

COOKING CLASSES 2025

Spring/Summer 2025 ISSUE



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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!

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.

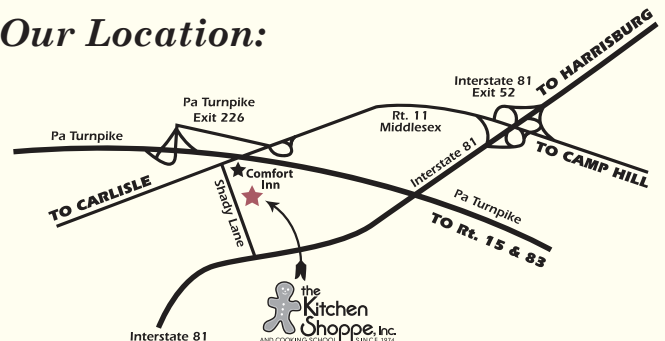
From 1-81 (Exit 52 toward Carlisle take US Rt. 11 south one mile to Shady Lane.

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
Fur, Fin & Feather	Sat., Mar. 1	1:00 – 3:30 p.m.	\$79	600	4
St. Pat's Luncheon	Sun., Mar. 2	1:00 – 3:00 p.m.	\$59	602	4
Bring a Friend for Free	Tues., Mar. 4	6:00 – 8:30 p.m.	\$90/2	604	4
Bring a Friend for Free	Wed., Mar. 5	6:00 – 8:30 p.m.	\$90/2	606	4
PA Dutch Brunch	Thurs., Mar. 6	10 a.m. – 1:00 p.m.	\$59	608	4
I Love You to Pizzas	Fri., Mar. 7	6:00 – 8:30 p.m.	\$69	610	4
Angus Beef Story w/ Uncle Bob	Sat., Mar. 8	1:00 – 3:30 p.m.	\$69	612	4
Cocktail Pairing Party	Sun., Mar. 9	1:00 – 3:30 p.m.	\$79	614	4
Persian New Year's Celebration	Tues., Mar. 11	6:00 – 8:30 p.m.	\$69	616	5
Bowls Brunch	Wed., Mar. 12	10 a.m. – 1:00 p.m.	\$59	618	5
Soups & Breads	Fri., Mar. 14	6:00 – 8:30 p.m.	\$69	622	5
Dinner w/ Snow White	Sat., Mar. 15	1:00 – 3:30 p.m.	\$69	624	5
St. Paddy's Luncheon Tea	Sun., Mar. 16	1:00 – 3:30 p.m.	\$69	626	5
Serious Comfort Food	Wed., Mar. 19	6:00 – 8:00 p.m.	\$79	628	5
Vegetable-Palooza	Thurs., Mar. 20	6:00 – 8:30 p.m.	\$79	630	5
Gone Fishing	Fri., Mar. 21	6:00 – 8:00 p.m.	\$79	632	6
Do-Ahead Easter Dinner	Sat., Mar. 22	1:00 – 3:00 p.m.	\$79	634	6
Mushroom Paradise w/ Setas Mushroom Farm	Thurs., Mar. 27	6:00 – 8:30 p.m.	\$69	638	6
Spring Into My Lamb Feast	Sat., Mar. 29	1:00 – 3:00 p.m.	\$69	640	6
Fiesta Flare	Sun., Mar. 30	1:00 – 3:00 p.m.	\$59	642	6
Market Basket Cuisine	Fri., Apr. 4	6:00 – 8:30 p.m.	\$79	648	6
Global Favorites	Sat., Apr. 5	10 a.m. – 1:00 p.m.	\$79	650	7
Easy & Elegant Brunch	Sun., Apr. 6	1:00 – 3:30 p.m.	\$69	652	7
Joys of Seafood	Fri., Apr. 11	6:00 – 8:30 p.m.	\$79	656	7
A Taste of Easter Luncheon	Sun., Apr. 13	1:00 – 3:00 p.m.	\$59	660	7
Olivelle Experience	Sat., Apr. 19	1:00 – 3:30 p.m.	\$59	668	8
B2B: Canning Soups	Thurs., Apr. 24	10 a.m. – 1:00 p.m.	\$59	670	8
Classic Movies & Charades Dinner	Fri., Apr. 25	6:00 – 8:30 p.m.	\$69	672	8
Baja Breezes	Sun., Apr. 27	1:00 – 3:30 p.m.	\$79	676	8
Kentucky Derby Party	Tues., Apr. 29	6:00 – 8:30 p.m.	\$69	678	8
5-Ingredient Spring Brunch	Wed., Apr. 30	10 a.m. – 1:00 p.m.	\$59	680	8
Mother's Day Makeovers	Thurs., May 1	10 a.m. – 1:00 p.m.	\$59	682	8
Cinco de Mayo Celebration	Fri., May 2	10 a.m. – 1:00 p.m.	\$59	684	9
Grill Crazy	Sat., May 3	1:00 – 3:30 p.m.	\$79	686	9
Grayson & Brian's New England Seafood Grilling	Sun., May 4	1:00 – 3:30 p.m.	\$79	688	9
Main Course Salads	Wed., May 7	6:00 – 8:00 p.m.	\$79	690	9
Simple Springtime Pasta	Thurs., May 8	6:00 – 8:00 p.m.	\$79	692	9
Tuscan Springtime	Fri., May 9	6:00 – 8:00 p.m.	\$79	694	9
Make-Ahead Mother's Day Brunch	Sat., May 10	1:00 – 3:00 p.m.	\$79	696	9
A Taste of Elegance	Fri., May 16	6:00 – 8:30 p.m.	\$69	704	10
All Choked Up Over Artichokes	Sun., May 18	1:00 – 3:30 p.m.	\$69	710	10
B2B: Canning Beets & Pickled Eggs	Wed., May 21	10 a.m. – 1:00 p.m.	\$59	712	10
B2B: Sourdough	Thurs., May 22	10 a.m. – 1:00 p.m.	\$59	714	10
The Art of Grilling	Sat., May 24	1:00 – 3:30 p.m.	\$69	718	10
Peachy Keen	Sun., May 25	1:00 – 3:00 p.m.	\$59	720	11
Summer Grilling Secrets	Sun., May 25	1:00 – 3:30 p.m.	\$69	722	11
5-Ingredient Spring Italian Brunch	Thurs., May 29	10 a.m. – 1:00 p.m.	\$59	724	11
Roaring 20's Murder Mystery Dinner Event	Fri., May 30	6:00 – 8:30 p.m.	\$69	726	11
French Gastronomad Dinner	Sun., Jun. 1	1:00 – 3:30 p.m.	\$69	732	11
Go-Withs Brunch	Thurs., Jun. 5	10 a.m. – 1:00 p.m.	\$59	734	11
Dirty Dancing Karaoke Dinner	Fri., Jun. 6	6:00 – 8:30 p.m.	\$69	736	12
Fire Up the Grill	Sat., Jun. 7	1:00 – 3:30 p.m.	\$69	738	12
Fire, Smoke & Flavor	Sun., Jun. 8	1:00 – 3:30 p.m.	\$69	740	12
B2B: Teas, Tinctures & Salves	Wed., Jun. 11	10 a.m. – 1:00 p.m.	\$59	742	12
Classic Steakhouse	Fri., Jun. 13	6:00 – 8:30 p.m.	\$79	744	12

Demonstration Classes (continued)

