

March

P Participation **D** Demonstration

MARCH 1, 2017

Citrus Sensations - 400 **P**

Grapefruit with Red Onion and Blue Cheese Bruschetta, Mandarin Orange Salad with Sweet and Spicy Pecans, Mustard Glazed Salmon with Tomato Orange Salsa, Green Beans with Lemon Gremolata, Lime Shortbreads with Roasted Strawberry Sherbet.
Price: \$60 • Time: 6:30pm - 9:30pm
Instructor: Suzanne Lowery

MARCH 2, 2017

Cake Decorating for Beginners - 401 **P**

Learn to create silky smooth buttercream icing. You will ice a cake like a pro and handle a pastry bag to complete your work of art with colorful borders, sweet peas and roses, as well as festive inscriptions. You will take your finished cake home to show and share! Assorted sandwiches and drinks will be provided during break.
Price: \$50 • Time: 6:30pm - 9:30pm
Instructor: Suzanne Lowery

MARCH 3, 2017

Couples Evening in Venice - 402 **P**

Polenta Crostini with Mascarpone and Walnut Topping, Linguine con Vongole, Sweet and Sour Fish with Caramelized Onions-Pine Nuts and Golden Raisins, Chicken Fricassee with Red Wine Mushrooms and Pancetta, Spicy Fennel Gratin, Winter Citrus Salad with Briny Green Italian Olives, Torta della Nonna.
Price: \$70 per person • Time: 6:30pm - 9:30pm
Instructor: Diana Albanese

MARCH 4, 2017

KIDS CLASS Fresh Pasta Making - 403 **P**

Ages 10 and up with parent. Cheese Ravioli with Tomato and Basil Sauce, Spaghetti Primavera, Cavatelli with 15 Minute Meat Sauce, Caesar Salad with Homemade Croutons, Glazed Italian Lemon Cookies.
Price: \$70 per pair • Time: 11:00am - 2:00pm
Instructor: Diana Albanese

MARCH 6, 2017

KIDS CLASS Girl Scouts Simple Meals Badge - 405 **P**

Come and earn your Simple Meals Badge! New Cuisine - Thai Coconut Shrimp, Philly Cheese Steak, Southern Cornbread with Homemade Jam, Cream Filled Cupcakes. After you finish, you will go home with your earned badge.
Price: \$35 • Time: 5:30pm - 7:30pm
Instructor: Diane Marino

MARCH 7, 2017

Lemon Madness: All New Lemon Cakes and Other Desserts - 406 **D**

Classic French Lemon Pound Cake with Lemon Syrup, Lemon Mousse with Light Sponge Layers Finished with a Shiny Glaze, Double Crusted Pie of Pasta Frolla with Lemon Cream Filling, Golden Lemon Tart, Tangy Lemon Squares, Lemon Shortbreads with a Tangy Lemon Icing.
Price: \$70 • Time: 6:30pm - 9:30pm
Instructor: Nick Malgieri

MARCH 11, 2017

KIDS CLASS

Little Cooks and Storybooks - 410 & 411 **P**

Ages 3-7 with parent. Chopsticks - Asian Inspired Turkey Meatballs, Zoodle and Noodle Lo Mein, Spring Rolls, Orange Dragon Parfaits.
Price: \$55 per pair
Time: 10:00am - 12:00pm or 1:00pm - 3:00pm
Instructor: Eileen Maher

Elegantly Irish - 412 **P**

Guinness Cheese Spread with Dark Rye Crostini, Potato Leek Soup, Purple Cabbage and Pecan Salad, Irish Colcannon Potatoes with Corned Beef Hash, Roasted Cabbage with Pears and Whiskey Roast Salmon Fillet, Irish Cream Bundt Cake.
Price: \$65 • Time: 6:30pm - 9:30pm
Instructor: Heather Harm

MARCH 12, 2017

Mardi Gras Grazing - 413 **P**

Grilled Oysters with Tarragon Bacon Glaze, Tabasco Glazed Mushrooms, Minted Pea Cream Shooters, Smokey Mini Lamb Choppers with Red Hot Pepper Dip, Crispy Cornmeal Patties with Ham and Spring Onions, Berry Cornmeal Cakes with Rosemary Glaze.
Price: \$65 • Time: 11:00am - 2:00pm
Instructor: Blake Swihart

Dinner in Provence - 414 **P**

Tartine Provençale - Toasted Tart Sprinkled with Herbs de Provence and Montrachet Cheese, Hearty French Minestrone with Garlic Basil Drizzle, Roasted Butterflied Rack of Lamb with Herb Crust and Seared Tomatoes, Courgette Farcie-Seasonal Vegetables Stuffed and Roasted, Baked Peaches Sweetened with Cognac Floating on Pastry.
Price: \$60 • Time: 5:30pm - 8:30pm
Instructor: Theresa Merges

MARCH 13, 2017

KIDS CLASS Kid's Nite Out: Everybody's Irish - 415 **P**

Irish Potato Pancakes, Irish Stew, Irish Potato Candy, Irish Apple Cake, Shamrock Milkshakes.
Price: \$50 • Time: 5:00pm - 7:30pm
Instructor: Diane Marino

MARCH 14, 2017

Pleasures of the Spring Table - 416 **D**

Roasted Red Peppers and Goat Cheese Crostini, Deviled Crab Cakes with Smoky Remoulade Sauce, Breast of Chicken and Fontina on Basmati and Wild Rice, Spring Salad with Red Papaya-Avocado and Citrus Vinaigrette, Spring Berries and Fruits with Broiled Cream Topping.
Price: \$60 • Time: 6:30pm - 9:30pm
Instructor: Arlene Ward

MARCH 15, 2017

Vegan Baking - 417 **P**

Blueberry Muffins, Chocolate Brownies, Flaky Biscuits, Apple Cake, Rugelach.
Price: \$60 • Time: 6:30pm - 9:30pm
Instructor: Eileen Mallor

MARCH 16, 2017

Casual Company Dinners - 418 **D**

Mushroom Soup, Cavatelli with Spicy Winter Squash, Herb and Cheese Filled Chicken Thighs, Whipped Carrots and Garlic Potatoes, Soft Polenta with Spinach and Spicy Grilled Shrimp, Ginger Cakes in Ginger Cream with Fresh Fruit.
Price: \$60 • Time: 11:00am - 2:00pm
Instructor: Arlene Ward

MARCH 19, 2017

All New Fish Primer - 422 **D**

Roasted Mushroom Crusted White Fish with Frizzled Shallots and Citrus Beurre Blanc, Coconut Curry Fish Stew with Jasmine Rice, Pan Fried Panko Crusted White Fish with Pickled Ginger Tartar Sauce, Cedar Plank Roasted Salmon with Mashed Potatoes, Salad Vinaigrette, Lemon Biscotti.
Price: \$65 • Time: 5:30pm - 8:30pm
Instructor: Kathleen Sanderson

