$50.00

February 12 (Monday) 6 to 9 p.m.

Valentine's Day 4-course Dinner Class: **On the menu:** Raspberry Spritzers, Warm Caramelized Onion Dip on Crostini, Valentine Caprese Salad, Salmon Wellington, Roasted Vegetables and Heart-Shaped Chocolate Molten Cakes. Great for couples! \$60.00

February 14 (Wednesday) 6 to 9 p.m.

Cooking for Two – Heart-Healthy and Low-Carb 30-Minute Meals: **On the menu:** Caprese Chicken with Winter Vegetables, Pan-Fried Salmon with Stir-Fried Veggies, Roasted Tilapia with Avocado Salsa and Italian Chicken Salad. (GF) \$50.00

February 15 (Thursday) 6 to 9 p.m.

Donuts, Donuts and More Donuts: **On the menu:** Cake or Yeast Donuts – we'll make both types and top them with a variety of glazes, icings, nuts, sprinkles, etc. \$55.00 (Class includes a free Donut pan.)

February 23 (Friday) 6 to 9 p.m.

Heart-Healthy Brunch Class: **On the menu:** Pomegranate Spritzers, Winter Citrus Compote, Vegetable and Cheese Frittata; Smoked Pork Chops; and Mini Blueberry-Yogurt Muffins. \$50.00

February 24 (Saturday) 11 a.m. to 2 p.m.

Advanced Yeast Breads: **On the menu:** Maple-Pecan Twist Coffeecake, Czechoslovakian Houska, German Stollen and Finish Pulla Bread. \$75.00

February 26 (Monday) 10 to 4 p.m.

Lunch and Learn: **On the menu:** Fresh Tortellini with Sage Cream Sauce. (Price includes a beverage, dessert and featured recipe, plus surprise.) \$25.00

February 27 (Tuesday) Noon to 1 p.m.

Easy Italian Main-Dish Pasta Favorites: **On the menu:** Pasta with Bacon, Sundried Tomatoes and Italian Cheese, Fettuccini con Broccoli; Ravioli with Sage Cream Sauce and Spaghetti Carbonara. \$50.00

February 28 (Wednesday) 6 to 9 p.m.

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1. To register for a class, call: 319-393-7675 or email: swankohler@cs.com or online at www.cookingwithnina.net
2. *Please call with your credit card information.*
3. Classes are held @t 460 Hickory Court, Robins, IA 52328.
4. Classes are subject to cancellation if registration is insufficient.
5. **Cancellation Policy:** If your plans change, you will receive a full refund when canceling 48 hours in advance of the class. You will not receive a refund when you cancel less than 48 hours in advance.
6. Doors will not be open until 10 minutes prior to class. Please arrive on time for your class so that we can begin promptly.

All classes are taught by Nina Swan-Kohler

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