

LINCOLN SQUARE MARCH 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 |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <div style="border: 1px solid black; padding: 10px; background-color: #e0f0e0;"> <p>Easy online enrollment!</p> <p>Go to WWW.THECHOPPINGBLOCK.NET</p> <p>Please call ahead if you have dietary restrictions. We will do our best to accommodate you.</p> </div> | | | | | | |
| | | | | Food and Wine of Argentina D W 7-9:30PM Cajun Kitchen H 7-9:30PM | Steakhouse D.I.Y. H 7-9:30PM Peruvian Pleasures H 7-9:30PM | Cold-Weather Soups and Stews D 10AM-12:30PM Pasta Workshop H 10AM-1PM Sushi Workshop H 7-9:30PM Date Night: Your Place or Mine? H 7-9:30PM |
| Cooking for One: Make-Ahead Shortcuts D 10AM-12:30PM Healthy Indulgences H 10AM-12:30PM Steakhouse D.I.Y. H 5-7:30PM Knife Skills H 5-7:30PM | Celebrating Julia Child NEW MENU! H 10AM-1PM Got Gnocchi? H 7-9:30PM <p style="text-align: center;">PULASKI DAY</p> | Neapolitan Pizzeria H 7-9:30PM Knife Skills H 7-9:30PM | Meat 101 H 7-9:30PM Wine Goddess Presents: Chicago Sommeliers' Top Picks Under \$20 W 7-8:30PM | Tapas! H 7-9:30PM Vietnamese Voyage H 7-9:30PM | Food and Wine of Argentina D W 7-9:30PM Couples Cooking: Brazilian Carnival H 7-9:30PM | Big Green Egg and Grilling Accessories Trunk Show FREE 11AM-4:00PM Meat 101 H 10AM-12:30PM Girls' Night: Hangin' at the Hacienda D 7-9:30PM Eat, Drink and Be Merry H 7-9:30PM |
| For the Love of Crêpes D 10AM-12:30PM Sweet and Savory Pastries H 10AM-12:30PM Cajun Kitchen H 5-7:30PM Food and Wine of Argentina D W 5-7:30PM | Knife Skills H 7-9:30PM Chicken 101 H 7-9:30PM | Pasta Workshop H 6:30-9:30PM Sushi Workshop H 7-9:30PM | Neapolitan Pizzeria H 7-9:30PM Healthy Indulgences H 7-9:30PM | Steakhouse D.I.Y. H 7-9:30PM Peruvian Pleasures H 7-9:30PM | A Sauce Odyssey H 10AM-12:30PM Table for Two: Cozy Dinner Party D 7-9:30PM Date Night: Your Place or Mine? H 7-9:30PM | Tastebud Tutorial D 10AM-12:30PM Dim Sum Favorites H 10AM-12:30PM Bourbon and BBQ! D 2:30-5PM Tapas! H 7-9:30PM Date Night: Your Place or Mine? H 7-9:30PM |
| Sugar Rush D 10AM-12:30PM Meat 101 H 10AM-12:30PM French Country Cooking H 5-7:30PM Knife Skills H 5-7:30PM | Tapas! H 7-9:30PM The Basics: Brasserie H 7-9:30PM | Culinary Adventure: A Trip to Morocco H 7-9:30PM Wine Goddess Presents: An Intro to Wine W 7-8:30PM | How to Bake Bread H 10AM-1PM Neapolitan Pizzeria H 7-9:30PM Vietnamese Voyage H 7-9:30PM | Got Gnocchi? H 7-9:30PM French Country Cooking H 7-9:30PM | Girls' Night: Hangin' at the Hacienda D 7-9:30PM Eat, Drink and Be Merry H 7-9:30PM | Homemade Cheesemaking D 10AM-12:30PM Sweet and Savory Pastries H 10AM-12:30PM Food and Wine of Argentina D W 7-9:30PM Couples Cooking: Brazilian Carnival H 7-9:30PM |
| Dim Sum Favorites H 10AM-12:30PM Bourbon and BBQ! D 2:30-5PM Family Night: Pasta Party H 5-7:30PM | Cooking for One: Make-Ahead Shortcuts D 7-9:30PM Meatless Monday H 7-9:30PM | Knife Skills H 7-9:30PM Seafood 101 H 7-9:30PM | Pasta Workshop H 6:30-9:30PM Homemade Cheesemaking D 7-9:30PM | Steakhouse D.I.Y. H 7-9:30PM Celebrating Julia Child NEW MENU! H 7-9:30PM | Knife Skills H 10AM-12:30PM Sushi Workshop H 7-9:30PM Date Night: Your Place or Mine? H 7-9:30PM | For the Love of Crêpes D 10AM-12:30PM Chicken 101 H 10AM-12:30PM Table for Two: Cozy Dinner Party D 7-9:30PM Date Night: Your Place or Mine? H 7-9:30PM |

