



# COLLEYVILLE COOKING SCHOOL

OCTOBER • NOVEMBER • DECEMBER 2012

## ADULT CLASSES

### LET'S PARTY: WELLNESS THROUGH FOOD \$35

Tuesday, October 9, 6:30-8:30 p.m.

This is a fun class for all ages with party and snack foods that are kid and adult friendly. We are excited to have Deb Cantrell back with us for more classes that are gluten, dairy, soy and sugar free. Menu: **Sloppy Joe Sliders, Ghostly Party Mix, Sweet & Spicy Roasted Chick Peas, Maple Butter Spiced Popcorn and Fresh Fruit Kabobs.**

Instructor: Deb Cantrell, CPC, Owner - Savor Culinary Services, [www.thesavorchef.com](http://www.thesavorchef.com)

### FOOTBALL PARTY FEAST \$40

Thursday, October 11, 6:30-8:30 p.m.

Turn up the volume at your next football-watching party with a sophisticated, yet relaxed, feast from Chef Callie Salls. Root on your favorite team while snacking on **Caramelized Leek & Bacon Flatbread with Ricotta, Edamame Hummus With Za'atar-Spiced Pita, Turkey Chili with Scallion Crema & Avocado, Beer-Braised Pulled Pork Sandwiches with a Pomegranate Slaw and Individual Fig Crumbles with a Brown Sugar & Pecan Topping.**

Instructor: Chef Callie Salls, [www.linguineanddirtymartinis.com](http://www.linguineanddirtymartinis.com)

### SUSHI \$45

Monday, October 15, 6:30-9 p.m.

A graduate of the Culinary Institute of America, Chef Steve Pilat leads us through this semi-hands-on of sushi making. Join us for **California Rolls, Tuna Rolls**, and of course, the secret of making great sushi-rice! Chef Pilat will teach us which rice to use, how to cook it and other secrets of successful rice. Class size is limited so sign up early.

Instructor: Chef Steve Pilat, CEF, Chef Instructor, Art Institute of Dallas

### EVERYTHING WITH BEER \$45

Wednesday, October 17, 6:30-8:30 p.m.

Fall is here and so is football! We have Chef Brian from Olenjack's Grille in Arlington to get us through the season in style - "beer" style that is! Menu includes **Beer Battered Quail Legs with Apricot Balsamic Glaze, Spinach Salad with Strawberries, Red Bell Peppers, Red Onion Rounds, Samuel Smith Raspberry Ale Vinaigrette & Candied Almonds, Brown Ale Braised Pork Shank with Greens and White Bean Puree, Apple, Walnut and Ale Spice Cake with Maple Bacon Frosting.**

Instructor: Chef Brian Olenjack, [www.olenjacksgrille.com](http://www.olenjacksgrille.com)

### POTS & PANS \$30

Monday, October 22, 6:30-8:30 p.m.

Irene Capuano will lead us in the discussion of *Holy Fools* by Joanne Harris. Join us as we come together again to prepare a menu of foods equal to the book, then sit to enjoy the meal while discussing the book. This new twist on the book club has been a great hit. Sign up early because class size is limited.

Instructor: Judy Waitkus, Market Street Cooking School Staff

### PASTA MAKING CLASS \$45

Tuesday, October 23, 6:30-9 p.m.

We are excited to have the chefs and owners of Z's Café join us for a hands-on pasta making class. Janet, Carlo and Carl share their secrets while entertaining us with their stories. **Fresh Pasta and Z's Homemade Meatballs** are just part of the menu. If you haven't visited this great Fort Worth restaurant, join us for a sample taste of "food, family, and friends," the motto and heart of Z's philosophy. *Space is limited to 16.*

Instructor: Z's Café, [zscafe.com](http://zscafe.com)

### DID YOU SAY PUMPKIN? \$40

Monday, October 29, 6:30-8:30 p.m.

When we think of the flavors of autumn, we think of pumpkin. In this class we will show you a few things to do with fresh and canned pumpkin. Menu includes **Roasted Pumpkins with Bacon & Brown Sugar, Spiced Pumpkin Butter, Pumpkin Black Bean Bake, Pumpkin Cornbread and Creamy Pumpkin Rice Pudding.**

Instructor: Market Street Cooking School Staff

### TAMALES \$60

Saturday, November 3, 11 a.m.-2 p.m.

