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**Sunday Virtual Cooking Classes and Wine Pairing**

July 11, 2021

**Light Crab Cake Sliders w/ Pineapple & Kiwi Salsa**

***Paired with Sauvignon Blanc***

August 1, 2021

**Salmon with Soy, Ginger & Sake & Sauté Asparagus & Mushrooms**

***Paired with Pinot Noir***

September 12, 2021

**Tuscan Style Buttery Shrimp**

***Paired with Pinot Grigio***

October 3, 2021

**Steak au Poivre & Buttered Green Beans**

***Paired with Cabernet Sauvignon***

November 7, 2021

**Authentic Chicken Cacciatore**

***Paired with Sangiovese***

December 5, 2021

**Braised Chicken w/Asparagus, Peas & Leeks**

***Paired with Chardonnay***

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*All classes will be held on Sundays @ 4:00 PM (PT), 90-minute class sessions, $35 per class*

1. In each fully interactive class, you will learn about the featured grape varietal, its history, where it grows, taste profiles and how it pairs with wine. I will also guide you through a Sensory Wine Tasting.
2. You will also learn hands on step-by-step cooking instructions with the selected entree to enjoy at the end with your wine. All questions are welcome☺
3. Please notify me at least 7 days before class for your attendance at [kathrynskuisine@gmail.com](mailto:kathrynskuisine@gmail.com).
4. (Hint: Use a large enough computer device to see more clearly, ie labtop, IPad)
5. Each full interactive class is only $35; please Venmo donation to my **Venmo address at** @**Kathryn-Arceneaux-1** or [kathrynskuisine@gmail.com](mailto:kathrynskuisine@gmail.com).
6. I will send you a Zoom link with an Ingredients & Materials List you will need for the class a week before class and the day before as a reminder

**Full recipes will be shared after the class.**

1. Prior to class, please use the Ingredients & Materials List for ingredients shopping. ***There will be some prep required so we can jump right in to cooking***.
2. Seating is limited to 10 students per class in order for all to enjoy and get the most out of learning.