

## LINCOLN SQUARE JANUARY 2012 CLASSES

**H** HANDS ON   **D** DEMONSTRATION   **G** OUTDOOR GRILLING CLASS   **K** KID'S CLASS   **W** WINE CLASS

**BF** BRIAN FERGUSON  
**CBR** CARRIE BRADLEY  
**CM** CAROLYN MANIACI  
**EG** ED GARDENER  
**EK** ERYN KEUER  
**EP** ETHAN PIKAS  
**HA** HUGH AMANO

**JA** JEFF ADAMEK  
**JH** JOEY HAHN  
**JK** JANET KIRKER  
**JP** JOHN PETERS  
**KS** KIM SCHWENKE  
**LD** LUCIO DAVILA  
**MLG** MICHELE GLANCEY

**MS** MARIO SCORDATO  
**PB** PAUL BOEDEKER  
**QB** QUINCY BISSIC  
**RO** RICK ORTIZ  
**SRS** SARA SALZINSKI  
**SY** SHELLEY YOUNG

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>Lift Your Spirits</b> <b>H</b> 1-3:30PM  <b>HAPPY NEW YEAR!!</b>	<b>Knife Skills</b> <b>H</b> 7-9:30PM  <b>Meatless Monday</b> NEW WINTER MENU! <b>H</b> 7-9:30PM	<b>Pasta Workshop</b> NEW WINTER MENU! <b>H</b> 6:30-9:30PM  <b>From Beer to Eternity</b> <b>H</b> 7-9:30PM	<b>Celebrating Julia Child</b> <b>H</b> 6:30-9:30PM  <b>Weeknight Meals</b> <b>D</b> 7-9:30PM	<b>Warming Winter Dinner Party</b> <b>D</b> 7-9:30PM  <b>Old-School Italian</b> <b>H</b> 7-9:30PM	<b>Eat, Drink and Be Merry</b> <b>H</b> 7-9:30PM  <b>Totally Hands-on Sushi</b> <b>H</b> 7-9:30PM	<b>Cozy Casseroles</b> <b>D</b> 10AM-12:30PM  <b>Seafood 101</b> NEW WINTER MENU! <b>H</b> 10AM-12:30PM  <b>Steakhouse D.I.Y.</b> <b>H</b> 7-9:30PM
<b>Easy French Baking</b> <b>D</b> 10AM-12:30PM  <b>Meat Butchery</b> <b>H</b> 10AM-2:30PM  <b>Knife Skills</b> <b>H</b> 5-7:30PM  <b>Thai Vegetarian</b> <b>H</b> 5-7:30PM	<b>Cold-Weather Soups and Stews</b> <b>D</b> 7-9:30PM	<b>A Sauce Odyssey</b> <b>H</b> 7-9:30PM  <b>Old-School Italian</b> <b>H</b> 7-9:30PM	<b>How to Make Baby Food</b> <b>D</b> 10AM-12PM  <b>Knife Skills</b> <b>H</b> 7-9:30PM  <b>Peruvian Pleasures</b> <b>H</b> 7-9:30PM	<b>Got Gnocchi?</b> <b>H</b> 7-9:30PM  <b>Hog Heaven</b> <b>H</b> 7-9:30PM	<b>Donut Boot Camp!</b> <b>H</b> 10AM-2:30PM  <b>Food and Wine from Down Under</b> <b>D</b> <b>W</b> 7-9:30PM  <b>Culinary Adventure: A Trip to the Greek Islands</b> <b>H</b> 7-9:30PM	<b>Tastebud Tutorial</b> <b>D</b> 10AM-12:30PM  <b>Pasta Workshop</b> NEW WINTER MENU! <b>H</b> 10AM-1PM  <b>Steakhouse D.I.Y.</b> <b>H</b> 7-9:30PM  <b>Couples Cooking: Arabian Nights</b> <b>H</b> 7-9:30PM
<b>Cooking with Crock Pots and Cast Iron</b> <b>D</b> 10AM-12:30PM  <b>Meat 101</b> NEW WINTER MENU! <b>H</b> 10AM-12:30PM  <b>Peruvian Pleasures</b> <b>H</b> 5-7:30PM	<b>Thai Vegetarian</b> <b>H</b> 10AM-12:30PM  <b>Cozy Casseroles</b> <b>D</b> 7-9:30PM  <b>The Basics: Cajun Cookin'</b> <b>H</b> 7-9:30PM  <b>MARTIN LUTHER KING, JR. DAY</b>	<b>Weeknight Meals</b> <b>D</b> 7-9:30PM  <b>Celebrating Julia Child</b> <b>H</b> 6:30-9:30PM	<b>Neapolitan Pizzeria</b> <b>H</b> 7-9:30PM  <b>Seafood 101</b> NEW WINTER MENU! <b>H</b> 7-9:30PM	<b>Girls' Night: Everything a Girl Should Know</b> <b>D</b> 7-9:30PM  <b>From Beer to Eternity</b> <b>H</b> 7-9:30PM	<b>Steakhouse D.I.Y.</b> <b>H</b> 7-9:30PM  <b>Date Night: Southern Comfort</b> <b>H</b> 7-9:30PM	<b>Cold-Weather Soups and Stews</b> <b>D</b> 10AM-12:30PM  <b>Celebrating Julia Child</b> <b>H</b> 10AM-1PM  <b>Totally Hands-on Sushi</b> <b>H</b> 7-9:30PM  <b>Eat, Drink and Be Merry</b> <b>H</b> 7-9:30PM
<b>Sauce Boot Camp</b> <b>H</b> 10AM-4PM  <b>Knife Skills</b> <b>H</b> 10AM-12:30PM  <b>Family Night: Comfort Food</b> <b>H</b> 6-8:30PM	<b>Got Gnocchi?</b> <b>H</b> 7-9:30PM  <b>Chinese New Year: Dim Sum Favorites!</b> <b>H</b> 7-9:30PM	<b>Knife Skills</b> <b>H</b> 7-9:30PM  <b>Wine Goddess Presents: An Intro to Wine</b> <b>W</b> 7-9:30PM	<b>Hog Heaven</b> <b>H</b> 7-9:30PM  <b>Steakhouse D.I.Y.</b> <b>H</b> 7-9:30PM	<b>Totally Hands-on Sushi</b> <b>H</b> 7-9:30PM  <b>Eat, Drink and Be Merry</b> <b>H</b> 7-9:30PM	<b>How to Bake Bread</b> <b>H</b> 10AM-1PM  <b>Girls' Night: Everything a Girl Should Know</b> <b>D</b> 7-9:30PM  <b>Culinary Adventure: A Trip to the Greek Islands</b> <b>H</b> 7-9:30PM	<b>Easy French Baking</b> <b>D</b> 10AM-12:30PM  <b>Chicken 101</b> NEW WINTER MENU! <b>H</b> 10AM-12:30PM  <b>Food and Wine from Down Under</b> <b>D</b> <b>W</b> 7-9:30PM  <b>Couples Cooking: Arabian Nights</b> <b>H</b> 7-9:30PM
<b>Pasta Workshop</b> NEW WINTER MENU! <b>H</b> 10AM-1PM	<b>Vegetarian Boot Camp</b> MONDAY & TUESDAY <b>H</b> 10AM-3PM  <b>Neapolitan Pizzeria</b> <b>H</b> 7-9:30PM  <b>Meatless Monday</b> NEW WINTER MENU! <b>H</b> 7-9:30PM	<b>Cooking with Crock Pots and Cast Iron</b> <b>D</b> 7-9:30PM  <b>Old-School Italian</b> <b>H</b> 7-9:30PM				