Title	Date	Time	Fee	Class	Page
Sunday Brunch	Sat., Jun. 14	10 a.m. – 1:00 p.m.	\$69	746	12
Barbecue	Sat., Jun. 14	1:00 – 3:30 p.m.	\$69	748	12
Father's Day Special Grilling	Sun., Jun. 15	1:00 – 3:30 p.m.	\$69	750	12
Appalachian Picnic	Sat., Jun. 21	1:00 – 4:00 p.m.	\$59	756	13
Crazy About Quiche	Sun., Jun. 22	1:00 – 3:30 p.m.	\$69	758	13
Weeknight Grilling	Wed., Jun. 25	6:00 – 8:30 p.m.	\$69	760	13
Smoked Bacon & The Ultimate BLT's	Fri., Jun. 27	6:00 – 8:30 p.m.	\$69	762	13
Murder on the Grill Event	Sat., Jun. 28	1:00 – 3:30 p.m.	\$79	764	14
Lemony Tidbits	Sun., Jun. 29	1:00 – 3:00 p.m.	\$59	766	14
Family Favorite Summer Desserts	Tues., Jul. 8	10 a.m. – 1:00 p.m.	\$59	768	14
Elegant Lowcountry Brunch ..	Thurs., Jul. 10	10 a.m. – 1:00 p.m.	\$59	770	14
Super Summer Flavors	Sat., Jul. 12	1:00 – 3:30 p.m.	\$59	774	14
Fruit Favorites	Sun., Jul. 13	1:00 – 3:00 p.m.	\$59	776	14
Celebration of Summer	Sat., Jul. 19	1:00 – 3:30 p.m.	\$59	780	15
Summer Grazing	Sun., Jul. 20	1:00 – 3:00 p.m.	\$59	782	15
It's All About the Burgers	Sat., Jul. 26	1:00 – 3:30 p.m.	\$69	786	15

Hands-On Classes

Title	Date	Time	Fee	Class	Page
Pierogi Hands-On	Thurs., Mar. 13	6:00 – 8:00 p.m.	\$55	620	5
It's All About the Cheese	Sun., Mar. 23	1:00 – 3:30 p.m.	\$69	636	6
Easter Pies	Tues., Apr. 1	6:00 – 8:30 p.m.	\$59	644	6
Lisa's Family Favorite Easter Desserts	Wed., Apr. 2	10 a.m. – 1:00 p.m.	\$59	646	6
Italian Easter Pastry	Thurs., Apr. 10	10 a.m. – 1:00 p.m.	\$59	654	7
Specialty Sushi Rolls & Scattered Sushi	Sat., Apr. 12	1:00 – 4:00 p.m.	\$69	658	7
Easy Easter	Wed., Apr. 16	6:00 – 9:00 p.m.	\$79	662	7
Spring Brunch	Thurs., Apr. 17	10 a.m. – 1:00 p.m.	\$79	664	7
Serious Mediterranean Eats	Sat., Apr. 26	1:00 – 3:30 p.m.	\$69	674	8
Spring Dinner Party	Wed., May 14	6:00 – 9:00 p.m.	\$79	700	10
Spring Baking	Thurs., May 15	10 a.m. – 1:00 p.m.	\$69	702	10
Knife Skills	Sat., May 17	10 a.m. – 12 p.m.	\$89	706	10
Knife Skills	Sat., May 17	2:00 – 4:00 p.m.	\$89	708	10
Better Than Takeout Chinese Appetizers	Fri., May 23	1:00 – 3:30 p.m.	\$59	716	10
Ravioli Hands-On	Sat., May 31	10 a.m. – 12 p.m.	\$59	728	11
Stromboli Hands-On	Sat., May 31	2:00 – 4:00 p.m.	\$59	730	11
Middle Eastern Cuisine	Fri., Jul. 18	1:00 – 3:30 p.m.	\$69	778	15
Dog Treats	Tues., Jul. 22	1:00 – 3:00 p.m.	\$55	784	15

Food & Wine Classes

Title	Date	Time	Fee	Class	Page
West Coast Food & Wine w/ 4-Wine Flight	Fri., Apr. 18	1:00 – 3:30 p.m.	\$79	666	7
Mother's Day Spectacular: A Food & 4-Wine Event	Sun., May 11	1:00 – 3:30 p.m.	\$79	698	9
Summer Foods & 4-Wines from the Finger Lakes	Fri., Jun. 20	6:00 – 8:30 p.m.	\$79	754	13
Casual Cooking for a Summer Night w/ 4-Wine	Fri., Jul. 11	1:00 – 3:30 p.m.	\$79	772	14

Youth - Friendly Classes

Title	Date	Time	Fee	Class	Page
The Joy of Cooking Kids Camp	Mon-Fri., Jun. 16-20	10 a.m. – 12 p.m.	\$199/5 Days	752	13



MARCH

FUR, FIN & FEATHER: A WILD GAME CELEBRATION

DEMONSTRATION

Chef Grayson Bowman

Saturday, March 1, 2025

1:00 p.m. – 3:30 p.m.

\$79.00/person #600

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

- Simple & Spicy Venison Chili
- Duck Andouille & Shrimp Gumbo
- Rustic Wild Boar Ragout over Pasta
- Challah Breakfast Bread Pudding
- Sautéed Salmon w/ Lentils, Carrots & Orange Butter Sauce
- Dark Chocolate Bread Pudding

ST. PATRICK'S DAY LUNCHEON

DEMONSTRATION

Emily Long

Sunday, March 2, 2025

1:00 p.m. – 3:00 p.m.

\$59.00/person #602

Come and experience the spirit of St. Patrick's Day as Emily prepares for you a delicious menu of Irish favorites. Your taste buds will think they've gone on an adventure to Ireland!

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

BRING A FRIEND FOR FREE

DEMONSTRATION

Chef Grayson Bowman

Tuesday, March 4, 2025

6:00 p.m. – 8:30 p.m.

\$90.00/two people #604

OR

Wednesday, March 5, 2025

6:00 p.m. – 8:30 p.m.

\$90.00/two people #606

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

- Multi-Bean Soup w/ Chicken
- Little Gem Salad w/ Toasted Spice Vinaigrette
- Ham Cutlets w/ Savory Ketchup & Twice-Baked Honey Sweet Potatoes
- Kielbasa & Cannellini Sauté
- Vanilla Bean Pound Cake w/ Vanilla Glaze

PENNSYLVANIA DUTCH BRUNCH

DEMONSTRATION

Lisa Martin

Thursday, March 6, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #608

We find comfort in sharing with family the foods we love – the classics of our community. Let Lisa share with you her secrets for preparing many timeless Pennsylvania Dutch recipes. As a bonus, she will share with you her garden-planning knowledge. Come ready to brainstorm your perfect garden plans!

- Old-Fashioned Lemonade
- Deviled Eggs
- Chicken Corn Soup
- Broccoli Salad
- Macaroni & Cheese
- Ham, Green Beans & Potatoes
- Buttermilk Biscuits
- Banana Cream Pie



I LOVE YOU TO PIZZAS

DEMONSTRATION

Gene & Kathy Odat

Friday, March 7, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #610

Join the party! Gene & Kathy Odat, retired owners of Artisan Pizza, invite you to enjoy a variety of pizzas served with Kathy's homemade Limoncello. Whatever the question, pizza is the answer. We love pizza!

- Limoncello
- Neapolitan-Style Pizza
- Detroit-Style Pizza
- Panini Stuffed Sandwich Rolls
- No-Cook Pizza Sauce

THE ANGUS BEEF STORY W/ UNCLE BOB

DEMONSTRATION

Chef Grayson Bowman w/ Uncle Bob

Saturday, March 8, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #612

In this continuation of our very successful classes on grass-fed Angus beef, Uncle Bob & Chef Grayson will take you even further into recipes using different parts of the beef.

- Beef Vegetable Soup
- Sliced London Broil over Spring Garden Salad
- Steak Diana w/ Cheesy Twice-Baked Potatoes
- Brisket Points w/ BBQ Baked Beans
- Churro Cheesecake w/ Chocolate Sauce

COCKTAIL PAIRING PARTY

DEMONSTRATION

Chef Lindsey Clinton

Sunday, March 9, 2025

1:00 p.m. – 3:30 p.m.

\$79.00/person #614

Sign up for this class quickly because no one can resist Chef Lindsey's delicious cocktail fare served with specially paired cocktails!

- Crab Stuffed Mushrooms paired w/ Belmont Jewel
- Heirloom Beet Toast paired w/ Kentucky Mule
- Gazpacho Shooters w/ Chipotle Lime Shrimp paired w/ Sangria
- Lobster Arancini paired w/ Sgroppino



PERSIAN NEW YEAR'S CELEBRATION

DEMONSTRATION



Kirsten Houghton

Tuesday, March 11, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #616

Explore the exciting warm flavors of Persian food and learn about the ancient New Year's celebration of the spring equinox.

