

"Cooking in the Kitchen with Nina" Cooking Classes

May 2018 Cooking Class Schedule

Lunch and Learn – Mini Mexican Class: *On the menu:* Cinco-de Mayo Mexican Beef Soup with Chipotle Corn Chutney. (Price includes a serving of a specialty beverage, surprise, dessert and the featured recipe.) \$25.00

May 1 (Tuesday) Noon to 1 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

May 2 (Wednesday) 6 to 9 p.m.

Fabulous Fish and Seafood Specialties: *On the menu:* Crab Cakes with Lemon Aioli, Pecan-Crusted Catfish, Roasted Tilapia with Fruit Salsa and Shrimp in Creamy Wine Sauce. \$50.00

May 3 (Thursday) 6 to 9 p.m.

Insanely-good Italian Chicken Entrees: *On the menu:* Chicken Marsala, Chicken Moutarde; and Chicken Piccata with appropriate side dishes for each. \$50.00

May 4 (Friday) 6 to 9 p.m.

Rhubarb Desserts: *If you love rhubarb like I do, you look forward to this season when rhubarb is fresh and readily available. On the menu:* Strawberry-Rhubarb Pie, Rhubarb Sorbet, Rhubarb Ice Cream and Rhubarb Cake. \$50.00

May 7 (Monday) 6 to 8:30 p.m.

Ladies Luncheon Class: *Bring your mother, grandmother or aunt to this festive ladies' luncheon class. On the menu:* Creamy Sugar Snap Pea Soup, Tarragon Chicken Salad served on Bibb Lettuce, Quick and Easy Cream Scones; and Fresh Fruit Parfaits with Devonshire Cream. \$50.00

May 8 (Tuesday) 11 a.m. to 2 p.m.

Fire up the Grill: *Learn special tips and techniques for grilling juicy and flavorful meats. On the menu:* Herb-Kissed Rib-eyes, Rosemary-Honey Chicken Breasts, Barbecued Salmon, and Herb-Rubbed Pork Loin with Balsamic-Honey BBQ Sauce. \$55.00

May 9 (Wednesday) 6 to 9 p.m.

Passionate about Pineapple: *On the menu:* Pineapple-Mango Smoothie; Scalloped Pineapple Casserole; Pancakes with Caramelized Pineapple Sauce; and Pineapple Upside Down Monkey Bread. \$50.00

May 10 (Thursday) 6 to 8:30 p.m.

Pizza, Pizza and More Pizza on the Grill: *Learn to make homemade pizza on the grill – three ways. On the menu:* Gourmet Italian Sausage Pizza, Margarita Pizza, BBQ Chicken Pizza and Fresh Fruit Dessert Pizza. \$50.00

May 18 (Friday) 6 to 9 p.m.

Grilling Favorites: *On the menu:* Italian Balsamic Grilled Pork Tenderloin, Grilled Chicken Margarita, Sweet and Spicy Asian Burgers, Plank-Grilled Salmon. \$50.00

May 19 (Saturday) 6 to 9 p.m.

Sheet-Pan Dinners: *A new cooking method for getting a tasty and healthy dinner on the table without messing up the kitchen. On the menu:* Tuscan Chicken Breasts and Vegetables; Bacon-Wrapped Pork Chops with Cauliflower; and Asian Salmon with Broccoli. \$50.00

May 21 (Monday) 6 to 9 p.m.

Sensational Summer Salads: *On the menu:* Baby Lettuces, Gorgonzola and Roasted Pecans with Red Wine Vinaigrette, Mixed Greens with Fresh Strawberries and Walnut Vinaigrette, Asian Salad with Sesame-Ginger Vinaigrette and Italian Spinach Salad with Balsamic Vinaigrette. \$50.00

May 22 (Tuesday) 6 to 8:30 p.m.

Cooking for Two: *This class is perfect for couples, "empty-nesters" and singles. On the menu:* Chicken with Bruschetta Topping, Lemon-Tarragon Pork Chop, BBQ Grilled Salmon with Stir-Grilled Veggies and Molten Chocolate Cake. \$50.00

May 23 (Wednesday) 6 to 8:30 p.m.

Sensational Summer Appetizers on the Grill: *On the menu:* Warm Brie Grilled on Maple Plank, Curried-Chicken Tenders, Sweet and Spicy Shrimp Kabobs and Mini-Appetizer Pizzas on the Grill. \$50.00

May 24 (Thursday) 6 to 8:30 p.m.

More Magnificent Mexican: *On the menu:* Homemade Tortillas, Easy Fajitas, Grilled Chicken Tacos, Mexican Salad with Cilantro-Lime Dressing and Sweet and Spicy Shrimp Kabobs. \$50.00

May 29 (Tuesday) 6 to 9 p.m.

Frozen Desserts: *On the menu:* Homemade Vanilla Ice Cream with Two Sauces: Homemade Hot Fudge and Homemade Caramel, Tiramisu Ice Cream and Mango Sorbet. \$50.00

May 30 (Wednesday) 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. (Class includes a free Donut pan.) \$55.00

May 31 (Thursday) 6 to 9 p.m.

Kid's Cooking/Baking Camps This Summer (See my web site (cookingwithnina.net) for menus for each class.)

JUNE – Registration closes on May 1

- Kid's Three-Day Camp for Ages 8 to 15 on June 6, 7 and 8th from 1 to 4 p.m. - \$135.00
- Kid's Two-Day Camp for Ages 6 to 10 on June 11 and 12 from 1 to 4 p.m. \$90.00

JULY - Registration closes on June 1

- Kid's Three-Day Camp for ages 8 to 15 on July 11, 12 and 13th from 1 to 4 p.m. - \$135.00
- Kid's Two-Day Camp for Ages 6 to 10 on July 16 and 17 from 1 to 4 p.m. - \$90.00

AUGUST - Registration closes on July 1

- Kid's Three-Day Camp for ages 8 to 15 on August 1, 2 and 3rd from 1 to 4 p.m.- \$135.00
- Kid's Two-Day Camp for ages 6 to 10 on August 6 and 7 from 1 to 4 p.m. - \$90.00

"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