MERCHANDISE MART MARCH 2012 CLASSES

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

BF BRIAN FERGUSON
CBR CARRIE BRADLEY
CM CAROLYN MANIACI
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| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
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| <div style="border: 1px solid black; padding: 10px; background-color: #f0f0f0;"> <p>Easy online enrollment! Go to WWW.THECHOPPINGBLOCK.NET Please call ahead if you have dietary restrictions. We will do our best to accommodate you.</p> </div> | | | | Tapas! H 6-8:30PM | 1 CLOSED FOR PRIVATE PARTY | 2 SEAFOOD 101 H 10AM-12:30PM DIM SUM FAVORITES H 10AM-12:30PM GOT GNOCCHI? H 10AM-12:30PM |
| 4 Culinary Boot Camp Sunday Session Starts Today! H 5 SUNDAYS 9AM-5PM Donut Boot Camp H 10AM-2:30PM How to Bake Bread H 10AM-1PM | 5 Meat 101 H 10AM-12:30PM Chicken 101 H 6-8:30PM Knife Skills H 6-8:30PM PULASKI DAY | 6 Gluten-Free Gourmet H 6-8:30PM | 7 Got Gnocchi? H 6-8:30PM | 8 Cajun Kitchen H 6-8:30PM From Beer to Eternity H 6-8:30PM Eat, Drink and Be Merry H 6-8:30PM | 9 Date Night: Your Place or Mine? H 6-8:30PM Sushi Workshop H 6-8:30PM Wine Goddess Presents: Food and Wine Pairing Primer W 7-8:30PM | 10 Cupcake Boot Camp H 10AM-2:30PM Neapolitan Pizzeria H 10AM-12:30PM The Basics: Brasserie H 10AM-12:30PM Knife Skills H 2:30-5PM Date Night: Your Place or Mine? H 6-8:30PM |
| 11 Meat Butchery H 10AM-2:30PM Healthy Indulgences H 11AM-1:30PM | 12 Some Like It Hot H 6-8:30PM | 13 Seafood 101 H 6-8:30PM Knife Skills H 6-8:30PM | 14 Celebrating Julia Child NEW MENU! H 10AM-1PM Culinary Adventure: A Trip to Morocco H 6-8:30PM Sushi Workshop H 6-8:30PM Wine Goddess Presents: Conquering the Restaurant Wine List W 7-8:30PM | 15 Couples Cooking: Brazilian Carnival H 6-8:30PM | 16 Steakhouse D.I.Y. H 6-8:30PM | 17 Meat 101 H 10AM-12:30PM Pasta Workshop H 10AM-1PM Sweet & Savory Pastries H 10AM-12:30PM Food and Wine of Argentina D W 6-8:30PM Eat, Drink & Be Merry H 6-8:30PM Peruvian Pleasures H 6-8:30PM |
| 18 Cupcake Boot Camp H 10AM-2:30PM Got Gnocchi? H 11AM-1:30PM | 19 CLOSED FOR PRIVATE PARTY | 20 CLOSED FOR PRIVATE PARTY | 21 Knife Skills H 6-8:30PM Wrappin' and Rollin' H 6-8:30PM | 22 Tapas! H 6-8:30PM Wine Goddess Presents: Wine and Cheese: Uncensored! W 7-8:30PM | 23 Got Gnocchi? H 10AM-12:30PM Date Night: Your Place or Mine? H 6-8:30PM Sushi Workshop H 6-8:30PM | 24 Cupcake Boot Camp H 10AM-2:30PM Dim Sum Favorites H 10AM-12:30PM Tastebud Tutorial D 10AM-12:30PM Neapolitan Pizzeria H 2:30-5PM Peruvian Pleasures H 6-8:30PM Steakhouse D.I.Y. H 7-8:30PM |
| 25 Pasta Workshop H 10AM-1PM Chicken 101 H 11AM-1:30PM | 26 Cupcake Boot Camp H 10AM-2:30PM A Sauce Odyssey H 6-8:30PM Knife Skills H 6-8:30PM | 27 The Basics: Brasserie H 6-8:30PM Wine Goddess Presents: Guest Sommelier Shebneem Ince: Secret Italy W 7-8:30PM | 28 Celebrating Julia Child NEW MENU! H 6-9PM Meat 101 H 6-8:30PM Neapolitan Pizzeria H 6-8:30PM | 29 Culinary Adventure: A Trip to Morocco H 6-8:30PM Eat, Drink and Be Merry H 6-8:30PM | 30 Cajun Kitchen H 6-8:30PM Tapas! H 6-8:30PM | 31 French Country Cooking H 10AM-12:30PM Meat Butchery H 10AM-2:30PM Tapas! H 2:30PM-5PM Couples Cooking: Brazilian Carnival H 6-8:30PM Wrappin' and Rollin' H 6-8:30PM |



