

COOKING CLASSES 2024

Spring/Summer 2024 ISSUE



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Easter Macarons Hands-On Roll up your sleeves and make macarons w/ Kirsten & Maddie **PAGE 4**
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A culinary adventure to the City of Love **PAGE 12**

Sign up
Online!



Private Group Cooking Class Guide

Any of our cooking class formats can be tailored to meet your group or organization's specific requirements to make for the perfect event. Just call for details.

For a detailed description of our cooking class experiences, please visit our website:
www.kitchenshoppe.com/cooking-classes

Class Key Icons



Food & Wine Pairing



Hands-On



Bring Your Own Beverage
for designated classes only



Outdoor Grilling



Olivelle

most classes
All Ages Welcome
call for details



Youth Cooking (ages 8 - 12)



Back to Basics

The Kitchen Shoppe Cooking School Class Enrollment Policy

All cooking classes must be paid in full at time of registration. Class registration closes 48 hours prior to event. If you cannot attend a class, you may send a substitute in your place.

NO REFUNDS • NO CREDIT ISSUED • NO TRANSFERS • NO EXCEPTIONS

The Kitchen Shoppe reserves the right to change any menu, instructor, or to cancel any class at its discretion.

Students attending class receive a **10%** discount at the time of class on most purchases. See store for details.

UPDATE:

If a cooking class is cancelled due to Federal, State, or local law, a store gift card will be issued that is good for anything we sell, does not expire and can be redeemed in store, online at check-out or over the phone.

Sign up early. Class size is limited.

Call us toll-free: 1(800) 391-2665

Tel.: (717) 243-0906

Write us: 101 Shady Lane, Carlisle, PA 17013

E-mail: dan@kitchenshoppe.com

Regular Shoppe Hours:

Monday - Saturday: 9:00 a.m. - 5:00 p.m.
Sunday: 12:00 p.m. - 5:00 p.m.

Driving Directions

We're at 101 Shady Lane, Carlisle, PA.

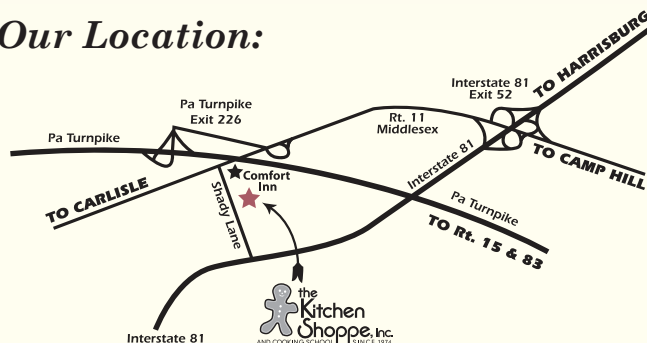
From 1-81 (Exit 52 toward Carlisle take US Rt. 11 south one mile to Shady Lane.

From 1-76 Pennsylvania Turnpike (Exit 226) take US Rt. 11 south for 200 yards Shady Lane on the left. Follow Comfort Inn signs.

Drive back Shady Lane - we're on the left, just past Comfort Inn.

...Buses Welcome!

Our Location:



Demonstration Classes

Title	Date	Time	Fee	Class	Page
Wasting Away in Margaritaville	Sat., Mar. 2	1:00 – 3:00 p.m.	\$59	102	4
Game Night	Sun., Mar. 3	1:00 – 3:30 p.m.	\$69	104	4
Bring a Friend for Free	Tues., Mar. 5	6:00 – 8:30 p.m.	\$90/2	106	4
Bring a Friend for Free	Wed., Mar. 6	6:00 – 8:30 p.m.	\$90/2	108	4
Pizza Party	Thurs., Mar. 7	6:00 – 8:30 p.m.	\$69	110	4
Easter Feast	Sat., Mar. 9	1:00 – 3:30 p.m.	\$69 \$50	114	4
Olivelle Experience	Sat., Mar. 16	1:00 – 3:30 p.m.	\$69	122	5
St. Patrick's Luncheon	Sun., Mar. 17	1:00 – 3:30 p.m.	\$69 \$50	124	5
Taste of Dixie	Thurs., Mar. 21	6:00 – 8:30 p.m.	\$59	128	5
Seafood for Lent	Fri., Mar. 22	6:00 – 8:30 p.m.	\$79	130	5
Great Grains & Greens	Sat., Mar. 23	10 a.m. – 1:00 p.m.	\$69	132	5
Spring Tea	Sun., Mar. 24	1:00 – 3:30 p.m.	\$69	134	6
Fresh from the Farm	Tues., Mar. 26	6:00 – 8:30 p.m.	\$69 \$50	136	6
The Joys of Seafood	Fri., Mar. 29	6:00 – 8:30 p.m.	\$69	140	6
Easter Luncheon	Sat., Mar. 30	1:00 – 3:00 p.m.	\$59	142	6
Tantalizing Tarts	Thurs., Apr. 4	10 a.m. – 1:00 p.m.	\$59	146	6
Little Jerusalem of Italy	Fri., Apr. 5	6:00 – 8:30 p.m.	\$69	148	6
Sante Fe	Sat., Apr. 6	1:00 – 3:30 p.m.	\$69	150	8
Sushi Dinner	Sun., Apr. 7	1:00 – 4:00 p.m.	\$69	152	8
April's Fool Murder Mystery Dinner	Fri., Apr. 12	6:00 – 8:30 p.m.	\$79	158	8
Spring Tea	Sun., Apr. 14	1:00 – 3:30 p.m.	\$69	162	8
Dafodilly Luncheon	Wed., Apr. 17	11 a.m. – 1:30 p.m.	\$69 \$50	164	8
Sourdough	Thurs., Apr. 18	10 a.m. – 1:00 p.m.	\$69 \$50	166	8
Armenian Food Cruise	Fri., Apr. 19	6:00 – 8:30 p.m.	\$59	168	9
Strawberry Fields	Sun., Apr. 21	1:00 – 3:30 p.m.	\$69 \$50	172	9
Do-Ahead Tuscan Spring	Tues., Apr. 23	6:00 – 8:00 p.m.	\$69	174	9
Do-Ahead Sicilian Spring	Wed., Apr. 24	6:00 – 8:00 p.m.	\$69	176	9
Date Night in Rome	Thurs., Apr. 25	6:00 – 8:00 p.m.	\$69	178	9
While the Pasta Boils	Fri., Apr. 26	12:00 – 2:00 p.m.	\$69 \$50	180	9
50th Anniversary Day	Sat., Apr. 27	9 a.m. – 5:00 p.m.	\$10	182	9
Iconic Comfort Foods	Tues., Apr. 30	6:00 – 8:30 p.m.	\$69 \$50	184	9
Kentucky Derby Party	Thurs., May 2	6:00 – 8:30 p.m.	\$59	186	10
Kitchen Essentials	Fri., May 3	6:00 – 8:30 p.m.	\$59	188	10
Cinco de Mayo	Sun., May 5	1:00 – 3:30 p.m.	\$69	192	10
Homesteading: Basic Skincare	Wed., May 8	10 a.m. – 1:00 p.m.	\$69 \$50	194	10
Taste of Venice	Fri., May 10	6:00 – 8:30 p.m.	\$59	198	10
Fur, Fin & Feather Wild Game Experience	Wed., May 15	6:00 – 8:30 p.m.	\$79	202	11
Brunch in Belgium	Thurs., May 16	10 a.m. – 1:00 p.m.	\$59	204	11
Taste of New Orleans	Fri., May 17	6:00 – 8:00 p.m.	\$59	206	11
Spain in May	Sun., May 19	1:00 – 3:30 p.m.	\$69	210	11
Back to Basics Canning: Beets & Pickled Eggs	Wed., May 22	10 a.m. – 1:00 p.m.	\$59	212	11
New Twist Old Favorites	Thurs., May 23	6:00 – 8:30 p.m.	\$59	214	11
Weeknight Grilling	Fri., May 24	6:00 – 8:30 p.m.	\$69	216	11
Fire Up the Grill BBQ	Sat., May 25	1:00 – 3:30 p.m.	\$69	218	12
Summer Grilling Secrets	Sun., May 26	1:00 – 3:30 p.m.	\$69	220	12
Eggceptional Big Green Egg	Fri., May 31	6:00 – 8:00 p.m.	\$59	222	12
Garden Grazing	Sun., June 2	1:00 – 3:30 p.m.	\$59	224	12
Grills & Go Withs	Fri., June 7	6:00 – 8:30 p.m.	\$69	230	12
Springtime in Paris	Sat., June 8	10 a.m. – 1:00 p.m.	\$69	232	12
Lemony Tidbits	Sun., June 9	1:00 – 3:30 p.m.	\$59	234	12
A Night in Provence	Thurs., June 13	6:00 – 8:00 p.m.	\$69	236	13
South of the Border DA	Fri., June 14	6:00 – 8:00 p.m.	\$69	238	13