It isn't Christmas in Texas without tamales! Learn to make the Tex-Mex classics with delicious sauces and share them with friends and family wherever you go for the holidays. Start a tradition in your household and share them with friends as a gift. Anne will discuss ingredients, equipment, technique and flavor variations in a class that is part hands-on and part demonstration. Menu includes **Guacamole & Easy Salsa Casera with Tostadas, Chicken Tamales, Black Bean & Cheese Tamales, Salsa Verde, Salsa Chile Colorado and Dessert Tamales.** *Space is limited to 20.*

Instructor: Chef Anne Legg

**HEALTHY HOLIDAY SIDES: \$40**

**WELLNESS THROUGH FOOD**

Tuesday, November 6, 6:30-8:30 p.m.

Keeping food allergies in mind, Deb Cantrell leads us through another gluten, dairy, soy and sugar free class just for the holidays. Menu includes Sweet Potato Casserole with Fried Onions, Cornbread Dressing, Grand Marnier Cranberry Sauce, Savory Bacon Wrapped Green Beans and Corn Pudding.

Instructor: Deb Cantrell, CPC, Owner - Savor Culinary Services, [www.thesavorchef.com](http://www.thesavorchef.com)

**ONE TEQUILA, TWO TEQUILA, THREE TEQUILA, FLOOR \$45**

Wednesday, November 7, 6:30-8:30 p.m.

It's only good if you don't remember it! Chef Brian from Olenjack's Grille in Arlington will show you how to use a favorite "South of the Border" beverage in some of your favorite dishes. Menu includes Tamarind Garlic Tequila Glazed Pork Baby Back Ribs, Pumpkin Soup With Ancho Tequila Butter, Grilled Sirloin with Tequila Stewed Tomatoes & Onions and Tequila Lime Marinated Strawberry Shortcake with Cinnamon Whipped Cream.

Instructor: Chef Brian Olenjack, [www.olenjacksgrille.com](http://www.olenjacksgrille.com)

**30 MINUTES MEALS \$40**

Thursday, November 8, 6:30-8:30 p.m.

In a hurry? Never enough time for a family sit down dinner? Help is here! Join us for quick and delicious meals for the whole family. Chipotle Turkey Chili with Apple and Cheddar Salad, Sausage & Kale Soup, Pilgrim Sandwiches and Ground Sirloin with Cheese Sauce & Roasted Tomatoes Squash.

Instructor: Market Street Cooking School Staff

**COOKING "SOUS-VIDE" WITH THE ROYAL CHEF \$70**

Saturday, November 10, 11 a.m.-1 p.m.

5 star restaurant chefs have been cooking gourmet food at the touch of a button for years. Join the Royal Chef Darren McGrady as he shares the secrets with you and leaves you wanting a sous-vide machine at the very top of your Christmas list. Former chef at Buckingham Palace and to the late Princess Diana, Darren will prepare Spicy Chicken, Sweet Potato & Corn Salad with Chipotle Dressing, Saffron Scented Halibut with Spinach & Tomato Compote, Beef Tenderloin Steaks with Mustard Cognac Sauce, Kale and Goat Cheese Mash and Banoffee Pie.

Instructor: The Royal Chef Darren McGrady, [www.theroyalchef.com](http://www.theroyalchef.com)

**HOLIDAY PIE FROM THE BOTTOM UP \$50**

Monday, November 12, 6:30-9 p.m.

Learn to make tender, flaky pie crust from scratch and produce a pie shell and an extra batch of dough to take

home in the hands-on portion of this class. Next, relax as Anne demonstrates a number of fillings that you might choose to make to fill your crust at home. Please bring a rolling pin. Menu includes Classic American Pie Crust, Cranberry-Apple Pie with Streusel Topping, Pumpkin Cheesecake Pie, Winter Peach Pie and Black Bottom Pecan Pie. *Space is limited to 20.*

Instructor: Chef Anne Legg

**CROCKPOT - LUNCH & LEARN \$35**

Wednesday, November 13, 11:30 a.m.-1 p.m.

Short on time? Join us for a quick lunch and learn with great crockpot ideas and recipes. Enjoy sampling the dishes as we walk you through the ease of making Beef Bourguignon, Chunky Vegetarian Chili, Swiss Steak, Autumn Squash Casserole and Apple Crisp.