the CHOPPING BLOCK

MARCH 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

Bourbon and BBQ • \$50 LINCOLN SQUARE MARCH 17, 25

Serious BBQ fans rejoice! If you are hard-core about grilling all year round, this is the class for you. Learn all about the best grill and smoker, the Big Green Egg, while preparing festive fare for your grilling parties. The majority of the class will be held inside, but dress warmly because we will occasionally trek outside to use the grill. Hot Toddy (Warm Bourbon, Honey and Lemon Juice); Smoked Polish Sausage, Bacony Beans and Crispy Slaw; Honey BBQ Wings with Blue Cheese Aioli; Spicy Hoisin-Glazed Ribs with Wasabi Dipping Sauce.

Cold-Weather Soups and Stews • \$40 LINCOLN SQUARE MARCH 3

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 for One: Make-Ahead Shortcuts • \$40 LINCOLN SQUARE MARCH 4, 26

Learn how a little advance prep can make it a breeze to create delicious and fresh food throughout the week. These recipes are scaled down to make the perfect portion size to serve yourself. Sautéed Chicken Breast with Brussels Sprout Lentil Salad and Yogurt Cilantro Dressing; Fish en Papillote with Leeks, Roasted Peppers and Herb Compound Butter; Sweet Potato, Zucchini and Chickpea Stew with Steamed Couscous.

Food and Wine of Argentina • \$60 LINCOLN SQUARE MARCH 1, 9, 11, 24 MERCHANDISE MART MARCH 17

Join us as we sample the meaty cuisine and juicy wines of Argentina. Ensalada Completa; Grilled Steaks with Chimichurri Sauce; Humita (Fresh Corn Pudding); Flan con Dulce de Leche.

For the Love of Crêpes • \$40 LINCOLN SQUARE MARCH 11, 31

Bonjour! Enjoy the delicate flavors of the French pancake. Ham, Egg and Cheese Crêpes with Hollandaise Sauce; Asparagus with Sauce Gribiche; Nutella and Banana-Stuffed Chocolate Crêpes with Crème Anglaise.

Girls' Night: Hangin' at the Hacienda • \$40 LINCOLN SQUARE MARCH 10, 23

Classic Mexican favorites for a South-of-the-Border feast. Arriba!! Chipotle Guacamole and Chips; Shrimp Tostadas with Tomatillo Salsa; Roasted Poblano and Black Bean Quesadillas; Churros con Chocolate.

