

## *"Cooking in the Kitchen with Nina" Cooking Classes*

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

### October 2018 Cooking Class Schedule

**Cooking with Herbs:** *On the menu:* Fresh Tortellini with Sage Cream Sauce, Marinated and Grilled Rosemary Chicken, Marinated and Grilled Italian Basil Pork Tenderloin, Herb-Rubbed Beef Rib-eyes. \$50.00

**October 1 (Monday) 3 to 6 p.m.**

**Healthy Low-Carb for Two:** *On the menu:* Tex-Mex Grilled Chicken with Avocado-Cucumber Salsa, Pan-Fried Salmon and Stir-Fried Veggies and Cauliflower Pizza. \$50.00

**October 3 (Wednesday) 6 to 8 p.m.**

**Sweet and Scrumptious Scones:** Learn to make perfect, melt-in-your-mouth scones in this class. *On the menu:* Pumpkin-Pecan Scones Maple-Browned-Butter Icing, Simply Delicious Hazelnut Scones with Nutella Glaze and Cranberry-Walnut Scones with Orange Icing. \$45.00

**October 4 (Thursday) 6 to 8:30 p.m.**

#### **Chocolate Chip Cookie Contest**

**October 6 (Saturday) 10 a.m. to 3 p.m.**

(see web site: [www.cookingwithnina.net](http://www.cookingwithnina.net) for details)

**Easy French Pastries:** *On the menu:* Cream Puffs, Éclairs, Napoleons, Individual Puff Pastries filled with Homemade Hot Fudge and Madeleine Cookies. \$50.00

**October 8 (Monday) 11 to 2 p.m.**

**Favorites from St. Louis - 3-Course Dinner:** *On the menu:* The Pasta House's Famous Italian Salad, Cavatelli Pasta with Roasted Vegetables and Goopy Butter Cake. \$45.00

**October 9 (Tuesday) 6 to 8 p.m.**

**Seasonal Soups and Breads:** Warm up the season with these new super soup recipes. *On the menu:* Stuffed Pepper-Turkey Soup with Easy Focaccia Bread, Cheesy Mac and Cheese Soup with Buttery Biscuits. \$45.00

**October 11 (Thursday) 6 to 8 p.m.**

**Cooking for Two:** *On the menu:* Caprese Salad, Grilled Lemon-Tarragon Pork Chop, Roasted Veggie Noodles and Molten Chocolate Cake. \$50.00

**October 15 (Monday) 6 to 8 p.m.**

**Baking for Busy People:** This is probably one of the best and most helpful classes I teach. Let me teach you how to turn basic recipes into endless different recipes. *On the menu:* "Every Day-Any Way" Cookies, "Every Day-Any Way" Muffins and "Every Day-Any Way" Scones. \$50.00

**October 16 (Tuesday) 6 to 8 p.m.**

**There's an App (Apple) for That!** *On the menu:* Butternut Squash and Apple Bisque, Honey-Nut Apple Salad, Stuffed Pork Chops with Apple-Cranberry Sauce and Caramel-Apple Puff Pastry Cheesecake. \$50.00

**October 22 (Monday) 11 a.m. to 2 p.m.**

**Christmas Cookies:** Get a head start on your Christmas cookie baking this year. *On the menu:* Holiday Honey-Pecan Cookies, Nutty Noel Nutella Cookies, Christmas Macarons, Browned-Butter Walnut Cookies. \$50.00

**October 23 (Tuesday) 6 to 9 p.m.**

**"Company-Ready" Italian Chicken Entrees:** *Do you like to entertain and need some new recipes?* *On the menu:* Chicken Marsala, Creamy Chicken Moutarde; and Chicken Vermouth – all with appropriate sides. \$50.00

**October 24 (Wednesday) 6 to 8 p.m.**

**Donuts to Die For:** *On the menu:* Cake or Yeast Donuts – we'll make both types and top them with a variety of glazes, icings, nuts, sprinkles, etc. \$50.00

**October 25 (Thursday) 6 to 8:30 p.m.**

**Dinner Out - Meat and Potatoes Menu:** *On the menu:* Wedge Salad with Blue Cheese Dressing, Roasted Beef Tenderloin with Wine Sauce, Boursin Cheese Mashed Potatoes, Chocolate Souffle with Chantilly Cream. \$55.00

**October 26 (Friday) 6 to 9 p.m.**

**Kid's and Grandparents (or Parents) Fall Harvest Favorites:** (Kid's Ages 6 to 15) *On the menu:* Hot and Healthful Honey-Sweetened Apple Cider, Sweet and Savory Snack Mix, Spider Web Pizza, and Scotcheroots. \$90 for two

**October 27 (Saturday) 1 to 4 p.m.**

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

**October 29 (Monday) Noon to 1 p.m.**

**Mother's Sunday Favorites:** *On the menu:* Beef Stroganoff, Pot Roast with Potatoes and Carrots, Chicken and Dumplings. \$50.00

**October 30 (Tuesday) 6 to 9 p.m.**

**Christmas Candy:** *On the menu:* Homemade Caramels, Chocolate-Butterscotch Fudge, Creamy Orange Fudge and Chewy Browned-Butter Candy Bars. \$50.00

**October 31 (Wednesday) 11 to 2 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](mailto:swankohler@cs.com) or online at [www.cookingwithnina.net](http://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](http://www.cookingwithnina.net)