**Easy online enrollment!**  
 Go to [WWW.THECHOPPINGBLOCK.NET](http://WWW.THECHOPPINGBLOCK.NET)  
 Please call ahead if you have dietary restrictions.  
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**MERCHANDISE MART JANUARY 2012 CLASSES**
**H** HANDS ON    **D** DEMONSTRATION    **K** KID'S CLASS    **W** WINE CLASS

**BF** BRIAN FERGUSON  
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**SY** SHELLEY YOUNG

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>1</b> <b>HAPPY NEW YEAR!!</b>	<b>2</b> <b>Chili-Centric</b> <b>H</b> 6-8:30PM <b>How to Bake Bread</b> <b>H</b> 6-9PM <b>Steakhouse D.I.Y.</b> <b>H</b> 6-8:30PM	<b>3</b> <b>Chicken 101</b> NEW WINTER MENU! <b>H</b> 6-8:30PM <b>Healthy Indulgences</b> <b>H</b> 6-8:30PM <b>Knife Skills</b> <b>H</b> 6-8:30PM	<b>4</b> <b>Meat 101</b> NEW WINTER MENU! <b>H</b> 6-8:30PM <b>Neapolitan Pizzeria</b> <b>H</b> 6-8:30PM <b>Lift Your Spirits</b> <b>H</b> 6-8:30PM	<b>5</b> <b>Culinary Adventure:</b> A Trip to the Greek Islands <b>H</b> 6-8:30PM <b>Couples Cooking:</b> Arabian Nights <b>H</b> 6-8:30PM	<b>6</b> <b>Couples Cooking:</b> Arabian Nights <b>H</b> 6-8:30PM <b>La Cocina Mexicana</b> <b>H</b> 6-8:30PM	<b>7</b> <b>A Sauce Odyssey</b> <b>H</b> 10AM-12:30PM <b>Got Gnocchi?</b> <b>H</b> 10AM-12:30PM <b>The Basics:</b> Cajun Cookin' <b>H</b> 10AM-12:30PM
<b>8</b> <b>Cupcake Boot Camp</b> <b>H</b> 10AM-2:30PM <b>Celebrating Julia Child</b> <b>H</b> 10AM-1PM	<b>9</b> <b>Knife Skills</b> <b>H</b> 6-8:30PM	<b>10</b> <b>Gluten-Free Gourmet</b> <b>H</b> 6-8:30PM <b>How to Bake Bread</b> <b>H</b> 6-9PM	<b>11</b> <b>Meat Butchery</b> <b>H</b> 10AM-2:30PM <b>Pasta Workshop</b> NEW WINTER MENU! <b>H</b> 6-9PM	<b>12</b> <b>From Beer to Eternity</b> <b>H</b> 6-8:30PM <b>Eat, Drink and Be Merry</b> <b>H</b> 6-8:30PM	<b>13</b> <b>Steakhouse D.I.Y.</b> <b>H</b> 6-8:30PM	<b>14</b> <b>Knife Skills</b> <b>H</b> 10AM-12:30PM <b>Unbeatable Brunch</b> <b>H</b> 10AM-12:30PM <b>Old-School Italian</b> <b>H</b> 10AM-12:30PM <b>Date Night:</b> Southern Comfort <b>H</b> 6-8:30PM
<b>15</b> <b>Donut Boot Camp</b> <b>H</b> 10AM-2:30PM <b>Seafood 101</b> NEW WINTER MENU! <b>H</b> 11AM-1:30PM <b>Knife Skills</b> <b>H</b> 11AM-1:30PM	<b>16</b> <b>Cupcake Boot Camp</b> <b>H</b> 10AM-2:30PM <b>Pasta Workshop</b> NEW WINTER MENU! <b>H</b> 6-9PM <b>Meatless Monday</b> NEW WINTER MENU! <b>H</b> 6-8:30PM <b>MARTIN LUTHER KING, JR. DAY</b>	<b>17</b> <b>Gluten-Free Gourmet</b> <b>H</b> 6-8:30PM <b>Totally Hands-on Sushi</b> <b>H</b> 6-8:30PM	<b>18</b> <b>Chicken 101</b> NEW WINTER MENU! <b>H</b> 6-8:30PM <b>Culinary