

THE CULINARY TOUR CONTINUES!

Paula Croteau, owner of "Farmhouse Kitchen" Cooking School, continues the "Culinary Tour"! Bring the worlds ingredients, seasonings, & techniques into your everyday cooking!

Classes are Wednesday evenings from 5:00 to 6:30 p.m. All classes are held at the "Farmhouse Kitchen". The Yellow Farmhouse is located at 1450 South Harbor Road in Southold. Please bring an apron and an ingredients fee to each class. Space is limited to fifteen (15) students in each class, so please be sure and register early!

SESSION D

Wednesday, April 14th, 5:00 - 6:30 p.m.

TUSCANY/OLIVE OIL

Homemade Pasta & Olive Oils from around the world!

Students will learn how to select flavorful olive oils & make simple homemade pastas dressed with fresh sauces. **Students Make:** Spaghetti Bolognese & Linguini with flavored Olive Oil and Toasted Bread Crumbs.

SESSION E

Wednesday, May 12th, 5:00 - 6:30 p.m.

THAILAND/BOK CHOY

The land of noodles & bold flavors!

Add unique Asian ingredients & noodles into your cooking repertoire! Students will learn how to use Asian greens in soups, salads & stir fry. **Students Make:** Hot & Sour Soup with Rice Sticks & Pad Thai.

SESSION F

Wednesday, June 9th, 5:00 - 6:30 p.m.

ARGENTINA/AVOCADOS

Outdoor grilling South American style!

An introduction to South American Beef Cuisine! Students will learn to select, ripen, slice & serve avocados. **Students Make:** Asada Flank Steak Fajitas & Guacamole & Frijoles (Bean) Salad.

COST:

RESIDENTS: \$15.00/person/class

NON-RESIDENTS: \$20.00/person/class

(plus a \$25 *ingredient fee* to be brought to the first class)

LOCATION:

The Farmhouse Kitchen, 1450 South Harbor Road, Southold

***Space is very limited, so please sign up early!**

***Please confirm you will be attending prior to class!**

***Registration is through the Southold Recreation Department.**

Email: Paula@FarmhouseKitchen.us or call 765-6032.