Homemade Cheesemaking • \$40 LINCOLN SQUARE MARCH 24, 28

Yes! You can make fresh cheeses at home. We'll show you how and demonstrate some recipes for using your creations. Ricotta Crostini with Grilled Asparagus; Fresh Mozzarella Roulade with Prosciutto and Basil; Curried Potato Paneer Rounds; Homemade Yogurt and Granola with Fresh Berries. Reserve your mozzarella cheesemaking kit in advance at a discounted price of \$18.25 and pick it up on the day of class.

Sugar Rush • \$40 LINCOLN SQUARE MARCH 18

Go ahead, indulge that sweet tooth with one of these tempting treats you can make at home. Butterscotch Pudding; Chocolate Cupcakes with Coffee Buttercream; Cream Puffs Filled with Whipped Cream and Strawberries; Key Lime Tartlets with Sour Cream Garnish. **V**

Table for Two: Cozy Dinner Party • \$60 LINCOLN SQUARE MARCH 16, 31

At the Chopping Block, every table is the chef's table. Bring a friend and watch one of our expert chefs work some kitchen magic to create a soul-satisfying feast. This cooking lesson includes a full meal, so come hungry! Butternut Squash and Sherry Bisque; Roasted Pork Tenderloin with Dried Fruit and

DEMONSTRATION CLASSES

Port Wine Reduction; Farro Salad with Sweet Potatoes and Spinach; Dark Chocolate Tart with Red Wine Caramel Sauce.

Tastebud Tutorial • \$40

LINCOLN SQUARE MARCH 17
MERCHANDISE MART MARCH 24

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,

HANDS-ON 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: Brasserie • \$75

LINCOLN SQUARE MARCH 19
MERCHANDISE MART MARCH 10, 27

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. Bistro Salad with Homemade Croutons; Steak Au Poivre with Garlic Mashed Potatoes; Vanilla Crème Brûlée. *Skills Covered in Class Include: Making a Custard Base; Caramelizing Sugar; Poaching Eggs; Making a Warm Vinaigrette; Selecting Beef for Searing; Using Fresh Cracked Spices; Deglazing; Cooking with Alcohol; Making a Pan Sauce; How to Tell When Meat is Done.*

Cajun Kitchen • \$75

LINCOLN SQUARE MARCH 1, 11
MERCHANDISE MART MARCH 8, 30

Come on down and create some kickin' Cajun cookin'! Crab Cakes with Remoulade; Chicken and Andouille Sausage Gumbo; Bananas Foster Bread Pudding with Vanilla Bean Ice Cream.

Celebrating Julia Child: New Menu! • \$75

LINCOLN SQUARE MARCH 5, 29
MERCHANDISE MART MARCH 14, 28

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 • \$75

LINCOLN SQUARE MARCH 12, 31
MERCHANDISE MART MARCH 5, 25

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.

Couples Cooking: Brazilian Carnival • \$75

LINCOLN SQUARE MARCH 9, 24, 30
MERCHANDISE MART MARCH 15, 31

Aahh... Learn about the cuisine of Brazil, and be transported to the beaches of Rio! Hearts of Palm, Crab and Avocado Salad with Cilantro Vinaigrette; Feijoada (Brazil's National Dish: Black Bean and Pork Stew); Brazilian Rice; Coconut Flan.

Culinary Adventure: A Trip to Morocco • \$75

LINCOLN SQUARE MARCH 20
MERCHANDISE MART MARCH 14, 29

Rock the Casbah and create traditional Moroccan food. Fennel Spiced Chickpea Flatbread; Moroccan Braised Chicken with Apricots; Date, Saffron and Mint Couscous Salad; Orange and Saffron Crème Brûlée.

HANDS-ON CLASSES

Culinary Boot Camp: Sunday Session! • \$1750

MERCHANDISE MART SUNDAYS MARCH 4-APRIL 1

Spend five Sundays 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 you've learned throughout the week.

