



**Food or supply costs are included in the fee unless otherwise specified.  
Prepayment is required for all Cooking/Foods classes.**

**Refund cannot be made to participant who cancels less than three business days prior to class date or otherwise noted in description.**

### **Biscotti: The Best Ever**

This wonderfully crunchy cookie is originally from Italy. Heavy with nuts, it complements coffee and tea for an impressive dessert or snack. We'll create biscotti using ingredients such as almonds, pistachio nuts, dried fruits and cinnamon. Enjoy them plain or drizzled with chocolate!

*Instructor: L. Severson*

**Course#** 2672-S08MA                      **Location:** Johnson Sr  
**Tu May 27, 6:00p-9:00p**                      **Ses:** 1                      **Fee:** \$35  
*To register, call Harding C.E..... 651-293-8733*

### **Cookies and Candies: New Generation of Fabulous Flavors**

Learn how to make cookies and candies into beautiful party favors for birthdays, weddings and holidays.

*Instructor: D. Hirte*

**Course#** 3079-S08PA                      **Location:** Conway Rec  
**Th Apr 17, 1:00p-3:00p**                      **Ses:** 1                      **Fee:** \$16  
• \$3 supply fee, payable to instructor. Bring containers for your creations. No refund after April 10.  
*To register, call Community Ed. Sr. Program..... 651-293-8733*

### **Czech Kolaches**

Kolaches are one of Czechoslovakia's national pastries. Immigrants brought their passion and recipes for kolaches to the midwest as early as the 1860s. Kolaches are marvelous egg-rich, slightly sweet yeast dough traditionally filled with fruit mixtures such as apricot, cottage cheese, poppy seed or prune. They can be shaped into small rounds, square "tied packages," or filled turnovers. We will make variations in class and taste samples. Plan to take home an assortment to share with family, friends or to freeze. You will also leave with many recipes, tips and techniques to master these old world delicacies.

*Instructor: L. Severson*

**Course#** 1078-S08DA                      **Location:** Highland Sr  
**Sa May 10, 9:00a-1:00p**                      **Ses:** 1                      **Fee:** \$44  
• No refund after May 7.  
*To register, call Highland/Mac/Grove C.E..... 651-293-8874*

### **Fabulous Fish Dishes**

Learn to create delicious fish dishes using a few basic techniques. This menu starts with a mixed greens and garden vegetable salad with a homemade creamy garlic dressing. We'll grill fresh tuna steaks with a fabulous Mediterranean-style relish served with pasta tossed with garlic in olive oil. Moist, flaky Atlantic salmon is slow baked with an oven-dried tomato and dill butter sauce. Walleye Pike will be lightly breaded and pan-fried to a crispy golden brown and served with homemade tarter sauce and mashed potatoes. Key lime pie finishes topped with fresh whipped cream.

*Instructor: J. Sandino*

**Course#** 4160-S08MA                      **Location:** Harding Sr  
**W May 28, 6:30p-9:30p**                      **Ses:** 1                      **Fee:** \$35  
*To register, call Harding C.E..... 651-293-8733*



### **Cupcake Creations**

Learn how to produce beautiful unique cupcakes for parties, holidays and special occasions. Cupcakes can also be gathered together to make incredible centerpieces.

*Instructor: D. Hirte*

**Course#** 3078-S08PA                      **Location:** Conway Rec  
**Th Apr 24, 1:00p-3:00p**                      **Ses:** 1                      **Fee:** \$16  
• \$3 supply fee, payable to instructor. Bring containers for your creations. No refund after April 17.  
*To register, call Community Ed. Sr. Program..... 651-293-8733*

**U**care  
**Available for most classes in this section. When you register, check to see if your class(es) qualify.**

**Instructors Wanted!**  
**See page 42.**



**French 2 (Traditional)**

Experience French tradition starting with a rich moist country paté, a magical mixture of ground pork, chicken and herbs gently cooked to perfection and served with cornichons, imported olives and crusty bread. This menu will feature tender Cornish game hen, roasted, then braised in a succulent burgundy and port wine sauce. Accompaniments will include creamy potatoes au gratin, wild rice with sautéed bacon and vegetables brunoise, steamed broccoli and seared red and yellow peppers. We'll finish this extravaganza with a chocolate soufflé, light yet moist with an exceptional chocolatey goodness, drizzled with caramel sauce, raspberry sauce and crème anglaise.