Instructor: Market Street Cooking School Staff

**UNCONVENTIONAL SIDE DISHES \$40**

Thursday, November 14, 6:30-8:30 p.m.

Stray away from the Thanksgiving norm with unique, yet simple, side dishes from Chef Callie Salls. Adorn your holiday table with Savory Bleu Cheese Cheesecake With a Black Pepper Fig Compote, Roasted Apple & Onion Soup with Toasted Pecans & Sage Oil, Celery Root Puree with Crème Fraiche & Pink Peppercorns, Cranberry Relish with Grapefruit Rind, Pomegranate & Mint and Roasted Brussels Sprouts & Rutabaga with Pancetta & Hazelnut Brown Butter.

Instructor: Chef Callie Salls, [www.lingueanddirtymartinis.com](http://www.lingueanddirtymartinis.com)

**TURKEY BRINING \$55**

Tuesday, November 20, 6:30-8:30 p.m.

Bring your cooler and go home with a brined turkey, ready to roast for your Thanksgiving feast. Chef Jennifer will join us for tips and instructions on brining, and the Market Street Staff will share favorite holiday sides. We will provide the turkey and brining along with instructions and recipes for favorite sides. Menu includes New Twist Double Potato Mash with Caramelized Onions, Roasted Brussels Sprouts, Homemade Gravy and Fresh Cranberry Relish.

Instructor: Chef Jennifer Brightman-Moschel & Market Street Cooking Staff

**SOUPS & STEWS \$40**

Tuesday, November 27, 6:30-8:30 p.m.

Invite your friends and family for a comfort zone dinner! From the moment they walk in the door, they'll know they're in the zone: the aromas of simmering soup and fresh-baked bread are like open arms. Start the meal with Autumn Sangria, Roasted Beets & Greens with Spicy Orange Vinaigrette, Butternut Squash Bisque with Smoked Gouda, Sweet Potato & Hominy Stew, Soup Sticks and Fireside Chili Served with Cumin Polenta.

Instructor: Market Street Cooking School Staff

**GIFTS FROM THE KITCHEN** \$45

Thursday, November 29, 6:30-8:30 p.m.  
Enjoy cookies, edibles and much more as we share staff favorites: **Lemon Curd, Perfect Gingerbread, Maple Nut Fudge, Peppermint Marshmallows, Cookie Dough Roll and Wonderful Ideas for Packaging.** Make it unique; make it special; make it homemade.  
Instructor: Market Street Cooking School Staff

**NIBBLES & PUNCHES FOR HOLIDAY ENTERTAINING** 🍷 \$45

Tuesday, December 4, 6:30-8:30 p.m.  
Stock up on hors d'oeuvres and grown-up punch to make or keep on hand for holiday drop-ins or parties. Join us for a little partying and a lot of good food. Menu includes **Brie & Wild Mushroom Strudel, Buffalo Chicken Meatballs with Celery & Blue Cheese Dressing, Peppadew Cheese Delights, Deviled Eggs, Sundried Tomato-Pesto Torta, "Southern Mule" Punch, Champagne Punch and Mulled Wine.**  
Instructor: Chef Anne Legg

**HOLIDAY DINNER** 🍷 \$55

Wednesday, December 5, 6:30-8:30 p.m.  
If you're not dining at Olenjack's Grille in Arlington, then join Chef Brian as he shows you how easy it is to prepare a traditional holiday feast. Come with an appetite as he prepares **French Onion Soup, Sweet Potato Polenta, Prime Rib, Brussels Sprouts and Double Chocolate Crème Brulee.**  
Instructor: Chef Brian Olenjack, www.olenjacksgrille.com

**HOMEMADE FOR THE HOLIDAYS** 🍷 \$45

Wednesday, December 12, 6:30-8:30 p.m.  
Treat your friends, families and neighbors to made-from-scratch confections ready in a snap and perfect for holiday gifts! Guests will learn how to prepare, package and label edible goodies-to-go. **Spiced Blueberry Jam With Star Anise, Lemon Lime Curd, Oatmeal Butterscotch Cookies, Pecorino & Black Pepper Cheese Straws and Nutella-layered Brownies with Toasted Hazelnuts.**  
Instructor: Chef Callie Salls, www.linguaeanddirtymartinis.com