MARCH 20, 2017

TEENS CLASS Greek Night - 423 **P**

Hummus, Spanakopita Bites, Avgolemono Chicken Soup, Greek Rice Salad, Gyro Burgers, Mini Cheesecakes.
Price: \$50 • Time: 6:00pm - 8:30pm
Instructor: Eileen Maher

MARCH 21, 2017

A Flash in the Pan - 424 **D**

Shiitake Pancetta and Arugula Sauce with Pasta, Chicken with Balsamic Honey Glaze, Shrimp with Citrus Ginger Sauce, Steak with Roquefort Rosemary Sauce, Salad Vinaigrette, Biscotti.
Price: \$65 • Time: 6:30pm - 9:30pm
Instructor: Kathleen Sanderson

MARCH 22, 2017

Spring Celebration! - 425 **D**

Spring Vegetable Couscous Salad with Herb Vinaigrette, Arugula and Steak Salad with Caramelized Pears and Blue Cheese Buttermilk Dressing, Pistachio and Herb Crusted Lamb Chops, Pan Fried Cod in Citrus Basil Reduction, Strawberry Lemon Cheesecake Trifles.
Price: \$65 • Time: 11:00am - 2:00pm
Instructor: Guddia Singh

Classic Movie Night: Some Like it Hot in Casablanca - 426 **P**

Mussels Fra Diavolo, Artichoke Heart Flatbreads, Casbah Carrot Salad, Merguez Meatball Tagine with White Bean Ragout, Sugar Kane Kisses with Rick's Raspberry Sauce.
Price: \$60 • Time: 6:30pm - 9:30pm
Instructor: Eileen Maher

MARCH 23, 2017

One Pot Simple Cooking - 427 **D**

Tomato Herb Topped Fish Roasted with Fennel and Potatoes, Grilled Flank Steak and Vegetable Salad with Asian Vinaigrette, Pork Chops with Roasted Red Peppers and Balsamic Glaze, Shrimp with Tomatoes and Spinach over Orzo Pasta, Sheet Pan Roasted Chicken Thighs with Potatoes and Mushrooms, Easy Walnut Cake with Whipped Cream.
Price: \$65 • Time: 11:00am - 2:00pm
Instructor: Diana Albanese

Girls Night Out in the Caribbean - 428 **P**

Coconut Shrimp with Mango Salsa, Jerk Chicken with Lime Cream, Black Beans and Rice, Jalapeño Cucumber Salad, Grilled Pineapple with Brown Sugar Macadamia Topping à la Mode.
Price: \$60 • Time: 6:30pm - 9:30pm
Instructor: Suzanne Lowery

MARCH 24, 2017

Ladies Who Lunch: The "Lite" Edition - 429 **P**

Lemony White Bean Bruschetta, Mediterranean Cucumber Cups, Tomato Bisque with Basil Infused Oil, Endive and Watercress Salad with Lemon Vinaigrette, Creamy Chicken Salad on Cheddar Dill Scones, Jeweled Apricot Almond Bundt Cake with Nectar Glaze.
Price: \$60 • Time: 11:00am - 2:00pm
Instructor: Heather Harm

MARCH 26, 2017

Northern Italian Dinner - 433 **P**

Radicchio Frittelle- Spicy Sautéed Greens Drizzled with Honey, White Bean Crostini Topped with Prosciutto di Parma and Balsamic Glaze, Classic Risotto Finished with Parmigiano-Reggiano, Porcini Roasted Beef with Verdure Gremolata, Mascarpone Ricotta Torte with Prosecco Berries.
Price: \$60 • Time: 5:30pm - 8:30pm
Instructor: Theresa Merges

MARCH 27, 2017

New Ideas for Passover Seder - 434 **D**

Sephardic Charoset, Dried Cherry and Pear Charoset, Tri-Color Matzah Balls with Short Cut Chicken Soup, Charoset Braised Short Ribs, Chocolate Almond Torte with Marbled Glaze.
Price: \$65 • Time: 6:00pm - 9:00pm
Instructor: Marla Mendelsohn

MARCH 28, 2017

Techniques of Cooking Chicken - 435 **D**

Herbed Goat Cheese Stuffed Roasted Chicken Breast with Shallot and Chardonnay Sauce, Sautéed Chicken Breasts with a Honey Mustard Cream Sauce, Thai Curry Chicken with Sweet Potatoes and Lime, Grilled Herbed Chicken Paillard with Arugula, Croissant Bread Pudding and Sea Salt Caramel.
Price: \$65 • Time: 6:30pm - 9:30pm
Instructor: Kathleen Sanderson

MARCH 29, 2017

Family Cooking: Under Pressure - 436 **D**

Pancetta and Spinach Risotto, Chicken in Lemon and Capers Sauce, Garlic Mashed Potatoes, Carrots in Ginger Orange Glaze, White Chocolate Bread Pudding with Blackberries and Lemon.
Price: \$60 • Time: 11:00am - 2:00pm
Instructor: Arlene Ward

Couples Italian De-Light - 437 **P**

Cauliflower Risotto with Pancetta and Parmigiano Reggiano, Grilled Portobello Parm with Homemade Marinara Sauce-Fresh Mozzarella and Basil, Zucchini Manicotti Stuffed with Ricotta Cheese and Cauliflower Puree, Broccoli Salad with Spicy Red Wine Vinaigrette, Poached Pears with Fig and Goat Cheese Sauce.
Price: \$60 per person • Time: 6:30pm - 9:30pm
Instructor: Eileen Maher

MARCH 30, 2017

5-A-Day the Italian Way - 438 **P**

Ciambotta - Vegetable Stew with Parmesan Crusted Semolina Gnocchi, Potato Focaccia with Rosemary, Eggplant Osso Buco with Mushroom Bolognese Sauce and Broccoli, Spinach Torta with Arborio Rice, Stuffed Peppers with Chickpeas-Zucchini and Couscous in Tomato Sauce, Chocolate and Amaretto Cake with Mascarpone and Chocolate Sauce.
Price: \$65 • Time: 11:00am - 2:00pm
Instructor: Diana Albanese

Healthy Latin Meals - 439 **P**

Broccamole, Baked Chicken Fajita Roll-ups, Southwest Quinoa Pasta Salad with Chipotle Lime Greek Yogurt Dressing, Zucchini Noodles with Creamy Avocado Pesto, Beef Taco Lettuce Wraps, Cauliflower Mexican Rice with Cilantro Lime Shrimp.
Price: \$60 • Time: 7:00pm - 9:30pm
Instructor: Annmarie Loffredo

