

## LINCOLN SQUARE NOVEMBER 2009 CLASSES

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

**SY** SHELLEY YOUNG  
**JK** JANET KIRKER  
**SRS** SARA SALZINSKI  
**CM** CAROLYN MANIACI  
**DH** DIANA HAMANN  
**MLG** MICHELE GLANCEY  
**EG** ED GARDENER

**QB** QUINCY BISSIC  
**KL** KATHLEEN LUNETTO  
**LP** LINNIE PANDEL  
**JH** JOEY HAHN  
**SD** STUART DAVIS  
**EK** ERYN KEUER  
**CBR** CARRIE BRADLEY

**JAS** JON-ANTONY SINCLAIR  
**PB** PAUL BOEDEKER  
**GD** GREG DARDEN  
**AC** ABRAHAM CONLON  
**MBR** MARY BETH ROCCO  
**HA** HUGH AMANO

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>1</b> <b>Cooking with Crock Pots and Cast Iron</b> <b>D</b> 10AM-12:30PM <b>Cupcake Boot Camp</b> <b>H</b> 10AM-2:30PM	<b>2</b> <b>Day of the Dead Celebration</b> <b>H</b> 7-9:30PM	<b>3</b> <b>Kids' Cooking Class: Mexican Fiesta</b> <b>K</b> 4-5PM <b>Pasta Workshop</b> <b>H</b> 7-9:30PM <b>Knife Skills</b> <b>H</b> 7-9:30PM	<b>4</b> <b>Totally Hands-on Sushi</b> <b>H</b> 7-9:30PM	<b>5</b> <b>Teens' Cooking Class: Roasting</b> <b>K</b> 4-5PM <b>Who Needs a Cocktail?</b> <b>D</b> 7-9PM	<b>6</b> <b>Food and Wine of Burgundy</b> <b>D</b> 7-9:30PM <b>Date Night: Under the Tuscan Moon</b> <b>H</b> 7-9:30PM	<b>7</b> <b>Autumn Soups and Stews</b> <b>D</b> 10AM-12:30PM <b>Knife Skills</b> <b>H</b> 10AM-12:30PM <b>Bourbon and BBQ!</b> <b>G</b> 2-4:30PM <b>Wine Harvest Dinner</b> <b>D</b> 7-9:30PM <b>Date Night: Under the Tuscan Moon</b> <b>H</b> 7-9:30PM
<b>8</b> <b>Harvest Pies</b> <b>D</b> 10AM-12:30PM <b>Pasta Workshop</b> <b>H</b> 10AM-12:30PM <b>Knife Skills</b> <b>H</b> 2-4:30PM <b>Wine and Dine!</b> <b>H</b> 3-5:30PM	<b>9</b> <b>Sommelier Series: Food and Wine Pairing with Sue Kim of Spring, Custom House and Green Zebra</b> <b>W</b> 7-8:30PM <b>The Basics: Dinner Party Classics</b> <b>H</b> 7-9:30PM	<b>10</b> <b>Kids' Cooking Class: Fun with Fondue</b> <b>K</b> 4-5PM <b>Culinary Adventure: A Night in Mexico</b> <b>H</b> 7-9:30PM <b>Totally Hands-on Sushi</b> <b>H</b> 7-9:30PM	<b>11</b> <b>Thanksgiving Crash Course</b> <b>D</b> 10AM-2:30PM <b>The Art of Classic and Modern Sauces</b> <b>H</b> 10AM-4PM <b>Breakfast for Dinner</b> <b>H</b> 7-9:30PM <b>Knife Skills</b> <b>H</b> 7-9:30PM	<b>12</b> <b>Teens' Cooking Class: Spices and Simmering</b> <b>K</b> 4-5PM <b>Entertaining with Elegance</b> <b>D</b> 7-9:30PM <b>The Spice Route</b> <b>H</b> 7-9:30PM	<b>13</b> <b>Who Needs a Cocktail?</b> <b>D</b> 7-9PM <b>Couples Cooking: Middle East Feast</b> <b>H</b> 7-9:30PM <div style="border: 1px solid black; padding: 5px; text-align: center;"> <b>12TH ANNUAL CUSTOMER APPRECIATION DAY</b>            SEE BELOW FOR DETAILS!         </div>	<b>14</b> <b>Simply Natural Cooking</b> <b>D</b> 10AM-12:30PM <b>Chocolate Lover's Paradise</b> <b>H</b> 10AM-12:30PM <b>The Great Turkey Adventure w/ Craig Bell</b> <b>G</b> 2-5PM <b>Kids' Class: Fun w/ Fondue</b> <b>K</b> 3-4PM <b>Crock Pots &amp; Cast Iron</b> <b>D</b> 2:30-5PM <b>Girls' Night: Party Food!</b> <b>D</b> 7-9:30PM <b>Wine and Dine!</b> <b>H</b> 7-9:30PM
