

KINGS COOKING studio

2019 SUMMER CAMPS



KIDS CAMPS

AGES 8-12 | 10 AM - 1 PM

JULY 1, 2 & 3

WRAP IT UP: 200

DAY 1: Italian and Latin Foods. Fresh Cheese Ravioli, Cannelloni Stuffed with Turkey and Baked in a Light Tomato Sauce, Chicken Enchiladas with a Ranchero Sauce, Churros and Cannoli Cream Dippers.

DAY 2: Asian Foods: Chicken in Lettuce Cups, Spring Rolls, Summer Rolls, Wontons, Scallion Pancakes, Pineapple Sorbet.

DAY 3: Eastern European Foods. Pierogis 2 Ways, Blueberry Blinis, Puff Pastries Stuffed with Jam and Chocolate, Cinnamon Rolls.

Instructor: Eileen Maher | Price: \$210

JULY 8, 9, 10 11, 12

ALL-AMERICAN ROAD TRIP: 201

Get ready to taste your way through our country's regional flavors on this sweet and savory culinary adventure!

Kansas City BBQ: Ribs and Sauce, Corn Casserole, Loose Meat Sandwiches, Baked Beans, Oatmeal Raisin Cookies.

New York's Little Italy: Ricotta Meatball Sliders, Sicilian Rice Balls, Chicken Riggies, Homemade Manicotti in Red Sauce, Biscotti with Gelato.

California Cuisine: California Pizza, Korea Town Wings, Fish Tacos, Cobb Salad, Butterscotch Budino.

Hawaiian Treasures: Mango Lime Shrimp, Pork and Pineapple Kebabs, Waikiki Chicken Wings, Island Papaya Fritters.

Southern Comfort Classics: Sausage Cheddar Biscuits, Macaroni and Cheese Cups, Alabama BBQ, Toasted Pound Cake with Peach Pie Salsa.

Instructor: Eileen Maher | Price: \$350

JULY 15, 16, 17, 18, 19

SUMMER FUN FOOD: 202

Boardwalk Food: Sausage and Peppers, Pizza, Zeppoles, Funnel Cakes, Lemon Ices.

Summer Fun on a Bun: Chili Cheese Dogs, Stuffed Burgers and Fries, Cheesesteaks, Lobster Rolls.

Picnic Basket Favorites: Southern Fried Chicken, Pressure Cooker BBQ Ribs, Potato Salad, Noodle Salad, Watermelon Pizza.

Grill and Chill: Lemon Herb Chicken, Kicked Up Corn on the Cob with Compound Butter, Summer Grilled Veggies, Homemade Ice Cream.

American Block Party: A celebration of the week!
Instructor: Eileen Maher | Price: \$350

JULY 22, 23, 24, 25, 26

ALL NEW HARRY POTTER CAMP!

LIFE AT HOGWARTS: 203

Floo Powder Power: Leaky Cauldron-Magic Ribs and Potatoes, Magic Menagerie-Unicorn Food, Slugs and Jiggers Apothecary-Amortentia Potion, Weasley's Wheezes-Surprise Inside White Mice, Florean's Fortescue Ice Cream Parlor-Banana Split Ice Cream Cake, Olivander's-Cheesy Wands.

Weekend in Hogsmeade: Three Brooms-Sausage Rolls, Madam Puddifoot-Tea Sandwiches and Fairy Cakes, Honeydukes-Chocolate Frogs, Hog's Head-Butter Beer, Hogsmeade Post Office-Owl Cookies.

Hagrid's Hospitality: Stout Sandwich, Beef Casserole, Fishy Green Ale, Homemade Biscuits, Treacle Fudge Toffee, Rock Cakes.