*Instructor: J. Sandino*

**Course#** 2541-S08MA **Location:** Harding Sr  
**W Apr 16, 6:30p-9:30p** **Ses:** 1 **Fee:** \$35  
*To register, call Harding C.E..... 651-293-8733*

**Glorious Garlic**

Garlic makes for some delicious eating with more than 100 million pounds grown in Gilroy, California, just south of San Francisco. Learn to cook and enjoy classic appetizers: baba ghanouj – a roasted eggplant dip and bruschetta with sun-dried tomato pesto). Garlic soup is even better than its cousin, French onion soup. We will focus on four main dish chicken recipes: Asian, Philippine adobo with pork, almonds and famous chicken with 40 cloves of garlic. Vegetables will include: mashed cauliflower, two versions of mashed potatoes, roasted garlic potatoes and green beans. Learn how to roast garlic and spread on French bread or use in recipes for a mild, slightly sweet flavor. Top your favorite steak with mushrooms in warm garlic dressing. You can skip buying mediocre garlic croutons after tasting the ones you'll create. Check out the delicious Greek dip called Skordalia made with mashed potatoes or almonds.

*Instructor: L. Severson*

**Course#** 2138-S08MA **Location:** Johnson Sr  
**Tu May 13, 6:00p-9:00p** **Ses:** 1 **Fee:** \$35  
*To register, call Harding C.E..... 651-293-8733*

**Hmong Appetizer Craze**

If you love great appetizers and could eat them as your meal, you will like this class. Enjoy the hands-on experience of making egg rolls and spring rolls.

*Instructor: N. Vang*

**Course#** 3453-S08EA **Location:** Central Sr  
**Sa May 3, 9:00a-12:00p** **Ses:** 1 **Fee:** \$38  
 • Bring containers to class. No refund after April 25.  
*To register, call Como Park C.E..... 651-293-8811*

**Hmong Salads**

Learn to make laab (Hmong beef salad with all the fixings) and a vermicelli noodle salad. You'll also learn how to cook sweet sticky rice, the old-fashioned way.

*Instructor: N. Vang*

**Course#** 3454-S08EA **Location:** Central Sr  
**Sa May 10, 9:00a-12:00p** **Ses:** 1 **Fee:** \$38  
 • Bring containers to class. No refund after May 2.  
*To register, call Como Park C.E..... 651-293-8811*



**Italian: Cooking, Conversing and Culture**

Italy is truly a culture of food and eating. This class will give you a taste of some basic food vocabulary, classic recipes, and cultural/culinary insights. A bit of Italian will be spoken, and students will learn pronunciation of menu and recipe items along with some basic language skills. We will make two new recipes each class. Buon appetito!

*Instructor: M. Nilles*

**Course#** 4342-S08MA **Location:** Harding Sr  
**W Apr 23, 6:00p-8:30p** **Ses:** 5 **Fee:** \$63  
 • \$15 supply fee, payable to instructor.  
*To register, call Harding C.E..... 651-293-8733*

**Lefse**

Lefse is a traditional flat bread made from potatoes that were brought to America by the Norwegian immigrants during the 1800s and has gained staying power by its inclusion on the dinner table. In this class you will learn how to prepare your dough, roll it out and bake it on a traditional lefse grill. Students will also be taught to prepare Norwegian Flat Bröd. The recipe used will make a large cracker-type bread.

*Instructor: L. Pearson*

**Course#** 9950-S08EA **Location:** Como Sr  
**M Apr 14, 6:00p-9:00p** **Ses:** 1 **Fee:** \$38

• Bring an apron. No refund after April 7.

*To register, call Como Park C. E..... 651-293-8811*

**Phyllo Pastry –  
 For Appetizers, Main Dishes and Desserts**

Did you know you could do so much with phyllo? Don't be terrified any longer of this paper-thin, frozen pastry. In class, we will prepare an assortment of appetizers, main dishes and desserts all made with this amazing dough. We will begin by preparing phyllo kisses, a fast 15-minute appetizer. Tiropita, a hot puffy feta cheese triangle creates a party atmosphere. They can be made in advance, then frozen to be baked as guests arrive! Main dishes can use chicken, and a vegetable dish features fresh broccoli with a cheese sauce rolled in the golden, crisp pastry. No course on phyllo pastry would be complete without baklava, loaded with nuts and saturate with a honey syrup! You will receive an easy tip sheet to create perfect results every time.

