

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.

CHICKEN

IN THIS CLASS WE WILL COVER;

Breakdown of a Whole Bird

Making Your Own Chicken Stock

Chicken Soup

Two Ways to use Chicken Breast

Two Ways to Use Chicken Thigh

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

(1) Whole Chicken, (4) Boneless Skinless Chicken Breast, (4) Boneless Skinless Chicken Thigh

CLASS COST = 115 PER PERSON

CLASSES ARE EITHER HELD IN MY HOME KITCHEN OR YOURS