Wizarding Creatures: Dragons-Eggs, Dementors-Chocolate Bars, Pixies-Blue Punch, House Elves-Sock Cookies, Unicorn Horns, Book of Monsters.
Celebrations at Hogwarts: Halloween-Pumpkin Juice, Valentine's Day-Chocolate Raspberry Truffles, April Fool's Day-Pie Fries, Gringotts Bank Holiday-Galleon Cheddar Cheese Coins, House Cup Feast-Roast Chicken and Double Stuffed Potatoes, Christmas-Dumbledore's Favorite Victoria Sponge.
Instructor: Diane Marino | Price: \$350

JULY 29, 30, 31 | AUGUST 1, 2

FAST FOOD FAVORITES: 204

Enjoy tasty versions of your favorite fast food with a Day 5 Happy Meal Challenge!

Chicken Winner Dinner: Chicken Nuggets, Three Favorite Dipping Sauces (Honey Mustard, BBQ, Szechuan), Wings Three Ways, Mini Chicken Sammies.

Taco Tuesday: Chicken Enchiladas, Beef Nachos, Green and Red Salsas, Rice and Beans, Guacamole.

International Burgers: Chicken Gyro Burgers, Banh Mi Burgers, Patty Melts, Sweet Potato Fries.

Cheese Please: Fried Mac and Cheese, Nachos with Cheese Sauce, Disco Fries, Grilled Cheese Triangles with Tomato Soup Shooters.

Drive Thru Challenge! Work with your team to create your favorite Happy Meal to see who takes the prize.

Instructor: Eileen Maher | Price: \$350

AUGUST 5, 6, 7, 8, 9

DINER DINES: 205

Late Night Nosh: Chili Cheese Tater Tots, Chicken and Waffles, Philly Cheese Steak Egg Rolls, Oeey Goey Cheesy Breakfast Sandwich, Triple Chocolate Donut Ice Cream Sandwich.

Lunch Break: Sloppy Joes, Inside Out Burgers, Sweet Potato Fries, Best BLT with Homemade Mayonnaise, Black and White Milk Shakes.

DINER DINES: 205 (continued)

Supper Time: Mini Club Sandwiches, Beef Stew, Fried Chicken in a Basket, Best Fries, Personal Apple Pies.

Dessert Stop: Mile High Lemon Meringue Pie, Four Layer Chocolate Cake, Apple Turnovers, Brownies A La Mode, Banana Split Ice Cream Cake.

Snack Attack: Cheesy Fries, Spanakopita, Chicken Fingers with Honey Mustard, Mozzarella Sticks, Giant Chocolate Cookies.

Instructor: Diane Marino | Price: \$350

AUGUST 12, 13, 14, 15, 16

GO GLOBAL: 206

Asian: Pork Pot Stickers with Dipping Sauce, Shrimp Toast, Triple Fried Chicken, Lettuce Wraps, Beef and Potato Samosas, Mango Pudding.

European: Mozzarella Spedini, Poppette, Crostini with Homemade Whipped Ricotta, Spanish Shrimp and Garlic, Pincho (Sweet Ribs), Tortilla with Garlic Aioli, Tiramisu.

French: Quiche Lorraine, French Onion Soup, Ploughman's Platter, Sheppard's Pie, Crème Brulee.

Bavarian: Potato Pancakes with Sour Cream Drizzle, Brats and Kraut, Pretzel, Keftedes (Meatballs), Baklava Sundaes.

North American: Loaded Potato Skins, BLT Bites, Canadian Goose Wings, Nanaimo Bars, Mexican Street Corn, Churros.

Instructor: Diane Marino | Price: \$350

AUGUST 19, 20, 21, 22, 23

CUPCAKE WARS: 207

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

Instructor: Diane Marino | Price: \$350

AUGUST 26, 27, 28, 29, 30

SPORTS FOOD CHALLENGE: 208

Experience your favorite game time foods. Day 5 will feature an Olympic Style Challenge!

Swim America: Fish and Chips, Montauk Clam Chowder, Cheddar Bay Biscuits, Homemade Goldfish Crackers.

Hoops: Cheddar Ranch Bites, Chicken and Waffle Sliders, Skittles Basketball Cake, Blue Devil Sundaes.