<b>15</b> <b>Thanksgiving Crash Course</b> <b>D</b> 10AM-2:30PM <b>Breakfast for Dinner</b> <b>H</b> 10AM-12:30PM <b>Guerrilla Grilling</b> <b>G</b> 11AM-1:30PM <b>Irresistible Hors d'Oeuvres</b> <b>H</b> 3-5:30PM	<b>16</b> <b>Autumn Soups and Stews</b> <b>D</b> 7-9:30PM <b>Seafood 101</b> <b>H</b> 7-9:30PM	<b>17</b> <b>Kids' Cooking Class: The Great Pumpkin</b> <b>K</b> 4-5PM <b>How to Make an Exceptional Cheese Board</b> <b>D</b> 7-9PM <b>Vegetarians Eat Thanksgiving, Too!</b> <b>H</b> 7-9:30PM	<b>18</b> <b>Thanksgiving Workshop</b> <b>H</b> 10AM-2:30PM <b>Pasta Workshop</b> <b>H</b> 7-9:30PM <b>Knife Skills</b> <b>H</b> 7-9:30PM	<b>19</b> <b>Cooking for Your Baby</b> <b>D</b> 10AM-12PM <b>Teens' Cooking Class: Pie Dough and Mousse</b> <b>K</b> 4-5PM <b>Things to Bring: Bright Ideas for Holiday Gatherings</b> <b>D</b> 7-9:30PM <b>Meat 101</b> <b>H</b> 7-9:30PM	<b>20</b> <b>Totally Hands-on Sushi</b> <b>H</b> 7-9:30PM <b>Date Night: Under the Tuscan Moon</b> <b>H</b> 7-9:30PM	<b>21</b> <b>Harvest Pies</b> <b>D</b> 10AM-12:30PM <b>Thanksgiving Workshop</b> <b>H</b> 10AM-2:30PM <b>How to Carve a Turkey!</b> <b>FREE</b> 2-3PM <b>Food and Wine of Burgundy</b> <b>D</b> 7-9:30PM <b>Date Night: Under the Tuscan Moon</b> <b>H</b> 7-9:30PM
<b>22</b> <b>Bloody Mary Brunch</b> <b>D</b> 10AM-12:30PM <b>Vegetarians Eat Thanksgiving, Too!</b> <b>H</b> 10AM-12:30PM <b>Sour is the New Hoppy</b> <b>Beer Tasting w/Greg Hall</b> <b>D</b> 2-4:30PM <b>Holiday Hootenanny!</b> <b>H</b> 3-5:30PM	<b>23</b> <b>Irresistible Hors d'Oeuvres</b> <b>H</b> 10AM-12:30PM <b>Things to Bring Bright Ideas for Holiday Gatherings</b> <b>D</b> 7-9:30PM <b>Wine and Dine!</b> <b>H</b> 7-9:30PM	<b>24</b> <b>Wine Harvest Dinner</b> <b>D</b> 7-9:30PM <b>Holiday Hootenanny!</b> <b>H</b> 7-9:30PM	<b>25</b> <div style="border: 1px solid black; padding: 5px; text-align: center;"> <b>THANKSGIVING PIE PICKUP 10AM-7PM</b>            Pre-order your pies by phone or online by 7PM on Monday 11/23         </div>	<b>26</b> <div style="text-align: center;"> <b>HAPPY THANKSGIVING!</b> </div>	<b>27</b> <b>Knife Skills</b> <b>H</b> 2-4:30PM <b>Irresistible Hors d'Oeuvres</b> <b>H</b> 2-4:30PM <b>Who Needs a Cocktail?</b> <b>D</b> 7-9PM <b>Culinary Adventure: A Night in Mexico</b> <b>H</b> 7-9:30PM	<b>28</b> <b>Bloody Mary Brunch</b> <b>D</b> 10AM-12:30PM <b>Old-Fashioned Holiday Candy</b> <b>D</b> 2-4:30PM <b>Food and Wine of Burgundy</b> <b>D</b> 7-9:30PM <b>Couples Cooking: Middle East Feast</b> <b>H</b> 7-9:30PM
<b>29</b> <b>Tater Tots</b> <b>K</b> 10-11AM <b>11:30AM-12:30PM</b> <b>Chocolate Lover's Paradise</b> <b>H</b> 10AM-12:30PM <b>Knife Skills</b> <b>H</b> 2-4:30PM <b>Family Night: Comfort Food</b> <b>H</b> 3-5:30PM	<b>30</b> <b>Food and Wine of Burgundy</b> <b>D</b> 7-9:30PM <b>The Spice Route</b> <b>H</b> 7-9:30PM	<div style="border: 1px solid black; padding: 10px;"> <p><b>JOIN US FOR OUR 12TH ANNUAL CUSTOMER APPRECIATION DAY!</b></p> <p>Stop by either of our locations on Friday, November 13, any time between 11 a.m. and 6 p.m. Enjoy light hors d'oeuvres, tastings of our favorite specialty foods, samples of our most Thanksgiving-friendly wines, and <b>20% Off All Retail Merchandise!</b></p> <p>Reservations aren't required. We hope to see you there!</p> </div>				