Demonstration Classes (continued)

Title	Date	Time	Fee	Class	Page
DA Party on the Patio	Sat., June 15	1:00 – 3:00 p.m.	\$69 \$50	240	13
Picnic in the Park	Sun., June 16	1:00 – 3:00 p.m.	\$69	242	13
Burger She Wrote	Sat., June 22	1:00 – 3:30 p.m.	\$69	248	14
Asian Inspired	Sun., June 23	1:00 – 3:30 p.m.	\$59	250	14
Greek & Italian Treats	Thurs., June 27	11 a.m. – 1:00 p.m.	\$59	252	14
A Seasoned Life	Fri., June 28	6:00 – 8:30 p.m.	\$69	254	14
Seafood Grill & Boil	Sat., June 29	1:00 – 3:30 p.m.	\$79	256	14
Mediterranean Cooking with Olivelle	Sun., June 30	1:00 – 3:30 p.m.	\$69 \$50	258	14
American Fare	Sat., July 6	1:00 – 3:30 p.m.	\$69	260	15
Easy & Fast Grilling	Sun., July 7	1:00 – 3:30 p.m.	\$69	262	15
Morning w/ Olivelle	Wed., July 10	10 a.m. – 1:00 p.m.	\$69 \$50	264	15
Persian Picnic	Sat., July 13	1:00 – 3:30 p.m.	\$59	266	15
Fruit Folly	Sun., July 14	1:00 – 3:30 p.m.	\$59	268	15
Back to Basics Canning: Favorites	Wed., July 17	10 a.m. – 1:00 p.m.	\$59	270	15
Chillin' Out in July	Sat., July 20	1:00 – 3:00 p.m.	\$59	272	15
Peachy Keen	Sun., July 21	1:00 – 3:30 p.m.	\$59	274	15
Summer Salads	Wed., July 24	10 a.m. – 1:00 p.m.	\$59	276	15

Hands-On Classes

Title	Date	Time	Fee	Class	Page
Sushi	Fri., Mar. 1	6:00 – 9:00 p.m.	\$69	100	4
Easter Macarons	Sun., Mar. 10	1:00 – 4:00 p.m.	\$65	116	4
Pie Day	Thurs., Mar. 14	6:00 – 8:30 p.m.	\$49	118	5
Pierogi Hands-On	Wed., Mar. 20	6:00 – 8:00 p.m.	\$55	126	5
Easter Candy	Thurs., Mar. 28	10 a.m. – 1:00 p.m.	\$55	138	6
Royal Icing & Sugar Cookies	Wed., Apr. 3	6:00 – 8:00 p.m.	\$49	144	6
Springtime in Italy	Wed., Apr. 10	6:00 – 9:00 p.m.	\$69	154	8
Knife Skills	Thurs., Apr. 11	10 a.m. – 1:00 p.m.	\$69 \$50	156	8
Scones	Sat., Apr. 20	10 a.m. – 1:00 p.m.	\$69 \$50	170	9
Basic Knife Skills	Sat., May 4	10 a.m. – 12 p.m.	\$89	190	10
Basic Knife Skills	Sat., May 4	2:00 – 4:00 p.m.	\$89	191	10
Stromboli Hands-On	Thurs., May 9	6:00 – 8:00 p.m.	\$59	196	10
Great Grilling	Wed., June 5	6:00 – 9:00 p.m.	\$69	226	12
Berry Baking	Thurs., June 6	10 a.m. – 1:00 p.m.	\$69	228	12

Food & Wine Classes

Title	Date	Time	Fee	Class	Page
Anniv. Wine Tasting Event	Fri., Mar. 15	6:00 – 9:00 p.m.	\$129	120	5
Mother's Day Spect. F&W	Sun., May 12	1:00 – 3:30 p.m.	\$79	200	11
Casual Summer Night	Fri., June 21	6:00 – 8:30 p.m.	\$79	246	14

Youth - Friendly Classes

Title	Date	Time	Fee	Class	Page
Future Foodies	Sat., Apr. 13	10 a.m. – 12:00 p.m.	\$55	160	8
Future Foodies	Sat., May 18	10 a.m. – 12:00 p.m.	\$55	208	11
Home Economics Boot Camp	Fri., June 17-21	10 a.m. – 12:00 p.m.	\$275/5 days	244	13



MARCH

SUSHI – HANDS-ON

HANDS-ON! 

Denise Soisson

Friday, March 1, 2024

6:00 p.m. – 9:00 p.m.

\$69.00/person #100

Bring your appetite, creativity, and sense of adventure as you become a sushi chef! Learn to make sushi rice, hosomaki, sauces, pickled ginger, and a yummy salmon bowl. All fish is cooked. All sauces are available as gluten-free.

- Mango & Avocado Roll
- Crab Roll Topped w/ Strawberries
- Grilled Salmon Bowl
- Dessert Roll Sushi

WASTING AWAY IN MARGARITAVILLE: A JIMMY BUFFETT FEAST

DEMONSTRATION 

Pam Wingfield

Saturday, March 2, 2024

1:00 p.m. – 3:00 p.m.

\$59.00/person #102

With this menu, the only way you'll be wasting away is musically! Join Pam as she celebrates Jimmy Buffett through food.

- Cuban Black Bean Soup
- Key West Chicken, Avocado, & Corn Salad
- Sloppy Joe's Sandwiches
- Jalapeno Mac & Cheese
- Key Lime Bundt Cake

GAME NIGHT

DEMONSTRATION 

Blake Swihart

Sunday, March 3, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #104

Blake will show you his secrets for cooking delicious game recipes that will be wonderful additions to any menu.

- Spicy Grilled Duck Breast on Apricot Crostini
- Braised Rabbit w/ Oyster Mushrooms on Pasta
- Venison Loin w/ Raspberry Demi Glace & Mashed Potatoes
- Tangerine Cream w/ Pink Peppercorn Shortbreads

BRING A FRIEND FOR FREE

DEMONSTRATION 

Chef Grayson Bowman

Tuesday, March 5, 2024

6:00 p.m. – 8:30 p.m.

\$90.00/two people #106

OR

Wednesday, March 6, 2024

6:00 p.m. – 8:30 p.m.

\$90.00/two people #108

Start off the spring and summer Kitchen Shoppe season by bringing a friend for free. Chef Grayson will introduce bold new flavors, fresher tastes, and easier recipes for the home cook.

- Southwest Potato & Pepperjack Soup
- Muffuletta Salad
- Almond Chicken w/ Romesco Sauce
- Roasted Carrots w/ Almonds & Scallions
- Penne Pastitsio
- Mexican Brownies w/ Vanilla Ice Cream



PIZZA PARTY

DEMONSTRATION 

Gene & Kathy Odat

Thursday, March 7, 2024

6:00 p.m. – 8:30 p.m.

\$69.00/person #110

Learn to make pizza like a pro in your home oven! Join Kathy & Gene, retired owners of Artisan Pizza, for a pizza party. They will share their famous pizza dough recipe, homemade sauce, and preferred cheeses. You will learn how to serve the best pizza pies with various toppings right out of your home oven.

- Easy Homemade Pizza Sauce
- Neopolitan Dough
- Sicilian Dough
- Deep Dish Pizza
- Traditional Pepperoni
- Marguerita Pizza
- Chef's Surprise Toppings!

EASTER FEAST

DEMONSTRATION 

Emily Long

Saturday, March 9, 2024

1:00 p.m. – 3:30 p.m.

~~Reg. \$69.00~~

Anniversary Price \$50.00/person #114

Emily's delicious menu will get you ready for your Easter entertaining.

- Asparagus & Brie Puff Pastry w/ Thyme Honey
- Crispy Goat Cheese Poppers
- Grilled Zucchini w/ Goat Cheese, Basil & Honey
- Spring Chicken Pot Pie
- Carrot Cake Blondies

EASTER MACARONS

Partial **HANDS-ON!**

Kirsten & Maddie Houghton

Sunday, March 10, 2024

1:00 p.m. – 4:00 p.m.

\$65.00/person #116

Master the macaronage with hands-on instruction! Kirsten & Maddie will demo the fillings and you'll take home a batch of beautiful, delicious macarons, just in time for Easter!