Football Faves: Buffalo Bites, Philly Cheese Wraps, Cowboy Chicken Fried Steak, Chicago Bear Dogs.

Ball Park Bites: Mini Hot Dogs, Cracker Jacks, Potachos, Soft Pretzels, Slushies.

Olympic Challenge: Work as a team to wow the judges by creating a meal that will win the gold!
Instructor: Eileen Maher | Price: \$350

KINGS COOKING studio

2019 SUMMER CAMPS



TEEN CAMPS

AGES 12 & UP | 2 PM - 5 PM

JULY 1, 2, 3

JERSEY FRESH: 300

Explore the summer bounty that is Jersey Fresh in this farm to table sunup to sundown program!

DAY 1: Cranberry Bog Muffins, Homemade Sausage, French Toast Fingers, Confetti Waffles, Blueberry Smoothies.

DAY 2: Tomato Basil Salad, Homemade Ravioli with Summer Tomato Marinara, Cheesy Garlic Bread, Chicken Parmesan and Italian Sprinkle Cookies.

DAY 3: Corn Fritters, Homemade Cranberry Sauce, Roast Chicken with Herb Compound Butter, Creamy Mashed Potatoes, Cranberry Swirl Shortbread.

Instructor: Diane Marino | Price: \$210

JULY 8, 9, 10, 11, 12

ITALIAN BOOTCAMP: 301

Learn the fundamentals of Italian cooking. Knife skills and techniques will be stressed along with preparation of some of the most beloved Italian cuisine. Each session will begin with antipasti favorites.

DAY 1: Risotto, Polenta and Other Grains

DAY 2: Fresh Pasta by Hand

DAY 3: Stuffed Pasta and Gnocchi

DAY 4: Pizza and Stuffed Breads

DAY 5: Italian Desserts

Instructor: Diana Albanese | Price: \$350

JULY 15, 16, 17, 18, 19

BAKING BOOTCAMP: 302

Cookies: Sprinkled French Macarons, Black and Whites, Mocha Madness, Frosted Red Velvet, Vanilla Palmiers, Cranberry Swirl Shortbread.

Bars and Brownies: Red White and Blue Blondies, S'more Style Bars, White Chocolate Raspberry Bars, Apple Cobbler Bars, Peppermint Surprise Brownie Bites.

Muffins and Quick Breads: Birthday Cake Scones, Irish Soda Bread, Piglet Muffins, Chocolate Banana Muffins, Pumpkin Bread, Coffee Cake Muffins.

Cupcakes: Chocolate Marshmallow, Frosting Shots with Homemade Magic Shell, Nutella Buttons, Teacup Cupcakes, Fairy Cakes.

Pastry: Caprese Tart, Beignets, Strawberry Pop Tarts, Cinnamon Tugs, Baklava Ice Cream Sundaes.

Instructor: Diane Marino | Price: \$350

JULY 22, 23, 24, 25, 26

MYSTERY BASKET CHALLENGE: 303

Chef Eileen will work with budding chefs on a different technique each session. The teams will then receive mystery ingredients and will be challenged to create a tasty dish with limited time! If you love to cook and are up for the challenge then come to the Cooking Studio and show us what you've got!

Instructor: Eileen Maher | Price: \$350

JULY 29, 30, 31, AUGUST 1, 2

COOKIES, COOKIES, COOKIES: 304

Sublime Sandwich: French Macarons, Almond Raspberry Sandwich, Dulce de Leche Cinnamon Sandwich, Cocoa Linzer, Homemade Oreo.

Drop Cookies: Chocolate Sugar, Giant Chocolate Craisin Oatmeal, Jammie Thumbprint, Chocolate Chip Ice Cream Sandwich, Blackout Cookies.

Rolled and Shaped: Almost Thin Mints, Chocolate Chip Skillet, Italian Sprinkle, Lemon Thins, Triple Coconut Macaroons, Brown Sugar Shortbread.

Bars: Pink Lemonade, Berry Jam Crumble, Dark Chocolate Rocky Road, Magic Layer Bars, Crispy Topped Brown Sugar Bars, Citrus Ice Box Bars.

