



FALL 2019

PCC COOKING CLASSES

With the right encouragement, anything is possible in the home kitchen. We offer a robust selection of adults' and kids' classes with experienced instructors, fresh ingredients and a supportive and fun learning environment.

HOW TO REGISTER

Online: Visit pccmarkets.com/classes

Call 206-545-7112

Monday to Friday, 9 a.m. to 5 p.m.

LOOKING FOR DATES AND LOCATIONS?

Click on class titles to learn more.

View complete class calendar:

pccmarkets.com/class/calendar

CLASS LEGEND

HANDS-ON – Student participation during class.

DEMO – Sit and enjoy watching a pro at work.

SIP + SAVOR – With alcohol pairings, 21+ only, I.D. required

FAQ

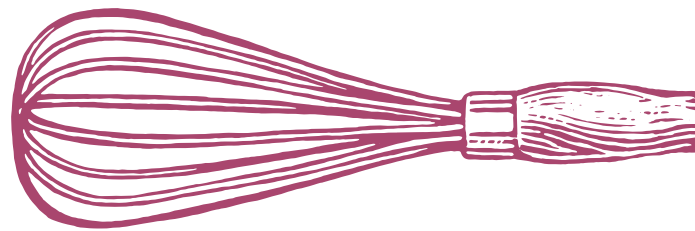
Visit [our website](#) to learn more.

Further questions? Call us at 206-545-7112 or contact us by [email](#).

BE THE FIRST TO KNOW!

Receive updates about new classes, special events, offers and more straight to your inbox by signing up for our email newsletter [here](#).

GLOBAL GOURMET



Experience the unique flavors of place — from right here in the Pacific Northwest to halfway around the world.

CRAFTING COLORFUL PASTA

HANDS - ON

SIP + SAVOR

Iole Aguero // Members \$55, Nonmembers \$60 (21+, ID Required)

Learn everything you need to know about plant-based dyes and practice making homemade pasta with panache! In this class, you'll gain all the skills you need to make three different styles of fresh pasta from scratch. Practice using the naturally vibrant colors of beets and spinach to transform simple meals into dashing dishes that impress your friends.

MENU:

Beet Bowtie Pasta with Broccoli and Sugar Plum Tomatoes

Three-Cheese Spinach Ravioli topped with Brown Butter Sage Sauce

Egg Pasta Fettuccine with Lucania Sauce (made with sausage and white wine)

Wines to pair

Dietary Notes: *With meat, dairy and eggs.*

PAKISTANI STREET FOOD

HANDS - ON

Kausar Ahmed // Members \$55, Nonmembers \$50

Kausar Ahmed's cookbook, "The Karachi Kitchen," was inspired by a lifetime of experience, from cooking with her mother in Pakistan to now more than 20 years instructing South Asian culinary arts. This fall, Ahmed is bringing her love of Pakistani street food to the PCC classroom. In this class, students will make two popular dishes from scratch. Learn to use flavorful spice rubs, gather tips and tricks for perfect marination, and master the art of flaky paratha bread. Plus, take home new ways to prepare versatile ingredients like potatoes and garbanzo beans.

MENU:

Chana Chaat (Warm Chickpea Salad with Dried Ginger, Tamarind and Yogurt)

Skewer-roasted Malai Chicken (Chicken Marinated with Cream and Spices)

Tamarind Chutney

Green Chutney

Paratha Bread

Dietary Notes: *With poultry and dairy; no eggs.*

LASAGNE: AN ITALIAN HOLIDAY CLASSIC

HANDS - ON

Paola Albanesi // Members \$55, Nonmembers \$60

Peel back the many flavorful layers of lasagne. In this class, you'll learn to craft from scratch every element of this traditional Italian dish, from pasta dough to Bolognese ragu to béchamel sauce. This is a holiday classic on the Italian table, and a hearty, customizable meal to keep in your back pocket all year round.

MENU:

Lasagne Bolognese con Salsa Besciamella and Parmigiano-Reggiano

Homemade Pasta

Bolognese Sauce

Besciamella Sauce

Italian Green Salad and Antipasto

Dietary Notes: With meat, dairy and eggs.

