



February Virtual Cooking Classes and Wine Pairing

2-5-21 **Braised Chicken w/Asparagus, Peas & Leeks; Paired with Chardonnay**

2-12-21 **Salmon with Soy, Ginger & Sake & Sauté Asparagus & Mushrooms;
Paired with Pinot Noir**

2-19-21 **Savory Meat Strudel; Paired with Gewurtraminer**

2-26-21 **Steak au Poivre & Buttered Green Beans; Paired with Cabernet Sauvignon**

All classes will be held on Fridays @ 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 3 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 kathrynskuisine@gmail.com**.
6. Within 24-hours of receiving your tuition, I will send you a Zoom link with an Ingredients & Materials List you will need for the class. 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.