Adventure:</b> A Trip to the Greek Islands <b>H</b> 6-8:30PM	<b>19</b> <b>Hog Heaven</b> <b>H</b> 6-8:30PM <b>Lift Your Spirits</b> <b>H</b> 6-8:30PM	<b>20</b> <b>Knife Skills</b> <b>H</b> 10AM-12:30PM <b>Old-School Italian</b> <b>H</b> 6-8:30PM <b>Couples Cooking:</b> Arabian Nights <b>H</b> 6-8:30PM	<b>21</b> <b>Chinese New Year:</b> Dim Sum Favorites! <b>H</b> 10AM-12:30PM <b>Cupcake Boot Camp</b> <b>H</b> 10AM-2:30PM <b>Meat 101</b> <b>H</b> 10AM-12:30PM <b>Couples Cooking</b> <b>H</b> 6-8:30PM <b>Eat, Drink &amp; Be Merry</b> <b>H</b> 6-8:30PM
<b>22</b> <b>Unbeatable Brunch</b> <b>H</b> 10AM-12:30PM <b>Meat Butchery</b> <b>H</b> 10AM-2:30PM <b>Gluten-Free Gourmet</b> <b>H</b> 11AM-1:30PM	<b>23</b> <b>Culinary Boot Camp</b> Starts Today! <b>H</b> MON-FRI 9AM-5PM <b>Knife Skills</b> <b>H</b> 6-8:30PM <b>La Cocina Mexicana</b> <b>H</b> 7-9:30PM	<b>24</b> <b>Celebrating Julia Child</b> <b>H</b> 6-9PM <b>Chinese New Year:</b> Dim Sum Favorites! <b>H</b> 7-9:30PM	<b>25</b> <b>Thai Vegetarian</b> <b>H</b> 6-8:30PM <b>Healthy Indulgences</b> <b>H</b> 6-8:30PM <b>Seafood 101</b> NEW WINTER MENU! <b>H</b> 7-9:30PM	<b>26</b> <b>Old-School Italian</b> <b>H</b> 7-9:30PM	<b>27</b> <b>From Beer to Eternity</b> <b>H</b> 6-8:30PM <b>Totally Hands-on Sushi</b> <b>H</b> 6-8:30PM <b>Steakhouse D.I.Y.</b> <b>H</b> 7-9:30PM	<b>28</b> <b>Pasta Workshop</b> NEW WINTER MENU! <b>H</b> 10AM-1PM <b>La Cocina Mexicana</b> <b>H</b> 10AM-12:30PM <b>Peruvian Pleasures</b> <b>H</b> 6-8:30PM <b>Date Night:</b> Southern Comfort <b>H</b> 6-8:30PM
<b>29</b> <b>How to Bake Bread</b> <b>H</b> 10AM-1PM <b>Chicken 101</b> NEW WINTER MENU! <b>H</b> 11AM-1:30PM	<b>30</b> <b>A Sauce Odyssey</b> <b>H</b> 6-8:30PM <b>The Basics:</b> Cajun Cookin' <b>H</b> 6-8:30PM <b>Pasta Workshop</b> <b>H</b> 6-9PM	<b>31</b> <b>Got Gnocchi?</b> <b>H</b> 6-8:30PM <b>Chili-Centric</b> <b>H</b> 6-8:30PM <b>Wine Goddess Presents:</b> Chicago Sommeliers' Top Wine Picks Under \$20 <b>W</b> 7-8:30PM	<div style="border: 1px solid black; padding: 10px; background-color: #f0f0f0;"> <p><b>Easy online enrollment!</b></p> <p><b>Go to <a href="http://WWW.THECHOPPINGBLOCK.NET">WWW.THECHOPPINGBLOCK.NET</a></b></p> <p>Please call ahead if you have dietary restrictions. We will do our best to accommodate you.</p> </div>			



# the CHOPPING BLOCK

## JANUARY 2012 CLASSES

### DEMONSTRATION CLASSES

**D** Demonstration classes are an intimate, interactive look at cooking. Each class features an entertaining and informative lesson by our professional chef-instructor plus generous tastings of every dish prepared in class.