Cupcake Boot Camp • \$90

MERCHANDISE MART MARCH 10, 18, 24, 26

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: Your Place or Mine? • \$75

LINCOLN SQUARE MARCH 3, 16, 17, 31
MERCHANDISE MART MARCH 9, 10, 23

Learn how to make these easy-to-execute recipes that will leave time for what's really important. Caramelized Onion and Blue Cheese Crostata; Roasted Chicken with Fig Balsamic Glaze; Crispy Smashed Potatoes; Dark Chocolate Soufflé.

Dim Sum Favorites • \$75

LINCOLN SQUARE MARCH 17, 25
MERCHANDISE MART MARCH 3, 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.

Donut Boot Camp • \$90

MERCHANDISE MART MARCH 4

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 MARCH 10, 23
MERCHANDISE MART MARCH 8, 17, 29

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: Pasta Party • \$75

LINCOLN SQUARE MARCH 25

Everyone cooks and eats together, and one child is free with each adult (\$20 per additional child.) Caesar Salad; Homemade Fettuccine with Alfredo Sauce; Oven-Roasted Broccoli; Mini Chocolate Lava Cakes.

French Country Cooking • \$75

LINCOLN SQUARE MARCH 18, 22
MERCHANDISE MART MARCH 31

This rustic and homey French repast will transport you to a crisp March evening in the countryside. Mussels Steamed with Fennel and Crème Fraîche; Croque-Madame Sandwiches (Ham and Gruyere Cheese Sandwich Topped with a Fried Egg); Warm Haricots Verts Salad with Almonds; Pear Clafoutis.

From Beer to Eternity • \$85

MERCHANDISE MART MARCH 8

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.

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

THE CHOPPING BLOCK • MERCHANDISE MART SUITE 107, CHICAGO 60654 TELEPHONE (312) 644-6360 FAX (312) 644-6367 WWW.THECHOPPINGBLOCK.NET



the CHOPPING BLOCK

MARCH 2012 CLASSES

HANDS-ON CLASSES

▶▶ **Gluten-Free Gourmet** • \$75 MERCHANTISE MART MARCH 6

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 MARCH 5, 22
MERCHANTISE MART MARCH 5, 7, 18, 23

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 MARCH 4, 14
MERCHANTISE MART MARCH 11

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.

How to Bake Bread • \$65

LINCOLN SQUARE MARCH 21
MERCHANTISE MART MARCH 4

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

Knife Skills • \$40

LINCOLN SQUARE MARCH 4, 6, 12, 18, 27, 30
MERCHANTISE MART MARCH 5, 10, 13, 21, 26

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]

▶▶ **Meat Butchery** • \$150

MERCHANTISE MART MARCH 11, 31

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 • \$75

LINCOLN SQUARE MARCH 7, 10
MERCHANTISE MART MARCH 5, 17, 28

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 • \$75

LINCOLN SQUARE MARCH 26

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 MARCH 6, 14, 21
MERCHANTISE MART MARCH 10, 24, 28

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.

HANDS-ON CLASSES

Pasta Workshop • \$75

LINCOLN SQUARE MARCH 3, 13, 28
MERCHANTISE MART MARCH 17, 25

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 MARCH 2, 15
MERCHANTISE MART MARCH 17, 24

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).

A Sauce Odyssey • \$80

LINCOLN SQUARE MARCH 16
MERCHANTISE MART MARCH 26

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; Roscoso Sauce with Oven-Roasted Potatoes.

Seafood 101 • \$75

LINCOLN SQUARE MARCH 18, 27
MERCHANTISE MART MARCH 3, 13

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).

Some Like It Hot • \$65

MERCHANTISE MART MARCH 12

If you can stand the heat, come learn how cook some seriously fiery food! Roasted Sambal Peanuts; Fried Plantains with Peruvian Aji Amarillo-Jalapeno Dipping Sauce; Grilled Pork Tenderloin with Orange Habañero Mojo; Shrimp Vindaloo; Thai Drunken Noodles.