- Robin's Egg Macarons
- London Fog Macarons



PIE DAY

Partial **HANDS-ON!** **BYOB**

Kirsten Houghton

Thursday, March 14, 2024

6:00 p.m. – 8:30 p.m.

\$49.00/person #118

It's all in the crust! Learn how to make pie crust worthy of the best fillings. Learn (hands-on) the technique for a perfectly flakey, delicious crust. Kirsten will demonstrate different types of fillings for you to try and you'll bake some pie crust cookies (yes, the crust is that good)! You'll take home your dough to bake the perfect pie at home.

- Pâte Brisée (pie crust): hands-on
- Pie Crust Cookies: hands-on
- Cherry Pie: demo & taste
- Chocolate Chess Pie: demo & taste
- Lemon Meringue Pie: demo & taste



EXCLUSIVE ANNIVERSARY GOURMET WINE TASTING EVENT

DEMONSTRATION – No BYOB

Chef Grayson Bowman

Friday, March 15, 2024

6:00 p.m. – 9:00 p.m.

\$129.00/person #120

Special Lenten menu! Join Chef Grayson and you'll journey into gourmet wines and foods. Not only will you taste the wines from a specially designed keepsake wine tasting glass, but you'll take the glass home with you so that you can taste and compare wines using the perfect tool for the job (a \$100 retail value)! Class size is limited – so register quickly before it sells out.

This specially designed tasting glass aerates the wine, displays the clarity and color, holds the perfect tasting portion – 5/8 ounce - and offers a wine bowl opening which directs the wine to the proper area of your tongue. It is made of 24% lead crystal.



- Seared Scallops on a Bed of Potato Puree
- Dazzling Mediterranean Salad
- Pan-Seared Halibut in Tomato Saffron Broth
- Roasted Asparagus w/ Miso Glaze
- Milk Chocolate Caramel Crème Brûlée

OLIVELLE EXPERIENCE W/ OILS, VINEGARS, RUBS & DIPPERS

DEMONSTRATION **BYOB**

Chef Grayson Bowman

Saturday, March 16, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #122



Chef Grayson invites you on a journey of tasting and savoring the Olivelle product line, a Kitchen Shoppe favorite!

- Greek Party Dip
- Coconut Shrimp w/ Sweet Chili Dipping Sauce
- White Bean Italian Soup
- Wild Garlic & Mushroom Frittata
- Pistachio & Parmesan Herb Encrusted Beef Tenderloin
- Truffled Mac & Cheese
- Cran Apple Crisp

ST. PATRICK LUNCHEON

DEMONSTRATION **BYOB**

Emily Long

Sunday, March 17, 2024

1:00 p.m. – 3:30 p.m.

Reg. \$69.00

Anniversary Price \$50.00/person #124

Spend St. Patrick's afternoon with Emily and she'll teach you how to make some of her favorite dishes for this Irish-inspired meal.

- Guinness Brown Bread
- Carrots in Cream Sauce
- Irish Colcannon
- Bangers w/ Stout Gravy
- Irish Apple Amber
- Raglan Road Bread & Butter Bread Pudding

PIEROGI HANDS-ON

HANDS-ON! **BYOB**

Lu Shuey

Wednesday, March 20, 2024

6:00 p.m. – 8:00 p.m.

\$55.00/person #126

All ages welcome! This hands-on class has a made-from-scratch pierogi dough recipe. The pierogis will be filled with a traditional filling.

- Pittsburgh Pierogi Dough
- Potato & Cheese Filling
- Boiled & Sautéed in Butter

TASTE OF DIXIE

DEMONSTRATION **BYOB**

Lu Shuey

Thursday, March 21, 2024

6:00 p.m. – 8:30 p.m.

\$59.00/person #128

Grab a favorite dining buddy and head down to the deep south with Lu for an authentic Southern-style meal.

- Sweet Tea
- Pimento Cheese Appetizer
- Collard Greens w/ Smoked Turkey
- Field Peas w/ Cornbread
- Low Country Boil
- Sweet Potato Pie

SEAFOOD FOR LENT

DEMONSTRATION **BYOB**

Kathleen Sanderson

Friday, March 22, 2024

6:00 p.m. – 8:30 p.m.

\$79.00/person #130

Kathleen will introduce you to spectacular seafood dishes and accompaniments that will carry you through the Lenten season.

- Asiago Shortbreads
- Crunch Salad w/ Blue Cheese, Walnuts & Apples
- Thai Curried Shrimp w/ Sweet Potatoes & Vegetables over Jasmine Rice
- Fish En Papillote w/ Spinach, Ginger, Lemon & Fresh Herb Butter
- Spice-Crusted Salmon on Cedar Plank w/ Horseradish Sauce
- Roasted Garlic Whipped Potatoes
- Lemon Cream w/ Berries & Palmieri

GREAT GRAINS & GREENS

DEMONSTRATION **BYOB**

Kathleen Sanderson

Saturday, March 23, 2024

10:00 a.m. – 1:00 p.m.

\$69.00/person #132

In this class, Kathleen will show you that not only are grains and greens nutritious; but they are also delicious!

- Spring Risotto w/ Asparagus & Meyer Lemon
- Rosemary, Orange, Barley & Feta Salad
- Quinoa Cakes w/ Herbed Goat's Cheese & Greens
- Crunch Salad – shaved Brussels sprouts, kale, apples, and sunflower seeds in a lemon Parmesan dressing
- Grilled Chicken w/ Wild Rice, Nut & Apricot Salad
- Oatmeal Chocolate Cherry Cookies



AFTERNOON TEA

DEMONSTRATION No BYOB

Chef Lindsey Clinton

Sunday, March 24, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #134

What a civilized way to spend a Sunday afternoon! Join Chef Lindsey for a tasty tea with both sweet and savory treats.

- Lemon Lavender Spritzer
- Spring Onion Bisque
- Whipped Feta w/ Balsamic Roasted Strawberries
- Spring Vegetable & Chicken Pie
- Salted Caramel & Toasted Coconut Cream Tart
- Tea Sampling

FRESH FROM THE FARM

DEMONSTRATION BYOB

Ashley Stratton

Tuesday, March 26, 2024

6:00 p.m. – 8:30 p.m.

Reg. \$69.00

Anniversary Price \$50.00/person #136

In spring & summer everyone is on the go and likes quick, easy meals that they can prepare ahead of time or meals that can be prepared and enjoyed for several days. Ashley will help you use fresh produce to its full advantage!

Ashley has worked in the hospitality industry for over 20 years as a restaurant general manager, chef, consultant, and owner. She has in-depth experience in farmers' markets and a broad background in all aspects of food service operations.

- Roasted Parmesan Chickpea Bake (GF) Topped w/ Roasted Parmesan Kale Chips
- Fruit Kale Salad in a Date Balsamic Rub
- Farmers Market Quiche w/ Spinach, Tomatoes, Scallions & Mozzarella
- Vegetable Lasagna w/ Parmesan Chickpea Crust

EASTER CANDY

HANDS-ON!

Lisa Martin

Thursday, March 28, 2024

10:00 a.m. – 1:00 p.m.

\$55.00/person #138

Lisa is excited to share with you three of her favorite family recipes for Easter candy. You will make and take these treats home to share with your family.

- Classic Buckeyes
- Mama's Famous Cream-Filled Chocolate-Covered Cherries
- Coconut Cream Easter Eggs

THE JOYS OF SEAFOOD

DEMONSTRATION BYOB

Chef Grayson Bowman

Friday, March 29, 2024

6:00 p.m. – 8:30 p.m.

\$69.00/person #140

The freshest seafood makes for some delicious meals that can be enjoyed any time of the year. Chef Grayson will prepare a fantastic menu that will allow you to taste the bounty of the sea!

- Lump Crab Cake w/ Chili Remoulade & Tomatoes
- New England Clam Chowder
- Scallops w/ Pasta & Mustard Butter
- Baked Orange Roughy w/ Lemon Pepper
- Orange-Glazed Carrots
- Toasted Coconut Crème Brûlée

EASTER LUNCHEON

DEMONSTRATION BYOB

Emily Long

Saturday, March 30, 2024

1:00 p.m. – 3:00 p.m.

\$59.00/person #142

Spring is in the air and on the menu in this lovely spring luncheon.

- Asparagus & Smoked Salmon Frittata
- Garlic & Herb Roasted Cherry Tomato Carbonara w/ Crispy Prosciutto & Burrata
- Greek Marinated Shrimp Skewers w/ Lemon Dill Sauce
- Crispy Parmesan Carrots
- Clementine Cake w/ Creamsicle Glaze

APRIL

ROYAL ICING & SUGAR COOKIES: SPRING

Partial HANDS-ON!