Holiday: Nutella Raspberry Rugelach, Italian Rainbow Cookies, Stained Glass Cookies, Egnog Snickerdoodles, Decorated Sugar Cookies.

Instructor: Diane Marino | Price: \$350

AUGUST 5, 6, 7, 8, 9

GLOBAL STREET FOOD: 305

Experience ethnic cuisine from around the globe. Learn about the different spices and seasonings that make each dish a local favorite.

Waffles: Chicken Tenders and Sweet Potato Waffles, Lemon Cornmeal Waffles with homemade Blueberry Jam, Bacon and Egg Waffle Sandwiches, Waffle Sundaes.

Meatballs: Buffalo Chicken Meatballs, Meatball Parmesan Sliders, Swedish Meatballs, Marsala Sliders.

Kebabs: Gyro Chicken with Tzatziki, Shrimp with Mango Salsa, Glazed Pork and Apple, Summer Fruit Kebabs.

Stuffed: Asian Turkey Dumplings, Perfect Pierogis, Potato Knishes, Calzones, Very Berry Hand Pies.

Tacos: Korean Braised Beef in Lettuce Cups, Fish Tacos with Salsa Verde, Falafel with Spicy Herb Sauce, South of the Border El Pastor Tacos.

Instructor: Eileen Maher | Price: \$350

AUGUST 12, 13, 14, 15, 16

BAKING ESSENTIALS: 306

Cookies: Carrot Cake Whoopie Pies, Cinnamon Bun Swirls, Strawberry Thumbprints, Chocolate Cheesecake Brownies.

Breads: Quick Yeast Bread, Chocolate Chip Banana Bread, Blueberry Crumb Muffins, Irish Soda Bread.

Pies: Pie Dough and Classic Apple Pie, Berry Pockets, Chocolate Banana Cream Pie.

Pastries and Cupcakes I: Apple Turnovers, Chocolate Cream Puffs, Red Velvet and Vanilla Cupcakes.

Pastries and Cupcakes II: Raspberry Jelly Roll, White Chocolate Mousse Cups, Cream Cheese and Buttercream Frostings.

Instructor: Suzanne Lowery | Price: \$350

AUGUST 19, 20, 21, 22, 23

MASTER CHEF JR.: 307

Make and enjoy delicious meals while learning knife skills, recipe development and the techniques necessary to become a master chef! Each day Chef Diane will focus on particular skills to help develop confidence in the kitchen. Techniques will include sautéing, egg mastery, roasting and baking. At the completion of the week learn who will be crowned Master Chef Jr!

Instructor: Diane Marino | Price: \$350

AUGUST 26, 27, 28, 29, 30

CELEBRATE! 308

Cinco de Mayo: 2 Bite Tacos, Mexican Pizza, Beef Taquitos, Pork Tostados with Pineapple Salsa, Cinnamon Sugar Churro Bites.

4th of July: Red, White and Blue Caprese Salad, Great American Hamburger, Firecracker Baked Beans, Old Glory S'more Trifle, Patriotic Blondies.

Mardi Gras: Roast Beef Po' Boys, New Orleans Jerk Chicken Wings, Bayou Shrimp, Buttermilk Hush Puppies, Beignets.

Halloween: Spicy Bat Wings, Mr. Bones Favorite Ribs, Slithering Snake Calzones, Graveyard Cupcakes, Vampire Ice Cream Floats.

New Year's Eve: Caramelized Onion Focaccia Bites, Hankie Pankies, Pot Stickers with Dipping Sauce, Glitter Dusted Macarons, Triple Chocolate Mousse Bomb.

Instructor: Diane Marino | Price: \$350

3 EASY WAYS
TO REGISTER

ONLINE [KINGSFOODMARKETS.COM/COOKING-STUDIO](https://www.kingsfoodmarkets.com/cooking-studio)
IN PERSON WHEN YOU'RE IN-STORE | PHONE 973-258-4009