## MERCHANDISE MART NOVEMBER 2009 CLASSES

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

**SY** SHELLEY YOUNG  
**JK** JANET KIRKER  
**SRS** SARA SALZINSKI  
**CM** CAROLYN MANIACI  
**DH** DIANA HAMANN  
**MLG** MICHELE GLANCEY  
**EG** ED GARDENER

**QB** QUINCY BISSIC  
**KL** KATHLEEN LUNETTO  
**LP** LINNIE PANDEL  
**JH** JOEY HAHN  
**SD** STUART DAVIS  
**EK** ERYN KEUER  
**CBR** CARRIE BRADLEY

**JAS** JON-ANTONY SINCLAIR  
**PB** PAUL BOEDEKER  
**GD** GREG DARDEN  
**AC** ABRAHAM CONLON  
**MBR** MARY BETH ROCCO  
**HA** HUGH AMANO

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>Chocolate Lover's Paradise</b> <b>H</b> 10AM-12:30PM <b>Knife Skills</b> <b>H</b> 10AM-12:30PM	<b>Culinary Boot Camp Starts Today!</b> <b>H</b> MON-FRI 9AM-5PM <b>The Spice Route</b> <b>H</b> 6-8:30PM <b>Meat 101</b> <b>H</b> 6-8:30PM	<b>Day of the Dead Celebration</b> <b>H</b> 6-8:30PM	<b>Pasta Workshop</b> <b>H</b> 6-8:30PM	CLOSED FOR PRIVATE EVENT	<b>Girls' Night: Party Food</b> <b>D</b> 6-8:30PM <b>Couples Cooking: Middle East Feast</b> <b>H</b> 6-8:30PM <b>Totally Hands-on Sushi</b> <b>H</b> 6-8:30PM	<b>Breakfast for Dinner</b> <b>H</b> 10AM-12:30PM <b>Irresistible Hors d'Oeuvres</b> <b>H</b> 10AM-12:30PM <b>Food and Wine of Burgundy</b> <b>D</b> <b>W</b> 6-8:30PM <b>Wine and Dine!</b> <b>H</b> 6-8:30PM <b>Couples Cooking: Middle East Feast</b> <b>H</b> 6-8:30PM
<b>How to Bake Bread</b> <b>H</b> 11AM-1:30PM <b>Meat 101</b> <b>H</b> 11AM-1:30PM <b>Celebrating Julia Child!</b> <b>H</b> 11AM-1:30PM	<b>Autumn Soups and Stews</b> <b>D</b> 6-8:30PM <b>Knife Skills</b> <b>H</b> 6-8:30PM	<b>Who Needs a Cocktail?</b> <b>D</b> 6-8PM <b>Chicken 101</b> <b>H</b> 6-8:30PM	<b>The Basics: Dinner Party Classics</b> <b>H</b> 10AM-12:30PM <b>Things to Bring Bright Ideas for Holiday Gatherings</b> <b>D</b> 6-8:30PM <b>Culinary Adventure: A Night in Mexico</b> <b>H</b> 6-8:30PM	CLOSED FOR PRIVATE EVENT	<b>Baking Boot Camp</b> <b>H</b> FRI-SUN 10AM-4PM <b>Totally Hands-on Sushi</b> <b>H</b> 6-8:30PM <div style="border: 1px solid black; padding: 5px; text-align: center;">                         12TH ANNUAL CUSTOMER APPRECIATION DAY                          SEE BELOW FOR DETAILS!                     </div>	<b>Harvest Pies</b> <b>D</b> 10AM-12:30PM <b>Thanksgiving Workshop</b> <b>H</b> 10AM-2:30PM
<b>Bloody Mary Brunch</b> <b>D</b> 11AM-1:30PM <b>Vegetarians Eat Thanksgiving, Too!</b> <b>H</b> 11AM-1:30PM	<b>Thanksgiving Crash Course</b> <b>D</b> 10AM-2:30PM <b>Sommelier Series: Desperate House Wines with Fernando Beteta of Nomi Restaurant</b> <b>W</b> 6-7:30PM <b>Holiday Hootenanny</b> <b>H</b> 6-8:30PM <b>Celebrating Julia Child</b> <b>H</b> 6-8:30PM	<b>Holiday Hootenanny</b> <b>H</b> 6-8:30PM <b>The Basics: Dinner Party Classics</b> <b>H</b> 6-8:30PM	<b>Simply Natural Cooking: Dawn 'til Dusk: A Day of Healthy Fall Meals</b> <b>D</b> 6-8:30PM <b>Vegetarians Eat Thanksgiving, Too!</b> <b>H</b> 6-8:30PM <b>Wine and Dine!</b> <b>H</b> 6-8:30PM	<b>Totally Hands-on Sushi</b> <b>H</b> 6-8:30PM	<b>Thanksgiving Workshop</b> <b>H</b> 10AM-2:30PM <b>How to Carve a Turkey!</b> <b>FREE</b> 3-4PM <b>Date Night: Under the Tuscan Moon</b> <b>H</b> 6-8:30PM	<b>Thanksgiving Crash Course</b> <b>D</b> 10AM-2:30PM <b>Chocolate Lover's Paradise</b> <b>H</b> 10AM-12:30PM <b>Irresistible Hors d'Oeuvres</b> <b>H</b> 10AM-12:30PM <b>Wine Harvest Dinner</b> <b>D</b> 6-8:30PM <b>Date Night</b> <b>H</b> 6-8:30PM
<b>Harvest Pies</b> <b>D</b> 10AM-12:30PM <b>Knife Skills</b> <b>H</b> 10AM-12:30PM <b>Thanksgiving Workshop</b> <b>H</b> 10AM-2:30PM	<b>Cupcake Boot Camp</b> <b>H</b> 10AM-2:30PM <b>Who Needs a Cocktail?</b> <b>D</b> 6-8PM <b>Culinary Adventure: A Night in Mexico</b> <b>H</b> 6-8:30PM <b>Holiday Hootenanny</b> <b>H</b> 6-8:30PM	<b>Holiday Hootenanny</b> <b>H</b> 10AM-12:30PM <b>Food and Wine of Burgundy</b> <b>D</b> <b>W</b> 6-8:30PM <b>Wine and Dine!</b> <b>H</b> 6-8:30PM <b>Date Night: Under the Tuscan Moon</b> <b>H</b> 6-8:30PM	<div style="border: 1px solid black; padding: 5px; text-align: center;"> <b>THANKSGIVING PIE PICKUP 10AM-5PM</b>                          Pre-order your pies by phone or online by 7PM on Monday 11/23                     </div>	HAPPY THANKSGIVING!	<b>Free Class: Fondue!</b> <b>FREE</b> 3-4PM <b>Girls' Night: Party Food</b> <b>D</b> 6-8:30PM <b>Holiday Hootenanny</b> <b>H</b> 6-8:30PM <b>Totally Hands-on Sushi</b> <b>H</b> 6-8:30PM	<b>Knife Skills</b> <b>H</b> 10AM-12:30PM <b>Pasta Workshop</b> <b>H</b> 10AM-12:30PM <b>Irresistible Hors d'Oeuvres</b> <b>H</b> 10AM-12:30PM <b>Food &amp; Wine of Burgundy</b> <b>D</b> <b>W</b> 6-8:30PM <b>Wine and Dine!</b> <b>H</b> 6-8:30PM <b>Couples Cooking</b> <b>H</b> 6-8:30PM
<b>Cupcake Boot Camp</b> <b>H</b> 10AM-2:30PM <b>Breakfast for Dinner</b> <b>H</b> 10AM-12:30PM <b>How to Bake Bread</b> <b>H</b> 11AM-1:30PM	<b>Wine Harvest Dinner</b> <b>D</b> 6-8:30PM <b>Pasta Workshop</b> <b>H</b> 6-8:30PM	<div style="background-color: #e0e0e0; padding: 10px;"> <b>JOIN US FOR OUR 12TH ANNUAL CUSTOMER APPRECIATION DAY!</b>                          Stop by either of our locations on Friday, November 13, any time between 11 a.m. and 6 p.m.                          Enjoy light hors d'oeuvres, tastings of our favorite specialty foods, samples of our most Thanksgiving-friendly wines, and <b>20% Off All Retail Merchandise!</b>                          Reservations aren't required. We hope to see you there!                     </div>				