MARCH 8, 2017
St. Patty's Day Reinvented - 407 **P**
 Reuben Potato Skins, Corned Beef and Cabbage Egg Rolls, Irish Stew Bread Bowl, Shepard's Pie Casserole, Irish Soda Bread Mini Muffins, Irish Cream Mini Cupcakes.
 Price: \$65 • Time: 11:00am - 1:30pm
 Instructor: Annmarie Loffredo

MARCH 9, 2017
St. Patrick's Celebration - 408 **P**
 Cheddar Stout Fondue, Irish Soda Bread, Roasted Potato Leek Soup, Corned Beef and Grilled Cabbage with Horseradish Sauce, Marmalade Glazed Carrots, Irish Cream Cheesecakes.
 Price: \$60 • Time: 11:00am - 2:00pm
 Instructor: Suzanne Lowery

MARCH 10, 2017
Spring Fishin' - 409 **P**
 Cajun Shrimp with Cajun Tartar Sauce, Crispy Scallops Over Miso Greens, Salmon Cakes with Honey Lemon Dressed Greens, Chimichurri Roasted Tile Fish, Herbed Cheese Oven Baked Polenta, Raspberry Tartlets.
 Price: \$65 • Time: 6:30pm - 9:30pm
 Instructor: Blake Swihart

TEENS CLASS Teens Baking Club - 419 **P**
 Spinach and Bacon Tart, Quick Puff Pastry, Puff Pastry Butterfly Wings, Oatmeal Jam Bars, Decadent Gluten Free Chocolate Cake.
 Price: \$50 • Time: 6:00pm - 8:30pm
 Instructor: Diane Marino

MARCH 17, 2017
It's Girls Night! - 420 **D**
 Green Goddess Salad with Avocado-Lime Dressing, Loaded Baked Nachos, Herb Turkey Burger Bar, Roasted Sweet Potato Fries with Parmesan Cheese, Mediterranean Roasted Chickpeas with Braised Feta, Strawberry Blondie Kabobs.
 Price: \$60 • Time: 6:30pm - 9:30pm
 Instructor: Guddia Singh

MARCH 19, 2017
KIDS CLASS In the Kitchen with Mom - 421 **P**
 Ages 3-7 with parent. Alphabet Soup, Brontosaurus Burgers, Cheesy Mac and Cheese Bites, Devil's Food Cupcakes.
 Price: \$60 per pair • Time: 1:00pm - 3:00pm
 Instructor: Diane Marino

MARCH 24, 2017
Date and Dinner Night - 430 **D**
 Grilled Tuna and Avocado Endive Cups, Cilantro Lime Chicken Salad with Avocado Mango Salsa, Grilled Scallops with Parmesan and Wild Mushroom Orzo, Zuppa Toscana with Turkey Sausage and Lacinato Kale, Vanilla Apple Crisp with Sea Salt Caramel Sauce.
 Price: \$65 per person • Time: 6:30pm - 9:30pm
 Instructor: Guddia Singh

MARCH 25, 2017
KIDS CLASS Junior Bakers - 431 **P**
 Ages 8-12. Giant Caramel Apple Cookies, Cinnamon Roll Cookies, Surprise Chocolate Cupcakes, Mini Italian Frittatas, Streusel Berry Bars.
 Price: \$50 • Time: 10:00am - 12:30pm
 Instructor: Diane Marino

MARCH 25, 2017
KIDS CLASS Harry Potter: Treats on the Train - 432 **P**
 Ages 8-12. Chocolate Frogs, Pumpkin Juice, Acid Pops, Coconut Ice, Cauldron Cakes, Butter Beer Fudge.
 Price: \$50 • Time: 2:00pm - 4:00pm
 Instructor: Diane Marino

MARCH 31, 2017
Italian Boot Camp - 440 **P**
 Roasted Butternut Squash Crostini with Cambozola and Walnuts, Chickpea and Pasta Soup with Italian Greens, Penne with Vodka Sauce, Halibut and Shrimp Risotto with Spring Vegetables, Chicken Fricassee with Rosemary and Lemon, Pork Milanese with Mixed Greens-Grape Tomatoes and Pecorino Cheese, Almond and Anise Biscotti.
 Price: \$70 • Time: 6:30pm - 9:30pm
 Instructor: Diana Albanese

**GIVE A COOKING STUDIO
 GIFT CERTIFICATE TO ALL
 YOUR PASSIONATE COOKS!**



MARCH 2017 CLASS CALENDAR

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

**3 Easy Ways
 to Register**

Online kingsfoodmarkets.com/cooking-studio
Phone Call the Cooking Studio in Short Hills
 973-258-4009, Monday through Friday
In Person Register when you shop at Kings

Citrus Sensations - 400 **1**
 6:30pm - 9:30pm

Cake Decorating for
 Beginners - 401 **2**
 6:30pm - 9:30pm

Couples Evening
 in Venice - 402 **3**
 6:30pm - 9:30pm

KIDS CLASS **4**
 Fresh Pasta Making - 403
 11:00am - 2:00pm

5
KIDS CLASS
 Girl Scouts:
 Simple Meals Badge - 405
 5:30pm - 7:30pm

6
 Lemon Madness:
 All New Lemon Cakes
 and Other Desserts - 406
 6:30pm - 9:30pm

7
 St. Patty's Day
 Reinvented - 407
 11:00am - 1:30pm

8
 St. Patrick's
 Celebration - 408
 11:00am - 2:00pm

9
 Spring Fishin' - 409
 6:30pm - 9:30pm

10
KIDS CLASS
 Little Cooks and
 Storybooks - 410 & 411
 10:00am - 12:00pm or
 1:00pm - 3:00pm
 Elegantly Irish - 412
 6:30pm - 9:30pm

Mardi Gras Grazing - 413 **12**
 11:00am - 2:00pm
 Dinner in Provence - 414
 5:30pm - 8:30pm

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KIDS CLASS
 Kid's Nite Out:
 Everybody's Irish - 415
 5:00pm - 7:30pm

14
 Pleasures of the
 Spring Table - 416
 6:30pm - 9:30pm

15
 Vegan Baking - 417
 6:30pm - 9:30pm

16
 Casual Company
 Dinners - 418
 11:00am - 2:00pm
TEENS CLASS
 Teens Baking Club - 419
 6:00pm - 8:30pm

17
 It's Girls Night! - 420
 6:30pm - 9:30pm

KIDS CLASS **19**
 In the Kitchen with Mom - 421
 1:00pm - 3:00pm
 All New Fish Primer - 422
 5:30pm - 8:30pm