PAELLA NIGHT HANDS - ON SIP + SAVOR

Paola Albanesi // Members \$55, Nonmembers \$60 (21+, ID Required)

Paella is a beloved regional dish with ancient roots in Valencia, Spain — and makes the perfect excuse for a gathering of loved ones. Prepare a warm and cheerful night by making your own Valencian paella from scratch: Learn to pick the right rice and cook it perfectly, cut and dry-brine chicken, then say cheers to this cultural cuisine with a glass of homemade sangria — alcohol optional.

MENU:

Paella Valenciana with Chicken and Chorizo

Red Sangria

Assorted Tapas (including Spanish cheeses and jamon)

Dietary Notes: With meat, poultry and optional dairy; no eggs.

POT STICKERS FROM SCRATCH HANDS - ON

Hsiao-Ching Chou // Members \$60, Nonmembers \$65

Once you've learned to make your own dumpling dough, you'll never go back to store-bought wrappers! Hsiao-Ching Chou, author of "Chinese Soul Food," will teach you how to craft, form and pleat the dough, then you'll get to practice pan-frying the dumplings to make pot stickers — the same ones Chef Chou once made for Anthony Bourdain. You'll also learn to make green onion pancakes — a popular appetizer that's easy to whip up on a whim.

MENU:

Pork and Chinese Cabbage Pot Stickers

Chicken and Basil Pot Stickers

Spinach and Egg Pot Stickers

Green Onion Pancakes

Dumpling Dipping Sauce (made with soy sauce and vinegar)

Dietary Notes: With meat, poultry and eggs; no dairy.

HAND-PULLED CHINESE NOODLES HANDS - ON

Christina Chung // Members \$55, Nonmembers \$60

Advance your culinary craft with homemade, hand-pulled noodles — Christina Chung is here to lead the way. In this class, learn the proper techniques for making Shaanxi-style noodles at home and gain extensive, hands-on practice mixing, kneading and handling the dough. Craft fresh noodles and use them in two different dishes that you can recreate and adapt in your own kitchen.

MENU:

Biang-biang Hand-pulled Noodles

You Po Mian (Shaanxi-style Tossed Noodles with Garlic Oil)

Noodles in Lanzhou-style Spiced Beef Soup with Daikon Radish

Dietary Notes: With meat; no dairy or eggs.

SUSHI MADE EASY HANDS - ON

Seppo Farrey // Members \$60, Nonmembers \$65

Seppo learned the art of sushi while living in a Zen Buddhist monastery, and he has been passing on his knowledge and experience in the classroom for over 20 years. In this class, you'll practice rolling sushi, learn to safely handle raw fish, then get creative with your own combination of ingredients.

MENU:

Sushi Rice with Seasoned Rice Vinegar

Spicy Tuna Roll

Baked Tofu Roll

California Roll

Custom Roll (made with nori, sushi rice, seasoned rice vinegar and a selection of optional ingredients)

Dietary Notes: *With optional seafood; no dairy or eggs.*

THAI CURRIES HANDS - ON

Pranee Halvorsen // Members \$55, Nonmembers \$60

Spice up your culinary skill set with homemade curries. Blend green, red and yellow curry pastes from scratch, then transform each into a unique and delicious Thai dish. In this class, Pranee will demystify traditional Thai herbs and spices — you will walk away with a more comprehensive understanding of this cuisine as well as techniques to practice in your home kitchen.

MENU:

Gaeng Daeng Namtao (Red Curry with Pork, Bamboo Shoots and Lime Leaves)

Kao Phad Gaeng Keow Wan (Green Curry Fried Rice with Prawns and Thai Basil)

Gaeng Kari Gai (Yellow Curry Chicken with Pumpkin and Apple)

Dietary Notes: *With meat, poultry and seafood; no dairy or eggs.*

CRÊPES AND GALETTES HANDS - ON

Emma Le Dù // Members \$55, Nonmembers \$60

Gain hands-on experience creating two iconic French treats — sweet crêpes and savory buckwheat galettes — with a born-and-raised Breton. Learn to cook crêpes on the stovetop, try your hand with a crêpe maker, then get creative with different flavor combinations. Emma offers rich, regional expertise from Brittany, where there's a crêperie on every corner.