Alyssa Dively

Wednesday, April 3, 2024

6:00 p.m. – 8:00 p.m.

\$49.00/person #144

Alyssa will teach you her techniques for decorating cookies with royal icing. She will help you learn skills to create different designs and use them to decorate your own cookies.

TANTALIZING TARTS

DEMONSTRATION

Lisa Martin

Thursday, April 4, 2024

10:00 a.m. – 1:00 p.m.

\$59.00/person #146

Tarts can be made with a variety of ingredients. Spend the morning with Lisa and she'll share with you her techniques for making perfect tarts. She'll also share her favorite recipes for springtime tarts!

- Pea & Cheese Tart
- Italian Tart
- Crab, Spinach & Mushroom Tartlets
- Chili Relleno Tart
- Zucchini & Carrot Roses Tart
- Fig Mascarpone Tart



LITTLE JERUSALEM OF ITALY

DEMONSTRATION BYOB

Lisa & Lynn Martin

Friday, April 5, 2024

6:00 p.m. – 8:30 p.m.

\$69.00/person #148

Spend an evening with Lisa & Lynn in 'the little Jerusalem of Italy.' Enjoy cuisine that will fill not only your appetite, but it will also fill your heart with love of the region and all it has to offer.

- Fried Mozzarella Sandwich
- Lentil & Ground Beef Soup
- Rigatoni w/ Butter & Cheese
- Salmon w/ Peas
- Roasted Pepper Salad
- Mascarpone Cheesecake

A FREE COOKING CLASS? YES!

Work Study Program

Work + Study = **FREE** Classes & Recipes

(PLUS WASH LOTS OF DISHES!)

INTERESTED? CONTACT SUE

OUR WORK STUDY PROGRAM OFFERS YOU THIS EXPERIENCE!

BY JOINING THE PROGRAM, YOU RECEIVE THE CLASS YOU ASSIST WITH, THE RECIPES, AND A CHANCE TO WORK WITH THE INSTRUCTOR.



50TH ANNIVERSARY DAY

SATURDAY, APRIL 27, 2024
9:00 A.M. - 5:00 P.M.

- Stop into the celebration for many specials throughout the store
- Meet in-house chefs at tasting tables - both indoors & outdoors in our grilling pavilion
- Limited edition 50th anniversary hats, t-shirts & aprons for sale
- Meet the Diva of Do-Ahead, Diane Phillips, who has been teaching at The Kitchen Shoppe for 27 years
- Sample our full line of flavored European olive oils and vinegars



\$10/person
Refundable
toward any
class purchase
day of event
only.

Must pre-
register,
Class #182

Gift Card Drawings*

\$250
\$150
\$50 (multiple)

*Must be present at
drawing to win

Sue's private collection of cookbooks from guest chef's (some autographed) who have taught at The Kitchen Shoppe through the years and Junior League cookbooks will be "for sale." Proceeds will benefit the Bosler Library in Carlisle.

**Please bring cash or checks made out to
Bosler Library for this special sale.**



SANTE FE

DEMONSTRATION

Blake Swihart

Saturday, April 6, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #150

This class with Blake will have you booking your air fare to Sante Fe. You'll enjoy tasting wonderful foods and hear Blake's tips for making the dishes the best they can be.

- Spicy Pepitas
- Tomatilla Soup
- Spicy Grilled Shrimp w/ Green Rice
- Chicken w/ Chocolate Mole
- Chocolate Avocado Mousse w/ Oranges

SUSHI DINNER PARTY

DEMONSTRATION

Denise Soisson

Sunday, April 7, 2024

1:00 p.m. – 4:00 p.m.

\$69.00/person #152

Learn some sushi secrets and enjoy the sampling of sushi and sauces offered. Economy of effort will be demonstrated to utilize tuna and spicy sauce a few different ways.

- Miso Soup
- Salad w/ Ginger Dressing & Seared Tuna
- Spicy Tuna & Spicy Mussels
- Dynamite Roll
- Dessert Sushi

SPRINGTIME IN ITALY

Suzanne Lowery

Wednesday, April 10, 2024

6:00 p.m. – 9:00 p.m.

\$69.00/person #154

Roll up your sleeves and pitch in to make this wonderful Italian springtime menu under Suzanne's direction. You'll be so glad you did!

- Artichoke & Homemade Pesto Crostini
- Fettucine Alfredo
- Steak Pizzaiola
- Sautéed Escarole w/ Olives & Capers
- Tiramisu

KNIFE SKILLS

No BYOB

Suzanne Lowery

Thursday, April 11, 2024

10:00 a.m. – 1:00 p.m.

~~Reg. \$69.00~~

Anniversary Price \$50.00/person #156

Let Suzanne teach you a skill that will serve you well for years to come. You will learn to use different knives to cut an array of herbs, vegetables, and chicken. You'll also turn the ingredients into a hearty Chicken Sauté and Fresh Salad.

APRIL'S FOOL MURDER MYSTERY DINNER DEMO

DEMONSTRATION

Lisa & Lynn Martin

Friday, April 12, 2024

6:00 p.m. – 8:30 p.m.

\$79.00/person #158

It's time for another murder mystery and Lisa & Lynn need your help to solve the whodunit of this mysterious murder. Who is April, and was she the fool? The menu (also a mystery) will be sure to please and Lisa & Lynn suggest bringing a bottle or two of wine to accompany this evening of great food, laughter and mystery.

FUTURE FOODIES KIDS CLASS

(Ages 8-14)

Ashley Stratton

Saturday, April 13, 2024

10:00 a.m. – 12:00 p.m.

\$55.00/person #160

Ashley will teach kids basic cooking skills, such as whisking, using a rolling pin, and measuring ingredients. She will touch on food safety and the use of kitchen equipment. This hands-on class is fun and will bring out the creativity in your future chef!

- Traditional Italian Pizza
- Homemade Chicken Fingers & Nuggets
- Crispy Potato Wedges (Fries)
- Fresh Whipped Cream
- Chocolate Mousse Parfait

SPRING TEA

DEMONSTRATION

Chef Lindsey Clinton

Sunday, April 14, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #162

Pinkies up! It's time for another wonderful tea with Chef Lindsey. This spring menu will tantalize your taste buds.

- Limoncello Buttermilk Scone w/ Lemon Curd & Clotted Cream
- White Asparagus & Potato Bisque
- Shrimp Butter in Cucumber Cup
- Tomato, Basil & Mozzarella Tart
- Mini Berry Crisps
- Tea Sampling

SPRING INTO MY DAFFODILLY LUNCHEON

DEMONSTRATION

Pam Wingfield

Wednesday, April 17, 2024

11:00 a.m. – 1:30 p.m.

~~Reg. \$69.00~~

Anniversary Price \$50.00/person #164

This luncheon is packed with delicious recipes that will put you in a spring frame of mind. The dessert is the icing on the (Daffodil) Cake!

- Green Goddess Deviled Eggs
- Teacup Salads
- Strawberry Chicken Salad Tea Sandwiches
- Parisian Ham Tea Sandwiches
- Daffodil Cake

SOURDOUGH

DEMONSTRATION

Lisa Martin

Thursday, April 18, 2024

10:00 a.m. – 1:00 p.m.

~~Reg. \$69.00~~

Anniversary Price \$50.00/person #166

Lisa has spent more than 10 years perfecting this recipe so that you can spend less than 30 minutes a day to produce a delicious sourdough loaf of bread for your family. But you can also bake just once a week, if you'd like, by using Lisa's simple system. She is so excited to share this class with you.

- Lots of Sourdough Samplings!



ARMENIAN FOOD CRUISE

DEMONSTRATION



Lu Shuey

Friday, April 19, 2024

6:00 p.m. – 8:30 p.m.

\$59.00/person #168

A culinary taste cruise with bonafide Armenian recipes including the tastiest duck ever made!

- Tolma – Stuffed Grape Leaves w/ Yoghurt-Mint Sauce
- Gata – Sweet Bread
- Roasted Eggplant Salad
- Red Currant & Orange-Sauced Roasted Duck w/ Pilaf
- Paklava

SCONES HANDS-ON MAKE & TAKE

HANDS-ON!

Kirsten Houghton

Saturday, April 20, 2024

10:00 a.m. – 1:00 p.m.

Reg. \$69.00

Anniversary Price \$50.00/person #170

Learn the art of making flaky, tender, delicious scones. You'll taste the scones Kirsten demonstrates then make & take your dough to pop in the oven at home whenever you want a warm one. *Warm scones are the best scones!