# the CHOPPING BLOCK

## NOVEMBER 2009 CLASSES

### 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 Art of Classic and Modern Sauces • \$175

LINCOLN SQUARE NOVEMBER 11

In this all-day, intensive class, you will experience hands on how to make a variety of sauces, including some of the classic "mother sauces". We will pair your sauces with a variety of meats, vegetables, and pasta. *Each student will receive a Rosle flat whisk, a \$20 value.* Bechamel; Classic Brown Sauce; Tomato Sauce; Lemony Hollandaise; Roasted Garlic Aioli; MCreasushroom Cognac Reduction.

#### Baking Boot Camp • \$525

MERCHANDISE MART NOVEMBER 13-15

Roll up your sleeves and spend a 3-day, dough-filled weekend in the pastry kitchen. Day 1: Doughs and Cakes; Day 2: Custards and Fillings; Day 3: Sauces, Plating and Garnishing, Dessert Buffet, Cookies, Cake Decorating. [V]

#### The Basics: Dinner Party Classics • \$65

LINCOLN SQUARE NOVEMBER 9

MERCHANDISE MART NOVEMBER 11, 17

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. Roast Prime Rib au Jus; Horseradish Sauce; Potatoes Anna; Dinner Rolls; Fresh Fruit Crisp. Skills covered include: How to roast meat; using meat thermometers; making au jus; using starchy potatoes; working with yeast dough; crumble toppings.

#### Breakfast for Dinner • \$60

LINCOLN SQUARE NOVEMBER 11, 15

MERCHANDISE MART NOVEMBER 7, 29

Who says breakfast food is just for the morning? These recipes are sure to become new dinner favorites. Crab Cakes Benedict with Cajun Hollandaise Sauce; Herbed Biscuits and Gravy; Chilaquiles (Tortilla Chips Simmered in Salsa with Shredded Chicken and Cheese).