- Pistachio Soup
- Cucumber Salad w/ Sekanjabin Dressing
- Spinach Yogurt Dip w/ Sizzled Mint
- Lamb Kebabs w/ Pomegranate & Walnut Marinade
- Mixed Herb Rice w/ Baked Salmon
- Saffron Rice Pudding

BOWLS BRUNCH

DEMONSTRATION

Lisa Martin

Wednesday, March 12, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #618

All-in-one bowl meals are the best! There's nothing better in these cold winter months than a warm bowl of nutritious, delicious food. Let Lisa share some with you some of her favorite bowl recipes.

- Spring Ramen
- Springtime Pho
- Spring Bibimbap
- Fragrant Wonton Soup

PIEROGI HANDS-ON

HANDS-ON!



Lu Shuey

Thursday, March 13, 2025

6:00 p.m. – 8:00 p.m.

\$55.00/person #620

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

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

SOUPS & BREADS

DEMONSTRATION



Gene & Kathy Odat

Friday, March 14, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #622

Gene & Kathy Odat, retired owners of Artisan Pizza, invite you to enjoy a variety of hearty Mediterranean soups and breads. Soup is a liquid hug for the taste buds. A dinner without bread is just a meeting!

- Tuscan Honeycrisp Kale Salad
- Spanish-Style Meatball Soup w/ Saffron
- Greek White Bean Soup
- Focaccia Barese
- Farinata

DINNER W/ SNOW WHITE & THE 7 DWARFS

DEMONSTRATION



Lu Shuey

Saturday, March 15, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #624

Snow White will prepare a classic dinner the Seven Dwarfs enjoy and we know you'll enjoy it too. In honor of the movie release on March 21, 2025, this class will help prepare you to experience the timeless fairy tale.

- Poison Apple vs. Healthy Apple
- Haunted Forest Salad
- Seven Dwarf Soup w/ Hard Rolls
- Sausage 'Flight' w/ Kaesespaetzle
- Gooseberry Pie w/ "Gems" from the Mine

ST. PADDY'S DAY LUNCHEON TEA

DEMONSTRATION



Lu Shuey

Sunday, March 16, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #626

Bring a little green into your afternoon with this fun and festive tea party in honor of St. Patrick's Day. This Irish luncheon will showcase the colors of Ireland's flag – green, orange, and white.

- Soda Bread w/ Blue Cheese Spread
- Luck o' The Irish Pea Soup
- Herb & Potato Tartlets
- Honey-Roasted Chicken Tea Sandwich
- Buttermilk Tartlets
- Peppermint-Filled Shortbread Shamrocks
- Lemon-Thyme Curd Cake

SERIOUS COMFORT FOOD

DEMONSTRATION



Diane Phillips

Wednesday, March 19, 2025

6:00 p.m. – 8:00 p.m.

\$79.00/person #628

In this class, Diane will show you how to create wonderfully unique and tasty dishes that satisfy your cravings for comfort food. Explore the flavors and textures that make foods comforting!

- Caramelized Onion Dip w/ Crudités
- Caesar Salad
- Braised Asian Short Ribs w/ Basmati Rice
- Chicken in Red Wine Sauce w/ Wild Mushroom Bread Pudding
- Apple Cider-Braised Pork Loin w/ Buttered Noodles
- German Chocolate Cake w/ Vanilla Ice Cream

VEGETABLE-PALOOZA

DEMONSTRATION



Diane Phillips

Thursday, March 20, 2025

6:00 p.m. – 8:00 p.m.

\$79.00/person #630

Diane will teach you how to make vegetables the star of the show! Join her as she prepares a delightful menu in which every dish – from appetizer to dessert – features vegetables.

- Sweet Pea Spread on Crostini
- Roasted Asparagus Soup w/ Crispy Leeks
- Field Green Salad w/ Roasted Carrots & Honey-Lemon Dressing
- Eggplant Rollatini
- Roasted Smashed Baby Potatoes w/ Caramelize Onions, Sour Cream & Gruyère
- Roasted Beet Chocolate Cake w/ Chocolate Ganache & Vanilla Ice Cream



GONE FISHING

DEMONSTRATION



Diane Phillips

Friday, March 21, 2025

6:00 p.m. – 8:00 p.m.

\$79.00/person #632

Go “fishing” with Diane and you won’t even have to get your hands dirty! She will share with you some of her terrific recipes for fish and seafood.

- Puff Pastry Shrimp & Dill Bites
- Warm Clam Dip w/ Crackers
- Field Greens w/ Roasted Beets, Oranges & Blood Orange Vinaigrette
- Filet of Sole Parisienne (w/ mushrooms & tomato cream sauce) w/ Orzo
- Marinated Roasted Swordfish w/ Lemon Rosemary Potatoes
- Roasted Maple Soy Salmon w/ Wild Rice
- Lemon Ice Box Cake (lemon layers, lemon curd, and whipped cream)

DO-AHEAD EASTER DINNER

DEMONSTRATION



Diane Phillips

Saturday, March 22, 2025

1:00 p.m. – 3:00 p.m.

\$79.00/person #634

Holiday entertaining is so much more pleasurable when you can make some or all of the dishes ahead of time. Diane, the Diva of Do-Ahead, will share with you how to make your holidays less stressful by doing as much as you can ahead!

- Warm Goat Cheese & Cauliflower Dip w/ Crostini
- Romaine Salad w/ Fresh Herb Ranch Dressing
- Ginger-Peach Glazed Ham
- Four Cheese Potato Gratin
- Peas & Sugar Snap Peas w/ Pancetta & Caramelized Onions
- Carrot Cake w/ Orange Cream Cheese Frosting

IT'S ALL ABOUT THE CHEESE

HANDS-ON!



Chef Grayson Bowman

Sunday, March 23, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #636

Enjoy cheesy comfort food recipes as you make and taste these delicious treats with Chef Grayson.

- Broccoli & Cheddar Cheese Soup
- Classic Caesar Salad
- Roasted Brussels Sprouts w/ Blue Cheese
- Roasted Cauliflower au Gratin
- Three-Cheese Mac & Cheese w/ Brown Butter Breadcrumbs
- Carrot Cake w/ Cream Cheese Frosting

MUSHROOM PARADISE W/ SETAS MUSHROOM FARM

DEMONSTRATION



Chef Grayson Bowman

Thursday, March 27, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #638

Be ready for more exciting tastes and treats as Chef Grayson teams up again with the owners for Setas Mushroom Farm to make some wonderful recipes. Come find out what mushrooms are all about.

- Creamy Chestnut Mushroom Soup
- Pioppino Mushroom Risotto
- Pasta w/ Creamy Mushroom Ragu
- Lion's Mane Mushroom Cream Sauce with Beef over Mashed Potatoes
- Key Lime Pound Cake

SPRING INTO MY LAMB FEAST

DEMONSTRATION



Pam Wingfield

Saturday, March 29, 2025

1:00 p.m. – 3:00 p.m.

\$69.00/person #640

Some say spring is the best time of year to enjoy lamb. Come and taste for yourself as Pam shares a wonderful menu featuring this delicious, nutrient-dense meat.

- Heirloom Tomato Salad w/ Pearl Couscous
- Lamb Meatballs w/ Cumin, Mint & Tomato Sauce
- Rack of Lamb w/ Soy-Balsamic Marinade
- Garlic Roasted Potatoes
- Easy Chocolate Mousse

FIESTA FLARE

DEMONSTRATION



Emily Long

Sunday, March 30, 2025

1:00 p.m. – 3:00 p.m.

\$59.00/person #642

Join Emily as she prepares this mouthwatering, Mexican-inspired menu and celebrates the flavors Mexican foods offer.

- Creamy Chicken Tortilla Soup
- Green Chile Chicken & Rice Casserole
- Crispy Chicken Carnitas Tacos w/ Avocado Cilantro Lime Sauce
- Mexican Street Tacos
- Churro Cupcakes

APRIL

EASTER PIES

Partial **HANDS-ON!**

Kirsten Houghton

Tuesday, April 1, 2025

6:00 p.m. – 8:30 p.m.

\$59.00/person #644

The perfect pie starts with the perfect crust. In this partial hands-on class, you will taste and learn 3 pie varieties. Then you will make & take home your own pie crust dough to make your favorite pie.