- Chocolate Chip Scones
- Orange Cranberry Cardamom Scones
- Bacon & Cheddar Scones
- Clotted Cream

STRAWBERRY FIELDS

DEMONSTRATION

Lu Shuey

Sunday, April 21, 2024

1:00 p.m. – 3:30 p.m.

Reg. \$69.00

Anniversary Price \$50.00/person #172

Spring is strawberry season and Lu will show you how to use this red, delicious fruit in many ways.

- Strawberry-Basil Refresher
- Blue Cheese-Stuffed Strawberries
- Fruit Salsa w/ Cinnamon Tortilla Chips
- Hearts of Palm Spinach Salad w/ Chocolate Vinaigrette
- Chicken in Berry Wine Sauce w/ Strawberry-Pineapple Coleslaw
- Strawberry Sorbet

DO-AHEAD TUSCAN SPRING

DEMONSTRATION



Diane Phillips

Tuesday, April 23, 2024

6:00 p.m. – 8:00 p.m.

\$69.00/person #174

You won't want to miss this class with Diane. She will transport you to the beautiful Tuscan countryside through your tastebuds.

- Roasted Asparagus Soup w/ Crispy Prosciutto
- Field Green Salad w/ Lemon Herb Vinaigrette
- Herb-Crusted Pork Loin w/ Red Wine Reduction Sauce
- Sugar Snap Peas w/ Caramelized Onions & Pancetta
- Orange Panna Cotta w/ Strawberry Compote

Diane Phillips, known as the Diva of Do-Ahead, is the author of over 14 cookbooks, including the James Beard Award nominated 'Perfect Party Food.' Diane is a traveling cooking instructor, teaching her easy, elegant, do-ahead entertaining classes to sell-out audiences across the country, and we at The Kitchen Shoppe & Cooking School have been thrilled to host her classes for 27 of our 50 years!

DO-AHEAD SICILIAN SPRING

DEMONSTRATION



Diane Phillips

Wednesday, April 24, 2024

6:00 p.m. – 8:00 p.m.

\$69.00/person #176

Spring in Sicily sounds terrific. Diane will share a wonderful, do-ahead menu that will have you packing your bags.

- White Bean, Garlic & Rosemary Spread w/ Crostini
- Field Greens w/ Oranges, Marinated Onions & Blood Orange Vinaigrette
- Herb Roasted Salmon on Couscous
- Eggplant Caponata
- Cannoli Cake (chocolate cake w/ cannoli filling, surrounded by whole cannoli)

DATE NIGHT IN ROME

DEMONSTRATION



Diane Phillips

Thursday, April 25, 2024

6:00 p.m. – 8:00 p.m.

\$69.00/person #178

You don't have to go all the way to Rome to romance your date – come to this class instead! You'll fall in love with Diane's recipes.

- Crostini w/ Artichoke Pesto
- Fresh Vegetables w/ Basil Oil for Dipping
- Field Green Salad w/ Lemon Basil Vinaigrette
- Chicken Marsala
- Risotto Parmigiano
- Green Beans w/ Gremolata
- Strawberry Lemon Trifle

WHILE THE PASTA BOILS

DEMONSTRATION



Diane Phillips

Friday, April 26, 2024

12:00 p.m. – 2:00 p.m.

Reg. \$69.00

Anniversary Price \$50.00/person #180

In this terrific class, Diane will show you several different ways to make pasta and make it delicious.

- Field Green Salad w/ Tuscan Herb Vinaigrette
- Farfalle w/ Sundried Tomato Cream Sauce
- Linguine w/ Clam Sauce
- Buccatini Amatriciana w/ Pancetta
- Spaghetti w/ Tuna Fish Sauce
- Key Lime Pie

50TH ANNIVERSARY DAY

DEMONSTRATION

Saturday, April 27, 2024

9:00 a.m. – 5:00 p.m.

\$10.00/person #182

See page 7 for details.

ICONIC COMFORT FOODS

DEMONSTRATION



Ashley Stratton

Tuesday, April 30, 2024

6:00 p.m. – 8:30 p.m.

Reg. \$69.00

Anniversary Price \$50.00/person #184

Remembering these traditional comfort foods will bring you back to your childhood kitchen table. Made with fresh ingredients, these satisfying meals can be for one person or a whole family. Every bite will take you home.

- Roasted Corn Muffins
- Beef Meatloaf (GF)
- Five Cheese Macaroni & Cheese
- Broccoli Au Gratin
- Chocolate Mousse Pie w/ Whipped Cream



NEW!

**Online Gift Cards
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MAY

KENTUCKY DERBY PARTY

DEMONSTRATION **BYOB**

Kirsten Houghton

Thursday, May 2, 2024

6:00 p.m. – 8:30 p.m.

\$59.00/person #186

Put on your favorite fascinator and join Kirsten for an appetizer-based Kentucky Derby party.

- Mint Julep
- Churchill Downs Mint Julep Cucumber Salad
- Mint Julep Lamb Meatballs
- Churchill Downs Country Ham & Pepper Jelly Crostini
- Churchill Downs Benedictine & Spring Veggie Tarts
- Cheese Soufflé
- Spiced Pecans
- Churchill Downs Kentucky Butter Cake

ZWILLING Enfinigy Digital Kitchen Scale



Silver

Regular \$49.99

Sale \$29.99

KITCHEN ESSENTIALS

DEMONSTRATION **BYOB**

Chef Bernard Janssen – Zwilling J.A. Henckels

Friday, May 3, 2024

6:00 p.m. – 8:30 p.m.

\$59.00/person #188

During this class we will cook 4 dishes and go over at least 15 Zwilling Kitchen essentials, from cutlery to cookware to tools and electrics. You will learn how to choose your cookware for specific dishes, we will teach you the ins and out of cooking in Staub Cast Iron, but also how to use multi layered Demeyere stainless steel cookware. We will go over features and benefits of several Zwilling product lines and also teach you how to get better on food prep and reduce food waste using Zwilling Fresh & Save. **FREE with each paid class reservation a ZWILLING ENFINIGY Electric Salt/Pepper Mill, black (\$59.99 retail value).**

- Pan Seared Halibut, Braised Shallots & Shallot Parsley Sauce
- Sous Vide Cooked Chicken Supreme, Corn Cream, Crispy Chorizo & Pepper Relish
- Lemon & Basil Marinated Red Berry Salad
- Prosecco Sabayon & Dutch Almond Cookie Crumble

BASIC KNIFE SKILLS

HANDS-ON! No BYOB

Chef Bernard Janssen

Saturday, May 4, 2024

10:00 a.m. – 12:00 p.m.

\$89.00/person #190

OR

Saturday, May 4, 2024

2:00 p.m. – 4:00 p.m.

\$89.00/person #191

Learn the fundamentals of good knife skills from the experts. The Zwilling chef will teach you what makes a quality knife, which knife to use for each task, and how to maintain/clean your knives. You will practice the circular rocking motion, the chopping motion, how to dice an onion, supreme citrus fruits, mince herbs, and learn to use a flexible fish file knife. From brunoise to julienne, you'll master a range of essential cutting techniques, making meal prep easier and more fun! **FREE with each paid class reservation a 4" Pro Paring Knife (\$69.99 retail value)**



CINCO DE MAYO

DEMONSTRATION **BYOB**

Chef Grayson Bowman

Sunday, May 5, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #192

What better way to start the celebration than with a party on Mexico's favorite party day. Let Chef Grayson take you on a Mexican fresh taste adventure.

- Chile Con Queso
- Roasted Corn & Poblano Chowder
- Veracruz-Style Whitefish
- Kahlua-Marinated Grilled Flank Steak
- Creamed Corn w/ Tomatoes
- Sopapilla Cheesecake Pie

ZWILLING Edge Maintenance V- Edge Sharpener



Regular \$89.99

Anniversary Special \$50⁰⁰



HOMESTEADING: BASIC SKINCARE DEMONSTRATION No BYOB

Lisa Martin

Wednesday, May 8, 2024

10:00 a.m. – 1:00 p.m.

Reg- \$69.00

Anniversary Price \$50.00/person #194

In this class, Lisa will share with you a few of her favorite herbal skincare products. You'll love this pampering, informative class! Learn to turn your garden herbs into your new skin care routine.

