

SMALL GROUP CLASSES

BOOK A SMALL GROUP COOKING CLASS PARTY

Your group chooses any regular class from our schedule.

The price is \$80 for all vegetarian and vegan classes, and \$85 per person for all other classes. BYOB/W and enjoy a great social outing, cooking class, and dinner with your friends and family.

Classes are taught by Chef/Director Joe Sochor along with several guest chefs throughout the year. Chef Sochor has taught classes for individuals, corporations, schools and museums for 9 years. He owned a catering company for 4 years prior to that. He has been featured on CLTV-Good Eating, in the Chicago Sun Times, annually at Taste of Chicago, and in the Chicago Reader.

REGISTRATION

PLEASE CALL OR E-MAIL TO RESERVE TIME AND DATE FOR YOUR CLASS

When mailing in this registration, print this page, fill out, and send to address below 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 NAME _____ ADDRESS _____

PHONE _____ E-MAIL _____

Registering for... _____ Class

CANCELLATIONS: A 50% refund will be given for any cancellation received at least 7 days before the scheduled Small Group Cooking Class. A full credit towards a future date will be retained if you cancel within 3 full days of a scheduled class. No refund will be given if cancellation is received less than 72 hours before the scheduled Small Group Cooking Class.



925 W Cullom Ave
Chicago, Illinois 60613
groupcooking@heatandspicecooking.com
PHONE 773-742-2331

THAI CLASSES

BANGKOK CLASSICS {Central Thailand}

A wonderful meal that you can easily make at home. All dishes in Thailand center around copious quantities of jasmine rice. Everything you need to know about ingredients and techniques to get you started cooking these quintessential recipes.

- *Chicken Coconut Soup with Galanga*
- *Fish Cakes with Hot and Sour Cucumbers*
- *Wide Kwaytiow Noodles Stir-Fried with Chiles and Holy Basil*
- *Grilled Beef Salad with Fresh Herbs*

THAI VEGETARIAN TRADITIONS {Northern Thailand} VEGAN

Flavorful vegetable dishes driven by the spectrum of Thai aromatic herbs. Easily bought vegetables become something magic when given this sort of treatment. We'll investigate the Buddhist traditions that inform Thai vegetarian cuisine.

- *Acorn Squash in Green Curry*
- *Issan Green Papaya Salad*
- *Stir-Fried Tofu and Zucchini in Nam Prik Pao*
- *Long Bean Salad with Crispy Coconut and Shallots*

THAI NOODLE AND RICE SHOP {Central Thailand}

An overview of types of noodles and rice used in Thailand. Create the animated stir-fries of a Thai noodle and rice shop in your kitchen.

- *Chicken Stir-Fried with Holy Basil and Chiles*
- *Tom Yum Hot and Sour Mushroom Soup*
- *Pad Thai with Cashews, Tofu and Shrimp*
- *Lemongrass Pork Satay with Peanut Sauce*

MEXICAN CLASSES

MARKETPLACE OF CHILES {Central Mexico} VEGETARIAN

Delve into the baroque, fascinating world of true Mexican food. Dishes range from temperately flavored to burn-you-up fiery. You'll learn enough about corn, chiles and vegetables to cook a full meal.

- *Mushrooms in Pasilla Chiles*
- *Pozole with Tomatillos and Pumpkinseeds*
- *Zucchini with Corn and Poblano in Crema*
- *Guacamole in the Mortar*
- *Masa Harina Tortillas*

CENTRAL MEXICAN COOKERY {Central Mexico}

Expand your knowledge of regional Mexican dishes by creating this meal of simple foods made sublime by grinding chiles, garlic, tomatillos, etc. into complex sauces that match any on the planet.

- *Ceviche of Snapper, Lime, Avocado and Jicama*
- *Chilaquiles in Salsa Verde with Grilled Chicken*
- *Tortilla Soup with Fresh Cheese and Toasted Pasilla*
- *Beef with Chipotle and Roasted Garlic Sauce*

AFTERNOON COMIDA {South Central Mexico}

South-Central Mexican states feature the most lavish and carefully detailed dishes in the country. Afternoon formal meals are eaten course by course, never bunched on one plate.

- *Soup of Wild Mushroom, Corn and Guajillo Chile*
- *Chipotle Beans with Spinach and Chochoyotes*
- *Masa Cheese Quesadillas with Avocado-Tomatillo Salsa*
- *Pork Tenderloin in Red Mole*

INDIAN CLASSES

INDIAN VEGETABLE AND BREAD COOKING {Northern and Southern India} VEGETARIAN

This class will open the door on the great cuisines and food concepts of India. Each dish grows from its own unique blend of spices, or masala.

- *Okra Bhindi Masala*
- *Puffed Poori Breads*
- *Eggplant and Green Pea Bharta*
- *Basmati Rice with Saffron*
- *Apple and Cardamom Kachamber*

INDIAN MEAT AND SEAFOOD COOKING {Northern and Southern India}

In North India, spice pastes break down meat's tough flesh, spinning the flavors into wild directions. We'll also explore the lesser-known seafood cooking of North India.

- *Moghul Chicken in Saffron Sauce*
- *Basmati Rice with Whole Spices and Turmeric*
- *Kerala Shrimp in Coconut Curry*
- *Banana-Toasted Coconut Raita*
- *Goa Pork Vindaloo*

TANDOORI BBQ {Northern India}

Learn how to mimic tandoori cooking on your home grill. Chicken, meat, and vegetables: we'll grill them all and see where we stack up next to restaurant tandoori chefs.

- *Tandoori Chicken with Tamarind Chuntney*
- *Grilled Seekh Kebab with Khatta Masala*
- *Tandoori Cauliflower*
- *Tandoori Shrimp Skewers*