

Cooking with the Chefs

The Popular Series Returns!

We are fortunate to join with the area's best restaurants in presenting these classes, taught by executive chefs in their own working restaurant kitchens. If you have ever dreamed of learning professional cooking techniques in a restaurant kitchen, here is your chance! Enrollment is limited for all classes. Senior discount does not apply for these special classes.

Dream Cakes

3100 Dundee Road, Suite 701, Northbrook

BAKING AND PASTRY ARTS

Dream Cakes is back! We are very happy to be able to again offer classes through this unique gourmet pastry shop offering a truly artful and delicious array of baked goods. Classes at Dream Cakes are hands-on, with everything included—recipes, ingredients, equipment, and aprons. You'll take home your delicious finished products. The series instructor is Chef Mark Kwasigroch, an owner of Dream Cakes, who also teaches pastry arts at Kendall College School of Culinary Arts.

New!

CAKE DECORATING II

FEE: \$79

This class is for those ready to take a step – or leap – beyond the basics, and build on previous cake decorating experience. No senior discount.

HEC E27-01, DCAKES, 1 Mon., 10/12, 7-9 pm CRN 60368

FUN WITH CAKE MIXES

FEE: \$79

Busy cooks use cake mixes, but who has the space to keep a separate mix for each dessert? Chef Mark will show you how to create brownies, fruit slices, and much more – all from one mix. You'll learn to exercise your creativity while saving shelf space and money.

HEC F20-01, DCAKES, 1 Mon., 10/19, 7-9 pm CRN 60369

New!

THANKSGIVING SIDES

FEE: \$79

It has been said that Thanksgiving dinner is really all about side dishes. Chef Mark will provide professional tips, tricks, recipes, and serving strategies that will take the stress out of creating truly memorable side dishes to serve at home or contribute to another cook's dinner. No senior discount.

HEC F49-01, DCAKES, 1 Mon., 11/9, 7-9 pm CRN 60361

FALL PIES

FEE: \$79

Step away from that frozen pastry! Learn to take a few basic ingredients and turn them into flaky, tender piecrust. Technique is the key and Chef Mark is the master you'll learn from. The perfect crust you create will be the basis for a variety of sweet and savory pies, which you'll bring home to delight your family. No senior discount.

HEC E86-01, DCAKES, 1 Mon., 11/16, 7-9 pm CRN 60370

New!

BAKING 101

FEE: \$79

For novice bakers, of course, but most will learn a lot from Chef Mark, even those who have been baking for years. You will learn basic baking techniques, essential bakeware and tools, stocking your pantry, time-saving techniques, organizing tips, and more! No senior discount.

HEC E05-01, DCAKES, 1 Mon., 11/30, 7-9 pm CRN 60371

New!

HOLIDAY COOKIE EXCHANGE

FEE: \$79

In this class we will make several kinds of holiday cookies to take home and eat, give as gifts or bring to a cookie exchange party. Save your time and energy for what matters this holiday season – connecting with friends and family – and get your cookie baking done here! As always, Chef Mark guides us with professional tips, tricks and recipes. No senior discount.

HEC F42-01, DCAKES, 1 Mon., 12/7, 7-9 pm CRN 60362

Va Pensiero

1566 Oak Avenue, Evanston

REGIONAL ITALIAN SERIES FEE: \$115 for each series

Va Pensiero stands out among the North Shore's finest Italian restaurants. Chef Jeff Muldrow's seasonal menu features homemade pastas and breads, seafood, veal and lamb dishes, the freshest vegetables and exquisite desserts. The menu changes frequently and features hearty fare that sparkles with inventive combinations. The setting for this popular restaurant is as charming as it is romantic, and complements the extraordinary cuisine. Located inside the historic Margarita Inn, the look has been called "Italy in the 1920s." *No senior discount for the series or for any individual class.*

Series I

HEC E79-01, Va Pensiero, 2 Thu., 9/24 and 10/29, 6:30-8:30 pm CRN 60284

Series II

HEC E79-02, Va Pensiero, 2 Fri., 11/20 and 12/11, 6:30-8:30 pm CRN 60285

Series I

CREPELES (ITALIAN CREPES) FEE: \$65

Yes, it's true—the Italians taught the French to cook. Learn the how and why of making these little "pancakes." Crepeles are a wonderful way to make any meal more elegant. We will learn three different recipes for making crepes and five fillings from appetizer to dessert.

HEC F55-01, VPEN, 1 Thu., 9/24, 6:30-8:30 pm CRN 60287

MINISTRONE TO ZUPPA FEE: \$65

Nothing is more important to Northern Italian cooking than soup! This course requires the most basic of kitchen skills and yet is the easiest to do poorly. Soup is something Chef Jeff has always taken seriously; come in and learn the difference between good and great soups.

HEC F69-01, VPEN, 1 Thu., 10/29, 6:30-8:30 pm CRN 60288

Series II

MAKING THE "CUT" FEE: \$65

Chef Jeff will teach about different cuts of meat, the how and the why of choosing what cut to use for each different recipe. We will taste some of Va Pensiero's favorite offerings and learn to cook them all.

HEC F92-01, VPEN, 1 Fri., 11/20, 6:30-8:30 pm CRN 60290

ITALIAN APPETIZERS - "MERENDE" FEE: \$65

Just in time for holiday entertaining, come in and learn all about merende, Italian small bites served between-meals in homes throughout Italy, or offered to guests in wine bars from Sicily to Piedmont. Enjoy the art of the Italian appetizer.

HEC F45-01, VPEN, 1 Fri., 12/11, 6:30-8:30 pm CRN 61141

The Backyard Barbecue Store

1147 Greenleaf Avenue, Wilmette

BARBECUE SERIES FEE: \$139 for series

At the Backyard Barbecue Store, they are passionate about bringing customers the very best in barbecue grills and accessories, as well as furniture for outdoor entertaining. This dedication to excellence pervades everything the store stands for—and over the years, it has become justly famous for its wonderful barbecue classes! These classes are taught by recognized professionals who are enthusiastic about sharing their delicious expertise. Classes include very generous tastings with appropriate beverages and side dishes. *No senior discount for the series or for any individual class.*

HEC E28-01, BBAR, 3 Thu., 9/10, 10/22, 11/19, 7-9 pm CRN 60280

PIZZA ON THE GRILL FEE: \$49

Try something new! Pizza was invented in a wood-fired oven, so why bake it in a pan? Grilled pizza is the best you'll ever eat. After this class you'll never order takeout again!

HEC E29-01, BBAR, 1 Thu., 9/10, 7-9 pm CRN 60281

STEAK! FEE: \$59

Joe Spera from Al's Meat Market in Wilmette will be the instructor for this steak class. He will butcher an entire 75 pound prime beef loin to demonstrate the many different cuts of steak. He will then show you how to grill them over both charcoal and gas flames. Along the way, you'll learn professional tips, tricks, and recipes for making the perfect steak.

HEC E13-01, BBAR, 1 Thu., 10/22, 7-9 pm

CRN 60282

TURKEY ON THE GRILL

FEE: \$49

Crispy on the outside and juicy on the inside, with succulent flavor all the way through – is that how you like your turkey? Grilling is the best way to get that magic combination, with the added advantage of freeing up kitchen and oven space. Barbecue champion/restaurateur Alex Clothell is your instructor.

HEC E15-01, BBAR, 1 Thu., 11/19, 7-9 pm

CRN 60283