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TEENS CLASS
 Greek Night - 423
 6:00pm - 8:30pm

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 A Flash in the Pan - 424
 6:30pm - 9:30pm

22
 Spring Celebration! - 425
 11:00am - 2:00pm
 Classic Movie Night: *Some Like
 it Hot in Casablanca* - 426
 6:30pm - 9:30pm

23
 One Pot Simple
 Cooking - 427
 11:00am - 2:00pm
 Girls Night Out:
 In the Caribbean 428
 6:30pm - 9:30pm

24
 Ladies Who Lunch:
 The "Lite" Edition - 429
 11:00am-2:00pm
 Date and Dinner Night - 430
 6:30pm - 9:30pm

25
KIDS CLASS
 Junior Bakers - 431
 10:00am - 12:30pm
KIDS CLASS
 Harry Potter: Treats
 on the Train - 432
 2:00pm - 4:00pm

Northern Italian
 Dinner - 433 **26**
 5:30pm - 8:30pm

27
 New Ideas for
 Passover Seder - 434
 6:00pm - 9:00pm

28
 Techniques of
 Cooking Chicken - 435
 6:30pm - 9:30pm

29
 Family Cooking:
 Under Pressure - 436
 11:00am - 2:00pm
 Couples Italian De-Light - 437
 6:30pm - 9:30pm

30
 5-A-Day the
 Italian Way - 438
 11:00am - 2:00pm
 Healthy Latin Meals - 439
 7:00pm - 9:30pm

31
 Italian Boot Camp - 440
 6:30pm - 9:30pm

P Participation

D Demonstration

April

P Participation **D** Demonstration

APRIL 1, 2017

KIDS CLASS

Little Cooks and Storybooks - 441 & 442 **P**

Ages 3-7 with parent. *Muncha Muncha Muncha* - Big Bunny Salad, Bunny Bites, Pea-sto Pasta.

Price: \$55 per pair

Time: 10:00am - 12:00pm or 1:00pm - 3:00pm

Instructor: Eileen Maher

Couples La Cucina Roma - 443 **P**

Shaved Asparagus Bruschetta with Ricotta, Pizza Bianco with Artichokes, Pasta Puttanesca, Eggplant with Basil Pine Nuts and Ricotta Salata, Grilled Steak with Peppernata and Pesto, Crostata with Seasonal Fruit.

Price: \$70 per person Time: 6:30pm - 9:30pm

Instructor: Diana Albanese

APRIL 2, 2017

KIDS CLASS

Celebrate Passover with Family - 444 **P**

Ages 4-10 with parent. Charoset, Matzah Balls, Short Cut Chicken Soup, Farfel Marshmallow Treats, Lollipop Place Cards.

Price: \$70 per pair • Time: 12:00pm - 2:00pm

Instructor: Marla Mendelsohn

Tuscan and Umbrian Supper - 445 **P**

Salvia Fritta with a Lemon Aioli, Grilled Shrimp with With Beans and Rosemary, Strisce alla Chiantigiana (Pasta with Red Wine and Pancetta), Grilled Pork Tenderloin alla Porchetta, Umbrian Farro Salad with Heirloom Tomatoes Leeks and Herbs, Pavlovas with Strawberry Vin Santo Sauce.

Price: \$60 • Time: 5:30pm - 8:30pm

Instructor: Theresa Merges

APRIL 3, 2017

TEENS CLASS Teen Cooking Club:

Spring Brunch - 446 **P**

Asparagus Tart, Pancake Popovers, Ham and Cheese Strata, Apple Fritter Monkey Bread, Homemade Biscuits and Jam.

Price: \$50 • Time: 6:00pm - 8:30pm

Instructor: Diane Marino

APRIL 4, 2017

Spring Harvest: The Italian Way - 447 **D**

Carciofi ala Romana - Roman Style Braised Artichokes with Aromatics, Torta Salata di Carciofi e Ricotta-Savory Pie filled with Artichokes Ricotta Cheese and Herbs, Carbonara di Asparagi- Tagliatelle with an Asparagus-Egg and Pancetta Sauce, Insalata di Asparagi alle Erbe- Marinated Asparagus with Lemon and Herbs, Tiramisu Primavera- Italian Cake Layered with White Wine Zabaione and Strawberries, Semifreddo di Fragole - Frozen Strawberry Mousse.

Price: \$65 • Time: 6:30pm - 9:30pm

Instructor: Nick Malgieri

APRIL 6, 2017

Bowl Me Over - 451 **P**

Veggie Taco Bowl with Roasted Sweet Potatoes-Black Beans and Updated Green Goddess Dressing, Carrot and Zoodle Lo Mein with Spicy Sesame Steamed Chicken, Eggs Lightly Poached in Tomato Sauce with Sautéed Garlicky Greens, Chocolate Yogurt Layered with Homemade Granola and Quick Berry Jam.

Price: \$60 • Time: 6:30pm - 9:30pm

Instructor: Eileen Maher

APRIL 7, 2017

New Orleans Seafood Grills - 452 **P**

Crab Cakes with Lemon Mayo Dipping Sauce, Shrimp Gumbo Bowls, Mediterranean Chopped Salad with Grilled Lemon Vinaigrette, Bacon Wrapped Beef Tenderloin Served with Grilled Lobster Tails, Roasted Potato Accordions, Dark Chocolate Layer Cake with Chocolate Ganache Frosting.

Price: \$75 • Time: 6:30pm - 9:30pm

Instructor: Steven Capodicasa

APRIL 8, 2017

Easter Brunch - 453 **P**

Onion and Herb Frittata, Asparagus Leek and Gruyere Quiche, Cornmeal Biscuits with Chorizo Gravy and Scallions, Cinnamon Chocolate Cream Scones, Rhubarb Almond Cake, Coffee Cake with Chocolate Streusel, Strawberry Rhubarb Salad with Mint and Hazelnuts, Snap Pea Salad with Coconut Gremolata, Blood Orange Mimosa Mocktail.

Price: \$60 • Time: 12:00pm - 3:00pm

Instructor: Heather Harm

Couples Spring Dinner Party - 454 **P**

Whipped Ricotta with Mint and Pomegranate on Crostini, Creamy Carrot Soup with Pesto and Fresh Cream, Grapefruit-Avocado and Fennel Salad, Farfalle with Spring Peas-Prosciutto and Mint, Crispy Parmesan Roasted Butternut Squash, Mustard Dressed Asparagus, Maple Soy Broiled Salmon, Orange Pound Cake with Strawberry Compote.