- Cuticle Oil
- Healing Calendula Oil
- Magnesium Body Butter
- Blemish Roller
- Wrinkle Blend
- Pansy Bath Salts
- Eye Makeup Remover
- Gardener's Lavender Hand Balm
- Mama's Facial Toner
- Lemon Balm Bug Spray



STROMBOLI HANDS-ON

HANDS-ON! **BYOB**

Lu Shuey

Thursday, May 9, 2024

6:00 p.m. – 8:00 p.m.

\$59.00/person #196

Love stromboli? Come and learn how to make your own, including the dough! Make two small bolis to bake at home for dinner that night.

- Boli Dough
- Traditional Boli Filling
- Create Your Own Boli

TASTE OF VENICE

DEMONSTRATION **BYOB**

Lu Shuey

Friday, May 10, 2024

6:00 p.m. – 8:30 p.m.

\$59.00/person #198

Come learn how to create an at home feast of Venice's famous small plates. Pair these dishes with your favorite wines and imagine you're being served in an outside dining area in Venice, Italy.

- Tramezzini (Petite Sandwiches)
- Gamberi in Saor (Shrimp)
- Baccala Mantecato (Cod)
- Polpette alla Veneziana (Meatballs)
- Crostini di Polenta (Open Face Sandwich)
- Frittelle (Dessert)



MOTHER'S DAY SPECTACULAR W/ 4-WINE FLIGHT

DEMONSTRATION – No BYOB



Chef Grayson Bowman

Sunday, May 12, 2024

1:00 p.m. – 3:30 p.m.

\$79.00/person #200

Treat mom to a special menu on her outstanding day complete with delicious foods and wines just for her.

- Carolina Chowder
- Butter Lettuce Salad w/ Creamy Avocado Dressing
- Seafood Medley
- Pan Seared Steaks w/ Smokey Unloaded Potatoes
- Sweet & Savory Shrimp & Grits
- White Chocolate Bread Pudding

FUR, FIN & FEATHER FESTIVAL (A WILD GAME EXPERIENCE)

DEMONSTRATION **BYOB**



Chef Grayson Bowman

Wednesday, May 15, 2024

6:00 p.m. – 8:30 p.m.

\$79.00/person #202

Enjoy delicious wild game recipes that Chef Grayson will prepare for you.

- Island Ahi Tuna
- Alligator Creole Stew
- Marinated Venison Steak w/ Roasted Potatoes
- Grilled Trout w/ Gulliver's Corn
- Braised Rabbit in Red Wine w/ Shiitake Mushrooms over Pasta
- Rum & Chocolate Banana Bread

BRUNCH IN BELGIUM

DEMONSTRATION

Lisa Martin

Thursday, May 16, 2024

10:00 a.m. – 1:00 p.m.

\$59.00/person #204

The flavors of Belgian cuisine are simple, yet rich and delicious. Lisa looks forward to sharing these recipes with you.

- Poached Leeks in Shallot Parsley Vinaigrette w/ Smoked Salmon
- Cream of Spinach Soup w/ Sorrel
- Mother's Meatloaf
- Fresh Peas Flemish Style
- Parsley New Potatoes
- Rhubarb & Strawberry Meringue Tart

A TASTE OF NEW ORLEANS – CRUISING ON BOURBON STREET

DEMONSTRATION **BYOB**



Chef Grayson Bowman

Friday, May 17, 2024

6:00 p.m. – 8:00 p.m.

\$59.00/person #206

New Orleans - NOLA as it's known to some - inspires many with its music, party atmosphere, and bold flavors. Join Pam as she gives you a taste of the French Quarter.

- Red Beans & Rice
- Louisiana Skillet Cornbread
- One Pot Creamy Cajun Chicken Pasta
- The Best Jambalaya
- Gateau de Sirop (Syrup) Cake

FUTURE FOODIES KIDS CLASS

(Ages 8-14)

HANDS-ON!



Ashley Stratton

Saturday, May 18, 2024

10:00 a.m. – 12:00 p.m.

\$55.00/person #208

Ashley will teach kids basic cooking skills, such as whisking, using a rolling pin, and measuring ingredients. She will touch on food safety and the use of kitchen equipment. This hands-on class is fun and will bring out the creativity in your future chef!

- Cheeseburger Quesadilla
- Baked Macaroni & Cheese
- Homemade Tortilla Chips Savory & Sweet w/ Cinnamon Sugar
- Fresh Fruit Salsa
- Mini Molten Brownie Pies w/ Whipped Buttercream

SPAIN IN MAY

DEMONSTRATION **BYOB**



Blake Swihart

Sunday, May 19, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #210

Spain is lovely this time of year, but if you can't get there in person this class will satisfy your craving for Spanish foods.

- Baked Oysters w/ Almonds
- Grilled Avocados w/ Sofrito
- Smoked Beef Rib Eye w/ Olive Relish
- Beans w/ Chorizo
- Spanish Rice w/ Peas
- Chestnut Cream w/ Caramelized Apples

BACK TO BASICS CANNING: BEETS & MAKING PICKLED EGGS

DEMONSTRATION



Lisa Martin

Wednesday, May 22, 2024

10:00 a.m. – 1:00 p.m.

\$59.00/person #212

Love pickled eggs? You need to take this class. Lisa will teach you how to can beets and will also share with you some of her favorite family pickled egg recipes.

- 2nd Place Pickled Eggs
- Meemaw's Pub Sausage & Red Beet Eggs
- Mustard Pickled Eggs
- Curried Pickled Eggs
- Hot & Spicy Pickled Eggs
- Southern Pickled Eggs

NEW TWIST ON OLD FAVORITES

DEMONSTRATION **BYOB**



Ashley Stratton

Thursday, May 23, 2024

6:00 p.m. – 8:30 p.m.

\$59.00/person #214

Ashley reimagines hearty sandwiches and burgers. Each recipe is versatile and can be made with additional ingredients to satisfy everyone's tastes.

- Barbeque Chicken Hand Pies w/ Vinegar Coleslaw
- Crispy Chicken BLMT on Parmesan Battered Bread
- Quinoa & Corn "Burgers" w/ Roasted Corn & Artichoke Aioli (GF)
- Spinach Florentine Focaccia Roll Ups
- Quinoa & Chickpea Falafel Platter w/ Tzatziki & Naan Bread

WEEKNIGHT GRILLING #1 (DINNERS FROM GRILL TO TABLE)

DEMONSTRATION **BYOB**



**Outdoor
Grilling**

Chef Grayson Bowman

Friday, May 24, 2024

6:00 p.m. – 8:30 p.m.

\$69.00/person #216

Enjoy this Memorial weekend with Chef Grayson as great recipes and good food are coming off the Kitchen Shop patio.

- Tuna Poke Bowl
- Steak Taco Bowl
- Grilled Flap Steak w/ Garlic & Chile Butter
- Grilled Potato Salad
- Fish & Bucatini Pasta w/ Salsa Verde
- Raspberry Ripple Ice Cream Pie



FIRE UP THE GRILL #2 (BBQ SECRETS)

DEMONSTRATION 

Outdoor Grilling

Chef Grayson Bowman

Saturday, May 25, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #218

Experience the flavors of BBQ as Chef Grayson takes you on a delicious food journey over the holiday weekend.

- Maple Chorizo Breakfast Skillet
- Greek Inspired Salmon Burgers
- Grilled Pork Tenderloin w/ Garlic-Herb Potatoes
- Gimme My Baby Back Ribs
- Grilled Corn Salad
- Chocolate Fluffernutter Pie

SUMMER GRILLING SECRETS #3

DEMONSTRATION 

Outdoor Grilling

Chef Grayson Bowman

Sunday, May 26, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #220

Join Chef Grayson for a festive party on the patio. And learn a few secrets for grilling while you are here.

- BBQ Hot Dog
- Bacon Cheeseburgers w/ Spicy Mayo
- Mustard Pork Chops w/ Carrot Salad
- Buffalo Style Flank Steak w/ Grilled Corn
- Sausage & Pepper Kabobs w/ Pasta
- Strawberry Cheesecake Pie

EGGCEPTIONAL BIG GREEN EGG

DEMONSTRATION 

Outdoor Grilling

Brian Stewart

Friday, May 31, 2024

6:00 p.m. – 8:00 p.m.

\$59.00/person #222



The grilling pavilion is ready for the season and Brian is heating up the Big Green Egg. Join him as he makes some wonderful dishes using this eggceptional grill!

- Shrimp Cargot w/ Garlic Butter & Toasted Baguette
- Barbeque Smoked Baby Back Ribs w/ Sauce
- Smoked Shredded Pork Barbeque Slider w/ Blue Cheese Coleslaw
- Smoked Pork Barbeque Pizza w/ Cheddar, Mozzarella & Red Onions
- Strawberry Shortcake

JUNE

GARDEN GRAZING

DEMONSTRATION 

Emily Long

Sunday, June 2, 2024

1:00 p.m. – 3:30 p.m.