#### Celebrating Julia Child! • \$85

MERCHANDISE MART NOVEMBER 8, 16

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 Tart Tatin.

#### Chocolate Lover's Paradise • \$65

LINCOLN SQUARE NOVEMBER 14, 29

MERCHANDISE MART NOVEMBER 1, 21

Lose control with these insanely decadent chocolate treats. Bittersweet Chocolate Soufflé with Crème Anglaise; Double Chocolate Espresso Pudding Parfait; Devil's Food Cupcakes with Chocolate Buttercream Frosting. [V]

#### Couples Cooking: Middle East Feast • \$75

LINCOLN SQUARE NOVEMBER 13, 28

MERCHANDISE MART NOVEMBER 6, 7, 28

We all know that genies and flying carpets are just make believe.... Come experience the real magic that is the Middle Eastern kitchen. Persian Beef Kebabs with Roasted Eggplant and Tomato Relish; Fesenjan (Chicken Braised in Walnut and Pomegranate Sauce); Saffron Basmati Rice; Baklava Pastries.

#### Culinary Adventure: A Night in Mexico • \$65

LINCOLN SQUARE NOVEMBER 10, 27

MERCHANDISE MART NOVEMBER 11, 23

Savor the bold, bright flavors of Mexico. Fresh Lime Margaritas; Spicy Mexican Shrimp Cocktail with Avocado Crema; Chicken with Ancho Spiced Molé Sauce; Mexican Rice; Lime and Coconut Cupcakes with Dulce de Leche Frosting.

### HANDS-ON CLASSES

#### Culinary Boot Camp • \$1750

MERCHANDISE MART NOVEMBER 2-6

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.

#### Cupcake Boot Camp! • \$90

LINCOLN SQUARE NOVEMBER 1

MERCHANDISE MART NOVEMBER 23, 29

Have your cake and eat it, too! Make several varieties of cupcakes for all occasions and bring them home to impress your friends and family. We will teach you fun and 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; Peanut Butter Chocolate Fudge Cupcakes; Pumpkin Spiced Cupcakes with Butterscotch Frosting; Tres Leches Cupcakes with Dulce de Leche Frosting. [V]

#### Date Night: Under the Tuscan Moon • \$75

LINCOLN SQUARE NOVEMBER 6, 7, 20, 21

MERCHANDISE MART NOVEMBER 20, 21, 24

Enjoy a night out celebrating the rustic food of Tuscany. Tomato, White Bean and Shrimp Bruschetta; Chickpea and Roasted Garlic Soup with Braised Kale; Wild Mushroom Risotto; Honey Roasted Pears.

#### Day of the Dead Celebration • \$85

LINCOLN SQUARE NOVEMBER 2

MERCHANDISE MART NOVEMBER 3

Celebrate this year's Mexican Halloween by preparing traditional Mexican food fit for a fiesta! Fresh Lime Margaritas; Chipotle Guacamole; Queso Fundido; Grilled Steak Tacos with Tomatillo Salsa and Queso Fresco; Churros y Chocolate.



## GET READY FOR THANKSGIVING!!

Thanksgiving dinner is a food-lover's heaven, but cooking the feast is a daunting task. We at the Chopping Block have plenty of pointers to share, as well as

tried-and-true recipes that will become part of your annual repertoire. Join us for these classes, and be fully prepared to create a deliciously memorable holiday.

- **Thanksgiving Workshop** HANDS-ON
- **Thanksgiving Crash Course** DEMONSTRATION
- **Things to Bring** DEMONSTRATION
- **Vegetarians Eat Thanksgiving, Too!** HANDS-ON
- **The Great Turkey Adventure** GRILLING DEMO

See class descriptions below for details.

## LET THE CHOPPING BLOCK MAKE YOUR THANKSGIVING PIE

The Chopping Block's Famous Holiday Pie!

Take the stress out of your holiday baking with our delicious desserts.

#### Old-Fashioned Apple Pie in a Cast-Iron Skillet • \$40

Freshly baked from Granny Smith apples in our tender, flaky crust. You keep the skillet, or we may return it for a refund of \$18.

#### Pumpkin Pie • \$15

We add our Chopping Block love to this holiday classic, making it an ultra-delicious celebration of tradition.

Place your order by phone or online until 7pm on Monday, 11/23. All orders are to be picked up between 10am and 5pm on Wednesday, 11/25.

### HANDS-ON CLASSES

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

LINCOLN SQUARE NOVEMBER 29

Everyone cooks and eats together, and one child is free with each adult (\$20 per additional child). Artichoke Spinach Dip; Deluxe Macaroni and Cheese; Butterscotch Pudding.

#### Holiday Hootenanny • \$65

LINCOLN SQUARE NOVEMBER 22, 24

MERCHANDISE MART NOVEMBER 16, 17, 23, 24, 27

Put the "Hoot" back into your holiday parties with these fabulous finger foods! Rum-Spiked Hot Cider; Crab Fritters with Tarragon Aioli; Mini Beef Tenderloin Sandwiches with Horseradish Cream; Potato, Rosemary and Fontina Tart; Twice-Baked Baby Potatoes with Bacon and Truffle.