MENU:

Galette Complète (Eggs, Ham and Cheese)

Galette Champignon (Mushroom, Garlic, Parsley and Sour Cream)

Crêpe Gourmande (Banana, Chocolate and Almonds)

Crêpe Citron (Lemon and Sugar)

Dietary Notes: *With dairy, eggs and optional meat.*

HOMEMADE MANTI: TURKISH DUMPLINGS HANDS - ON

Pinar Özhal // Members \$55, Nonmembers \$60

Traditional Turkish dumplings (manti) are extremely versatile — they can be cheesy, spicy, tangy or sweet. Learn to make the dough from scratch, then hand form dumplings and prepare them four different, delicious ways. You'll practice boiling, baking and frying the dumplings, as well as using yogurt as a base for Turkish dumpling soup.

MENU:

Piruhi (Goat Cheese Dumplings with Herb Sauce)

Chiborek (Pan-fried Beef Dumplings)

Yüksük Çorbası (Dumpling Soup with Chickpeas)

Tulumba Tatlısı (Piped Sweet Dumplings with Honey)

Dietary Notes: *With meat, dairy and eggs.*

A TRIP TO THE MEDITERRANEAN

HANDS - ON

SIP + SAVOR

Pinar Özhal // Members \$60, Nonmembers \$65 (21+, ID Required)

Gather your own Mediterranean feast by learning regional techniques like crafting perfectly flaky flatbread, charring vegetables on the stovetop and properly handling phyllo dough to bake your best baklava. Familiarize yourself with the seasonal Mediterranean ingredients of Pinar's childhood, like fresh herbs, eggplant and walnuts.

MENU:

Hashasli Katmer (Flaky Flatbread with Poppy Seeds)

Otlu Tavuk (Roasted Chicken Thighs with Lemon, Rosemary and Thyme)

Köz Patlıcan Salatası (Charred Eggplant Salad)

Bulbul Yuvası (Bird's Nest Baklava with Walnuts)

Wines to pair

Dietary Notes: With poultry and dairy; no eggs.**TEX-MEX IN THE NORTHWEST**

HANDS - ON

SIP + SAVOR

Jennifer Reyes // Members \$55, Nonmembers \$60 (21+, ID Required)

In this class, Jennifer will help you strike the perfect balance of flavor, texture and of course, heat. Grasp the essential elements of Tex-Mex cuisine, like homemade flour tortillas and fresh pico de gallo, so you can recreate and adapt your own dishes at home.

MENU:

Jalapeño Queso Dip

Classic Pico de Gallo

Flank Steak Fajitas with Peppers and Onions

Homemade Flour Tortillas (traditional style with lard)

Beers to pair

Dietary Notes: With meat and dairy; no eggs.**FLAVORS OF IRAN**

DEMO

Omid Roustaei // Members \$55, Nonmembers \$60

Dig into the flavors and techniques of authentic Persian cuisine with Omid, who was born and raised in Tehran. Learn to make fluffy rice and tahdig – or “crispy rice” – as a foundational culinary element, then discover the rich, aromatic flavor combinations and textural balances found in regional dishes that you'll be able to recreate at home.

MENU:

Salad-e Zeytoun (Caspian Sea Olive and Pomegranate Salad)

Lubia Polo ba Goosht (Rice Pilaf with Lamb and Green Beans in Saffron-Tomato Sauce)

Khoresht-e Karafs (Tangy Chicken Stew with Fresh Herbs and Celery)

Rosewater and Pistachio Roulade

Dietary Notes: With meat, poultry, dairy and eggs.**AUTUMN APPLE HARVEST**

HANDS - ON

SIP + SAVOR

Marianna Stepniewski // Members \$65, Nonmembers \$70 (21+, ID Required)

Celebrate our state's prized fruit at peak season! In this class, you'll infuse locally grown apples into three delectable dishes: savory pork tenderloin, fresh fall slaw and sweet, tender shortcake. Plus, pair each with a seasonal hard cider! Along the way, you will learn many versatile cooking skills, like how to properly brine and sauté pork, use safe and professional knife cuts, mix vinaigrette, candy nuts and make crème fraîche from scratch.