**V** = vegetarian menu

#### Cold-Weather Soups and Stews • \$40

LINCOLN SQUARE JANUARY 9, 21

Take the chill out of the air with these hearty recipes. Mushroom Beef Barley Soup; Butternut Squash and Apple Bisque; Curried Lentil, Swiss Chard and Chickpea Stew; Shrimp and Andouille Gumbo.

#### Cooking with Crocks Pots and Cast Iron • \$40

LINCOLN SQUARE JANUARY 15, 31

Relax as we teach you how to prepare slow-simmered recipes that will fill your home with amazing aromas. Spicy Soy-Glazed Short Ribs; Tuscan Chicken with Beans and Greens; Cumin-Spiced Turkey Chili; Pozole Verde (Braised Pork in Tomatillo Sauce with Hominy).

#### Cozy Casseroles • \$40

LINCOLN SQUARE JANUARY 7, 16

Relive the glory days with these time-tested one-dish classics. Did we mention that these recipes are great for freezing, so you can stock up? Deep Dish Pizza Casserole; Shrimp Gumbo Casserole with Cornbread Topping; Ultimate Mac 'n' Cheese with Mushrooms and Gruyere Cheese; Mexican Tortilla Casserole with Roasted Chicken.

#### Easy French Baking • \$40

LINCOLN SQUARE JANUARY 8, 28

From appetizers to desserts, we'll show you that you can make these French classics at home! Quiche Lorraine; Chocolate Bavarian Cream; Custard-Filled Éclairs with Chocolate Glaze; Apple Tarte Tatin.

#### Food and Wine of Down Under • \$60

LINCOLN SQUARE JANUARY 13, 28

Enjoy an Aussie-inspired feast paired with wines from the Southern hemisphere. Shrimp Fritters with Oven-Dried Tomato and Bacon Relish; Grilled Lamb Chops with Macadamia Nut and Basil Pesto; Sweet Potato and Goat Cheese Gratin; Roasted Pork Pavlova.

#### Girls' Night: Everything a Girl Should Know • \$40

LINCOLN SQUARE JANUARY 19, 27

Ladies, bring a friend and learn some solid cooking basics while you relax with a glass of wine. Cheddar Bacon Gougères; Chicken Marsala; Butternut Squash Risotto; Honey-Roasted Pears with Gelato and Toasted Hazelnuts.

#### How to Make Baby Food • \$40

LINCOLN SQUARE JANUARY 11

Learn the simple tricks of making stage one, two and three baby food at home with the season's best vegetables. With the knowledge gained in class you'll save money and ensure your baby's health. Please feel free to bring your baby!

#### Tastebud Tutorial • \$40

LINCOLN SQUARE JANUARY 14

Make sense of your sense of taste! With stronger olfactory awareness, you can become a creative cook inspired by your own palate instead of following recipes to the letter. We'll teach you the art of tweaking the five basic flavors - Salty, Sweet, Bitter, Sour and Umami - and how to use herbs, spices, oils, vinegars and aromatic ingredients to create a rich tapestry of cuisine limited only by your imagination.

#### Warming Winter Dinner Party • \$40

LINCOLN SQUARE JANUARY 5

Take the chill out of the air with these wintry delights. Caramelized Parsnip Bisque; Apple Cider-Glazed Pork Chops; Sautéed Brussels Sprouts with Maple Mustard Glaze; Horseradish Whipped Potatoes; Sticky Toffee Pudding.

#### Weeknight Meals • \$40

LINCOLN SQUARE JANUARY 4, 17

Add an awesome assortment of new recipes to your repertoire this winter. Crispy Herb and Mustard Baked Chicken with Grilled Broccoli; Winter Vegetable Coconut Curry with Steamed Jasmine Rice; Sautéed Pork Medallions with Mushroom Shallot Reduction and Oven-Roasted Sweet Potatoes.

### DEMONSTRATION CLASSES

**H** In hands-on classes, you participate in each step of the cooking so you can recreate the experience at home. Our professional chef-instructor will discuss the ins and outs of each recipe, give you valuable tips, and coach you as you work in groups to prepare the dishes. You'll sit down at the end of class to feast upon the fruits of your labor.

**V** = vegetarian menu

#### The Basics: Cajun Cookin' • \$75

LINCOLN SQUARE JANUARY 16

MERCHANDISE MART JANUARY 7, 30

The Basics classes help you lay a foundation of cooking techniques to build on. You'll learn about ingredients, how to time a full meal, and which tools and equipment are right for the job. Crab Cakes with Red Pepper Rouille; Blackened Fish with Spicy Pecan Beurre Blanc; Cornbread; Bananas Foster. Skills Covered in Class Include: Hot and Cold Emulsions; Selecting Fish; Breading; High Heat vs. Low Temperature Cooking; Shallow Frying; Understanding Quick Breads; Cooking with Alcohol.

