

## *"Cooking in the Kitchen with Nina" Cooking Classes*

***Perfect for beginners, cooking enthusiasts, food lovers, busy cooks, singles, couples and groups!***

- Learn culinary techniques and helpful food tips.
- Develop or expand your cooking confidence.
- Watch demonstration-style classes—up-close—sitting at the counter.
- Interact, eat and have fun in a relaxing and highly social atmosphere!

**Join Culinary Professional and Cookbook Author Nina Swan-Kohler in her kitchen in Robins.**

### **February 2012 Cooking Class Schedule**

**4-Course Dinner Class: *On the menu:*** Tossed Greens with Pears, Cherries and Walnut Vinaigrette, Beef Tenderloin with Cranberry-Wine Sauce, Roasted Potatoes and Carrots; and Crème Brulee. \$55.00  
February 3 (Friday) 6:30 to 9:30 p.m.

**Valentine's Brunch Class: *On the menu:*** Red Raspberry Smoothies, Pecan Waffles with Black Cherry Sauce, Peppered Bacon, Heart-shaped Red Velvet Muffins and Chocolate Covered Strawberries. \$50.00  
February 4 (Saturday) 11 a.m. to 2 p.m.

**Valentine Desserts Class: *On the menu:*** Homemade Red Velvet Cake with Creamy Buttercream Frosting, Coeur ala Crème (creamy French hearts) served with Caramelized Raspberry Sauce, Indulgent Giant Chocolate Heart-shaped Cookies and Heart-shaped Chocolate Cream Brulee. \$50.00  
February 7 (Tuesday) 6 to 9 p.m.

**Perfect Cheesecakes Class:** If you'd like to learn to make perfect cheesecakes, then come to this class. ***On the menu:*** New York-style Cheesecake, Key Lime Cheesecake; German Chocolate Cheesecake, and Decadent Mini Turtle Pecan Cheesecakes. \$50.00  
February 9 (Thursday) 6 to 8:30 p.m. and  
February 10 (Friday) 7:30 to 8:30 p.m.

**Valentine's 5-course Dinner:** This is not a class – you'll be served this elegant, thematic five-course dinner "restaurant-style" in Nina's Dining Room. ***On the menu:*** Tapenade on Heart-shaped Crostini, "Bleeding-Heart" Tomato-Basil Bisque, "My heart beets for you" Salad with Red Wine Vinaigrette, Herb-Rubbed Pork Tenderloin wrapped in Puff Pastry with Chipotle-Apricot Sauce served with Buttery Sugar Snap Peas; and Chocolate Molten Cakes with Fresh Berries for dessert. \$75.00 (plus tax)  
February 14 (Tuesday) 6:30 to 8:30 p.m.

**All New Chicken Recipes Class: *On the menu:*** Sweet and Spicy Whole Roasted Chicken, Boneless Chicken Breasts with Creamy Vermouth Sauce; and Jamaican Jerk Chicken with Plantains over Black Beans and Rice. \$45.00  
February 27 (Monday) 6 to 8:30 p.m.

**Trinidadian (Caribbean) Foods Class: *On the menu:*** Trinidadian Rum Punch, Tropical Fruit Salad, Curried Chicken and Potatoes, Paratha Roti (flat bread), Pan-Fried Plantains and Homemade Mango Sorbet. \$50.00  
February 28 (Tuesday) 6 to 9 p.m.

**Convection Oven Baking and Roasting Class: *Do you have a convection oven, but you don't know when, why and how to use it? Then this class is for you!*** ***On the menu:*** Roasted Rosemary Chicken, Roasted Potatoes, Carrots and Asparagus; Basic Biscuits, Parmesan Palmiers; and Chocolate Chip, Coconut & Pecan Cookies. \$50.00  
February 29 (Wednesday) 6 to 9 p.m.

#### **"Cooking in the Kitchen with Nina"**

- **To register for a class, call: 319-393-7675 or email: [swankohler@cs.com](mailto:swankohler@cs.com).**
- *Please mail check to confirm your registration or call with your credit card number. Registration is not complete until payment is received.*
- Please send check to: Cooking with Nina, 460 Hickory Court, Robins, IA 52328.
- Classes are subject to cancellation if registration is insufficient.
- All classes are taught by Nina Swan-Kohler.

**Questions? Please call 319-393-7675 or send an email to: [swankohler@cs.com](mailto:swankohler@cs.com) or visit: [www.ninaswankohler.com](http://www.ninaswankohler.com) to see monthly schedules.**