

"Cooking in the Kitchen with Nina" Cooking Classes

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

January 2018 Cooking Class Schedule

Anne of Green Gables – Marathon Movie and Menus:

(For girls 11 years old and older. Great to come together with family members.) We will be watching the movie and having cooking classes to make the foods mentioned in the movie. **On the menu:** Kindred Spirit Chicken Salad, Anne's Famous Raspberry Cordials, Sensational Scones, Fancy Tea Biscuits, Diana Barry's "Bosom Friend" Blueberry Jam, Rachel's Oatmeal Cake, Gilbert's Favorite Carrot Cake, Matthew and Marilla's Old-Fashioned Molasses Cookies and more.

\$125.00 per person

January 5 (Friday) 5:00 to 10:30 p.m. (We will have a cooking class from 5 to 7 p.m. followed by the first section of the movie.)

January 6 (Saturday) 9 a.m. to 5:30 p.m. (We will start with a cooking class from 9 to 11 a.m., followed by the movie, then another cooking class 1:30 to 3:30 followed by rest of the movie.)

Hearty Wintertime Favorites: On the menu: Shrimp Risotto with Chive Gremolata, French Onion Salisbury Steaks, Orange-Glazed Salmon with Home-style Fries. \$50.00

January 8 (Monday) 6 to 9 p.m.

Lunch and Learn: On the menu: Roasted Vegetable Quesadillas (Price includes a beverage, dessert and the featured recipe, plus surprise.) \$25.00

January 9 (Tuesday) Noon to 1 p.m.

International Main Dishes: On the menu: Greek Chicken Roulades with White Wine Reduction, Creamy Orzo with Feta and Sun-Dried Tomatoes, Chicken Piccata over Angel Hair Pasta and Chicken Pomodoro. \$50.00

January 11 (Thursday) 6 to 9 p.m.

Lunch and Learn: On the menu: Southwestern Panini (Price includes a beverage, dessert and the featured recipe, plus surprise.) \$25.00

January 16 (Tuesday) Noon to 1 p.m.

Chocolate Cakes: On the menu: Old Fashioned Chocolate Cake with Glossy Chocolate Frosting, Texas Sheet Cake, Molten Chocolate Cake and Chocolate Goopy Butter Cake. \$50.00

January 17 (Wednesday) 6 to 9 p.m.

Steakhouse Restaurant Menu: On the menu: Seared Beef Tenderloin Filets with Béarnaise Sauce, Boursin Creamed Spinach, Hasselback Potatoes and Crème Brulee. \$55.00

January 19 (Friday) 6 to 9 p.m.

January 20 (Saturday) 5 to 8 p.m.

Easy Entrees for Two: On the menu: Pan-fried Chicken with Fruit Salsa, Roasted Pork Tenderloin with Cherry Salsa, Roasted Salmon with Mango Salsa; and Pork and Pepper Stir-Fry. \$50.00

January 22 (Monday) 11 a.m. to 2 p.m.

Lunch and Learn: On the menu: Mac and Cheese Soup (Price includes a beverage, dessert and the featured recipe, plus surprise.) \$25.00

January 23 (Tuesday) Noon to 1 p.m.

Magnificent Meatless Meals: On the menu: Mexican Roasted Vegetable Lasagna, *Homemade* Italian Gnocchi with Basil and Tomatoes, Cheese Tortellini with Sage Cream Sauce. \$45.00

January 26 (Friday) 6 to 9 p.m.

Kid's Cook Italian: On the menu: Lasagna; Fettuccini al Fredo; Bacon, Lettuce and Tomato Spaghetti and Surprise Dessert. \$45.00

January 27 (Saturday) 1 to 4 p.m.

Comfort Foods: On the menu: Classic Pot Roast, Mashed Potatoes, Parmesan-Crusted Chicken Breasts, Roasted Rosemary Potatoes, Steak Stroganoff over Noodles. \$50.00

January 29 (Monday) 6 to 9 p.m.

Lunch and Learn: On the menu: Caprese Panini (Price includes a beverage, dessert and the featured recipe, plus surprise.) \$25.00

January 30 (Tuesday) Noon to 1 p.m.

"Cooking in the Kitchen with Nina"

1. To register for a class, please call: 319-393-7675 with your credit card number:
or email: swankohler@cs.com
or online at www.cookingwithnina.net
2. Classes are held @ 460 Hickory Ct, Robins, IA 52328.
3. Classes are subject to cancellation if registration is insufficient.
4. **Cancellation Policy:** No refunds or credits will be given for a cancellation made less than 48 hours before the class. When a class is cancelled due to inclement weather, you will be contacted by email or telephone and issued a full refund.

Nina's Cooking Class Schedule is also available at
www.cookingwithnina.net

Questions, please call Nina at 319-393-7675 or email:
swankohler@cs.com