#### Celebrating Julia Child • \$85

LINCOLN SQUARE JANUARY 4, 17, 21

MERCHANDISE MART JANUARY 8, 24

Julia Child revolutionized American cuisine by presenting an approachable version of sophisticated French cooking techniques. Join us as we pay tribute to this Master Chef and prepare dishes inspired by her most famous book, *Mastering the Art of French Cooking*. Petits Choux au Fromage (Cheese Puffs); Lobster Thermidor; Beef Bourguignon; Apple Tarte Tatin.

#### Chicken 101: New Winter Menu • \$75

LINCOLN SQUARE JANUARY 28

MERCHANDISE MART JANUARY 3, 18, 29

New ideas for cooking this versatile bird! We'll show you three delicious techniques for cooking chicken perfectly. Chicken Saltimbocca (Sautéed Chicken Cutlets with Sage, Prosciutto and Provolone); Arroz con Pollo; Whole Roasted Chicken with Cilantro-Ginger-Lime Butter and Cumin-Roasted Carrots.

#### Chili-Centric • \$75

MERCHANDISE MART JANUARY 2, 31

Learn how to simmer up the perfect chili to keep your inner furnace fired up through the cold winter months. Chipotle-Spiced Black Bean Chili with Avocado Crema; Chili con Carne; Pork Chili Verde with Poblanos and Hominy; Jalapeño Cornbread.

#### Chinese New Year Feast: Dim Sum Favorites • \$75

LINCOLN SQUARE JANUARY 23

MERCHANDISE MART JANUARY 21, 24

Celebrate the Chinese New Year by preparing and enjoying some traditional dim sum favorites. Fried Shrimp Won Tons with Sweet Chili Dipping Sauce; Chicken Bao (Chicken-Filled Buns); Vegetable Pot Stickers with Soy Dipping Sauce; Five-Spice Spare Ribs with Hoisin Glaze.

#### Couples Cooking: Arabian Nights • \$75

LINCOLN SQUARE JANUARY 14, 28

MERCHANDISE MART JANUARY 5, 6, 20, 21

If you had three wishes, they might include these dishes. Hummus with Pita Chips; Arabian Chicken with Spiced Rice and Yogurt Sauce; Oven-Roasted Cauliflower with Hurrissa, Garlic and Cilantro; Cardamom and Pistachio Shortbread Cookies.

#### Culinary Adventure: A Trip to the Greek Islands • \$75

LINCOLN SQUARE JANUARY 13, 27

MERCHANDISE MART JANUARY 5, 18

Not even the Spartan army could resist the food of the gods you will prepare in this class. Greek Villager's Salad; Homemade Gyros with Tzatziki Sauce and Pita Bread; Oven-Roasted Lemon Greek Fries; Greek Donuts with Lemon Honey Syrup.

#### Culinary Boot Camp • \$1750

MERCHANDISE MART JANUARY 23-27

Spend a week exploring all the fundamental methods of cooking. Each day builds on the previous day, so you will improve your skills with a trained, professional chef at your disposal. On the last day you'll bring everything together and produce a menu that incorporates all the skills throughout the week.

### HANDS-ON CLASSES

#### Cupcake Boot Camp • \$90

MERCHANDISE MART JANUARY 8, 17, 21

Have your cake and eat it, too! Make several varieties of delicious cupcakes, and bring them home to impress your friends and family. We will teach you fun, easy ways to decorate them, too. Lunch will be served during class. Boston Creme Cupcakes with Chocolate Ganache and Vanilla Pastry Cream Filling; Red Velvet Cupcakes with Cream Cheese Frosting; S'mores Cupcakes with Toasted Marshmallow Meringue; Spiced Pumpkin Cupcakes with Salted Caramel Frosting; Banana Cupcakes with Milk Chocolate Frosting. **V**

#### Date Night: Southern Comfort • \$75

LINCOLN SQUARE JANUARY 20

MERCHANDISE MART JANUARY 14, 28

We're not just whistlin' Dixie! Join us for a delicious down-home dinner. Southern Fried Chicken Breasts with Shallot and Herb Gravy; Bacony Collard Greens; Cheddar Cheese and Scallion Cornbread; Apple Pandowdy with Whiskey-Spiked Whipped Cream.