\$59.00/person #224

There's nothing better than produce fresh from the garden! In this class Emily will show you how to make wonderful recipes with your garden's offerings.

- Cucumber Gazpacho
- Lemony Spring Pea Pasta
- Balsamic Glazed Salmon w/ Strawberry Salsa
- Parmesan Roasted Carrot Fries
- Smoked Strawberry Crisp

GREAT GRILLING HANDS-ON

HANDS-ON! 

Outdoor Grilling

Suzanne Lowery

Wednesday, June 5, 2024

6:00 p.m. – 9:00 p.m.

\$69.00/person #226

Grilling doesn't have to mean ho-hum hot dogs and hamburgers. Suzanne will help you learn to use the grill to produce flavorful, exciting dishes for summer.

- Grilled Balsamic Vegetable Salad w/ Capers & Goat Cheese
- Grilled Pork Tenderloin & Plums
- Grilled Mustard Potatoes & Onions
- Grilled Almond Pound Cake w/ Amaretto Cream & Chocolate Sauce

BERRY BAKING HANDS-ON

HANDS-ON! 

Suzanne Lowery

Thursday, June 6, 2024

10:00 a.m. – 1:00 p.m.

\$69.00/person #228

Summer is the season of juicy, sweet berries. Join Suzanne for this class that will inspire you to add berries to all your baked goods for months to come!

- Chocolate Lava Cakes w/ Raspberry Citrus Sauce
- Mixed Berry Mascarpone Tart
- Blueberry Turnovers
- Blackberry Clafoutis
- Strawberry-Lemon Shortcakes

GRILLS & GO WITHS

DEMONSTRATION 

Kathleen Sanderson

Friday, June 7, 2024

6:00 p.m. – 8:30 p.m.

\$69.00/person #230

Spend an evening with Kathleen and she'll prove that the grill isn't just for meats. She will use it for meats, veggies, sides, and even dessert.

- Pesto Grilled Chicken Breasts w/ Roasted Pepper & Shallot Relish
- Grilled Hanger Steak w/ Pepper Rub, Herbed Butter & Grilled Potatoes
- Cedar Plank Salmon w/ Cucumber Kim Chi
- Grilled Seasonal Vegetables
- Grilled Lemon Pound Cake w/ Berries & Cream

SPRINGTIME IN PARIS

DEMONSTRATION 

Kathleen Sanderson

Saturday, June 8, 2024

10:00 a.m. – 1:00 p.m.

\$69.00/person #232

Join Kathleen as she prepares a Parisian-inspired menu that will have you longing for the City of Love.

- Mussels Mariner-Style w/ Saffron & Cream
- Soft Poached Egg w/ Lardon & Mixed Greens
- Grilled Steak w/ Beurre Maître d'
- Steamed Asparagus w/ Lemon
- Roasted Herb Tomatoes
- Chocolate Soufflé Cakes w/ Sauce Anglaise

LEMONY TIDBITS

DEMONSTRATION 

Emily Long

Sunday, June 9, 2024

1:00 p.m. – 3:30 p.m.

\$59.00/person #234

Lemons are one of those ingredients that go well in just about anything – from savory to sweet. Emily will show you how to make the most of this sunny citrus fruit in all your dishes!

- Lemon Blueberry Baked Oatmeal
- Bursting Blueberry Lemon Thyme Tarts
- Lemon Basil Orzo w/ Chicken
- Honey Lemon Roasted Asparagus w/ Feta & Almonds
- Hibiscus Lemon Bars



A NIGHT IN PROVENCE

DEMONSTRATION 

Diane Phillips

Thursday, June 13, 2024

6:00 p.m. – 8:00 p.m.

\$69.00/person #236

Provence, in the southeast of France, is known for cuisine that satisfies all the senses. Diane's tasty menu with foods from Provence will tickle more than just your tastebuds.

- Creamy Herbed Spinach Dip w/ Crudites
- Baked Brie w/ Brandied Apricots en Croute
- Field Greens & Roasted Beet Salad w/ Oranges, Goat Cheese & Orange Balsamic Vinaigrette
- Roast Pork w/ Plum Bourbon Sauce
- Potato & Artichoke Gratin
- Chocolate Almond Cake w/ Cointreau Whipped Cream

SOUTH OF THE BORDER DO-AHEAD PARTY

DEMONSTRATION 

Diane Phillips

Friday, June 14, 2024

6:00 p.m. – 8:00 p.m.

\$69.00/person #238

Go south of the border with the Diva of Do-Ahead!

- Chipotle Corn Dip w/ Tortilla Chips
- Carnitas (Pork Shoulder) Tacos w/ Cilantro Corn Garnish & Marinated Onions
- Refried Bean Casserole
- South of the Border Rice
- Layered Salad w/ Chipotle Ranch Dressing
- Mexican Hot Chocolate Cupcakes w/ Cinnamon Buttercream

DO-AHEAD PARTY ON THE PATIO

DEMONSTRATION 

Diane Phillips

Saturday, June 15, 2024

1:00 p.m. – 3:00 p.m.

Reg. \$69.00

Anniversary Price \$50.00/person #240

Outdoor entertaining season is upon us, and this menu is a reason to celebrate, especially considering it's 50 years for The Kitchen Shoppe!

- Caramelized Onion & Swiss Cheese Dip w/ Crudites
- Tarragon Marinated Mushrooms
- Romaine Salad w/ Fresh Herb Ranch Dressing
- Grilled Lemon Herb Chicken Breasts
- Sundried Tomato Pesto Orzo
- Cream Cheese Filled Brownies w/ Chocolate Ganache

PICNIC IN THE PARK

DEMONSTRATION 

Diane Phillips

Sunday, June 16, 2024

1:00 p.m. – 3:00 p.m.

\$69.00/person #242

This do-ahead picnic menu will inspire you to spread a blanket on the grass in the park, relax, and watch the world go by.

- Smokey Blue Cheese Dip w/ Fresh Veggies
- Shrimp w/ Bloody Mary Cocktail Sauce
- Roast Tenderloin of Beef Sliders w/ Horseradish Cream
- Sugar Snap Pea & Corn Salad w/ Bacon
- Green Bean Salad w/ Smoked Mozzarella & Balsamic Vinaigrette
- The Best Darned Lemon Cake w/ Strawberries



HOME ECONOMICS BOOT CAMP

HANDS-ON!



Lisa Martin

Monday - Friday, June 17-21, 2024

10:00 a.m. – 12:00 p.m. daily

\$275.00/person #244

This boot camp is for anyone ages 12 – 18. It is a course designed to give the students a strong foundation in kitchen knowledge, thereby giving them the skills they need to become more confident with cooking and baking. Students will learn problem solving, meal preparation, organization skills, critical thinking, and basic kitchen management. There will be fun daily quizzes and a certificate of completion awarded at the end of the course. *Check with your child's cyber-school to see if credits can be awarded for participation.

Monday:

- Safety in the kitchen
- Breakfast nutrition and planning
- Pancakes
- Oatmeal
- Eggs

Tuesday:

- Measuring
- Chopping/Knife Skills & Safety
- Using a food processor
- Nut butters
- Hummus
- Lunch nutrition and planning
- Soup
- Salad

Wednesday:

- Cooking Terminology
- Food safety and working with meats
- Chicken
- Beef
- Dinner nutrition and planning

Thursday:

- Baking skills
- Bread
- Pies

Friday:

- Etiquette
- Table setting skills
- Making pasta
- Final hands-on testing
- Certificate ceremony



CASUAL COOKING FOR A SUMMER NIGHT W/ 4-WINE FLIGHT

DEMONSTRATION – No BYOB



Chef Grayson Bowman

Friday, June 21, 2024

6:00 p.m. – 8:30 p.m.

\$79.00/person #246

What warms the heart on a summer night more than great food and wine?

- Bruschetta w/ Mushroom Pesto
- Zin Marinated Pork & Apple Chili
- Baked Rigatoni w/ Olives & Sausage
- Sriracha Chicken
- Baked Polenta w/ Pino Noir-Braised Mushrooms
- Chocolate Cupcakes w/ Salted Caramel Frosting

BURGER SHE WROTE

DEMONSTRATION **BYOB**



Blake Swihart

Saturday, June 22, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #248

It is no mystery that you'll love these recipes! Join Blake as he shares his passion and experience for making these unique burgers and accompaniments.