- Pâte Brisée – hands-on
- Pistachio Coconut Cream Pie
- Mixed Berry Pie
- Key Lime Meringue Pie

LISA'S FAMILY FAVORITE EASTER DESSERTS

Partial **HANDS-ON!**

Lisa Martin

Wednesday, April 2, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #646

This class is the first in a series of sharing her favorite family recipes from her own family cookbook. Come, spend the morning with Lisa and let her teach you how to make a few of her favorite classic Easter desserts.

- Angel Food Cake
- Almond Roca
- Ambrosia
- Diana's Fudge
- Irish Soda Bread

MARKET BASKET CUISINE: FARM-TO-TABLE

DEMONSTRATION



Kathleen Sanderson

Friday, April 4, 2025

6:00 p.m. – 8:30 p.m.

\$79.00/person #648

Kathleen will reach into her market basket and not only share with you some wonderful recipes including ingredients that are looking great in the market, but also how to sauté, blanch, roast and grill those ingredients for the best result.

- Salmon Gremolata w/ Citrus Salsa
- Asparagus Tart w/ Meyer Lemon & Shaved Parmesan
- Pizza Topped w/ the Season's Best
- Poached w/ Egg Salad served w/ Seasonal Greens Vinaigrette
- Fresh Seasonal Fruit Crostata



GLOBAL FAVORITES

DEMONSTRATION



Kathleen Sanderson

Saturday, April 5, 2025

10:00 a.m. – 1:00 p.m.

\$79.00/person #650

Travel the world without leaving home. These international dishes are easy to make and a delight to eat! Learn how to change seasonings to create a whole different flavor.

- Chicken Swarma w/ Classic Trimmings
- Thai Spring Rolls w/ Chicken & Peanuts served w/ Asian Dipping Sauce w/ Variations
- Vietnamese Clay Pot Fish w/ Jasmine Rice
- Greek Lamb Kabobs w/ Yogurt & Mint served with Sweetened Couscous
- Simple Salad and Dessert will be served

EASY & ELEGANT BRUNCH

DEMONSTRATION



Chef Lindsey Clinton

Sunday, April 6, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #652

Come and enjoy Chef Lindsey's delicious brunch menu and let her show you how easy it is to create an elegant brunch for your friends and family.

- Berry Bliss Bellini
- Avocado Toast
- Roasted Heirloom Tomatoes
- The Perfect Scrambled Eggs
- Million Dollar Bacon
- Sticky Bun Biscuits

ITALIAN EASTER PASTRY HANDS-ON

HANDS-ON!

Lisa Martin

Thursday, April 10, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #654

Spend the morning with Lisa and let her share with you some of her favorite Italian pastry recipes that are sure to be the perfect addition to your Easter celebrations. You will have so much fun making these with Lisa there to give you pointers as you do.

- Ricotta & Sour Cherry Strudel from Bolzano
- Tiramisu Veneto-Style
- Classic Italian Sugar Cookies

JOYS OF SEAFOOD

DEMONSTRATION



Chef Grayson Bowman

Friday, April 11, 2025

6:00 p.m. – 8:30 p.m.

\$79.00/person #656

Come and taste the bounty of the sea. The freshest seafood makes for incredibly delicious meals that can be enjoyed any time of the year.

- Hot Creole Shrimp Dip
- Buttermilk Salmon Chowder
- Blackened Grouper w/ Mango Avocado Salsa over Rice
- Baked Orange Roughy w/ Lemon Pepper
- Orange-Glazed Carrots
- Toasted Coconut Crème Brûlée

SPECIALTY SUSHI ROLLS & SCATTERED SUSHI

HANDS-ON!



Denise Soisson

Saturday, April 12, 2025

1:00 p.m. – 4:00 p.m.

\$69.00/person #658

Take ordinary ingredients and rolls and make them your specialty rolls! In addition to learning how to make sushi rice, Denise will introduce a few sauces and innovative ideas that stretch your budget without sacrificing that pop of wow and umami! As always, shopping for ingredients will be discussed.

- Avocado & Mango Roll Drizzled w/ Ponzu
- California Roll Draped w/ Tuna, Kiwi & Mango
- Chirashizushi – Scattered Sushi Bowl w/ Tuna, Avocado, Crab and More!

A TASTE OF EASTER LUNCHEON

DEMONSTRATION



Emily Long

Sunday, April 13, 2025

1:00 p.m. – 3:00 p.m.

\$59.00/person #660

Emily has planned the perfect menu for a luncheon with all the freshest springtime flavors. You'll be anxious to serve this to your Easter guests.

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

EASY EASTER

HANDS-ON!



Suzanne Lowery

Wednesday, April 16, 2025

6:00 p.m. – 9:00 p.m.

\$79.00/person #662

Join Suzanne, roll up your sleeves and learn how to make some uncomplicated, yet impressive dishes that will surely make it to your Easter table.

- Creamed Mushroom Turnovers
- Asparagus & Strawberry Spinach Salad w/ Toasted Almonds & Champagne Vinaigrette
- Spice-Rubbed Lamb Chops w/ Minted Brown Butter
- Pea & Parsley Risotto
- Pineapple Carrot Cakes w/ Coconut Cream Cheese Frosting

SPRING BRUNCH

HANDS-ON!



Suzanne Lowery

Thursday, April 17, 2025

10:00 a.m. – 1:00 p.m.

\$79.00/person #664

The only thing better than learning to make these delicious dishes is eating them! Suzanne will guide you as you work to produce a brunch bursting with spring flavors.

- Minted Strawberry Melon Arugula Salad
- Potato Crusted Asparagus Quiche
- Apple Sausage Patties
- Morning Glory Muffins
- Iced Cinnamon Buns
- Virgin Bloody Mary's

WEST COAST FOOD & WINE W/ 4-WINE FLIGHT

DEMONSTRATION – No BYOB



Chef Grayson Bowman

Friday, April 18, 2025

1:00 p.m. – 3:30 p.m.

\$79.00/person #666

Some of the freshest and most flavorful foods are found on the opposite side of the country. Enjoy the West Coast-influenced recipes and wine pairings with which the dishes are served.

- Wild Mushroom Soup
- Shrimp & Artichoke Salad w/ Basil Dressing
- Creamy Polenta w/ Roasted Vegetables
- California Barbacoa
- Creamy Tomato Seafood Linguine
- Chocolate Bread Pudding



OLIVELLE EXPERIENCE W/ OILS, VINEGARS, RUBS & DIPPERS

DEMONSTRATION



Chef Grayson Bowman

Saturday, April 19, 2025

1:00 p.m. – 3:30 p.m.

\$59.00/person #668

Join Chef Grayson as he shares his knowledge of the Olivelle product line in this journey of tasting and savoring this fantastic product addition to the Kitchen Shoppe.

- Grilled Brie w/ Peach Salsa
- Everyday Salad w/ Lemon Poppy Seed Dressing
- White Bean Italian Soup
- Pici Carbonara
- Sweet Chili Citrus Salmon & Pineapple Salsa
- Bourbon Peach Cobbler

BACK TO BASICS: CANNING SOUPS

DEMONSTRATION

Lisa Martin

Thursday, April 24, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #670



One of the best things we can have in our pantry is canned soups. They're the golden nugget of culinary cuisine. Let Lisa share with you how she turns some of the most tantalizing soups into canned masterpieces.

- Garlic Soup
- Garbure Béarnaise (French Country Soup)
- Ossobuco Soup
- Gumbo Portage à la Creole
- Harira (Moroccan Bean Soup)
- Bouillabaisse à la Marseillaise (Seafood Heaven)

CLASSIC MOVIES & CHARADES DINNER

DEMONSTRATION



Lisa & Lynn Martin

Friday, April 25, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #672

Guys and Dolls, Casablanca, Some Like it Hot, Roman Holiday, Rocky... the list goes on and on. Let's spend the evening together playing charades and reminiscing about these classic American movies. BYOB and an outgoing friend that will help you win.

- Roman Aperol Spritz
- Spicy Popcorn
- Cream of Cantaloupe Salad w/ Mozzarella Pearls
- Bow Tie Pasta w/ Spicy Vodka Cream Sauce
- Italian Stallone Hoagie
- Big Chill Apple Pie

SERIOUS MEDITERRANEAN EATS

HANDS-ON!



Chef Grayson Bowman

Saturday, April 26, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #674

A great event for making Mediterranean dishes from scratch. In this hands-on class, let Chef Grayson show you how to blend flavors for great taste.