Price: \$60 per person • Time: 6:00pm - 9:00pm

Instructor: Heather Harm

APRIL 9, 2017

Couples Surf and Turf - 455 **D**

Chopped Caesar Salad, Herb Roasted Fillet of Beef with Roasted Shallot and Garlic Sauce, Creamy Mashed Potatoes, Roasted Tomatoes, Seared Scallops with Lemon Herbed Butter Sauce, Sweet and Spicy Sweet Potato Fries, Steamed Spinach, Individual Chocolate Cake with Orange Sauce Anglaise and Berries.

Price: \$65 per person • Time: 5:30pm - 8:30pm

Instructor: Kathleen Sanderson

APRIL 10, 2017

Easy Easter - 456 **P**

Creamed Mushroom Turnovers, Cauliflower Soup, Spiced Rubbed Leg of Lamb with Minted Brown Butter, Scallion Potato Pancakes, Asparagus Spinach Salad with Toasted Almonds and Berries, Pineapple Carrot Cake with Coconut Cream Cheese Frosting.

Price: \$60 • Time: 6:30pm - 9:30pm

Instructor: Suzanne Lowery

APRIL 11, 2017

KIDS CLASS Kid's Nite Out:

Spring Has Sprung - 457 **P**

Spinach Frittata, Caramelized Focaccia, Asparagus Wrapped in Puff Pastry, Mini Lemon Bars.

Price: \$50 • Time: 5:00pm - 7:30pm

Instructor: Diane Marino

APRIL 14, 2017

Celebrating Spring - 461 **D**

Arugula Salad with Grilled Lemons-Olives and Feta, Asparagus Gazpacho, Mediterranean Braised Lamb, Minted Couscous, Garlic Roasted Broccoli Rabe, Pistachio Cake with Lemon Syrup.

Price: \$65 • Time: 11:00am - 2:00pm

Instructor: Blake Swihart

Easter Feast - 462 **P**

Inside Out Goat Cheese and Mushroom Stuffed Chicken Marsala, Slow Roasted Beets over Baby Greens with Dijon Vinaigrette, Puréed Cauliflower Infused with Roasted Red Pepper, Croque Monsieur Croquettes, Carrot Torte with Drizzled Orange Glaze.

Price: \$60 • Time: 6:30pm - 9:30pm

Instructor: Eileen Maher

APRIL 15, 2017

KIDS CLASS Junior Bakers - 463 **P**

Ages 8 - 12. Super Double Mint Cookies, Red Velvet Brownies, Chocolate Banana Crumb Cake, Triple Berry Crumbles, Ham and Leek Empanadas.

Price: \$50 • Time: 10:00am - 12:30pm

Instructor: Diane Marino

APRIL 17, 2017

TEENS CLASS Teen Baking Club - 464 **P**

Spanakopita, Peppermint Cream Bites, Gooey Chocolate Caramel Bars, Southern Cornbread with Homemade Jam, Italian Almond Cake.

Price: \$50 • Time: 6:00pm - 8:30pm

Instructor: Diane Marino

APRIL 18, 2017

KIDS CLASS

Girl Scouts Simple Meals Badge - 465 **P**

Earn you Simple Meals Badge! Locavore Ricotta Bruschetta, Sticky Wings, Pizza from Scratch, Homemade Pasta and Marinara Sauce. When finished, you go home with your badge and recipes!

Price: \$35 • Time: 5:30pm - 7:30pm

Instructor: Diane Marino

APRIL 19, 2017

Abundance of Herbs - 466 **D**

Ravioli in Fresh Herb Broth Reduction, Skewered Swordfish on Rosemary Branches, Quick Roasted Fresh Herb and Orange Chicken, Artichoke Leek and Tarragon Bread Pudding, Herb Salad with Marinated Feta and Blackberries, Minted Blueberries and Frangelico Hazelnut Sundaes.

Price: \$60 • Time: 11:00am - 2:00pm

Instructor: Arlene Ward

Springtime in Italy - Vegan Style - 467 **P**

Pesto Tomato Pizzettes, Herbed Farro Salad, Pasta Primavera in Pink Sauce, Artichoke and Fava Sauté with Pine Nuts, Mango Lemon Sorbet.

Price: \$60 • Time: 6:30pm - 9:30pm

Instructor: Eileen Mallor

APRIL 20, 2017

Fitness Foods - 468 **D**

Shaved Salad with Fennel-Brussels Sprouts and Grapefruit, Salmon en Papillote over Spinach, Chili Lime Chicken and Avocado Burritos, Green God Smoothie, Shrimp and Asparagus Stir Fry with Edamame Fried Rice, Quinoa and Turkey Lettuce Wraps.

Price: \$60 • Time: 11:00am - 2:00pm

Instructor: Guddia Singh

APRIL 22, 2017

Night in Southern Italy - 472 **P**

Shellfish Fra Diavolo with Fennel and Lemon, Pasta with Eggplant and Roasted Red Pepper Tomato Sauce, Sausage and Chicken Thighs with Cannellini Beans and Escarole, Stuffed Baby Artichokes, Shaved Asparagus Arugula Salad with Walnuts Parmesan Cheese and Balsamic Vinegar, Ricotta Cheese Fritters with Honey Sauce.

Price: \$65 • Time: 6:30pm - 9:30pm

Instructor: Diana Albanese

APRIL 23, 2017

Farm to Fork - 473 **D**

Homemade Ricotta with Grilled Country Bread-Olive Oil and Arugula, Pasta Fresco (Fresh Tomatoes Herbs, Olives and Capers Tossed with Olive Oil), Skirt Steak Chimichurri with Grilled Potato Wedges, Herb Crusted Salmon Roasted with Pepper Sauce, Chopped Seasonal Salad, Lavender Shortbread.

Price: \$70 • Time: 5:30pm - 8:30pm

Instructor: Kathleen Sanderson

APRIL 24, 2017

Spring Buffet - 474 **D**

Almond Parmesan Crisps, Tomato and Fontina Tartlets, Roasted Salmon Gremolata, Grilled Chicken Paillards, Grilled Asparagus with Roasted Red Pepper Dressing, Minted Lemon Orzo Salad, Pecan Crunch Cake with Berries.

Price: \$65 • Time: 6:30pm - 9:30pm

Instructor: Kathleen Sanderson

APRIL 25, 2017

Company Cooking: Under Pressure - 475 **D**

Stracciatella (Chicken, Egg and Cheese Soup) Osso Buco Presto, Saffron Risotto, String Beans-Fresh Tomatoes and Potatoes, Lavender Scented Pear Cheesecake.

Price: \$60 • Time: 6:30pm - 9:30pm

Instructor: Arlene Ward

APRIL 26, 2017

Indian Chicken! - 476 **P**

Grilled Chicken Tikka and Coriander Chutney, Chicken Curry, Cauliflower with Potatoes, Peas and Fresh Coriander, Rice Puloao with Golden Raisins and Cashews, Raita, Ras Malai (Ricotta Cheese Patties in a Sauce of Thickened Milk and Orange Flavoring).

