



## Couples Cooking Classes

### **Service**

The *Heat and Spice Cooking School* offers classes for couples who would like to explore an exotic cuisine, celebrate an occasion, or simply enjoy the spirit of cooking together.

Classes run about 3 hours and are taught by either the Chef Director of the school, Joe Sochor, or by cooking instructors employed by the school. Our kitchen becomes exclusively yours to enjoy and learn new cuisine together. All materials are supplied by the school and at the completion of the class couples sit down to enjoy the results of everything they've learned.

### **Menus**

We offer classes in Thai, Indian and Mexican cuisines and a popular Grilling menu in the warmer months. Our menus are culled from our classes and have been voted as the very best dishes we teach. Please let us know if you have a dish you would like to learn.

### **Price**

Price is \$255 per couple, all-inclusive for a three-hour class. Two couples, booking together, pay each \$185 per couple.

### **Registration**

We need to receive registration several days in advance so that we can begin setting up and purchasing for your class. We require payment at the time of registration. We confirm your registration by e-mail or phone and provide directions to the school.

Please call 773-742-2331 or e-mail [groupcooking@heatandspicecooking.com](mailto:groupcooking@heatandspicecooking.com)

---

HEAT AND SPICE COOKING SCHOOL  
925 W Cullom Ave  
Chicago, Illinois 60613  
[groupcookins@heatandspicecooking.com](mailto:groupcookins@heatandspicecooking.com)  
PHONE 773-742-2331

# Thai Cooking Class

*Chicken and Coconut Soup with Galanga*

*Lemongrass Pork Satay with Peanut Sauce*

*Pad Thai Noodles with Shrimp and Cashews*

*or*

*Spicy Stir-Fried Chicken with Thai Chiles & Holy Basil*

*Wild Lime Sorbet, Banana-Sesame Fritters*

# Mexican Cooking Class

*Chicken, Garbanzo, Chipotle and Avocado Caldo*

*Queso Fundido with Roasted Chiles and Chorizo*

*Grilled Salmon in Green Pumpkinseed Pipian*

*or*

*Arrachera Skirt Steak in "a la Mexicana" Sauce*

*Mexican Caramel Flan*

# **Indian Cooking Class**

*Pakorás Vegetable Friters with Mint-Apple Chutney*

*Tandoori-Marinated Shrimp Skewers*

*Lamb Korma*

*or*

*Chicken Tikka Masala*

*Chapatís Whole Wheat Flatbreads*

*Kheer Rice Pudding with Pistachios and Rosewater*

# **Grilling Cooking Class**

(available April through October)

*Grilled Pizza with Fontina, Corn, Jalapeno*

*Grilled Mussels in Thai Green Curry*

*Tandoori Chicken*

*or*

*Spice-Crusted Pork Tenderloin  
with Banana-Date Chutney*

*Roasted Banana Sorbet*



925 W Cullom Ave  
Chicago, Illinois 60613  
[groupcookins@heatandspicecooking.com](mailto:groupcookins@heatandspicecooking.com)  
PHONE 773-742-2331

## REGISTRATION

Print this page, fill out and send to address above with check or money order made payable to *Heat and Spice Cooking School*. You will receive confirmation of payment and class times by e-mail or postal mail.

YOUR NAMES \_\_\_\_\_

ADDRESS \_\_\_\_\_

PHONE \_\_\_\_\_

E-MAIL \_\_\_\_\_

*registering for (circle one)...*

THAI

MEXICAN

INDIAN

GRILLING

OTHER: \_\_\_\_\_

### Refunds

A 50% refund will be made if cancellation is made at least 72 hours before scheduled class date. No refund or class credit will be given if cancellation is received less than 72 hours before the scheduled class.