- Saffron Fish Stew w/ White Beans
- Warm Pasta Salad w/ Tomatoes & Eggplant
- Lemony Roasted Salmon w/ White Wine Couscous
- Spanish-Style Cod in Tomato Broth
- Herbed Mediterranean Fish w/ Wilted Greens
- Triple Berry Crisp

BAJA BREEZES

DEMONSTRATION



Blake Swihart

Sunday, April 27, 2025

1:00 p.m. – 3:30 p.m.

\$79.00/person #676

You won't want to miss this class. It'll make you believe you're standing on a beach with a warm breeze blowing through your hair! And it will tickle your tastebuds.

- Baja Breeze
- Limey Shrimp & Scallops w/ Grilled Avocado
- Beef Carnitas w/ Chorizo & Black Beans in Tacos
- Baja Street Corn Casserole
- Chili-Chocolate Cream Puffs w/ Peppered Strawberry Confit

KENTUCKY DERBY PARTY

DEMONSTRATION



Kirsten Houghton

Tuesday, April 29, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #678

Celebrate the 151st Kentucky Derby with Kirsten and learn how to throw your own Run for the Roses party.

- Peach Julep
- Benedictine Dip
- Pimento Cheese Dip
- My Old Kentucky Bibb Salad
- Roasted Cauliflower & Brussels Sprouts
- Herbed Gournay Weisenberger Grits
- Bourbon Cherry Brisket
- Kentucky Derby Pie

FIVE-INGREDIENT SPRING ITALIAN BRUNCH

DEMONSTRATION

Lisa Martin

Wednesday, April 30, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #680

It is Lisa's pleasure to share with you some wonderful recipes from her hometown in the Veneto. These are super easy five-ingredient recipes that you will easily be able to recreate for your family.

- Savory Cabbage & Bean Soup
- Peas w/ Pancetta
- Pasta e Fagioli
- Baccalà alla Triestina (Cod)
- Tiramisu

MAY

MOTHER'S DAY MAKEOVERS

DEMONSTRATION

Lisa Martin

Thursday, May 1, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #682

Taking care of our skin as we age is so important not only for how we present ourselves on the outside, but more importantly for how we feel about ourselves on the inside. Lisa is excited to share this special morning with you and to share all her homemade items for skin care and beyond. She will teach you how she makes them and share some of the basic skin care routines she follows. This will be a beautiful morning of complete pampering.

- Berry Smoothies
- Salmon Avocado Toasts
- Dark Chocolate Nut Bars
- Herb-Infused Waters
- Honey Lemon Tea
- Gentle Facial Scrub
- Chocolate Cleansing Balm
- Rose Water Toner
- Floral Skin Cream
- Anti-Aging Serum
- Eyelash Booster
- Strawberry Lip Balm
- Hair Growth Oil
- Natural Bronzer
- Magnesium Hand Lotion



CINCO DE MAYO CELEBRATION

DEMONSTRATION



Lisa Martin

Friday, May 2, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #684

This will be a Cinco de Mayo lunch celebration that you will be able to share with your family for years to come.

- Swiss Chard Empanadas
- Avocado & Tomatillo Salad
- Turkey Black Bean Chili w/ Ancho Salsa
- Grilled Beef Tacos
- Rum Raisin Rice Pudding

GRILL CRAZY

DEMONSTRATION



Blake Swihart

Saturday, May 3, 2025

1:00 p.m. – 3:30 p.m.

\$79.00/person #686

Join Blake as he works his magic on the grill! He'll share his secrets for some terrific recipes and techniques that will help you reproduce his menu at home.

- Grilled Romaine w/ Scallion Vinaigrette
- Grilled Shrimp w/ Chunky Caper-Olive Relish
- Creamy Cheesy Corn Cacio e Pepe
- Grilled Hanger Steak w/ Romesco
- Grilled Seasonal Fruit w/ Lavender

GRAYSON & BRIAN'S NEW ENGLAND SEAFOOD GRILLING

DEMONSTRATION



Outdoor Grilling

Chef Grayson Bowman & Brian Ham

Sunday, May 4, 2025

1:00 p.m. – 3:30 p.m.

\$79.00/person #688

To open the grilling season at the Kitchen Shoppe, Chef Grayson is teaming up with our Grill Guru, Brian Ham, to bring you an outstanding array of seafood and flavors!

- Smoked Manhattan Clam Chowder
- Grilled Shrimp & Pear Salad w/ Calabrian Vinaigrette
- Za'atar-Grilled Salmon w/ Cashew Relish
- Grilled Scallops w/ Miso Corn Salad
- Spicy Swordfish Steaks w/ Grilled Asparagus
- Grilled Lemon Pound Cake w/ Balsamic Berry Mix

MAIN COURSE SALADS FOR SUMMERTIME ENTERTAINING

DEMONSTRATION



Diane Phillips

Wednesday, May 7, 2025

6:00 p.m. – 8:00 p.m.

\$79.00/person #690

In this class Diane will show you how to make salads the star of the show just in time for summertime entertaining. Be ready for when the weather gets hotter and the meals lighter. Let Diane inspire your summer entertaining menus and show you that you don't have to sacrifice flavor when serving salads.

- Watermelon Gazpacho
- Wedge Salad w/ Crispy Onions & Grilled Steak
- Antipasto Pasta Salad
- Citrus-Marinated Grilled Salmon over Spinach Salad w/ Meyer Lemon Vinaigrette
- Thai Chicken Salad
- Shrimp, Orzo & Feta Salad
- Strawberry Cobbler w/ Vanilla Ice Cream

SIMPLE SPRINGTIME PASTA

DEMONSTRATION



Diane Phillips

Thursday, May 8, 2025

6:00 p.m. – 8:00 p.m.

\$79.00/person #692

Sophia Loren is credited with saying, "Everything you see I owe to spaghetti." If pasta is good enough for her, then it's sure good enough for the rest of us! Let Diane show you how to make terrific springtime pasta dishes your friends and family will love.

- Parmigiano Palmiers
- Field Greens w/ Garlic Herb Vinaigrette
- Farfalle Pasta w/ Sundried Tomato Cream Sauce
- Fettucine Primavera
- Cheese Tortellini w/ Asparagus & Prosciutto
- Penne w/ Wild Mushroom Ragu
- Vanilla Panna Cotta w/ Fresh Berries



TUSCAN SPRINGTIME

DEMONSTRATION



Diane Phillips

Friday, May 9, 2025

6:00 p.m. – 8:00 p.m.

\$79.00/person #694

Tuscany is known for its unique landscapes, history, art, and, perhaps, most importantly, its food and wine. Let Diane share with you the wonders of Tuscan cuisine!

- Roasted Asparagus & Pea Soup w/ Crispy Prosciutto
- Field Green Salad w/ Lemon Basil Vinaigrette
- Spinach Ricotta Gnocchi w/ Tomato Sauce, Pesto & Burrata
- Tuscan One-Pan Chicken w/ Orzo Pasta
- Green Beans Gremolata
- Strawberry Ricotta Cake w/ Amaretto Whipped Cream

MAKE-AHEAD MOTHER'S DAY BRUNCH

DEMONSTRATION



Diane Phillips

Saturday, May 10, 2025

1:00 p.m. – 3:00 p.m.

\$79.00/person #696

Who better to walk you through a spectacular Mother's Day brunch menu than the Diva of Do-Ahead? Diane will share her secrets for do-ahead dishes that will make mom feel extra special.

- Phyllo-Wrapped Sausage, Eggs, & Gruyère
- Field Green Salad w/ Strawberries & Raspberry Vinaigrette
- Peach Melba Mascarpone-Stuffed French Toast w/ Raspberry Sauce
- Loaded Hash Brown Casserole
- Blueberry Lemon Coffee Cake

MOTHER'S DAY SPECTACULAR: A FOOD & 4-WINE EVENT

DEMONSTRATION

- No BYOB



Chef Grayson Bowman

Sunday, May 11, 2025

1:00 p.m. – 3:30 p.m.

\$79.00/person #698

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

- Gambas al Ajillo (Shrimp in Garlic Sauce)
- Greek Salad w/ Pepperoni
- Avgolemono Chicken Soup w/ Rice
- Seafood & Chicken Paella w/ Chorizo
- Baklava Cheesecake



SPRING DINNER PARTY

HANDS-ON!