**BAKING TOGETHER: PIES & BREADS** 🍷 \$65 per pair

Thursday, December 20, 6:30-9 p.m.  
Join us again for our 2nd annual hands-on baking together class. Pies and desserts that the two of you make together will be just in time for your holiday gatherings. Learn to make a flaky pie crust and roll out a pie shell with extra dough to take home for another pie. Menu includes a new twist on **Pumpkin Pie, Chocolate Pecan Pie, Nutty-Cranberry-Apple Bread and Blueberry-Lemon Coffee Cake.**  
*Space is limited to 16.*  
Instructor: Market Street Cooking School Staff

**WARMING SOUPS, STEWS & ONE POT MEALS: WELLNESS THROUGH FOOD** \$40

Thursday, December 27, 6:30-8:30 p.m.  
Deb Cantrell, the Savor Chef, brings another class of sharing dishes that are deliciously good and deliciously gluten, dairy, soy and sugar free for your special diet needs. Enjoy **Beef Stew with Marsala Wine Sauce, Chicken & Corn Chowder, Best Ever Chicken Tortilla Soup,** and believe it or not, **Gluten Free Chicken & Dumplings!**  
Instructor: Deb Cantrell, CPC, Owner - Savor Culinary Services, www.thesavorchef.com

**KID'S CLASSES**  
*All classes are Hands-On*

**GINGERBREAD HOUSE DECORATING** 🍷 \$40 per house

All ages  
Saturday, December 8, 11 a.m.-12:30 p.m. OR 1:30-3 p.m.  
Saturday, December 16, 12:30-2 p.m. OR 3-4:30 p.m.  
Saturday, December 22, 11 a.m.-12:30 p.m.  
Make this an annual tradition. Kids and adults are welcome to come decorate and take home a gingerbread house. We will provide you with a freshly baked gingerbread house, the icing "glue," and all the goodies for decorating. Best of all, we provide you with a workspace with no clean up! When you're finished we box it up for taking home. This yearly event has become one the best and favorites of the season.  
*Space is limited.*  
Instructor: Market Street Cooking School Staff

**RAPUNZEL TANGLE** 🍷 \$30

Ages 5-7  
Saturday, October 20, 1-2:30 p.m.  
Join us for an afternoon at the cupcake shop of Rapunzel Tangle. We will even have **Rapunzel Tangle join us for songs, stories and entertaining.** And of course we will be **decorating cupcakes** to take home.  
Instructor: Market Street Cooking School Staff

**FRANKENWEENIE** 🍷 \$30

Ages 8-10  
Saturday, October 27, 12:30-2:30 p.m.  
With the new movie in time for fall festivities, join us as we host our own ideas for the movie theme party foods. Enjoy **Phyllo Wrapped Hotdogs, Pumpkin Pie Tarts, Spooky Spider Crackers and Chocolate Marshmallow Peanut Butter Cupcakes.**  
Instructor: Market Street Cooking School Staff

**HALLOWEEN PARTY TREATS** 🍷 \$30

Ages 11-15  
Saturday, October 27, 3:30-5:30 p.m.  
When planning your Halloween party menu, you can count on these tasty and easy menu ideas: **Sausage Ball Monster Eyes, Cheesy-Chili Dip, Candy Corn Whoopie Pies, Pumpkin Cookies with Caramel Spiderweb Frosting and Trick Or Treat Candy Bark.**  
Instructor: Market Street Cooking School Staff

FOR RESERVATIONS  
817-577-5047

### THANKSGIVING DESSERTS: BREADS \$30

Ages 8-10

Saturday, November 17, 12:30-2:30 p.m.

Join us as we make delicious goodies for your Thanksgiving meal: **Pumpkin Roll, Cranberry-Orange Tea Bread and Scones.**

Instructor: Market Street Cooking School Staff

### THANKSGIVING DESSERTS: BREADS \$35

Ages 11-15

Saturday, November 17, 3:30-5:30 p.m.

Move over mom. The kids are in the kitchen helping with the Thanksgiving breads and dessert treats: **Pumpkin Roll, Dinner Rolls, Cranberry-Orange Tea Bread and Scones.**

Instructor: Market Street Cooking School Staff

### COOKIES \$25

Ages 5-7

Saturday, December 1, 11 am-12:30 p.m.

