



June Virtual Cooking Classes and Wine Pairing

**6-6-21 Authentic Chicken Cacciatore:
*Paired with Sangiovese***

**6-13-21 Classic Beef Stroganoff:
*Paired with Pinot Noir***

**6-27-21 Spice Rubbed Lamb Chops w/Green Beans:
*Paired with Cabernet Franc***

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 hands on step-by-step cooking instructions with an entree to enjoy at the end with your wine. All questions are welcome☺
2. You will also learn about the featured grape varietal and its food and wine pairing. I will also guide you through a Sensory Wine Tasting.
3. Please notify me at least 7 days before class for your attendance at 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.
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.
7. 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.
8. Seating is limited to 10 students per class in order for all to enjoy and get the most out of learning.