

"Cooking in the Kitchen with Nina" Cooking Classes

- Learn culinary techniques and helpful food tips.
- Develop or expand your confidence in the kitchen.
- Interact, eat and have fun in a relaxing and highly social atmosphere!

May 2021 Cooking Class Schedule

Minimum and maximum of 6 people in a class.

It's best to organize your own group of six people to take a class together.

"Saucy" Mother's Day Brunch: *On the menu:* Fresh Strawberries with Devonshire Cream Sauce, Eggs Benedict with Hollandaise Sauce, Steamed Vegetable Medley with Herb-Butter Sauce and Toasted Pecan Shortcakes with Cherry Sauce. \$50.00
Saturday, May 1 – starts at 10 a.m.

Kid's Class – Easy Mexican Dinner: Moms, Dads, Grandparents, Aunt or Uncles - Bring your kids to this limited hands-on class. ***On the menu:*** Fruit Spritzers, Quesadillas, Mexican Pork Soup, Cheesy Biscuits and Salsa Sundaes. \$90.00 for two
Sunday, May 2 – starts at 3 p.m.

Let's Toast the Tortilla – Mexican Favorites: *On the menu:* Roasted Vegetable Quesadillas, Mexican Lasagna, Mile-High Pork Tostadas, Fruit Salsa Sundaes in a Crispy Cinnamon Tortilla Shell. \$50.00
Monday, May 3 – Starts at 6 p.m.

Convection Oven Class: *Learn when and how to use your convection oven.* ***On the menu:*** Basic Biscuits, Bruschetta Toasts, Roasted Rosemary Chicken, Roasted Winter Vegetables, Streusel-Topped Cranberry-Orange Muffins, Toasted Hazelnut-Honey Oatmeal Cookies. \$55.00
Tuesday, May 4 -- starts at 6 p.m.

Party Foods: *Whether you're having a family reunion, picnic or graduation party, these foods are sure to please both the hostess and the guests.* ***On the menu:*** Veggie Dill Spread on Bruschetta Toasts, Best-ever Deli Sandwiches for a Crowd, Fruited Pasta Salad, Browned-Butter Caramel Crispy Bars. \$50.00
Wednesday, May 5 – starts at 11 a.m.

Fire-Up the Grill for Memorial Day: *On the menu:* Herb-Roasted Pork Loin with Apricot Sauce, BBQ Salmon, Italian Marinated Pork Tenderloin, and Caribbean Flank Steak. \$55.00
Tuesday, May 18 – starts at 6 p.m.

Healthy Eating Favorites: *On the menu:* Pear, Almonds and Cherry Salad, Easy Tomato Soup, Grilled Honey-Rosemary Chicken with Grilled Spring Vegetables and Pavlova (meringues) with Fruit and Cream Sauce. \$50.00
Thursday, May 20 – starts at 11 a.m.

Grilled Salmon – Three Ways: *On the menu:* Honey-Ginger Salmon, Chipotle Rubbed Salmon on Cedar Plank, Spicy Thai Salmon Skewers and Tasty sides. \$55.00
Friday, May 21 – starts at 6 p.m.

4-Course Spring Dinner: *On the menu:* Crostini with Fresh Mushroom and Cheese Topping, Roasted Asparagus Soup, Grilled Herb-Marinated Rib-eyes with Grilled Vegetables and Strawberry Shortcake Tart. \$55.00
Saturday, May 22 - starts at 5 p.m.

Asian Favorites: *On the menu:* Thai-style Pineapple Fried Rice, Sweet and Sour Chicken, Beef and Snow Pea Stir-fry and Beef Lo Mein. \$55.00
Tuesday, May 25 - starts at 6 p.m.

Hands-On Muffins: *On the menu:* Triple-Berry Muffins with Streusel, Bran Muffins, Caramel-Pecan Sour Cream Muffins. *I will demonstrate the proper way to make muffins; then each person will make one recipe in the class and take them home.* \$55.00
Thursday, May 27 - starts at 10 a.m.

You can always schedule your own family or group to attend a class of your choosing. I have lots of menu options on my web site. Please call me to discuss at 319-393-7675.

"Cooking in the Kitchen with Nina"

1. Prices listed are per person unless otherwise stated.
2. To register for a class, call: 319-393-7675 or email: swankohler@cs.com or online at www.cookingwithnina.net
3. *Please call with your credit card information to make reservations. However, I prefer when you pay with a check.*
4. Classes are held @t 460 Hickory Court, Robins, IA 52328.
5. Classes are subject to cancellation if registration is insufficient.

Cancellation Policy: If your plans change, you will receive a full refund when canceling 48 hours in advance of the class. You will not receive a refund when you cancel less than 48 hours in advance.

Doors will not be open until 5 minutes prior to class. Please arrive on time for your class so that we can begin promptly.

Join Culinary Professional and Cookbook Author Nina Swan-Kohler in her kitchen in Robins.