

# "Cooking in the Kitchen with Nina" Cooking Classes

## July 2022 Cooking Class Schedule

### Healthy Patriotic BBQ Class: *On the menu:*

Red, White and Blueberry Salad, "Fireworks" Shrimp Kabobs, Summer's Best Pasta Salad, and Lemon Star-Cakes with Berries and Cream. **\$50.00**

**July 1 (Friday) begins at 6 p.m.**

### Pizza, Pizza and More Pizza on the Grill: *Learn to make homemade pizza and the special techniques to make a perfect pizza every time. On the menu:*

Gourmet Italian Sausage Pizza, Caprese Pizza, BBQ Chicken Pizza and 3-Minute Pizza. **\$50.00**

**July 6 (Wednesday) begins at 6 p.m.**

### Kid's Three-Day Camp (ages 7 to 15)

#### Day 1 – Cooking Italian

- Fettuccini alfredo
- Skillet Lasagna
- Super-Duper Italian Salad
- Surprise Dessert

#### Day 2 – Cooking Asian

- Thai-style Pork Fried Rice
- Egg Rolls
- Sweet and Sour Chicken
- Surprise Dessert

#### Day 3 – Cooking Mexican

- Nachos
- Mexican Lasagna
- Chicken Enchiladas Casserole
- Surprise Dessert

**July 12, 13 and 14 (1 to 4 p.m.) \$135.00**

**(More recipes will be added as time allows)**

### Kid's Two-Day Baking Camp - (ages 6 to 14)

#### Day 1 – Crazy About Breakfast

- Puffy Pancakes
- Individual Frittatas
- Mango Smoothies
- Baked Bacon

#### Day 2 – Lunch Bunch

- Bread Sticks
- Pizza on the Grill
- Layered Salad in a Cup
- Chocolate Ambrosia Pie

**July 19-20 (1 to 4 p.m.) \$95.00**

**(More recipes will be added as time allows)**

### Kid's Two-Day Advanced Baking Camp (ages 10 to 18)

#### Day 1 – Fancy Desserts

- Crème Brûlée
- Chocolate Mousse
- Molten Lava Cake

#### Day 2 – Homemade Cakes from Scratch

- Red Velvet Cake with White Chocolate Buttercream

- Buttery Pound Cake Baked in Special Bundt Pan

**July 28-29 (1 to 4 p.m.)**

**\$110.00**

**(More recipes will be added as time allows)**

**Appetizing Summer Appetizers:** Are you looking for some tasty new appetizers to serve at your next party? **On the menu:** Creative Charcuterie and Cheese Board, Steamed and Chilled Asparagus with Basil Aioli, and Coconut Chicken Tenders with Mango-Red Bell Pepper Salsa. **\$55.00**

**July 26 (Tuesday) begins at 6 p.m.**

### WOW Cooking Class for Widows or Widowers:

**On the menu:** Individual Pork Wellington with Apricot Sauce. This class includes a special beverage, side dish and dessert. **FREE for first-time attendees and \$15 for returning WOW attendees.**

**July 27 (Wednesday) starts at 11:30 a.m.**

**You can always schedule your own family or group to attend a class of your choosing. Please call me to discuss. I still have a few dates open for private classes.**

### "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](mailto:swankohler@cs.com) or online at [www.cookingwithnina.net](http://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.