#### How to Bake Bread • \$65

MERCHANDISE MART NOVEMBER 8, 29

Learn the basics of working with yeast doughs and the art of properly shaping them. Sesame and Poppy-Seed Bagels; Oven-Dried Tomato and Goat Cheese Focaccia; Honey Whole Wheat Dinner Rolls. [V]

#### Irresistible Hors d'Oeuvres • \$65

LINCOLN SQUARE NOVEMBER 15, 23, 27

MERCHANDISE MART NOVEMBER 7, 21, 28

Kick off the holiday season by learning some easy and interesting appetizers for festive entertaining. Bring the whole family! Baked Brie en Croûte with Fruit Preserves; Mushroom & Thyme Cheesecake; Bacon-Wrapped Shrimp with Sweet Chili Dipping Sauce; Curried Chicken Skewers with Peanut Dipping Sauce.

#### Kids' Cooking Classes • \$25

LINCOLN SQUARE NOVEMBER 3, 10, 14, 17

Kids 7 to 11 years old learn fundamental kitchen skills, focusing on measuring, mixing, following recipes, working cleanly and safely in the kitchen, and exploring new foods.

#### Knife Skills • \$40

LINCOLN SQUARE NOVEMBER 3, 7, 8, 11, 18, 27, 29

MERCHANDISE MART NOVEMBER 1, 9, 22, 28

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

#### Meat 101 • \$75

LINCOLN SQUARE NOVEMBER 19

MERCHANDISE MART NOVEMBER 2, 8

Learn hands on how to grill, sauté and braise meat successfully. Thai-Style Grilled Flank Steak with Red Curry Sauce; Sautéed Pork with Bacon, Apples and Apple Cider Mustard Jus; Braised Lamb and Fall Vegetable Tagine with Steamed Couscous.

#### Pasta Workshop • \$65

LINCOLN SQUARE NOVEMBER 3, 8, 18

MERCHANDISE MART NOVEMBER 4, 28, 30

Learn how to make your own fresh noodles, shape them, and dress them up with delicious sauces. Spinach Fettuccine with Roasted Fennel, Tomatoes, Arugula and Prosciutto; Roasted Butternut Squash Ravioli with Walnut Parsley Pesto; Wild Mushroom and Caramelized Onion Lasagna.

#### Seafood 101 • \$75

LINCOLN SQUARE NOVEMBER 16

Take the fear out of cooking fish. Macadamia Nut-Crusted Bass; Pan-Seared Salmon with Sesame Ginger Glaze and Sticky Rice; Grilled Shrimp with Sweet Potato, Corn, Bacon and Chive Succotash.

#### K Tater Tots • \$20

LINCOLN SQUARE NOVEMBER 29

Kids 3-7 get to help cook snacks, learn about ingredients, and have fun in the kitchen.

#### K Teens' Cooking Series • \$30

LINCOLN SQUARE OCTOBER 5, 12, 19

Young teens ages 12 to 16 will focus on specific skills while experimenting with simple yet sophisticated menus that they'll enjoy recreating at home, learning basic knife skills, cooking and baking techniques, menu planning & organizing prep work.

#### The Spice Route • \$65

LINCOLN SQUARE NOVEMBER 12, 30

MERCHANDISE MART NOVEMBER 2

The fortunes of the spice merchants can't hold a candle to the wealth of recipes you will cook in this class. Mini Bsteeya (Spiced Chicken Pastries with Almonds); Tandoori Rack of Lamb with Cilantro Mint Chutney; Cardamom-Infused Basmati Rice with Currants and Cashews; Coriander Gingerbread Cake with Spiced Sour Cream.

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

## NOVEMBER 2009 CLASSES

### HANDS-ON CLASSES

#### ▶▶ Thanksgiving Workshop • \$100

LINCOLN SQUARE NOVEMBER 18, 21  
MERCHANDISE MART NOVEMBER 14, 20, 22

Get ready for the big day. We'll help you create the feast, hands on, in real time! Herb-Roasted Turkey with Gravy; Cranberry Sauce; Garlic Mashed Potatoes; Corn and Bacon Pudding; Sautéed Green Beans with Dried Cherries; Caramelized Shallots and Walnuts; Pumpkin Pie.

