

"Cooking in the Kitchen with Nina" Cooking Classes

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

April 2023 Cooking Class Schedule

Easter Open House: Come and bring your friends to my Easter Open House Party. It's a great time to get ideas for Easter and spring entertaining. *There will be lots of foods to sample, too. You must register. Send an email to: nina@cookingwithnina.net or call 319-393-7675. **FREE***

April 3 (Monday) 1 to 4 p.m.

April 4 Tuesday) 4 to 7 p.m.

You'll need to reserve your time to come on the hour, since food sampling begins on the hour.

Eat Healthy –Mediterranean Foods: You'll 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

April 18 (Tuesday) begins at 6 p.m.

Salad, Salad, and More Salad: On the menu: Italian Spinach Salad, Spring Greens with Fruits and Nuts with Almond Vinaigrette; and Strawberry-Avocado Salad with Walnut Vinaigrette. Wedge Salad with Bacon, Tomatoes and Homemade Blue Cheese Dressing. \$55.00

April 19 (Wednesday) begins at 11 a.m.

Spring Brunch Class: On the menu: Citrus Compote, Mini-Caramelized Onion Quiche, Stuffed French Toast with Caramelized Pecan Sauce, Sweet and Spicy Bacon, and Mango Mousse. \$55.00

April 22 (Saturday) starts at 11 a.m.

Easy and Satisfying Potato Soups: On the menu: Creamy Potato Leek Soup, Roasted Corn and Potato Soup, Italian Sausage and Potato Soup and Thai-Style Curried Chicken and Potato Soup. \$50.00

April 24 (Monday) begins at 6 p.m.

Anything is "Pasta-ble:" On the menu: Roasted Vegetable Lasagna, Fettuccini con Broccoli, Gnocchi with Tomato, Basil and Browned Butter Sauce and Tuscan Bacon, Sundried Tomato and Cheese Pasta. \$55.00

April 26 (Wednesday) – starts at 6 p.m.

WOW Class for Widows or Widowers: On the menu: The Best Ever Creamy Scrambled Eggs plus other tips for preparing eggs. This class includes a special beverage, side dish and dessert.

FREE for first time attendees \$15.00

April 28 (Friday)- starts at 11 a.m.

You can always schedule your own family or group to attend a class of your choosing. Please call me to discuss at 319-393-7675.

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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. *I prefer when you pay with a check. Send to the address below.*
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.