

"Cooking in the Kitchen with Nina" Cooking Classes

- Learn culinary techniques and helpful food tips.
- Develop or expand your confidence in the kitchen.
- Interact, eat and have fun in a relaxing and highly social atmosphere!

May 2022 Cooking Class Schedule

Party Foods: *Whether you're having a family reunion, picnic or graduation party, these foods are sure to please both the host/hostess and the guests.* **On the menu:**

Veggie Dill Spread on Bruschetta Toasts, Best-ever Deli Sandwiches for a Crowd, Fruited Pasta Salad, Browned-Butter Caramel Crispy Bars. \$55.00

Thursday, May 19 – starts at 11 a.m.

Fire-Up the Grill: **On the menu:** Sweet and Spicy Shrimp Kabobs, Wacky Mexican Chicken, Italian Marinated Pork Tenderloin, and Caribbean Flank Steak, plus tasty sides. \$55.00

Friday, May 20 – starts at 6 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, Tomato, Basil and Fresh Mozzarella Pizza and BBQ Chicken Pizza. \$55.00

Saturday, May 21 - starts at 6 p.m.

Kid's Class – Easy Mexican Dinner: Moms, Dads, Grandparents, Aunt or Uncles - Bring your kids to this limited hands-on class. **On the menu:** Fruit Spritzers, Easy Cheesy Quesadillas, Mexican Pork Soup, Cheesy Biscuits and Fruit Salsa Sundaes. \$90.00 for two

Sunday, May 22 – starts at 3 p.m.

Eat Healthy –Mediterranean Foods: Re-scheduled from April. *Learn how to incorporate super foods into your diet with this healthful menu.* **On the menu:**

Bruschetta with Artichoke Topping, Chicken with Sun-dried Tomatoes, Spinach and Olives served over Israeli Couscous; Easy Almond Tart. \$55.00

Monday, May 23 begins at 6 p.m.

Grilled Salmon – Three Ways: On the menu:

Honey-Ginger Salmon, Chipotle Rubbed Salmon on Cedar Plank, Spicy Thai Salmon Skewers, plus tasty side-dishes. \$55.00

Wednesday, May 25 – starts at 6 p.m.

Healthy Eating Favorites: On the menu: "Soon-to-be-Famous" Italian Salad, Marinated and Grilled Honey-Rosemary Chicken, Spring Vegetable Medley and Pavlova (meringues) with Fresh Fruit and Caramel Cream Sauce. \$50.00

Thursday, May 26 – starts at 11 a.m.

WOW Class for Widows or Widowers: On the menu: Roasted Vegetable Quesadillas with two sauces. This class includes a special beverage, side dish and dessert. \$15.00

FREE for first time attendees

Tuesday, May 31 – starts at 5:30 p.m.

You can always schedule your own family or group to attend a class of your choosing. I have lots of menu options on my web site. Please call me to discuss at 319-393-7675.

"Cooking in the Kitchen with Nina"

1. Prices listed are per person unless otherwise stated.
2. To register for a class, call: 319-393-7675 or email: swankohler@cs.com or online at www.cookingwithnina.net
3. *Please call with your credit card information to make reservations. However, I prefer when you pay with a check.*
4. Classes are held @t 460 Hickory Court, Robins, IA 52328.
5. Classes are subject to cancellation if registration is insufficient.

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.

Doors will not be open until 5 minutes prior to class. Please arrive on time for your class so that we can begin promptly.

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