



January 2015 Cooking Class Schedule

Sushi 101 - Saturday January 10th

Instructor: [Zach Hockey](#) **Date/Time:** Friday, January 10th, 5:00pm-7:00pm **Cost:** \$20 per person

Zach Hockey, our resident Sushi guru, will introduce you to the secrets of making sushi at home. We will offer a brief history of sushi, and methods for properly cooking, seasoning, and cooling sushi rice. We'll demonstrate the use of bamboo rolling mats and how they are best utilized in sushi making. We will show you how to make the ingredients for the rolls and how to make a basic sushi roll, including an inside out sushi roll. After the demonstration everyone will enjoy the results of our sushi roll creation efforts, along with authentic seaweed salad.

Sushi 102 - Saturday, January 17th

Instructor: [Zach Hockey](#) **Date/Time:** Saturday, January 17th, 5:00pm-7:00pm **Cost:** \$30 per person

For graduates of Sushi 101, Zach Hockey, our resident Sushi guru, will cover advanced versions of the inside out roll, topped sushi and how to create the perfect nigiri. Participants will be invited to join in to help create the amazing specialty rolls. After the demonstration everyone will enjoy the results of our sushi roll creation efforts, along with authentic seaweed salad.

Kid's Sushi Candy Making - January 18th

Instructor: [Brina Truax](#) **Date/Time:** Sunday, January 18th, 2:00 – 3:30pm **Cost:** \$15 per person

Bring your kids & join us to learn to make some fun candy and fruit sushi rolls! We'll make candy rolls featuring puffed rice, marshmallows, and various candies, and fruit sushi using sweetened rice and various types of fruit. The rice will be pre-prepped for our Junior Chefs, as well as anything that needs to be sliced. We ask that children be ages 6 and up, Parents/Guardians please stay throughout and browse the shop for coffee and goodies away from the kids. We will touch on the history of sushi in Japan through fun stories throughout the lesson! Afterwards the kids will have the choice to eat their creations in the shop or take home to share!

The Well Dressed Food Company

87 Park Street • Tupper Lake, NY 12986

518.359.5280 • Fax: 518.618.3147 • welldressedfood.com



Date Night - Saturday, January 24th

Instructors: [Russ Cronin/David Tomberlin](#) **Date/ Time:** Saturday, January 24th, 5:00pm-7:00pm
Cost: \$30 per person

Need a great reason to drag your significant other out for a date night? Join us to prepare a feast starting with roasted shrimp cocktail with baby greens. We will roast filet of beef tenderloin with a red-wine mustard reduction and create risotto with roasted asparagus & wild mushrooms. Your date night will finish with Baked Hot Chocolate with Vanilla Gelato. There may be a glass or two or three of sparkling Italian Prosecco involved...

Winter Grilling - Saturday, January 31st

Instructor: [Mitch LaLonde](#) **Date/ Time:** Saturday, January 31st, 5:00pm-7:00pm **Cost:** \$30 per person

Is your outdoor grill buried under 5 feet of snow? Join us & learn to brine, marinate & grill the perfect pork tenderloin indoors! We'll start with an appetizer of grilled asparagus wrapped in Prosciutto di Parma. We'll create a side of roasted sweet potatoes, apples & onions, and finish with an apple crisp for dessert! Of course, none of this would be complete without pairings of perfect wines!

Class space is limited.

**All class attendees receive 10% off store purchases after the class.
Register online at welldressedfood.com or speak with a store associate.**

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