

Galley Gourmet Cooking Class Schedule 2009-2010

All classes are \$40 unless otherwise noted. Classes are limited to 10 students. Classes are demonstration-style and last approximately 2 1/2 hours. Reservations are required. Classes will start promptly at 6:00pm. Printed recipes are provided and generous tastings will be served during class. Galley Gourmet reserves the right to change menus with market availability.

Sign Up For 5 Or More Classes And Save 20%

December 1: Holiday Hors d'oeuvre: Baked Brie with Cherry Apple Chutney, Flank Steak Crudités, Mini Buttermilk Biscuits with Ham and Dried Apricot Salad, Canape with Red Wine Poached Pears, Blue Cheese and Hazelnuts.

December 8: More Holiday Hors d'oeuvre : Mini Crêpe Monsieur, Profiteroles Stuffed with Blue Cheese and Prosciutto, Warm Tomato-Olive-Mozzarella Dip, Salmon and Spinach Puffs.

December 15: Still More Holiday Hors d'oeuvre: Indonesian Crab Cakes, Mushrooms Stuffed with Spicy Cous Cous, Thai Grilled Shrimp with Lemongrass, Tunisian Chicken and Phyllo Bundles.

January 5: Cooking with Whole Grains and Legumes: Spicy Shrimp and Quinoa Soup, Barley Salad with Winter Greens, Braised Lentil and Vegetable Stew with Wheatberry Pilaf.

January 12: Michigan Winter Menu: Roast Acorn Squash with Glazed Shallots and Honey Mustard Vinaigrette, Pan Roasted Duck Breast with Lentils, Apple Cake with Caramel-Marscapone Cream

January 26: Heart Warming Soups: Chicken Soup with Fennel and Saffron, Roast Butternut Squash Soup with Candied Walnuts, Spanish Chickpea and Chorizo Soup.

February 2: Potato Crazy: Discover how versatile the potato can be! Potato Bread, Perfect Potato Puree, Potato and Root Vegetable Soup, Potato Gnocchi, Even Chocolate Cake with Potato Starch!

February 9: Mediterranean Vegetarian: Tabouleh, Roasted Red Pepper and Spinach Hummus, Tunisian Vegetable Soup with Noodles, Spicy Cous Cous Wrapped in Collard Greens.

February 23: Entrée Salads: Salads don't have to be boring. We'll show you how to jazz up your salad presentations and make them a new favorite for your kitchen. Classic Ahi Tuna Nicoise, Thai Beef, Italian Antipasto.

Galley Gourmet
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March 2: Pasta Fun: Sweet Soba Noodles with Shiitake Mushrooms, Fried Ravioli with Tomato-Cheese Sauce, Saffron Fettucine with Shrimp and Olives.

March 9: Exploring Traditional Spice Blends: We'll look at different spice blends from around the world and explain how to use them in your day to day cooking to turn the average into extraordinary! Egyptian Dukka, Ethiopian Berbere, Herbs de Provence, Indonesian Curry Paste

March 16: Healthy Cooking with an Italian Twist: Tuscan Vegetable Soup with Sage, White Beans with Tuna, Whole Wheat Pasta with Braised Greens.

March 23: French Bistro: Croustade with Tapenade, Swiss Chard Soufflé, Braised Chicken with Olives and Herbs, Brandied Apple Tart