*Instructor: L. Severson*

**Course#** 2142-S08MA **Location:** Johnson Sr  
**Tu Apr 22, 6:00p-9:00p** **Ses:** 1 **Fee:** \$35

*To register, call Harding C.E..... 651-293-8733*

**Salads: Festive Spring**

Learn to make wild rice and breast of chicken salad, wild rice with fresh mushrooms and cashews, a vegetarian main dish salad using multicolored peppers and the unique grain, quinoa. You will also make a fruit salad combination of cantaloupe and strawberries with an orange sauce and a raspberry-spinach salad with glazed pecans. Finally, you will make three easy dressings for your favorite assortment of garden greens: feta cheese, creamy blue cheese and orange dressing. You will be ready for family and friends and spring!

*Instructor: L. Severson*

**Course#** 4486-S08DA **Location:** Highland Sr  
**M Apr 21, 6:00p-9:00p** **Ses:** 1 **Fee:** \$33

• No refund after April 16.

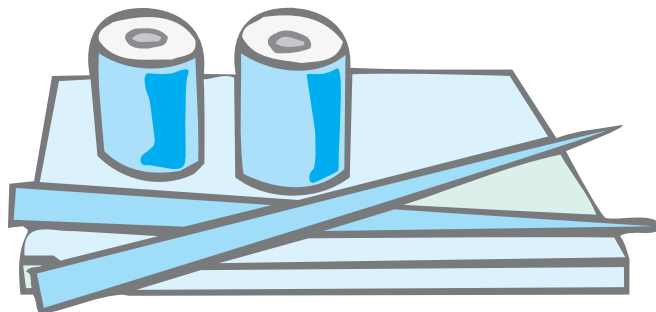
*To register, call Highland/Mac/Grove C.E..... 651-293-8874*

**Course#** 4486-S08PA **Location:** Conway Rec  
**Th May 8, 10:00a-1:00p** **Ses:** 1 **Fee:** \$33

• Bring containers to class. No refund after May 1.

*To register, call Community Ed. Sr. Program..... 651-293-8733*

**Registration can be a snap!  
 Registration information  
 is on page 130.**



**Sushi**

Learn where to shop, what brand to select, preparation of the ingredients, assembly of the rolls and presentation. You will create both the traditional rolled sushi (maki-zushi) and the American California sushi. Start with the easy-to-make seasoned sushi rice, then select and roll wonderful ingredients such as chicken, shrimp, smoked salmon, crab, mushrooms, eggs, carrots, avocado, spinach, ginger and more. No raw fish will be used.

*Instructor: L. Severson*

**Course#** 9813-S08DA **Location:** Highland Sr  
**M May 12, 6:00p-9:00p** **Ses:** 1 **Fee:** \$33

• No refund after May 8.

*To register, call Highland/Mac/Grove C.E..... 651-293-8874*

**Vegetarian Caribbean**

Caribbean cuisine is an amazing melting pot of African, European and Asian influences. In this hands-on class you'll learn to make jamdown curry, dhalpurie roti, dal 1845, pepperpot soup, sweet potato fudge and papaya and mango punch.

*Instructor: M. Stichel*

**Course#** 1067-S08DA **Location:** Highland Sr  
**M Jun 2, 6:00p-9:00p** **Ses:** 1 **Fee:** \$28

• \$5 supply fee, payable to instructor. No refund after May 27.

*To register, call Highland/Mac/Grove C.E..... 651-293-8874*

**Vegetarian: Dim Sum**

Learn to make meatless versions of barbeque buns, Shanghai spring rolls, pot stickers and sweet-filled wontons along with dipping sauces.

*Instructor: M. Stichel*

**Course#** 1070-S08DA **Location:** Highland Sr  
**M May 5, 6:00p-9:00p** **Ses:** 1 **Fee:** \$28

• \$5 supply fee, payable to instructor. No refund after April 30.

*To register, call Highland/Mac/Grove C.E..... 651-293-8874*

**Vegetarian Indian**

India has the world's greatest vegetarian cuisine. Please join us for this hands-on class of vegetarian dishes from all around India. Learn to make mushroom pilaf, channa masala, Bombay potatoes, cauliflower in cocoanut sauce, vegan saag paneer, missi rotis, Bengali pineapple and chutneys.

**Course#** 1065-S08DA **Location:** Highland Sr  
**M May 19, 6:00p-9:00p** **Ses:** 1 **Fee:** \$28

• \$5 supply fee, payable to instructor. No refund after May 13.

*To register, call Highland/Mac/Grove C.E..... 651-293-8874*