

**Brief Topic Description..**Here we give you a general overview of every class scheduled. We generally prepare either a soup or appetizer (sometimes both) salad..and 3 or more small portion of 3 dinner entrees. Dessert is prepared by Leslie. This season most of our content will be ALL new. If you took a class last year and enjoyed the topic..you can expect all new content for this season. Private classes for groups are available on bye weeks..topics can be designed by your group or you can pick a class on the schedule

Classes start at 6 PM and get over at 8:30.. Class cost are still \$75..checks payable to Leslie Marston or CC. Some topics fill up quick as in months in advance..we suggest you sign up early as classes are full at 9 people.. Beginner cooks welcome!!!

11/4 “Girls Night Out” connotes a variety of activities made famous in several movies.

We can assure you that is not what we intend to do. This class will involve speciality cocktails & mock tails. Each course will involve a complimentary drink. Food will revolve around a bunch of easy small plate courses. The recipes/foods are based on supermarket items that will be creative and yet quickly assembled for a cocktail party..baby shower or other fun get together. Then Leslie will showcase her best desserts with recipes and actual preparation. Get some girl friends and come to class and have a blast!

11/18 Super Sides For All Occasions.. Side dishes are often an after thought..except maybe Thanksgiving. Are you in a rut or making the small sides over and over because you are familiar with the recipe? In this class we will introduce you to new ingredients and a variety of new approaches ..There are some vegetables that are best cooked a certain way. We will also cook beans..grains ( Quinoa..Couscous) various potato dishes too

Great lead into the holidays.. New Class this year

12/2 Air fryer..Insta-pot (pressure cooker) We love these tools ..they make cooking quicker..easier and with far less clean-up.. Even if you don't currently own either an air fryer or insta-pot I believe you'll want one or both once completing this class. An air-fryer is an oven that is on steroids ..cooks practically everything and in much less time than conventional ovens..with basically little clean-up. There is a little “learning curb” but otherwise it WILL become your new favorite kitchen appliance . While an insta-pot is not as revolutionary...it also cooks food quickly while you do other things. Cooks rice in 3 minutes..great for braises like pot roast type dishes in under 2 hours..cooks bone-in chicken in 15 minutes.. Eye opener class..new this season

12/9 Holiday Horror d Oeuvre's Appetizers. Really a fun class using basically supermarket stuff. Entertaining can be daunting and sometimes intimidating. We will introduce you to many easy and delicious Hor d Oeuvres that can be made ahead

Of time so you can enjoy your guests. In this class we are introducing you to some new and unusual appetizers...all with the goal of making preparation and cooking quick and easy. Great lead in to the holidays . We have not done this class in 3-4 years..

1/13 Making fresh pasta and Great sauces to accompany . One of our popular classes..learning how easy it is to make fresh pasta. We have fresh pasta on our menu and guests often comment on it. WE/ YOU will make fettuccini and ravioli and discover the difference. There are a ton of sauces for pasta..but we have chosen some of the BEST! To pair with fresh pasta. Sauces need good ingredients and we will explore some items that will very much improve your sauces. We will have a soup with fresh pasta as well as a unique salad to break things up a bit.. Hands on class..This class will fill up quick

1/27 Shellfish Cookery. Lots of technique in this class because how much shellfish can one consume. Some people love oysters but hate shucking them..we have a painless trick..for Oysters Rockefeller . My absolute favorite Lobster Recipe with fresh pasta. Shrimp and scallop dishes are not the run of the mill ho-hum recipes often seen in restaurants. Some technique plus interesting ingredients for really a a quick weeknight or special occasion dinner.. Again a soup or salad will be part of the class.. New Class!

2/10 "Romantic Valentines Dinner " Valentines Day" is Mid week and restaurants are packed and expensive. Really one of those days you should cook at home.. We have chosen really popular fancy restaurants dishes that can be prepared ahead and require little cooking as you approach dinner. This approach is exactly what restaurant do to expedite dinner quickly. WE begin with a tasty amuse bouche (light appetizer) followed by a bisque like soup. We will go step by step for Beef Wellington and sauce..another surprise entree and of course a fabulous dessert. Guys..this is a perfect date night!

2/10 Classic French Cuisine at Home..French Cuisine exists in a shroud of mystery for the most part.. Julia Child introduced us to French Cuisine years ago but unfortunately the dishes were labor intensive..complicated and required hard to find ingredients (at that time). French food can be overly fussy and very detailed...thus very few REAL French Restaurant. I learned French Cuisine to begin my training and have over time learned how to simplify every dish..without compromising quality.. I love this class for the flavors..Cheese Souffle..French Onion Soup..Coquilles St Jacques..Beef Wellington..Potatoes au Gratin..Duck..and more with a fantastic dessert.. This class is one of those where the food is worth the price of admission!

