

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.

BEEF

IN THIS CLASS WE WILL COVER;

Bone Marrow & Beef Broth

10oz Prime Ribeye Filets vs 16oz Choice Cowboy Ribeyes +2 Recipes

Sous Vide Short Rib vs Braised Short Ribs +2 Recipes

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

(4) 6" Split Bone Marrow, (1) 10oz Prime Ribeye Filet, (1) 16oz Choice Cowboy Ribeyes

(4) 9oz Boneless Beef Short Ribs

CLASS COST = 195 PER PERSON

CLASSES ARE EITHER HELD IN MY HOME KITCHEN OR YOURS