Price: \$60 • Time: 6:30pm - 9:30pm

Instructor: Sondra Sen

APRIL 27, 2017

Healthy Italian Meals - 477 **P**

Caprese Salad with Basil Vinaigrette, Grilled Chicken Picatta, Zucchini Lasagna with 5 Vegetable Tomato Sauce, Shrimp and Arugula Pesto, Whole Wheat Spaghetti alla Carbonara with Turkey Bacon, Skinny Tiramisu.

Price: \$60 • Time: 7:00pm - 9:30pm

Instructor: Annmarie Loffredo

APRIL 29, 2017

Couples Tapas and Paella - 478 **P**

Shrimp Fritters with Aioli, Dates Stuffed with Chorizo Wrapped in Bacon, Chicken Thighs and Artichoke Paella, Roasted Fish Layered with Tomatoes-Capers and Manchego Breadcrumbs, Grilled Skirt Steak with Salsa Verde and Spicy Potatoes, Orange Cake with Strawberries and Vanilla Ice Cream.

Price: \$70 per person • Time: 6:30pm - 9:30pm

Instructor: Diana Albanese

APRIL 5, 2017 **P**
Make Ahead Easter Brunch - 448
 Bacon-Egg and Cheese Breakfast Braid, Cinnamon Roll French Toast Casserole, Arugula Salad with Blueberry-Goat Cheese-Almonds and Lemon Honey Vinaigrette, Mozzarella Stuffed Mini Meatballs with Marinara Sauce, Chicken Parmesan with Seven Vegetable Tomato Sauce, Easter Sugar Cookies with Homemade Icing.
 Price: \$60 • Time: 11:00am - 1:30pm
 Instructor: Annmarie Loffredo

Cake Decorating: Advanced - 449 **P**
 You will learn to create satiny fondant frosting to cover an iced cake and create molded flowers and other decorations! You will take home your decorated cake to show and share. Assorted sandwiches will be provided during break.
 Price: \$50 • Time: 6:30pm - 9:30pm
 Instructor: Suzanne Lowery

APRIL 6, 2017 **D**
Asian Noodle Dishes - 450
 Beef Ramen Noodle Soup with Greens and Mushrooms, Vietnamese Fresh Spring Rolls, Japchae-Korean Stir Fried Sweet Potato Noodles, Stir Fried Curried Pork Noodles, Chicken and Noodles in Sesame Sauce, Ginger Soy Glazed Salmon with Broccoli and Soba Noodles, Vegetarian Lo Mein with Bok Choy.
 Price: \$65 • Time: 11:00am - 2:00pm
 Instructor: Diana Albanese

APRIL 12, 2017 **D**
Let's Do Easter Brunch - 458
 Challah French Toast Bread Pudding with Maple Thyme Brown Butter, Spring Vegetable Frittata with Gruyere Potato Crust, Honey Mustard Broiled Brussels Sprouts, Fresh Berry and Honey Ricotta Bruschetta, Dark Chocolate Tart with Roasted Pear and Raspberry Sauce.
 Price: \$60 • Time: 11:00am - 2:00pm
 Instructor: Guddia Singh

So Elegant Spring Dinner Party - 459 **P**
 Portobello Mushroom Quiches, Sautéed Lemon Chicken with Balsamic Roasted Shallots-Fennel and Broccoli, Ricotta Gnocchi with Fresh Tomato Sauce, Strawberry Almond Frangipane Tart.
 Price: \$60 • Time: 6:30pm - 9:30pm
 Instructor: Suzanne Lowery

APRIL 13, 2017 **D**
Elegant Spring Entertaining - 460
 Asparagus Risotto, Grilled Scallops with Pea Broth, Spicy Duck with Roasted Garlic Pan Sauce, Sweet Potato Soufflé, Spring Vegetable Pancakes, White Chocolate Mousse with Raspberry Balsamic Glaze.
 Price: \$65 • Time: 11:00am - 2:00pm
 Instructor: Blake Swihart

KIDS CLASS **P**
Cooking Sushi - 469
 Ages 10 and up with parent. Sushi Rice, California Rolls, Inside Out Veggie Rolls with Rainbow Sushi Rice, Spicy Tuna Roll, Tempura Bananas with Honey and Ice Cream.
 Price: \$70 per pair • Time: 6:00pm - 8:30pm
 Instructor: Diane Marino

APRIL 21, 2017 **D**
Elegant Springtime Seafood - 470
 Miniature Crab Cakes with Mango Cucumber Gazpacho and Pomegranate Drizzle, Shrimp with Littleneck Clams in Saffron Broth with Green Chili Sauce, Crispy Fish Fillet on Bed of Fennel Marmellata with Fingerling Potatoes and Orange Vinaigrette, Scallop and Artichoke Salad with Roasted Garlic and Grainy Mustard Vinaigrette, Orange Poppy Seed Cake with Papaya and Key Lime Zabaglione.
 Price: \$70 • Time: 6:30pm - 9:30pm
 Instructor: Diana Albanese

APRIL 22, 2017 **P**
KIDS CLASS Cook Like a Cowboy - 471
 Ages 10 and up with parent. Grilled Skirt Steak with Spicy Salsa, Franciscos y Frijoles (Spicy Black Beans with Chorizo), Grilled Corn with Spicy Butter, Hobo Pack Potatoes, Cinnamon Chips with Sautéed Apples.
 Price: \$65 per pair • Time: 11:00am - 2:00pm
 Instructor: Eileen Maher

APRIL 30, 2017 **P**
The Left Bank - 479
 Pissadierre (Herbaceous Bread Topped with Sweet and Savory Seasonings), Shrimp Sambuca with Saffron Israeli Couscous, Steak Diane Served with a Flaming Cognac Sauce Finished with a Mustard Crème Glaze, Brie Potatoes au Gratin, Brennan's Classic Bananas Foster with Caramel Ice Cream.
 Price: \$65 • Time: 5:30pm - 8:30pm
 Instructor: Theresa Merges

**CELEBRATE YOUR BIRTHDAY
 AT THE COOKING STUDIO!**

Take a look on the back!



APRIL 2017 CLASS CALENDAR

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

P Participation

D Demonstration

**3 Easy Ways
 to Register**

Online kingsfoodmarkets.com/cooking-studio
Phone Call the Cooking Studio in Short Hills
 973-258-4009, Monday through Friday
In Person Register when you shop at Kings

Kings Custom Cakes
 Order from our Bakery Department and have it delivered to the Cooking Studio in time to enjoy at your birthday party.