Suzanne Lowery

Wednesday, May 14, 2025

6:00 p.m. – 9:00 p.m.

\$79.00/person #700

Put on your apron and join Suzanne and your classmates in preparing a menu that includes the wonderful flavors of springtime!

- Individual Wild Mushroom Quiches
- Sautéed Lemon Chicken
- Ricotta Gnocchi
- Balsamic-Roasted Shallots
- Fennel & Broccoli
- Strawberry Lemon Cheesecake

SPRING BAKING

HANDS-ON!

Suzanne Lowery

Thursday, May 15, 2025

10:00 a.m. – 1:00 p.m.

\$69.00/person #702

The flavors of spring baking are lighter, but no less delicious. Suzanne will teach you how to use these lighter flavors to their best advantage in your cakes, breads and other desserts.

- Iced Lemon Pound Cake
- Pistachio-Lime Shortbreads
- Very Berry Turnovers
- Strawberries & Cream Jelly Roll Cake
- Orange Crème Brûlée

A TASTE OF ELEGANCE

DEMONSTRATION



Chef Bernard Janssen – Zwilling J.A. Henckels

Friday, May 16, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #704



Experience an unforgettable culinary showcase featuring exquisite dishes crafted with precision and flair. In this class, Chef Bernard will educate you on some basics and elevated cooking techniques and will teach you when and why to use certain cookware and tools... You will take home a Ballarini Frypan. Up to \$49.99 retail value.

- Pan-Seared Salmon w/ English Pea Cream, Butter-Glazed Seasonal Vegetables & Toasted Hazelnuts
- Sous Vide Pork Loin w/ Rich Mushroom Demi-Glace & Air-Fryer Roasted Carrots & Potatoes
- Sous Vide Raspberry Crème Brûlée

KNIFE SKILLS

HANDS-ON!

Chef Bernard Janssen – Zwilling J.A. Henckels

Saturday, May 17, 2025

10:00 a.m. – 12:00 p.m.

\$89.00/person #706

OR

Saturday, May 17, 2025

2:00 p.m. – 4:00 p.m.

\$89.00/person #708



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! You will take home a 4" Pro Paring Knife FREE (\$69.00 retail value).

ALL CHOKED UP OVER ARTICHOKE

DEMONSTRATION



Chef Lindsey Clinton

Sunday, May 18, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #710

Artichokes can seem like an intimidating ingredient, but they don't have to be. Chef Lindsey will take the mystery out of cooking with this delicious vegetable.

- Fried Artichokes w/ Lemon Beurre Blanc
- Artichoke Bisque
- Artichoke Flatbread
- Crispy Artichoke & White Bean Salad
- Seafood Stuffed Artichoke w/ Sherry Bechamel

BACK TO BASICS: CANNING BEETS & PICKLED EGGS

DEMONSTRATION

Lisa Martin

Wednesday, May 21, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #712



Love pickled eggs? You need to take this class. Lisa will teach you how to can beets and 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

BACK TO BASICS: SOURDOUGH

DEMONSTRATION

Lisa Martin

Thursday, May 22, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #714



It's the class you've been waiting for – SOURDOUGH!!! In this class, Lisa will share with you step by step, her two weekly go-to bread recipes. She will also discuss her favorite discard recipes. Come hungry, friends!

- Classic Artisan Sourdough Boule
- Fluffy Sandwich Bread
- Cinnamon Rolls
- Crackers
- Soup
- Pizza

"BETTER THAN TAKE-OUT" CHINESE APPETIZERS

HANDS-ON!



Dr. Nora Porter

Friday, May 23, 2025

1:00 p.m. – 3:30 p.m.

\$59.00/person #716

Prepare to get your hands dirty! You'll be making take-out appetizer favorites that are the most popular, even in China. Dr. Porter will show you how simple they are to make AND she'll show you how to get that "fried" egg roll taste without deep frying.

- Pot-Stickers (delicious fried/steamed pork dumplings – savor some here and take some home uncooked)
- "Fried" Egg Rolls (Vegetarian – but can be made with meat or shrimp)

THE ART OF GRILLING

DEMONSTRATION



Outdoor Grilling

Brian Stewart

Saturday, May 24, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #718

In this outdoor class, Brian will show you the ins and outs of grilling well. The delicious recipes he prepares will inspire your summer grilling.

- Grilled Stuffed Flank Steak w/ Mushroom Sauce
- Chipotle & Bourbon-Rubbed Grilled Sirloin on Garlic & Herb Grilled Ciabatta w/ Blue Cheese Cole Slaw
- Grilled Diavolo Chicken w/ Italian Grilled Potato Salad
- Herb-Crusted Pork Chop w/ Lime Chipotle Butter
- Bourbon Apple Crisp w/ Ice Cream



PEACHY KEEN

DEMONSTRATION



Emily Long

Sunday, May 25, 2025

1:00 p.m. – 3:00 p.m.

\$59.00/person #720

Peaches are so versatile – they can be used in sweet or savory preparations. Emily will demonstrate the power of the peach in her delectable recipes!

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

SUMMER GRILLING SECRETS

DEMONSTRATION



Outdoor Grilling

Chef Grayson Bowman

Sunday, May 25, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #722

Join Chef Grayson for a festive party on the patio. He'll teach you a few secrets to grilling while you're here!

- Grilled Chicken w/ Arugula Caesar Salad & Grilled Croutons
- Bourbon & Vanilla-Brined Pork Chops w/ Fingerling Potato Salad & Creamy Herb Dressing
- Grilled Flank Steak w/ Red Onion Top & Chimichurri Sauce
- Grilled Honey Mustard-Glazed Salmon w/ Grilled Asparagus & Mushrooms
- Nectarine Torte w/ Hazelnut & Orange

5 INGREDIENT SPRING ITALIAN BRUNCH

DEMONSTRATION

Lisa Martin

Thursday, May 29, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #724

Get ready for another installment of our easy, five-ingredient Italian brunch demos. This time Lisa will take you to visit the Emilia-Romagna region.

- Asparagus con Prosciutto
- Tortellini en Brodo
- Chicken Breast w/ Balsamic Glaze
- Focaccia w/ Parm
- Cat's Tongue Cookies

ROARING 20'S MURDER MYSTERY DINNER EVENT

DEMONSTRATION



Lisa & Lynn Martin

Friday, May 30, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #726

It's the roaring 1920's and there has been a murder at the local speakeasy. Lisa & Lynn need your help to solve this scandalous crime. Come dressed to the T and bring your drinks of choice. This is going to be a wild evening.

- The Mary Pickford
- Shrimp Cocktail
- Antipasto Platter
- Celery Soup
- Chicken à la King
- Waldorf Salad
- Icebox Cake

RAVIOLI HANDS-ON

HANDS-ON!

Lu Shuey

Saturday, May 31, 2025

10:00 a.m. – 12:00 p.m.

\$59.00/person #728

Join Lu in learning how to make homemade ravioli – from dough to filling. You'll make 3 types of filling along with the dough and will take everything home with you to cook for your dinner that night!

- Pasta Dough
- Cheese Filling
- Spinach & Sausage Filling
- Lobster Filling

STROMBOLI HANDS-ON

HANDS-ON!



Lu Shuey

Saturday, May 31, 2025

2:00 p.m. – 4:00 p.m.

\$59.00/person #730

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

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

JUNE

FRENCH GASTRONOMAD DINNER

DEMONSTRATION



Lu Shuey

Sunday, June 1, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #732

Lu went to France for 2-weeks, toured a chef's kitchen, and came back with their recipes. Come share with her the culinary experience of a true French dinner. Lu will also share a few secrets she learned from the chef!

- Oeufs Cocotte (Baked Eggs)
- Soupe à l'ail Roti (Roasted Garlic Soup)
- Joints de Boeuf w/ Puree Parisienne (Beef Cheeks w/ Paris Mash)
- Broccoli Magique (Magic Broccoli)
- Tartes Aux Fruits w/ Scones au Chocolat

"GO WITHS" BRUNCH

DEMONSTRATION

Lisa Martin

Thursday, June 5, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #734

So many days we lay out meat for dinner but have no idea what to serve with it! Let Lisa help you take the guess work out of this dilemma and share with you all her ideas using 'go-withs' wisdom.

