

Italian Center Cooking Lessons

Tuesday, September 14, 2010

5:30 – 8:30

Caprese Tartlets
Garlic-Oil Sautéed Broccoli with Pasta
Parmesan Crusted Pork Loin Cutlets
Cod with Lemon Butter and Almonds
Lemon Meringue Cake

Tuesday, October 5, 2010

5:30 – 8:30

White Bean and Roasted Eggplant Hummus
Roasted Chicken with Balsamic Vinaigrette
Bluefish and Potatoes
Mascarpone Chocolate Toffee Bars

Wednesday, November 17, 2010

5:30 – 8:30

Bocconcini Stuffed Roasted Cherry Peppers
Mini Lasagnas with Sweet Corn and Mascarpone
Italian Meat Loaf Stuffed with Red peppers
Seven Layer Cookie/Rainbow Cookie

Notes:

Students should bring an apron, notebook, pencil and a sharp kitchen knife.

Classes will be held in the Italian Center Kitchen.

Students will eat what they cook.

All classes will start promptly at their scheduled times.