

Summer 2011 Cooking Classes – Kerr McGee with Chef Patrice of **Mystique**

Cost: \$38

5:30 pm-8:30 p.m.

Children over 16 welcome with adult

Minimum of 12 students to run class

Maximum number of students: 20

Closed toe shoes required

Adult Classes

Please note that classes are a combination of demonstration style and student participation.

We will taste what we make, but it will not be a complete meal, so you may want to have a snack before class.

14 June Secrets of Stir Fry & Asian Cuisine including knife skills refresher!

Learn the best way to stir fry including the use of different oils and sauces. Hone your knife skills with Chef Patrice. Sharpen your personal knives! Don't miss this fun night of stir fry and chopping!

20 June More Pressure Cooking – Keep your kitchen cool this summer. Learn the secrets of easy pressure cooking dishes which won't heat up your kitchen or take much time to make!

July 19 A Night in Jamaica

Let's take a trip to the Caribbean! Learn about regional foods and sample jerk chicken & pork chops, curry, luau punch and much more!

August 25 How to make the perfect Sunday brunch from smoothies, to breakfast casseroles, learn some new recipes just in time for the holiday season right around the corner.

Cinnamon French Toast Breakfast Casserole, home made granola and fruit parfaits, Ultimate Egg Casserole)

8 September Vegetarian Cuisine and Pressure Cooking

Back at your request! Low fat, healthy meals. Chef Patrice cooks these meals each and every week for her clients. Now you can learn the secrets of good vegetarian recipes as well as cooking in the pressure pot. This class is not geared towards vegan diets.