- Sorrel-Topped Tomatoes
- Italian Crispy Broccoli w/ Fettuccine
- Squash Slaw
- Scalloped Corn w/ Oysters
- Veggie-Stuffed Baked Potato
- Spinach Walnut Sauté
- Sweet Carrot Pudding w/ Cream



DIRTY DANCING KARAOKE DINNER

DEMONSTRATION

Lisa & Lynn Martin

Friday, June 6, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #736

Sway'ze your way into our Dirty Dancing karaoke evening. You'll have the time of your life enjoying the evening together. Great menu, great music guaranteed... Because nobody puts baby in the corner.

- Mambo Lift
- Some Kind of Wonderful Carrot Soup
- Hey Baby Salad
- She's Like the Wind Salmon w/ Risotto
- Overload Ice Cream Dessert

FIRE UP THE GRILL

DEMONSTRATION

Outdoor Grilling

Chef Grayson Bowman

Saturday, June 7, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #738

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

- Campers' Favorite Dip
- Grilled Sausage w/ Summer Vegetables
- Lime & Garlic Grilled Pork Chop w/ Outrageous Beans
- Sweet Horseradish-Glazed Ribs w/ Zucchini Casserole
- Amazing Pineapple Meringue Pie

FIRE, SMOKE & FLAVOR

DEMONSTRATION

Outdoor Grilling

Brian Stewart

Sunday, June 8, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #740

In this fiery class, Brian will show you some terrific recipes using the grill to impart unique flavors. You won't want to miss it.

- Grilled Steak w/ Whiskey River Butter & Spring Greens
- Pork Tenderloin w/ Raspberry Chipotle Sauce
- Beer Marinated & Grilled Corn on the Cob
- Oven-Fried Potatoes
- Grilled Pound Cake w/ Balsamic Strawberries & Peaches

BACK TO BASICS HOMESTEADING: TEAS, TINCTURES & SALVES

DEMONSTRATION

Lisa Martin

Wednesday, June 11, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #742



Homesteading is not only Lisa's way of life, but her truest passion. She has built her family's apothecary so she is confidently able to use wonderful herbs every day. She is anxious to share her knowledge and some of her favorite recipes with you.

- Basil – infused waters and pesto
- Calendula – infused oil and healing salve
- Cayenne – uses of plant and pepper
- Chamomile – tincture and tea
- Feverfew – tincture and migraine herb butter
- Horseradish – fire cider
- Lavender – oil and lemonade
- Lemon Balm – tincture and cookies
- Bee Balm – tea and oxymels
- Oregano – anti-fungal salve and Greek salad
- Rose – Rose and aloe skin spray and shortbread
- Sage – honey and oil and fried sage leaves

CLASSIC STEAKHOUSE

DEMONSTRATION

Kathleen Sanderson

Friday, June 13, 2025

6:00 p.m. – 8:30 p.m.

\$79.00/person #744

Your mouth will be watering with this traditional steakhouse fare. Kathleen will walk you through a wonderful menu of classic favorites.

- Iceberg Wedge w/ Creamy Blue Cheese Dressing
- Bacon-Wrapped Filet Mignon w/ Béarnaise Sauce
- Oven Roasted Asparagus
- Roasted Garlic Mashed Potatoes
- Creamed Spinach Soufflé
- Bananas Foster w/ Pecan Shortbread & Ice Cream



SUNDAY BRUNCH

DEMONSTRATION

Kathleen Sanderson

Saturday, June 14, 2025

10:00 a.m. – 1:00 p.m.

\$69.00/person #746

Sunday brunch is a leisurely, social event where you can linger over great food and enjoy catching up with your friends and family. Kathleen will prepare you to create your own memorable brunch.

- Eggs Benedict w/ Asparagus & Citrus Hollandaise
- Smoky Sweet & Salty Bacon Strips
- Smashed Potatoes w/ Herbs & Sea Salt
- Arranged Citrus Salad
- Cranberry Pecan French Toast
- Kale & Cheddar Scones

BARBECUE

DEMONSTRATION

Outdoor Grilling

Chef Grayson Bowman

Saturday, June 14, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #748

Experience the true flavors of BBQ as Chef Grayson leads you to a delicious food experience.

- Best-Ever Ribs w/ BBQ Beans
- Smoked Beef Brisket w/ Grilled Potato Salad
- Pulled Pork Sandwiches w/ Bourbon Sauce & Creamy Coleslaw
- B-B-Que Rib Eye Steak w/ Blue Cheese & Grilled Pears
- Mom's Peach Crisp

FATHER'S DAY SPECIAL GRILLING

DEMONSTRATION

Outdoor Grilling

Chef Grayson Bowman

Sunday, June 15, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #750

Bring dad for a Father's Day special menu that will help him enjoy his day on the Kitchen Shoppe grill patio!

- Chili on the Grill
- Grilled Caesar Salad w/ Parmesan Croutons
- Grilled Tuna w/ Salsa Verde
- Italian Sweet Sausage Subs
- Twice Baked Potatoes w/ Smoked Gouda & Scallions
- Apple Crumble w/ Ice Cream



THE JOY OF COOKING KIDS CAMP

HANDS-ON!



Lisa Martin

Monday - Friday, June 16-20, 2025

10:00 a.m. – 12:00 p.m. daily

\$199.00/person for 5 days #752

Lisa believes that teaching children to cook with confidence is our greatest hope of recapturing our kitchens as the center of our homes. The kids will learn many skills from cutting and chopping vegetables and making soup to creating their own 'birthday cake.' This week will not only encourage your child to feel comfortable in the kitchen but will give them the basic skills they need to enjoy cooking!

Monday - Breakfast:

- Birdies Nest
- Biscuits
- Pancakes

Tuesday - Lunch:

- Vegetable Soup
- Spaghetti

Wednesday – Dinner:

- Roast Chicken Dinner

Thursday – Healthy Snacks:

- Green Salad
- Pizza

Friday – Desserts:

- Birthday Cake

SUMMER FOODS & 4-WINES FROM THE NY FINGER LAKES

DEMONSTRATION – No BYOB



Chef Grayson Bowman

Friday, June 20, 2025

6:00 p.m. – 8:30 p.m.

\$79.00/person #754

What better way to spend a summer evening than by enjoying the foods and 4-wines of the Finger Lakes Region of New York?

- She Crab Soup
- Shrimp, Cucumber & Mango Salad
- Rustic Summer Vegetable Pasta
- Salmon & Spuds
- Spicy Lemon Chicken Kabobs
- Key Lime Cream Pie

APPALACHIAN PICNIC

DEMONSTRATION



Lisa & Lynn Martin

Saturday, June 21, 2025

1:00 p.m. – 4:00 p.m.

\$59.00/person #756

My goodness do Lisa & Lynn have a special event planned for you!? Do you love classic bluegrass music? How about smoked ham and cheese grits? Well then friends, you will definitely want to attend this picnic. We have some talented musicians that will be playing for you and sharing some Appalachian history along with our classic picnic menu. Can't wait to see y'all there!

- Peanut Brittle
- Buttermilk Biscuits & Gravy
- Cheese Grits
- Ham Bone Soup & Skillet Corn Puddin'
- Dilly Beans
- Blackberry Cobbler

CRAZY ABOUT QUICHE

DEMONSTRATION



Chef Lindsey Clinton

Sunday, June 22, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #758

Come out and celebrate one of the most versatile foods with Chef Lindsey. You can serve quiche any time of day, at any temperature, with any combination of ingredients. And once you understand the basic recipe, you can whip one up quickly and easily. You'll love the combinations Chef Lindsey has for you, and we bet you'll also be inspired to create your own!

- Tomato Basil Mozzarella Quiche
- Spinach Feta Quiche w/ Easy Hollandaise
- Bacon & Three Onion Quiche
- Crab & Mushroom Quiche w/ Dressed Greens
- Loaded Potato Crustless Quiche

WEEKNIGHT GRILLING

DEMONSTRATION



**Outdoor
Grilling**

Chef Grayson Bowman

Wednesday, June 25, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #760

Savor the flavors of weeknight grilling as Chef Grayson shows you how to make weeknight eating fun and tasty in this grill-to-table class.