- Minted Tomato Broth Shooters
- Tuna Burgers w/ Spicy Tahini Sauce & Grilled Cucumbers
- Lamb Burger w/ Feta-Mint Sauce on Flat Bread
- Make Your Own Beef Burger w/ Signature Sauce on a Brioche Bun
- Lemon Ricotta Cream w/ Roasted Fresh Fruits

ASIAN INSPIRED

DEMONSTRATION **BYOB**



Emily Long

Sunday, June 23, 2024

1:00 p.m. – 3:30 p.m.

\$59.00/person #250

Asian flavors abound in the recipes Emily will be making in this class.

- Baked Vegetable Spring Rolls
- Sesame Noodle Salad
- Enoki Mushrooms w/ Garlic & Scallion Sauce
- Thai Peanut Roasted Whole Cauliflower
- Peanut Chicken Spring Roll Bowl
- Sesame Balls w/ Red Bean Paste

GREEK & ITALIAN TREATS

DEMONSTRATION **BYOB**



Pam Wingfield

Thursday, June 27, 2024

11:00 a.m. – 1:00 p.m.

\$59.00/person #252

You'll love the Mediterranean influence on the delicious dishes Pam makes for this summer class.

- Peach, Prosciutto & Ricotta Crostini
- Lamb Appetizer Cups w/ Roasted Peppers & Pesto
- Greek Chicken Kabobs w/ Tzatziki Sauce
- Baked Ziti w/ Summer Vegetables
- Greek Semolina Cake w/ Orange Syrup

A SEASONED LIFE WITH GREAT FOOD

DEMONSTRATION **BYOB**



Chef Grayson Bowman

Friday, June 28, 2024

6:00 p.m. – 8:30 p.m.

\$69.00/person #254

Good food has the power to make the moment. Enjoy summer's bounty with Chef Grayson.

- Summer Chili
- Lobster Salad w/ Avocado Dressing
- Apricot-Glazed Salmon w/ Summer Squash & Zucchini
- Pork Chops & Apples
- Roasted Broccolini
- Key Lime Pie w/ Cinnamon Toast Crunch Crust

SEAFOOD GRILL & BOIL

DEMONSTRATION **BYOB**



Outdoor Grilling

Chef Grayson Bowman & Brian Ham

Saturday, June 29, 2024

1:00 p.m. – 3:30 p.m.

\$79.00/person #256

Chef Grayson is teaming with our Grill Guru, Brian, to bring you an outstanding array of seafood and fun.

- Corn & Shrimp Chowder
- Salmon Salad w/ Spinach, Pea Shoots & Artichokes
- Grilled Seafood Boil w/ Lobsters & Crab Legs
- Lemon Custard Crème Brûlée

MEDITERRANEAN COOKING W/ OLIVELLE

DEMONSTRATION **BYOB**



Kirsten Houghton

Sunday, June 30, 2024

1:00 p.m. – 3:30 p.m.

~~Reg. \$69.00~~

Anniversary Price \$50.00/person #258

Learn the Olivelle Art of Flavor using oils & vinegars to create wonderful Mediterranean dishes.

- Greek Party Dip
- Mediterranean Swiss Chard
- Mediterranean Meatballs
- Mediterranean Stuffed Pork Tenderloin
- Sparkling Fig Balsamic Lemonade
- Baklava – featuring Savannah Bee Company Honey

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JULY

AMERICAN FARE (EVERYDAY RECIPES TO LOVE)

DEMONSTRATION 

Outdoor Grilling

Chef Grayson Bowman

Saturday, July 6, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #260

Join Chef Grayson and celebrate our independence with delicious American fare that is so savory and flavorful.

- Creamy Potato Soup
- A Real Chef's Salad
- Fettucine w/ Double Tomato Sauce
- Grilled Pork Chops w/ Rum Maple BBQ Sauce
- Steakhouse Potatoes
- Peach Blueberry Crisp w/ Ice Cream

EASY & FAST GRILLING

DEMONSTRATION 

Outdoor Grilling

Chef Grayson Bowman

Sunday, July 7, 2024

1:00 p.m. – 3:30 p.m.

\$69.00/person #262

Nothing shows off the summer season more than delicious and easy recipes for the grill. Join Chef Grayson and you'll see just how easy grilling can be.

- Grilled Corn & Black Bean Salsa
- Grilled Flat Iron Steaks w/ Herb Caper Sauce
- Potato Salad w/ Summer Sausage
- Miso-Ginger Marinated Salmon
- Zucchini Artichoke Salad
- Pistachio-Cherry Ice Cream Pie

MORNING W/ OLIVELLE

DEMONSTRATION

Lisa Martin

Wednesday, July 10, 2024

10:00 a.m. – 1:00 p.m.

Reg. \$69.00

Anniversary Price \$50.00/person #264

If you haven't tried our Olivelle line, then this class is for you. Let Lisa share with you how to use these amazing products to create condiments and some super yummy dishes. She will teach you how to make compound butters, spice rubs, and aiolis.

- Summer Salad
- Chicken Shawarma Sandwiches
- Turkey Chili
- Dessert Bruschetta



PERSIAN PICNIC

DEMONSTRATION 

Kirsten Houghton

Saturday, July 13, 2024

1:00 p.m. – 3:30 p.m.

\$59.00/person #266

Enjoy the vibrant, wonderful flavors of a Persian picnic.

- Salad Shirazi – Tomato & Cucumber Salad
- Balal – Corn w/ Sumac & Za'atar Spiced Butter
- Potato Salad w/ Dill Yogurt Dressing
- Oliveh – Chicken Salad
- Kotlet – Beef & Lamb Patties
- Date & Walnut Squares

FRUIT FOLLY

DEMONSTRATION 

Emily Long

Sunday, July 14, 2024

1:00 p.m. – 3:30 p.m.

\$59.00/person #268

The menu for this class abounds with fresh, summery fruits. Joining Emily for this class will be anything but foolish!

- Blueberry Lemonade
- Strawberry Soup
- Naan Pizza w/ Peaches, Basil & Fresh Mozzarella
- Grilled Salmon w/ Strawberry Jalapeno Salsa
- Peach Whiskey Chicken Kebabs
- Blackberry Clafoutis

BACK TO BASICS CANNING: A FEW OF MY FAVORITES CANNING DEMO

DEMONSTRATION

Lisa Martin

Wednesday, July 17, 2024

10:00 a.m. – 1:00 p.m.

\$59.00/person #270



These recipes are straight from Lisa's family cookbook. You will surely be canning these for many years to come!

- Sweet Garden Relish on Brats
- Jalapeno Pepper Jam w/ Crackers & Cheese
- Melinda's Pickles – Best Pickles Ever
- Meemaw's Tomato Juice – Papi's Bloody Mary

CHILLIN' OUT IN JULY - ALFRESCO

DEMONSTRATION 

Pam Wingfield

Saturday, July 20, 2024

1:00 p.m. – 3:00 p.m.

\$59.00/person #272

This wonderful menu is great for dining outdoors or indoors in July and all year long!

- Caesar Pasta Salad
- Sheet Pan Gnocchi w/ Sausage, Pepper & Onions
- Pork Schnitzel w/ Dill Sauce
- Orzo w/ Garlic Parmesan
- Lemon Blueberry Pound Cake

PEACHY KEEN

DEMONSTRATION 

Emily Long

Sunday, July 21, 2024

1:00 p.m. – 3:30 p.m.

\$59.00/person #274

Peaches, peaches, and more peaches. Yum!

- Peach Brie Tarts w/ Peppered Rosemary Honey
- Thai Peach Chicken
- Grilled Salmon Fillet w/ Peach Salsa
- Grilled Pork Tenderloin w/ Peach BBQ Sauce
- Fresh Peach & Raspberry Clafoutis

SUMMER SALADS

DEMONSTRATION

Lisa Martin

Wednesday, July 24, 2024

10:00 a.m. – 1:00 p.m.

\$59.00/person #276

If you missed Lisa's first summer salads class, then here is your chance to attend one of her favorite classes to teach.

- Honeyed Prosecco
- Skinny Red Pepper & Caper Bruschetta
- Mixed Melon & Prosciutto Caprese
- Fresh Corn & Tomato Risotto
- Roasted Cod Saltimbocca
- Shawarma Spiced Halloumi & Veggies
- London Fog Affogato



Comfort Inn Pa Turnpike



Take a cooking class with us same/next day you are eligible for the Cooking Class rate \$74 a night. Mention this ad and advance booking through the hotel's direct line (717)-706-3400 ext 0

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Find Your Perfect Knife

SPRING / SUMMER 2024



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