Kids join us for another annual cookie baking and decorating class. There will be plenty of **Sugar Cookies and Rudolph's**

**Delights**, and of course the favorite **Chocolate Chip Cookie.**

Instructor: Market Street Cooking School Staff

### COOKIES \$30

Ages 8-10

Saturday, December 1, 1:30-3:30 p.m.

'Tis the season to bake some cookies for eating and sharing.

Join us we make **Chunky Chocolate Gobs, Candy Bar Peanut Butter Cookies, Chocolate Snowballs and Snickerdoodles.**

Instructor: Market Street Cooking School Staff

### COOKIE EXCHANGE

Ages 11-15

Sunday, December 2, 1-3:30 p.m.  \$35

This class will give you ideas and recipes for hosting your own cookie exchange party. Maybe you'll share your ideas with mom too! Recipes include **Tea Cakes, Molasses Spice Cookies, Chunky Chocolate Gobs, Chocolate Snowballs and Snickerdoodles.**

Instructor: Market Street Cooking School Staff

## REGISTRATION & COOKING SCHOOL INFORMATION

#### What is Dish Event Center?

Located on the second floor of Market Street in Colleyville and McKinney, Dish Event Center is a meeting place for community and customer gatherings, as well as our own offerings of scheduled cooking events. Enjoy:

- a cooking center
- an event room for private gatherings
- a specialty shop of gifts and gadgets for the cook

We also offer other cooking and educational events. Most classes are demonstrations, unless specified as a hands-on class. **Participants enjoy tasting the dishes prepared.** Classes are offered days, evenings and weekends to accommodate busy schedules. Prices vary based on content.

#### What kinds of cooking classes will you offer?

At Market Street's Dish Event Center, you can learn everything from jazzing up your everyday menus to creative after-school snacks — and from gourmet menus from some of the country's best chefs to basic grilling techniques.

#### How do I register for a cooking class?

Call the Dish Event Center in Colleyville at 817-577-5047.

Classes seat approximately 25 students and payment (cash, check or credit card) is due at time of registration. Class registrations are taken on a first-come, first-served basis. Once a class is full, you will be added to a waiting list.

We're happy to honor requests for refunds or transfers to another class as long as they are made five days prior to class. Cancellations made five days prior to class will not be charged. No credit, refund or transfer will be issued if cancellation is made within 72 hours of scheduled class time. You may send a substitute if you cannot attend. Credit cards will be charged if cancellation is not received a minimum of three days in advance. We reserve the right to cancel a class for any reason, in which case a full refund will be given. For classes that involve student participation, **closed-toe shoes and kitchen-safe clothing are required.** Market Street will not be held liable for lost or damaged items or injuries to students.

#### Team Building!

We also offer team building activities that enable you and your staff to cook together and share a meal. Allow our specially trained instructors to guide you through exercises that will not only build team unity and creativity, but also are rewarding and fun. Class sizes are limited and based on availability of the room and instructor. Prices are determined based on the menu chosen.

#### Fabulous Party Classes!

Celebrating a birthday, holiday event, baby or bridal shower or having a girls night out or book club meeting? Do you need to entertain your church group, gourmet club or bunco group?

Why not let the Cooking School staff create a fun private cooking party for your special occasion? Invite your friends to come tie on an apron and either we can cook or you can have a cooking "event" that we will help you customize to fit your needs! When you finish your party, you and your guests will sit down and enjoy your culinary feats. After dessert, your happy guests will depart with recipes, new cooking skills and the memories of a fun and interactive event.

#### Do you love food? Would you like to assist?

Volunteers are rewarded. For every two times you volunteer to assist with a cooking class or demonstration, you may attend one class free. Volunteer duties include assisting with room set up, serving food and cleanup. Call the Dish Event Center to volunteer. **Those wanting to volunteer must attend one class as a paid attendee before registering to volunteer.**

#### Private Kids Events

Do you have a Girl Scout Troop? Our program includes the necessary requirements for completing many of the badges. Call your store location for details. Subject to availability due to previously arranged events.

Prices on brochure are per person per class.

**MARKET STREET**  
5605 COLLEYVILLE BOULEVARD  
COLLEYVILLE, TEXAS 76034

TO REGISTER FOR A CLASS, CALL DISH EVENT CENTER AT  
817-577-5047  
OR EMAIL  
560EVENT@MARKETSTREETUNITED.COM