#### Donut Boot Camp • \$90

LINCOLN SQUARE JANUARY 13

MERCHANDISE MART JANUARY 15

Who doesn't love fried dough? We'll make different kinds of dough, and show you how to fry, glaze, dip and fill them to perfection. You'll go home with a boxful of your very own fresh creations! Lunch will be served, and fresh coffee will be flowing. Mini Pumpkin Donut Holes with Cinnamon Sugar; Maple and Bacon-Glazed Long Johns; Chocolate Cake Donuts with Dulce de Leche Glaze and Coconut Flakes; Bavarian Donuts (Custard-Filled Yeast-Raised with Chocolate Glaze). **V**

#### Eat, Drink and Be Merry • \$85

LINCOLN SQUARE JANUARY 6, 21, 26

MERCHANDISE MART JANUARY 12, 21

Cook together and have a blast learning fresh new ways to make dinner fun! Sausage and Herbed Cheese Stuffed Mushrooms; Sautéed Beef Tenderloin with Herb and Roasted Garlic Compound Butter; Broccoli and Cauliflower Gratin; Chocolate Whoopie Pies with Marshmallow Filling. Two glasses of wine or beer per student are included in the price of the class. You must be 21 or over to attend. Please present valid ID at the time of check-in.

#### Family Night: Comfort Food • \$75

LINCOLN SQUARE JANUARY 22

Everyone cooks and eats together, and one child is free with each adult (\$20 per additional child.) Spinach and Artichoke Dip; Mini Meat Loaves with Mashed Potatoes; Chocolate Cupcakes with Chocolate Frosting.

#### From Beer to Eternity • \$85

LINCOLN SQUARE JANUARY 3, 19

MERCHANDISE MART JANUARY 12, 27

Be amazed as you experience the layers and nuances that beer can add to your cooking! Beer-Battered Portobello Mushrooms with Aioli; Beer-Marinated Grilled Flank Steak with Beer and Cheese Macaroni Gratin; Chocolate and Stout Pot de Crème.

#### Gluten-Free Gourmet • \$75

MERCHANDISE MART JANUARY 10, 17, 22

Bring the fun back into your food with these gluten-free goodies. Quinoa, Roasted Beet and Orange Salad; Homemade Gluten-Free Fettuccine with Grilled Shrimp, Portobellos and Arugula; Chocolate Cake with Chocolate Hazelnut Frosting.

#### Got Gnocchi? • \$75

LINCOLN SQUARE JANUARY 12, 23

MERCHANDISE MART JANUARY 7, 31

Learn the secrets of Italy's little dumpling. Parmesan and Ricotta Gnocchi with Rosemary Brown Butter Sauce; Baked Gnocchi alla Romana (Baked Semolina Cakes) with Fontina Cheese; Potato Gnocchi with Tomato Cream Sauce. **V**

#### Healthy Indulgences • \$75

LINCOLN SQUARE JANUARY 3

MERCHANDISE MART JANUARY 25

Rich-tasting food doesn't have to be bad for you. We'll show you how to cut out calorie overload without compromising on flavor. Spinach Salad with Dried Cranberries, Toasted Pecans, Blue Cheese and Fig Vinaigrette; Fregola Soup with Tomatoes, Cannellini Beans and Roasted Garlic; Sautéed Salmon with Warm Lentil and Bacon Salad; Spiced Oatmeal Cake.

PRICES ARE PER PERSON. 1-WEEK NOTICE REQUIRED TO CANCEL ENROLLMENT IN ANY CLASS. ALL CLASSES SUBJECT TO CANCELLATION OR RESCHEDULING.

THE CHOPPING BLOCK • LINCOLN SQUARE 4747 N. LINCOLN, CHICAGO 60625 TELEPHONE (773) 472-6700 FAX (773) 275-4150

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# the CHOPPING BLOCK

## JANUARY 2012 CLASSES

### HANDS-ON CLASSES

#### Hog Heaven • \$75

LINCOLN SQUARE JANUARY 12, 25  
MERCHANDISE MART JANUARY 19

Here's a no-guilt opportunity to make a pig of yourself. Spinach Salad with Soy Ginger Vinaigrette and Bacon Tempura; Bacon-Wrapped Pork Tenderloin; Sautéed Green Beans with Apples and Pancetta; Bacon Cornmeal Cake with Whipped Cream.

#### How to Bake Bread • \$65

LINCOLN SQUARE JANUARY 27  
MERCHANDISE MART JANUARY 2, 10, 29

Learn the basics of working with yeast doughs and the art of properly shaping them. Potato Rosemary Focaccia; Cinnamon Rolls with Cream Cheese Frosting; Mini Whole Wheat Baguettes.

#### Knife Skills • \$40

LINCOLN SQUARE JANUARY 2, 8, 11, 22, 24  
MERCHANDISE MART JANUARY 3, 9, 14, 15, 20, 23

Our most popular class! A hands-on chopping session where you learn how to mince, slice and dice vegetables and herbs. Knife care, sharpening and honing, and selection and manufacturing are also covered. [V]

#### La Cocina Mexicana • \$75

MERCHANDISE MART JANUARY 6, 23, 28

The vibrant and bold flavors of Mexico speak for themselves. Wild Mushroom Queso Fundido; Taqueria-Style Tortas with Grilled Skirt Steak and Tomatillo Salsa; Pozole Rojo (Pork Braised with Red Chilies and Hominy); Mexican Flourless Chocolate Cake.

#### Lift Your Spirits • \$85

LINCOLN SQUARE JANUARY 1  
MERCHANDISE MART JANUARY 4, 19

Beat the winter doldrums with some post-holiday cheer. Rum-Spiked Apple Cider; Warm Nut-Crusted Brie with Port-Infused Fruit; Sautéed Chicken with Apple, Sage and Brandy Sauce; Herb Risotto; Chocolate and Amaretto Mousse.

