

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.

STEAK

IN THIS CLASS WE WILL COVER;

Grass Fed Ground Beef - Make it the work horse of your beef consumption | 2 Recipes

Grass Fed vs Prime Flat Irons - Compare 100% Grass Fed to Grain Finished | 2 Recipes

14oz NY Steak vs 8oz NY Manhattan | 2 Recipes

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

2# Grass Fed Ground Beef, (2) 6oz Grass Fed Flat Iron Steaks, (2) Prime Flat Iron Steaks,

(2) 14oz New York Steaks, (2) 8oz NY Manhattans

CLASS COST = 185 PER PERSON

CLASSES ARE EITHER HELD IN MY HOME KITCHEN OR YOURS