#### Totally Hands on Sushi • \$85

LINCOLN SQUARE NOVEMBER 4, 10, 20  
MERCHANDISE MART NOVEMBER 6, 13, 19, 27

Learn hands on how to prepare maki rolls, California rolls, nigiri and spicy tuna hand rolls. 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).*

#### ▶▶ Vegetarians Eat Thanksgiving, Too! • \$65

LINCOLN SQUARE NOVEMBER 17, 22  
MERCHANDISE MART NOVEMBER 15, 18

These vegetarian delights will be the star of the show at your Thanksgiving. Roasted Acorn Squash Stuffed with Sage and Mushroom Quinoa; Sweet Corn and Gouda Bread Pudding with Gravy; Harvest Salad; Apple Pie. [V]

#### Wine and Dine! • \$85

LINCOLN SQUARE NOVEMBER 8, 14, 23  
MERCHANDISE MART NOVEMBER 7, 18, 24, 28

Bring a friend, cook together and have a blast learning fresh new ways to make dinner fun! Wild Mushroom and Bacon Puff-Pastry Tart; Herb Roasted Chicken with Caramelized Potatoes and Root Vegetables; Chocolate Ganache Tart. Two classes of house wine or beer per student are included in the price of the class.

### 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

#### Autumn Soups and Stews • \$40

LINCOLN SQUARE NOVEMBER 7, 16  
MERCHANDISE MART NOVEMBER 9

Take the chill out of fall with these hearty recipes. Crab and Potato Chowder; Fall Vegetable Minestrone with Sage Pesto; Spicy Coconut Curry Chicken with Sweet Potatoes; Tuscan White Bean and Chard Stew.

#### Bloody Mary Brunch • \$50

LINCOLN SQUARE NOVEMBER 22, 28  
MERCHANDISE MART NOVEMBER 15

Learn how to make the perfect brunch recipe to accompany this classic Sunday morning beverage. Bloody Mary Bar; Spicy Shrimp Cocktail with Avocado; Sausage, Mushroom and Fontina Cheese Strata; Sweet Potato and Parsnip Hash; Apple and Caramel Streusel Coffee Cake.

#### Cooking for Your Baby • \$40

LINCOLN SQUARE NOVEMBER 19

Save money and ensure your baby's health. Learn the simple tricks of making baby food at home with the season's best vegetables. Bring your baby!

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

LINCOLN SQUARE NOVEMBER 1, 14

Relax as we teach you how to make soul-satisfying one-dish meals. Spicy Soy-Glazed Short Ribs; Chicken Paprikash; Turkey Chili; Pozole Verde (Braised Pork in Tomatillo Sauce with Hominy).

#### Entertaining with Elegance • \$40

LINCOLN SQUARE NOVEMBER 12

A seasonal dinner party menu with lots of make-ahead shortcuts. Spiced Sweet Potato Bisque; Roasted Prime Rib with Blue Cheese Popovers; Sautéed Green Beans with Dried Cranberries, Caramelized Shallots and Walnuts; Pumpkin Cinnamon Bread Pudding.

#### Food and Wine of Burgundy • \$60

LINCOLN SQUARE NOVEMBER 6, 21, 28, 30  
MERCHANDISE MART NOVEMBER 7, 24, 28

Burgundy has a noble history, but its fabled cuisine is hearty, honest and down-to-earth. Let's pair this rustic food with the world-renowned, delicate Burgundy wines for a special evening. Frisee Salad with Epaissees Cheese Croutons and

### DEMONSTRATION CLASSES

Lardons (Epoisse cheese, made from cow's milk, is Burgundy's most famous cheese. It is soft, politely pungent and sharp on the palate); Escargot with Parsley and Roasted Garlic Cream; Braised Chicken in a Dijon Mustard and Crème Fraiche Sauce; Caramelized Apple Crepes.

#### Girl's Night: Party Food • \$40

LINCOLN SQUARE NOVEMBER 14  
MERCHANDISE MART NOVEMBER 6, 27

Bring a girlfriend and enjoy learning simple new ideas for festive noshes and nibblers. Goat Cheese, Caramelized Red Onion and Basil Flatbread; Mini Twice-Baked Bacon Truffled Potatoes; Mediterranean Grilled Shrimp and Grape Tomato Skewers with Feta Vinaigrette; Thai Beef Lettuce Wraps.

#### Harvest Pies • \$40

LINCOLN SQUARE NOVEMBER 8, 21  
MERCHANDISE MART NOVEMBER 14, 22

The pie doctor is in! Got questions about how to make the perfect crust every time? We have the answers. We'll teach you the tricks to make incredibly delicious and beautiful pies. Perfect Pie Dough; Apple Cranberry Pie; Chocolate Bourbon Pecan Pie; Spiced Pumpkin Pie. [V]

#### How to Make an Exceptional Cheese Board • \$40

LINCOLN SQUARE NOVEMBER 17

The holiday season is fast approaching, which means entertaining friends and family. This year let's turn that boring old cheese and cracker plate into an exceptional cheese board. Join us for cheese education and quick simple tricks and techniques that will turn ordinary into extraordinary. Look forward to tastings of Spicy Mango Chutney; Baked Brioche Knots Stuffed with Brie; Black Pepper Financier with Goat Butter; Cheesy Popcorn; Cheese Straws. [V]

#### Old-Fashioned Holiday Candy • \$40

LINCOLN SQUARE NOVEMBER 28

Learn old-fashioned candy making and give great gifts this holiday season. Assorted Chocolate Truffles; Turtles; Peanut Brittle; Fruit Jellies; Macadamia Nut Fudge. [V]