#### Meat Butchery • \$150

LINCOLN SQUARE JANUARY 8  
MERCHANDISE MART JANUARY 11, 22

Are you ready to take your knife skills to the next level? We'll teach you essential butchery techniques so you can tackle meat preparation like the pros. You'll then use your handiwork to prepare three delicious dishes. **Techniques:** Breaking Down and Deboning Chicken; Boning and Filleting a Whole Fish; Cleaning, Butterflying, Stuffing and Tying Pork Tenderloin. **Recipes to be Prepared:** Pan-Roasted Chicken with Honey and Almonds; Baked Fish en Papillote; Pork Tenderloin Stuffed with Roasted Red Peppers, Olives and Spinach.

#### Meat 101: New Winter Menu • \$75

LINCOLN SQUARE JANUARY 15, 24  
MERCHANDISE MART JANUARY 4, 21

Fear not - you can master cooking meat to perfection. We'll teach you how to select meat and handle it properly for delicious results. Braised Beef Stroganoff with Buttery Egg Noodles; Apple Cider-Glazed Pork Chops with Roasted Brussels Sprouts; Mediterranean Roasted Leg of Lamb with Tapenade.

#### Meatless Monday: New Winter Menu • \$75

LINCOLN SQUARE JANUARY 2, 30  
MERCHANDISE MART JANUARY 16

Join the Monday movement! The goal of this chef-driven campaign is to reduce meat consumption in order to improve personal health and the health of our planet. Curried Lentil, Swiss Chard and Chickpea Stew; Herb Ricotta-Stuffed Whole Wheat Manicotti with Tomato Sauce; Chilies en Nogada (Roasted Poblano Peppers Stuffed with Spiced Quinoa). [V]

#### Neapolitan Pizzeria • \$65

LINCOLN SQUARE JANUARY 18, 30  
MERCHANDISE MART JANUARY 4

Mamma Mia! Master the art of tossing your dough and creating authentic Neapolitan pizzas. Crispy-Fried Calamari with Marinara Sauce; Mushroom and Italian Sausage Pizza; Quattro Formaggi White Pizza; Sun-Dried Tomato, Smoked Mozzarella and Arugula Pizza.

#### Old-School Italian • \$75

LINCOLN SQUARE JANUARY 5, 10, 31  
MERCHANDISE MART JANUARY 14, 20, 26

Italian food just like Mamma used to make. Mangia! Meatballs with Classic Marinara; Garlic Bread; Homemade Cheese-Filled Ravioli with Alfredo Sauce; Tiramisu.

### HANDS-ON CLASSES

#### Pasta Workshop: New Winter Menu • \$75

LINCOLN SQUARE JANUARY 3, 14, 29  
MERCHANDISE MART JANUARY 11, 16, 28, 30

Learn how to make fresh pasta dough from scratch and create noodles of all shapes and sizes. You'll also discover how to prepare simple, seasonal sauces to accompany your pasta. Three Cheese and Spinach Lasagna with Tomato Sauce; Italian Sausage-Filled Ravioli with Walnut Sage Pesto; Fettuccine with Pancetta, Garlic Cream Sauce and Roasted Butternut Squash.

#### Peruvian Pleasures • \$85

LINCOLN SQUARE JANUARY 11, 15  
MERCHANDISE MART JANUARY 28

Take a trip to the Andes and prepare traditional Peruvian specialties. Pisco Sours (the Traditional Drink of Peru); Ceviche de Camarones (Shrimp Ceviche); Papas Rellenas with Salsa Criolla (Crispy-Fried Beef and Raisin Filled Potatoes with Traditional Sauce); Aji de Gallina (Peruvian Braised Chicken with Garlic and Chili Peppers); Arroz con Leche (Spiced Rice Pudding).

#### Sauce Boot Camp • \$150

LINCOLN SQUARE JANUARY 22

Have you ever wanted to learn how to make stock? How about mastering the art of making roux and reductions? We'll teach you how to conquer all things sauce-related, from classic to contemporary techniques, in our most comprehensive, hands-on sauce class. Homemade Chicken Stock; Bordelaise; Béchamel; Velouté; Hollandaise; Mushroom Cognac Pan Sauce; Apple Cider Gastrique; Truffle Cream Sauce. An assortment of meats, vegetables and starches will accompany the sauces.

#### A Sauce Odyssey • \$80

LINCOLN SQUARE JANUARY 10  
MERCHANDISE MART JANUARY 7, 30

Master the art of preparing classic and timeless sauces, and learn what to pair with them. Mushroom Cognac Reduction with Sautéed Pork Medallions; Cheddar Béchamel with Baked Penne; Easier-than-Ever Béarnaise Sauce with Oven-Poached Salmon; Romesco Sauce with Oven-Roasted Potatoes.