KIDS CLASS
 Little Cooks and Storybooks - 441 & 442
 10:00am - 12:00pm or
 1:00pm - 3:00pm
 Couples La Cucina Roma - 443
 6:30pm - 9:30pm

KIDS CLASS 2
 Celebrate Passover with Family - 444
 12:00pm - 2:00pm
 Tuscan & Umbrian Supper - 445
 5:30pm - 8:30pm

TEENS CLASS 3
 Teen Cooking Club: Spring Brunch - 446
 6:00pm - 8:30pm

4
 Spring Harvest: The Italian Way - 447
 6:30pm - 9:30pm

5
 Make Ahead Easter Brunch - 448
 11:00am - 1:30pm
 Cake Decorating: Advanced - 449
 6:30pm - 9:30pm

6
 Asian Noodle Dishes - 450
 11:00am - 2:00pm
 Bowl Me Over - 451
 6:30pm - 9:30pm

7
 New Orleans Seafood Grills - 452
 6:30pm - 9:30pm

8
 Easter Brunch - 453
 12:00pm - 3:00pm
 Couples: Spring Dinner Party - 454
 6:00pm - 9:00pm

9
 Couples: Surf and Turf - 455
 5:30pm - 8:30pm

10
 Easy Easter - 456
 6:30pm - 9:30pm

11
KIDS CLASS
 Kid's Nite Out: Spring Has Sprung - 457
 5:00pm - 7:30pm

12
 Let's Do Easter Brunch - 458
 11:00am - 2:00pm
 So Elegant Spring Dinner Party - 459
 6:30pm - 9:30pm

13
 Elegant Spring Entertaining - 460
 11:00am - 2:00pm

14
 Celebrating Spring - 461
 11:00am - 2:00pm
 Easter Feast - 462
 6:30pm - 9:30pm

15
KIDS CLASS
 Junior Bakers - 463
 10:00am - 12:30pm

16

17
TEENS CLASS
 Teen Baking Club - 464
 6:00pm - 8:30pm

18
KIDS CLASS
 Girl Scouts: Simple Meals Badge - 465
 5:30pm - 7:30pm

19
 Abundance of Herbs - 466
 11:00am - 2:00pm
 Springtime in Italy: Vegan Style - 467
 6:30pm - 9:30pm

20
 Fitness Foods - 468
 11:00am - 2:00pm
KIDS CLASS
 Cooking Sushi - 469
 6:00pm - 8:30pm

21
 Elegant Springtime Seafood - 470
 6:30pm - 9:30pm

22
KIDS CLASS
 Cook Like a Cowboy - 471
 11:00am - 2:00pm
 Night in Southern Italy - 472
 6:30pm - 9:30pm

23
 Farm to Fork - 473
 5:30pm - 8:30pm

24
 Spring Buffet - 474
 6:30pm - 9:30pm

25
 Company Cooking: Under Pressure - 475
 6:30pm - 9:30pm

26
 Indian Chicken! - 476
 6:30pm - 9:30pm

27
 Healthy Italian Meals - 477
 7:00pm - 9:30pm

28

29
 Couples Tapas and Paella - 478
 6:30pm - 9:30pm

30
 The Left Bank - 479
 5:30pm - 8:30pm

KIDS SUMMER CAMPS

JUNE 26 – SEPTEMBER 1 | AGES 8 – 12 YEARS OLD

JUNE CAMPS

COOKIES UNLIMITED! - 100

A full week of nothing but cookies! Learn the art of making and baking cookies in this 5 day camp. Everything from piping, shaping and decorating all different types of cookie dough.

\$300.00 per child

Mon. – Fri. June 26, 27, 28, 29 & 30

10:00am – 1:00pm • Instructor: Diana Albanese

JULY CAMPS

MYSTERY BASKET CHALLENGE - 103

Three days of food challenges. You will receive mystery ingredients and it will be up to you to create a tasty dish with limited time! If you love to cook and are up for the challenge... Then come to Kings Cooking Studio and show us what you've got!

\$180.00 per child

Wed. – Fri. July 5, 6, & 7

10:00am – 1:00pm • Instructor: Eileen Maher

LET'S GET BAKING! - 106

You will learn the fundamentals of baking cookies, pies, cakes and frostings! If you love to bake, then this camp is for you. Each day we will work on a different style of baking. By end of week you will be able to whip up a beautiful dessert in no time!

\$300.00 per child

Mon. – Fri. July 10, 11, 12, 13 & 14

2:00pm – 5:00pm • Instructor: Suzanne Lowery

COOKING BY COLOR - 107

Each day we will cook meals and desserts based on a different color. On the last day we will have a Rainbow Party where all the colors of the rainbow will be in every dish!

\$300.00 per child

Mon. – Fri. July 17, 18, 19, 20 & 21

10:00am – 1:00pm • Instructor: Annmarie Loffredo

A WEEK OF HARRY POTTER - 110

If you love Harry Potter, you will love this cooking camp. You will dine "Potter Style" every day! Discover new recipes to become your own kitchen wizard!

\$300.00 per child

Mon. – Fri. July 24, 25, 26, 27 & 28

2:00pm – 5:00pm • Instructor: Diane Marino

BORN TO BAKE - 112

Learn to make many flavors, batters and icings. You will learn the art to making cupcakes, cakes, muffins, tarts, quick breads and even pizza!

\$300.00 per child

Mon. – Fri. July 31, August 1, 2, 3 & 4

2:00pm – 5:00pm • Instructor: Diana Albanese

AUGUST CAMPS

FUN WITH FOOD WEEK! - 114

Do you love to cook? Does it just make you happy? This is a fun-filled week of learning to make the best foods to feed your family and friends.

Day 1: Fun Food

Day 2: Soup, Salad, Sandwich

Day 3: Grill It

Day 4: Stuffed Stuff Day

Day 5: Oodles of Noodles

\$300.00 per child

Mon. – Fri. August 7, 8, 9, 10 & 11

10:00 – 1:00pm • Instructor: Eileen Maher

CUPCAKE WARS! - 117

Five days of baking and decorating! There will be a different challenge each day. You will prepare, decorate and impress the judges. This is a camp that is sure to bring all your creative energy to life.

\$300.00 per child

Mon. – Fri. August 14, 15, 16, 17 & 18

2:00pm – 5:00pm • Instructor: Diane Marino

NEW YORK EATS - 118

Day 1: Street Food: Dirty Water Dogs and Pretzels.

Day 2: Little Italy: Pizza, Clams and Pasta.

Day 3: Jewish Deli: Brisket Sandwiches, Knishes, Matzo Ball Soup.