#### Simply Natural Cooking: Dawn 'til Dusk • \$40

LINCOLN SQUARE NOVEMBER 14  
MERCHANDISE MART NOVEMBER 18

A day's worth of healthy and delicious fall meals! Get great recipes and advice from dietician Dawn Jackson Blatner, LD, RDN. Dawn teaches Flexitarian Nutrition, a healthy eating style she developed, which is based on personal preferences and individual lifestyles. [www.dawnjacksonblatner.com](http://www.dawnjacksonblatner.com). [V]

#### Sour is the New Hoppy with Greg Hall • \$40

LINCOLN SQUARE NOVEMBER 22

Enjoy an afternoon with brewmaster Greg Hall of Goose Island Brewery. You will taste his favorite fall brews and learn how to select the perfect beers for your holiday parties.

#### ▶▶ Thanksgiving Crash Course • \$75

LINCOLN SQUARE NOVEMBER 11, 15  
MERCHANDISE MART NOVEMBER 16, 21

Our most popular and comprehensive Thanksgiving class! We will teach you the timing, tricks, and classic recipes to ensure your success from your first time cooking Thanksgiving to your fiftieth. You will leave this class with well-tested recipes, shopping lists, and a clear timeline to get all that cooking done! Roast Turkey with Sage Stuffing; Thanksgiving Dinner Salad; Mashed Potatoes and Gravy; Cranberry Sauce; Glazed Root Vegetables; Brussels Sprouts with Maple Mustard Glaze; Homemade Buttery Dinner Rolls; Pumpkin Pie. Enjoy a complimentary glass of wine during class.

#### ▶▶ Things to Bring: Bright Ideas for Holiday Gatherings • \$40

LINCOLN SQUARE NOVEMBER 19, 23  
MERCHANDISE MART NOVEMBER 11

Appetizers, sides and desserts that can travel to holiday parties. Pistachio Cheese Ball; Pumpkin Thyme Dinner Rolls; Four-Cheese Broccoli Gratin; Chocolate Pecan Pie. [V]

#### Who Needs a Cocktail? • \$60

LINCOLN SQUARE NOVEMBER 5, 13, 27  
MERCHANDISE MART NOVEMBER 9, 23

We all need a little liquid remedy during the holidays. Shake things up at your next party with an impressive array of seasonal concoctions. Scarlet Pimpernel; A Passionate Affair; Pear Amour; Gingerbread Martini; Frosty Caramel Apple Pie. Light appetizers will be served during the class. [V]

#### Wine Harvest Dinner • \$40

LINCOLN SQUARE NOVEMBER 7, 24  
MERCHANDISE MART NOVEMBER 21, 30

Celebrate this year's wine harvest with food fit for a dinner party. Grape Focaccia; French Onion and Sherry Soup; Sautéed Pork Medallions with White Wine, Pancetta, Porcini and Escarole Sauce; Dark Chocolate and Zinfandel Tart with Fig Balsamic Glaze.

### WINE TASTING



#### The Sommelier Series!

While our resident Wine Goddess, Diana Hamann, takes her maternity leave, the Chopping Block will welcome some of Chicago's best and brightest wine minds to teach in her stead, November through February.

Wine lovers with any level of expertise are invited to taste and learn with Sommeliers and experts from some of Chicago's top restaurants, retail establishments, and distributors. These intensive classes will focus on subjects particularly suited to each Sommelier's expert set, and good wine, good conversation, and good learning are sure to be the order of the day.

#### Food and Wine Pairing

with Sue Kim of Spring, Custom House & Green Zebra • \$65  
LINCOLN SQUARE NOVEMBER 9

Lauded wine director and restaurateur Sue Kim, of Spring, Custom House and Green Zebra Restaurants, wants to teach you how to zing! Sue's "zing" method teaches wine lovers how to define the dominant structural elements in food and wine, using basic elements of food science in order to achieve fantastic food/wine pairings (in other words, in order to zing!).

#### Desperate House Wines

with Fernando Beteta of Nomi • \$65  
MERCHANDISE MART NOVEMBER 16

Freshly-minted Master Sommelier and wine director of Nomi restaurant, Fernando Beteta, is back at the Chopping Block with a vengeance to teach a class on those wines every household desperately needs to have on hand at all times.

### GRILLING CLASSES



Yep, we're still grilling! These classes are held outside on our covered patio in Lincoln Square. We'll show you how to use gas, charcoal, and the Big Green Egg grills. Grill classes are demonstrations unless otherwise noted.

#### Bourbon and Barbecue! • \$50

LINCOLN SQUARE NOVEMBER 7

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 football parties. 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.

#### ▶▶ The Great Turkey Adventure

with Craig Bell • \$80

LINCOLN SQUARE NOVEMBER 14

Let's get seasonal with returning barbecue guru Craig "Memphis" Bell. In this class, Craig will teach you how to smoke a whole turkey on the grill, how to brine and grill turkey breasts, and how to safely deep-fry a whole turkey. His sides include Cranberry Sauce, Cayenne Sweet Potato Puree and Gravy.