



AUX DELICES

FOODS BY DEBRA PONZEK

## **Summer 2008**

### **Adult Cooking School Schedule**

Wednesdays, 7pm-9pm Classes cost \$90 except as noted

Private instruction and birthday parties available

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#### ***We Love Italian Food/ June 18 \$90***

The markets in spring and summer are brimming with tender asparagus and nutty earthy morels, perfect with fresh artisanal ricotta on toasts and shaved Parmesan. Simple pasta sauces, easy bruschettas, grilled fish and mussels in a spicy tomato broth- it couldn't be more delicious!

#### ***Summer Dinners/ July 11 \$90***

We can't wait to shop at Farmer's Markets and make tomato salads, fragrant basil pesto, grilled corn with spicy butters and soft-shelled crabs! Don't hold us to any specific recipes; we'll just see what's at the market!

#### ***5 Simple Recipes/ July 23***

We think it's important to have a line-up of dinners that you do really well, so after a long day at the office or at home with the kids, you can put a delicious meal on the table. Even better if they include a vegetable, protein and starch, such as chicken enchiladas; coconut curry shrimp over soba noodles, or pork scallopine topped with fresh summer tomatoes and arugula.

#### ***Bring a Teenager to Class/ July 30***

Grab your kids, a niece, nephew or neighbor and bring them to a cooking class! It's summer vacation food, like picnics and barbecues, and a great time to cook together without the pressure of winter schedules! Don't worry if your kids are away, come anyhow!

#### ***Farmer's Markets and Sunny Summer Suppers/ August 6***

Market finds like olives, basil, zucchini blossoms, goat cheese, apricots, figs and local honey create endless possibilities in the kitchen! Sometimes it's just a peppery extra virgin olive oil infused with garlic and lemon zest and drizzled on the garden's harvest of French green beans; or goat cheese, mint and basil stuffed in zucchini blossoms and baked in the oven until the cheese oozes out. I think it's every cook's favorite time!

*Please note: There is a 48-hour cancellation policy, therefore no credits or refunds are issued after 48 hours prior to class*