

COOKING CLASS

Looking to up your game in the kitchen?

I offer cooking classes where I teach the techniques & recipes I have acquired over the last 30 years in professional kitchens. Focused around working with Chicken, Steak & Seafood, my classes will give you the confidence you need to cook like a pro at home. Along with the instruction for each class, I provide you with restaurant quality ingredients that are guaranteed to elevate your cooking, and impress your friends and family. My cooking classes are always educational, fun and delicious.

Classes usually run 2.5 to 3.5 hours.

SEAFOOD 2

IN THIS CLASS WE WILL COVER;

Seared Sea Scallops; Searing Technique + 2 Recipes

Jumbo Shrimp; Cooking Technique + 2 Recipes

Alaskan Halibut; 1 Recipes

Norwegian Salmon; 1 Recipe

EACH ATTENDEE OF THIS CLASS WILL ALSO RECEIVE A SAMPLE BOX CONTAINING

(1#) Sea Scallops, (1#) Jumbo Shrimp, (3) 8oz Salmon Filet, (3) 8oz Alaskan Halibut

CLASS COST = 165 PER PERSON

CLASSES ARE EITHER HELD IN MY HOME KITCHEN OR YOURS