Steakhouse D.I.Y. • \$85

LINCOLN SQUARE MARCH 2, 4, 15, 29
MERCHANTISE MART MARCH 9, 16, 24

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.*

Sushi Workshop • \$85

LINCOLN SQUARE MARCH 3, 33, 30
MERCHANTISE MART MARCH 14, 23

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.*

Sweet and Savory Pastries • \$65

LINCOLN SQUARE MARCH 11, 24
MERCHANTISE MART MARCH 17

We'll teach you how to prepare the perfect pie dough and also demystify working with puff pastry and phyllo as we create a selection of sweet and savory, buttery and flaky pleasures. Spanakopita (Spinach and Feta-Filled Phyllo Pastries); Swiss Chard, Bacon and Leek Tart; Chocolate Pecan Tartlets; Spiced Apple and Cranberry Turnovers.

Tapas! • \$75

LINCOLN SQUARE MARCH 8, 17, 19
MERCHANTISE MART MARCH 1, 22, 30

Have fun while cooking an assortment of authentic Spanish small-plate snacks. Bacon-Wrapped Dates; Black Bean and Cilantro Empanadas; Baked Goat Cheese in Tomato Sauce; Chicken and Chorizo Paella.

HANDS-ON CLASSES

Vietnamese Voyage • \$75

LINCOLN SQUARE MARCH 8, 21

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.

Wrappin' and Rollin' • \$75

MERCHANTISE MART MARCH 21, 31

Delicious things come in small packages! Bacon-Wrapped Asparagus with Hoisin Dipping Sauce; Shrimp Pot Stickers with Sweet Chili Dipping Sauce; Grilled Thai Beef Lettuce Wraps with Asian Pears and Peanuts; Fried Chocolate and Banana Egg Rolls.

WINE CLASSES

Wine Goddess Presents: A fun evening of wine tasting and expert instruction with wine program director Diana Hamann.



Chicago Sommeliers' Top Picks

Under \$20 • \$45

LINCOLN SQUARE MARCH 7

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!

Conquering the Restaurant Wine List • \$45

MERCHANTISE MART MARCH 14

Develop tools to put to test the next time you're staring down a restaurant wine list. We'll cover basic wine etiquette, plus how to make heads or tails of the list, how to order, how to read a wine label, and when it's worth it to bring your own wine and suffer the corkage fee. Tricks of the trade will be revealed!

Food and Wine Pairing Primer • \$50

MERCHANTISE MART MARCH 9

Wine is best enjoyed (and understood) at the table. Join our resident wine goddess, Diana Hamann, in her very favorite wine class. We'll taste several wines with several bites representing salty, sour, bitter and sweet, and we guarantee the light bulbs will go on, the clouds will part, and you'll leave with a solid food and wine pairing foundation. Not to be missed!

Guest Sommelier Shebneem Ince Presents:

Secret Italy • \$65

MERCHANTISE MART MARCH 27

Join us in welcoming Shebneem Ince, Wine Director for restaurants Henri and the Gage, and *Food & Wine Magazine* "Top Sommelier" for 2011, as she takes us on a tour of Italy's back alleys. Through mountains, pumice, hills and coasts, Sheb will introduce us to the under-represented, yet often beautiful wines stemming from the unsung regions that have yet to fetch the behemoth prices of their Tuscan and Piedmontese counterparts.

An Intro to Wine • \$45

LINCOLN SQUARE MARCH 20

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.

Wine and Cheese: Uncensored! • \$60

MERCHANTISE MART MARCH 22

Get ready to get your wine and cheese on! Celebrate the age-old, tried-and-true, symbiotic relationship between wine and cheese by tasting through six basic-to-barely-legal wine/cheese pairings. Decadent stuff, indeed.

Big Green Egg and Grilling Accessories Trunk Show • FREE LINCOLN SQUARE MARCH 10

Join us for the ultimate cooking experience with the Big Green Egg as we unveil 2012's hottest grilling accessories, rubs, and cooking tools. The Big Green Egg is a Grill, Smoker and an outdoor oven, enabling you to cook literally any food on it year round, from appetizers to entrees and even desserts! The Egg is friendly, forgiving, and loves to perform for beginners!

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

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