Day 4: Greek Diner: Gyros, Spanakopita, Pastitsio.

Day 5: Chinatown: Egg Rolls, Dumplings, Veggie Fried Rice.

\$300.00 per child

Mon. – Fri. August 21, 22, 23, 24 & 25

10:00 – 1:00pm • Instructor: Eileen Maher

BAKING BOOTCAMP - 119

Five days filled with flour, sugar and a whole lot of fun!

Day 1: Cookies and Bars

Day 2: Tarts and Pies

Day 3: Cupcakes

Day 4: Muffins and Quick Breads

Day 5: Pastries, Napoleons and Cream Puffs

\$300.00 per child

Mon. – Fri. August 21, 22, 23, 24 & 25

2:00 – 5:00pm • Instructor: Diane Marino

FOOD TRUCK FUN! - 120

Learn to make all the wonderful foods that come out of those great food trucks! This camp is going to inspire you as well as let you in on some food truck secrets.

Day 1: Taco Truck

Day 2: Waffles

Day 3: BBQ

Day 4: Hot Dogs/Burgers

Day 5: Asian Fusion

\$300.00 per child

Mon. – Fri. August 28, 29, 30, 31 & Sept. 1

10:00am – 1:00pm • Instructor: Eileen Maher

A WEEK OF HARRY POTTER PT. 2 - 121

If you love Harry Potter, you will love this cooking camp. You will dine "Potter Style" every day! Discover new recipes to become your own kitchen wizard!

\$300.00 per child

Mon. – Fri. August 28, 29, 30, 31 & Sept. 1

2:00pm – 5:00pm • Instructor: Diane Marino

3 EASY WAYS TO REGISTER

Online

kingsfoodmarkets.com/cooking-studio

Phone

Call the Cooking Studio in Short Hills
973-258-4009, Monday through Friday

In Person

Register when you shop at Kings

All camp classes are held at
**THE KINGS
COOKING STUDIO**
in Short Hills, NJ.

TEEN SUMMER CAMPS

JUNE 26 – AUGUST 18
AGES TEENS THROUGH COLLEGE



JUNE CAMPS

INTERNATIONAL 5-STAR FOOD - 101

Learn to cook the world! Each day we will visit a new international flavor. By end of the week, you will be able to impress your family and friends with your international culinary dishes!

Day 1: Italian: Chicken Milanese, Tiramisu.

Day 2: Scandinavian: Swedisch Meatballs, Potato Gratin.

Day 3: French: Croque Monsieur Croquettes, Apple Tart Tatin.

Day 4: Russian: Blini, Chicken Kiev.

Day 5: American Steakhouse: Seared Steak, Garlic Mashed Potatoes.

\$300.00 for a week

Mon. – Fri. June 26, 27, 28, 29 & 30

2:00pm – 5:00pm • Instructor: Eileen Maher

COLLEGE COOKING 101 - 102

Going to college or just want to be more confident in the kitchen? This five day crash course in cooking 101 will teach you the basic techniques in boiling, poaching, saute/grilling and yes, baking! By end of this week, you will be able to put together a meal in a flash!

\$225.00 for a week

Mon. – Fri. June 26, 27, 28, 29 & 30

7:00pm – 9:30pm • Instructor: Annmarie Loffredo

JULY CAMPS

FARM TO TABLE - 104

Cook with everything that is in season! We will create wonderful meals going straight from the farm to your table!

Day 1: Appetizers

Day 2: Main Course

Day 3: Sweets

\$180.00 for 3 days

Wed. – Fri. July 5, 6 & 7

2:00 – 5:00pm • Instructor: Guddia Singh

GLOBAL STOPS WORLDWIDE WITH “FIRECRACKER CHALLENGE” - 105

France, USA, Middle East, Italy and Mish-Mosh! Learn new and exciting recipes and enjoy the tastes of the globe!

\$300.00 for a week

Mon. – Fri. July 10, 11, 12, 13 & 14

10:00 – 1:00pm • Instructor: Marla Mendelsohn

CUPCAKE WARS! - 108

Five days of baking and decorating! There will be a different challenge each day. You will prepare, decorate and impress the judges. This is a camp that is sure to bring all your creative energy to life. \$300.00 for a week

Mon. – Fri. July 17, 18, 19, 20 & 21

2:00pm – 5:00pm • Instructor Diane Marino

FOOD TRUCK DESSERTS! - 109

Ever wonder what it would be like to run your own food truck? Do you wish you found the best dessert truck? Then this camp is for you! Each day we will visit a dessert lover's dream!

Day 1: Chocaholic's Dream Day

Day 2: County Fair Day

Day 3: Tropical Stuff

Day 4: You made this with what?!

Day 5: Pretty Pastry Day

\$300.00 for a week

Mon. – Fri. July 24, 25, 26, 27 & 28

10:00 – 1:00pm • Instructor: Eileen Maher

INTERNATIONAL FLAVORS WITH COOKING TECHNIQUES - 111

Learn the five classic cooking techniques: Poaching, Roasting, Sautéing, Frying and Grilling.

Then incorporate three techniques into each composed dish plus one “no cook” dessert.

Day 1: Asian

Day 2: Italian

Day 3: Latin

Day 4: American

Day 5: Mystery Challenge

\$300.00 for a week

Mon. – Fri. July 31, Aug. 1, 2, 3 & 4

10:00 – 1:00pm • Instructor: Annmarie Loffredo

THE ART OF COOKING - 113

You will learn the fundamentals of kitchen tools and equipment as well as knife skills. You will also learn the art of dry heat versus wet heat and baking. At the end of this week, you will be able to create your own feast with your new found skills!

\$225.00 for a week

Mon. – Fri. July 31, August 1, 2, 3 & 4

6:30 – 9:00pm • Instructor: Marla Mendelsohn

AUGUST CAMPS

HAVE YOUR CAKE AND EAT IT TOO! - 115

Spend the week learning about making all types of cakes! Everything from loaf cakes and crumb cakes to sponge cakes and individual cakes. This will all lead to making birthday and celebration cakes! You will be able to whip up a cake for any occasion! \$300.00 for a week

Mon. – Fri. August 7, 8, 9, 10 & 11

2:00 – 5:00pm • Instructor: Diana Albanese

COOK LIKE A TV FOOD NETWORK CHEF - 116

Do you dream of being the next *Teen Food Network Star*? Maybe you just want to cook like one? Start sharpening your culinary skills with this class, as each day you will be cooking like one of the star chefs!

\$300.00 for a week

Mon. – Fri. August 14, 15, 16, 17, & 18

10:00 – 1:00pm • Instructor: Diana Albanese

All camp classes are held at
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COOKING STUDIO**

in Short Hills, NJ.

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