- Marinated Pepper Salad w/ Cannellini Beans, Olives & Couscous
- Peach-Marinated Pork Chops
- Grilled Asparagus & Broccolini w/ Hollandaise Sauce
- Peach & Tomato Pasta
- Smoked Strip Steaks w/ Horseradish Guacamole
- Root Beer Float Pie

SMOKED BACON & THE ULTIMATE BLT'S

DEMONSTRATION



Lisa Martin & Brian Copeland

Friday, June 27, 2025

6:00 p.m. – 8:30 p.m.

\$69.00/person #762

It's true, everything's better with bacon! Join Lisa and her good friend, Brian, and learn how to use the EQ or "Equilibrium" curing method to cure bacon at home. You will take home a slab of bacon that you will finish curing in your home refrigerator and then smoke on your home grill! Not only will Brian share his knowledge with you, but Lisa will also show you how to make the ultimate BLTs!

- Curing Bacon
- BLT Grilled Cheese
- BLT Hot Dogs
- Shrimp BLT Salad
- BLT Panzanella
- Cali BLT w/ Garlic Dill Mayo
- Bourbon Bacon Brittle



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MURDER ON THE GRILL EVENT

DEMONSTRATION 

Lisa & Lynn Martin

Saturday, June 28, 2025

1:00 p.m. – 3:30 p.m.

\$79.00/person #764

It's 1959 – hula hoops, poodle skirts, and rock 'n roll rule! There's a backyard cookout but someone gets iced over his own grill. Come help Lisa & Lynn solve the crime. Even the menu is a mystery! Come dressed in your best 1950's style.

■ It's a Mystery!

LEMONY TIDBITS

DEMONSTRATION 

Emily Long

Sunday, June 29, 2025

1:00 p.m. – 3:00 p.m.

\$59.00/person #766

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
- Blueberry Lemon Thyme Tarts
- Lemon Basil Orzo w/ Chicken
- Honey Lemon-Roasted Asparagus
- Hibiscus Lemon Bars



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MAKES BIG-BATCH COOKING A CINCH

JULY

FAMILY FAVORITE SUMMER DESSERTS

DEMONSTRATION

Lisa Martin

Tuesday, July 8, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #768

It's time for another demonstration of some of Lisa's favorite family recipes. This time she will be sharing her very best classic summer dessert recipes. She cannot wait to share them with you.

- Aunt Betty's Orange Raisin Cake
- Coconut Banana Cream Pie
- Nana's Peach Pies
- Strawberry Rhubarb Pie
- Loaded No-Bake Cookies
- Raisin Cookies

ELEGANT LOWCOUNTRY BRUNCH

DEMONSTRATION

Lisa Martin

Thursday, July 10, 2025

10:00 a.m. – 1:00 p.m.

\$59.00/person #770

The roots of American cuisine begin in the deep south. Lisa would love to share with you some of her favorite dishes from that region.

- Watermelon & Red Onion Salad w/ Bibb Lettuce, Pickled Shrimp & Jalapeno Vinaigrette
- Creamed Corn
- Huskerdo Cheeseburger
- Butter Bean Chow Chow
- Rhubarb Buckle w/ Buttermilk Ice Cream

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

DEMONSTRATION – No BYOB 

Chef Grayson Bowman

Friday, July 11, 2025

1:00 p.m. – 3:30 p.m.

\$79.00/person #772

The Kitchen Shoppe kitchen is open this summer, so why not take advantage by winding down after a long week? Chef Grayson will prepare some great foods and serve them with some wonderful wines.

- Grilled Pepper Panzanella
- Coconut Rice w/ Shrimp & Asparagus
- Seared Scallops w/ Caper Butter Sauce
- Spice Rubbed Steak w/ Chimichurri & Mole BBQ Sauce
- Peach Honey-Glazed Grilled Chicken
- Black Bottom Buttermilk Pie

SUPER SUMMER FLAVORS

DEMONSTRATION 

Kelly Seiders

Saturday, July 12, 2025

1:00 p.m. – 3:30 p.m.

\$59.00/person #774



Come and meet Kelly, a new addition to the Kitchen Shoppe teaching line-up. She will prepare some terrific dishes that highlight the best summer ingredients!

Kelly Seiders is beginning her second act as a cooking instructor. She has fond memories of learning her kitchen skills from her mother, who is an excellent cook. Kelly honed those skills when she moved to Switzerland many years ago and the 'convenience foods' she was used to were not available. It was cook or go hungry, so she cooked! She also enjoys baking – particularly her signature item, cinnamon rolls, which she makes on Cinnamon Roll Saturday! Her love of cooking and baking led her to publish *The Happier Foodie*. She now gives cooking classes for both adults and children in Switzerland and takes great pleasure in the camaraderie and laughter that come with each class.

- Strawberry Mimosa
- Tortilla Chips & Strawberry Salsa
- Blueberry, Broccoli & Spinach Salad
- Sheet Pan Steak Fajitas
- Garlicky Green Beans
- Fruit Pizza Cookie

FRUIT FAVORITES

DEMONSTRATION 

Emily Long

Sunday, July 13, 2025

1:00 p.m. – 3:00 p.m.

\$59.00/person #776

The menu for this class abounds with fresh, summery fruits. Emily will show you how to use summer fruits in each dish.

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



MIDDLE EASTERN CUISINE

HANDS-ON!



Chef Grayson Bowman

Friday, July 18, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #778

In this hands-on class, Chef Grayson will teach you about the foods and spices of the Middle East and how they can bring great flavors to classic dishes.

- Summer Salad w/ Lemon Tahini Dressing
- Middle Eastern Meatball Soup w/ Vegetables
- Chicken Shawarma
- Beef & Lentil Stew
- Chicken Curry & Potatoes
- Eggless Date Cake

CELEBRATION OF SUMMER

DEMONSTRATION



Kelly Seiders

Saturday, July 19, 2025

1:00 p.m. – 3:30 p.m.

\$59.00/person #780



In this class, Kelly will share some of her favorite recipes for celebrating summer!

Kelly Seiders is beginning her second act as a cooking instructor. She has fond memories of learning her kitchen skills from her mother, who is an excellent cook. Kelly honed those skills when she moved to Switzerland many years ago and the 'convenience foods' she was used to were not available. It was cook or go hungry, so she cooked! She also enjoys baking – particularly her signature item, cinnamon rolls, which she makes on Cinnamon Roll Saturday! Her love of cooking and baking led her to publish, *The Happier Foodie*. She now gives cooking classes for both adults and children in Switzerland and takes great pleasure in the camaraderie and laughter that come with each class.

- Parmesan Crisps
- Cranberry Spinach Salad
- Sloppy Joe Sliders
- Baked Sweet Potato Fries
- Strawberry White Chocolate Cookies

SUMMER GRAZING

DEMONSTRATION



Emily Long

Sunday, July 20, 2025

1:00 p.m. – 3:00 p.m.

\$59.00/person #782

Your garden is likely loaded with produce. Let Emily show you how to make some great recipes that take advantage of the best summer has to offer.

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

DOG TREATS

Partial **HANDS-ON!**

Kirsten Houghton

Tuesday, July 22, 2025

1:00 p.m. – 3:00 p.m.

\$55.00/person #784

The dog days of summer call for healthy, homemade dog treats. In this partial hands-on class, you will make your own dog biscuits, learn how to make other healthy treats, and bring home the best "doggie bag" for your best friend.

- Peanut Butter & Banana Biscuits – Hands-On
- Sweet Potato Chews
- Minty Fresh Biscuits
- Broccoli Cheddar Biscuits

IT'S ALL ABOUT THE BURGERS

DEMONSTRATION



**Outdoor
Grilling**

Brian Stewart

Saturday, July 26, 2025

1:00 p.m. – 3:30 p.m.

\$69.00/person #786

Is there anything more quintessentially summer than a burger on the grill? If there is, we can't think of what it would be! Join Brian as he makes some truly interesting burgers and a delicious summery dessert.

- Thick-Smoked Burgers Cuban-Style
- Grilled Asian Burgers
- Custom Beef Burgers
- Shrimp-Lobster Burger
- Cherry Crisp w/ Mascarpone Cream

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SPRING / SUMMER 2025



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