3/10 Wonders with Chicken & Pork.. Most of you cook chicken and pork at home on a regular basis. But my guess is you have regular rotation and need some inspiration and like some new items. We are constantly in search of new and better recipes to make here at Leslie's. Insta-Pot and Air-Fryer have recently opened up some new recipes..especially new ethnic recipes thanks to the internet. Most internet cooking sites are notorious for skipping essential ingredients. Beware! Both pork and chicken benefit immensely for either a wet brine or dry brine. We will go over that. We will cook bone vs boneless pork & chicken to see the difference. Naturally we will have a soup or salad plus a dessert minus either pork or chicken... Fun class

3/24 Mexican Class One of our favorite cuisines..innovative..and really unlike any other cuisine. Forget what you think about Mexican food..Mexican food is way better than Taco's.. Enchiladas or stuff in most "Mexican Restaurant" With many different regions in Mexico the array of foods is vast and unfortunately generally unknown here in this part of the USA anyway. Seafood is important to Mexican Cuisine and we'll make several seafood dishes..including shrimp Taco's ..Chimichanga..the use of flavoring agents like cumin..dried chili's..roasted tomatoes..homemade salsa's (several kinds)..Barbacoa..and more. I love cooking this food..it's easy and delicious

4/7 All kinds of Burgers and Sauce..Americans are infatuated with burgers..and particularly beef burgers. However there are many different kinds of foods that can be ground and formed into a Pattie. In this class we either make or buy Ground Turkey..Salmon..Black Beans..and of course ground "Chuck" beef. Then of course we have a plethora of components to embellish any of the proteins we use. Finally a host of sauces and buns to complete an awesome burger. Past participants have told me they make many of these burgers over and over, which is great. We do divide the burgers in quarters and put a wide variety of toppings and sauces on the table so you can design your own signature burger. Always a fun and informative class.

4/21 Steak Class..Most of you have cooked steak and don't think much about it. However there are some essential techniques, and tricks to a more perfect steak. We help remove the confusion that is supermarket beef. What are the best cuts of meat for the grill..a roast..skillet or braise? We cook a variety of steaks using methods that are considered the best for that particular cut of beef. We use and discuss marinates..dry rubs..sauces..and complementary items like mushrooms and caramelized onions.. There is a salad and believe it or not a dessert too..so skip lunch that day! Class fills quick

5/5 Famous Italian-American Dishes . Italian immigration in the last century brought with it the strong food tradition. Living in cities brought with it the difficulty of

making dishes they remembered in Italy. ( Many ingredients not available in America at that time) Some very creative dishes with Italian tradition become extremely popular in “Red Sauce” restaurant in most cities in America.. Cioppino in San Francisco to Chicken Piccata in NYC to name just two. Italian restaurants in The 20th century became very popular in America..but generally not dishes commonly served in Italy. A testament to these dishes is the popularity that you commonly see in many restaurants ( including this one) over a hundred years later.

The reason? These dishes are really good ..as in Chicken Parmesan. But not unlike many cuisines.. American-Italian cuisine has changed a little bit..but still enjoys some strong tradition. This class will emphasize prepping ingredients ahead of time for some quick.. easy and delicious Italian dishes for weeknight meals. Spending a little time in the kitchen on Sunday afternoon..and bingo weeknight dinner is a breeze. New Class 5/19 New England Cuisine..As a life long N.E. lander..I tend to over look some of the classic dishes I grew up on. In recent years those classics have had a make-over with more and fresher ingredients plus much better technique. Simplicity was built into N.E. cuisine years back..however that has changed with the addition of easily accessible fresh ingredients. Lobster has seen a bunch of new recipes..and we will prepare my favorite; Maine lobster & fresh pasta.. Clam chowder is gussied up with fresh thyme and sherry..N.E. boiled dinner with Corn Beef is a great and easy dish that we should consider preparing more often.. lots more in this class plus dessert..can you guess?

6/4 Light Elegant Summer Dishes ..Many of us can't wait to start cooking fresh vegetables..herbs and fruits from the garden. My experience as a chef is that people in spring increase eating fish ( less meat) chicken and lots more fresh vegetables. In this class we “marry” light (low in calories ) with elegant..which may seem unlikely. Our goal is to create recipes that require less time in the kitchen...minimal prep.. and are delicious. Here we also suggest make ahead foods (some in freezer like spanakopita ) that require only heat and serve..Grilling food is a great option in summer and we have a few great recipes for the grill. Outdoors on our deck if the weather is good

6/16 Grill Like a Pro maybe our most popular class.

