

Blue Ribbon's Cooking School's

One Day Culinary Workshop

WE LOVE CHOCOLATE !!

Wednesday July 1, 2009

9:30am to 4:00pm



A full day of everything chocolate! What could be better? Join Chocolatier Elizabeth Peckham, owner of Heavenly Chocolates, for a fun-filled day learning about chocolate and creating Truffles, Bar Truffles, molded truffles, designing Bark-As-You Please, making filigree



shapes, liquid chocolate cake, black bottom cupcakes revived with high grade chocolate and good 'ole homemade chocolate chip cookies. And probably most

important will be all of the chocolate sampling and sneaking tastes that will be going on. You'll also learn how to make mole with chocolate and then enjoy a delicious chicken mole lunch. At the end of the class, you'll be taking home a trove of chocolate treasure - a box of truffles, "self-designed" bark in a cello bag festively tied with ribbon, chocolate chip cookies and black bottom cupcakes.

\$150 per student

Call us at (206) 328-2442 to register.



Blue Ribbon's Cooking School's One Day Culinary Workshop

WE LOVE THAI FOOD !!

Tuesday, July 7

9:30am to 4:00pm

In this comprehensive one day workshop you'll learn the essentials of Thai cooking, traditional Thai culinary techniques, Thai ingredients and cooking equipment. We'll cover curries, noodles, rice and meat and learn to balance the four flavors of sweet, sour, salty and spicy. Once you've got the techniques down you can alternate protein and vegetables and create endless variations. In addition you'll learn how to stock your pantry with Thai staples so you can easily recreate this delicious food at home.



Por Pia Sod

Fresh Vegetable Spring Rolls with Sweet Chili Sauce

Tom Kha Gai

Chicken in Sweet and Sour Coconut Milk Soup with Kaffir Lime Leaf, Lemongrass, Shallot and Galangal

Yum Neua

Sliced Grilled Beef Sirloin Steak with Mint, Toasted Rice Powder, Lemongrass, Galngal, Scallion and Lime Juice

Phad Thai

Chantaboon Rice Noodles Stir-Fried with Chicken in Phad Thai Sauce

Gaeng Phed Ped Yang

Roasted Duck Red Curry with Thai Eggplant, Cherry Tomatoes and Basil Leaf

Chicken Satay

Grilled Marinated Chicken on a Skewer served with Peanut Sauce and Cucumber Salad

Phad Pak Rum Mit

Stir-Fried Mixed Vegetable with Oyster Sauce

Phad Gaeng Keow Wan

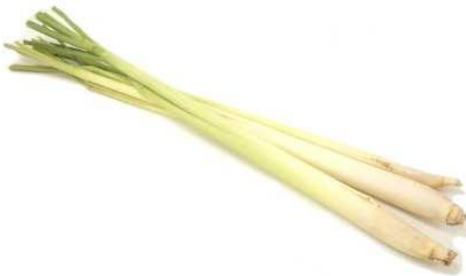
Green Curry Fried Rice with Peas and Prawn

Kao Neow Mamuang

Sticky Rice and Mango

Koa Neo Dam

Black Rice Pudding with Warm Coconut Milk



\$150 per student

Call us at (206) 328-2442 to register.

Blue Ribbon's Cooking School's One Day Culinary Workshop

Wednesday, July 29

9:30am to 4:00pm



WE LOVE BREAKFAST !!

Mmmm...breakfast! The aroma of bacon and eggs frying in the pan, the smell of fresh baked muffins wafting through the house; the joyful vision of warm maple syrup cascading down a stack of pancakes and waffles topped with fresh strawberries and whipped cream.

In this one day workshop you'll learn the science of eggs and an array of methods to prepare them – scrambled, fried, baked, omelettes, poached and frittatas. You'll also journey into French toast, quiche and pancakes. Then you'll make an excursion into baking – biscuit, scones and muffins. In order to make this a comprehensive class we'll also be covering ground with bacon, sausages and ham as well as hash browns and home fries.

\$150 per student

Call us at (206) 328-2442 to register.



Blue Ribbon's Cooking School's

One Day Culinary Workshop

WE LOVE MEXICAN FOOD !!

Tuesday, August 18

9:30am to 4:00pm

In this comprehensive one day workshop you'll learn some traditional dishes and techniques of Mexican cooking. We'll cover everything from handmade corn tortillas to salsas, meats, rice, beans vegetable dishes and dessert. Once you've got the techniques and sauces down you can alternate protein and vegetables and create endless variations. In addition you'll learn how to stock your pantry with Mexican staples so you can easily recreate the recipes at home.



Handmade Corn Tortillas

Pico de Gallo

Roasted Tomatillo Salsa

Carne Asada

Chicken with Rice (Arroz con Pollo)

Chicken en Mole

Pork in a Green Chile Sauce (Chile Verde)

Fried Noodles with Tomato (Fideo Tomate)

Stuffed Corn Cake Tartlets (Sopes)

Hand Mashed Pinto Beans with Cheese (Frijoles Meneados)

Squash Casserol (Torta de Calabaza)

Savory Corn Pudding (Budín de Maize)

Flan

Mexican Wedding Cookies

\$150 per student

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