#### Seafood 101: New Winter Menu • \$75

LINCOLN SQUARE JANUARY 7, 18  
MERCHANDISE MART JANUARY 15, 25

We'll teach you the tricks of the trade when purchasing seafood and how to handle it once you get it home for perfectly prepared fish every time. New England Clam Chowder; Sesame, Fennel and Mustard Seed-Crusted Salmon with Coconut Curry Sauce; Snapper a la Veracruzana (Snapper Braised with Peppers, Tomatoes, Olives and Capers).

#### Steakhouse D.I.Y. • \$85

LINCOLN SQUARE JANUARY 7, 14, 20, 25  
MERCHANDISE MART JANUARY 2, 13, 27

Why go out when you can learn how to prepare these steakhouse classics at home? Caesar Salad; Grilled Strip Steaks with Garlic Herb Butter; Twice-Baked Potatoes; Oven-Roasted Broccoli; Molten Chocolate Cakes. *Two glasses of wine or beer per student are included in the price of the class. You must be 21 or over to attend. Please present valid ID at the time of check-in.*

#### Thai Vegetarian Cooking • \$65

LINCOLN SQUARE JANUARY 8, 17  
MERCHANDISE MART JANUARY 25

Hold the fish sauce, please. By the way, these dishes are vegan, too! Tofu Satay with Spicy Peanut Sauce; Tom Kha Gai (Mushroom and Coconut Milk Soup); Vegetarian Pad Thai; Sweet Potato and Eggplant Yellow Coconut Curry with Steamed Jasmine Rice. [V]

#### Totally Hands On Sushi • \$85

LINCOLN SQUARE JANUARY 9, 21, 26  
MERCHANDISE MART JANUARY 17, 27

Learn, hands on, how to prepare maki rolls; inside-out rolls; spicy tuna rolls; salmon and unagi nigiri. You will learn the secrets to making perfect sushi rice and finding the freshest fish. *Get equipped to put your new sushi skills into action! We're offering a set of useful tools and ingredients at a discount. For details see our calendar at [www.thechoppingblock.net](http://www.thechoppingblock.net).*

#### Unbeatable Brunch • \$75

MERCHANDISE MART JANUARY 14, 22

Creating a luxurious brunch is easy like Sunday morning. Eggs Poached in Tomato Sauce with Spinach and Feta Cheese; Buttermilk Biscuits with Sausage Gravy; Chilaquiles Verdes (Tortilla Chips and Shredded Chicken Simmered in Tomatillo Salsa).

### HANDS-ON CLASSES

#### Vegetarian Boot Camp • \$275

LINCOLN SQUARE JANUARY 30-31

Broaden your palette of cooking techniques and flavors in this two-day immersion into vegetarian cuisine. DAY ONE: Corn, Leek and Parsnip Chowder; Quinoa and Black Bean Burgers with Chipotle Mayo; Spinach and Ricotta Gnudi with Tomato Sauce; Sweet Potato Curry with Chickpeas, Basmati Rice and Raita. DAY TWO: Spiced Dal with Tomato and Ginger; Grilled Mushroom, Zucchini and Tofu Enchiladas with Tomatillo Salsa; Winter Vegetable Cobbler with Homemade Biscuits; Toasted Farro Salad with Caramelized Butternut Squash, Apples, Walnuts and Sherry Vinaigrette. [V]

#### Vietnamese Voyage • \$75

MERCHANDISE MART JANUARY 31

Tired of Chinese take-out? Spice up your weekend with the bold and bright flavors of Saigon. Green Papaya, Carrot and Peanut Salad with Cilantro Vinaigrette; Happy Pancake with Shrimp, Scallions and Bean Sprouts; Stir-Fried Beef with Sautéed Red Onions, Watercress and Lime; Toasted Coconut and Mango Sundaes.

### K CLASSES FOR KIDS AND TEENS

*Classes for kids and teens—now offered on weekends!—provide an opportunity for budding chefs to get comfortable and have fun in the kitchen, working with recipes geared for their age group.*

See our **KIDS AND TEENS' CLASSES** calendar for details.

*Looking for fun activities during the winter break? Check out our **3-day Mini Camps**, offered the last week in December and the first week in January!*

*Teens are welcome to attend any of our other classes if accompanied by an adult. And parents are invited to bring kids of all ages to our **Family Night** classes, monthly at Lincoln Square!*

### WINE CLASSES



**Wine Goddess Presents:** We are pleased to announce the return of wine program director Diana Hamann after a year's sabbatical. Join us for an evening of wine tasting and expert instruction.

#### An Intro to Wine • \$45

LINCOLN SQUARE JANUARY 24

The perfect class to whet your wine whistle and learn the basics of the grape! Join us in welcoming back our resident wine goddess, Diana Hamann, as we swish and swirl our way through seven tasting pours representing dry vs. sweet and light vs. full. We'll also learn to identify basic wine descriptors such as fruit, oak, spice, acidity and tannin.

#### Chicago Sommeliers' Top Wine Picks Under \$20 • \$45

MERCHANDISE MART JANUARY 31

Ever wonder what your favorite Chicago Sommelier is drinking at home? We did too, so we asked them! We'll taste their top picks, red and white, which will be available for purchase at the end of class--each under \$20! We can't all be super cool, in-the-know Sommeliers, but now we can at least drink like one!