MENU:

Fennel-brined Pork Tenderloin with Roasted Apples and Leeks

Apple and Chicory Slaw with Maple-Dijon Vinaigrette and Ras al Hanout Candied Pecans

Apple Butter Shortcake with Honey Whipped Crème Fraîche

Hard ciders to pair

Dietary Notes: *With meat, dairy and eggs.*

VIETNAMESE TABLE: ENTERTAINING THE EMPRESS

HANDS - ON

Thanh Tang // Members \$55, Nonmembers \$60

Learn to recreate in your home kitchen beloved Vietnamese dishes fit for an empress. Thanh will guide you through traditional techniques, including proper rice cooking, stir-frying, sauce making and Asian knife cuts. You'll also become familiar with the cultural history behind different flavor combinations and the art of building flavor in three unique dishes.

MENU:

Beef and Lemongrass Soup with Bok Choy

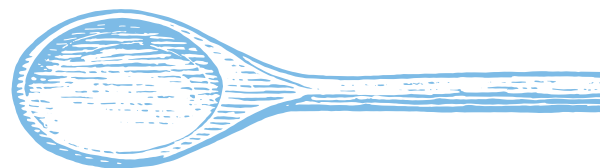
Papaya-Pear Salad with Shrimp, Shallots and Cucumbers

Empress Fried Rice with Green Beans, Chicken and Cashews

Dietary Notes: *With meat, poultry, seafood and eggs; no dairy.*

TO YOUR HEALTH!

Expert instructors share delicious and practical dishes to help you achieve better health.



PLANT PROTEIN PRIMER HANDS - ON

Lizzie Diehl, M.S., C.N. // Members \$50, Nonmembers \$55

Go meat-free more often while making sure you get all the nutrients you need. Nutritionist and educator Lizzie Diehl will guide you through dozens of plants and plant-based foods that are packed with protein. She'll show you how to cook dry beans, then share some ideas for using them in new, flavorful ways. Familiarize yourself with soy proteins and discover how to bring out the textures that make them shine.

MENU:

Perfect Pot of Beans

Sautéed Chard with White Beans

White Bean Fritters with Quick Romesco

Crispy Tofu or Seared Tempeh with Lime-Peanut Sauce

Chana Dal with Tarka

Dietary Notes: Vegetarian with optional dairy; no eggs.

IMMUNE-BOOSTING KITCHEN GLUTEN-FREE DEMO

Ami Karnosh, M.S., C.N. // Members \$50, Nonmembers \$55

A healthy immune system starts in the kitchen. Fight fatigue and bolster your body's resilience through cold season with food: vitality-generating salmon, virus-fighting pomegranate, nutrient-packed garlic and more. Nutritionist Ami Karnosh will arm you with immune-boosting ingredients, and the skills and techniques to use them in all forms, all year round.

MENU:

Fire Cider Vinegar

Salmon Burgers with Citrus Dressing

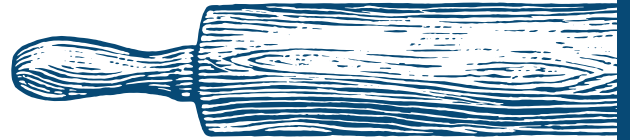
Smoky Sesame Greens

Garlicky Mushrooms

Decadent Chocolate Cupcakes with Cherry-Cashew Frosting

Dietary Notes: With seafood and optional dairy; no eggs or gluten.

TECHNIQUES



Focus on culinary skill development with classes for beginners and advanced cooks alike.

ALL ABOUT OLIVE OIL DEMO

Paola Albanesi // Members \$50, Nonmembers \$55

Extra virgin olive oil is an Italian essential. Paola grew up visiting frantoi (oil mills) in Tuscany and Umbria – her father was an actual olive oil sommelier. Do a taste test of olive oils available at PCC, then learn how best to source and cook with several kinds. Students will follow along as Paola crafts three Italian dishes that make the most of the oil's rich flavor and robust nutrition.

MENU:

Extra Virgin Olive Oil Whipped Goat Cheese and Roasted Grape Crostini with Walnuts and Honey

Insalata di Finocchi e Cachi (Shaved Fennel and Persimmon Salad with Dijon Vinaigrette)

Rosemary and Extra Virgin Olive Oil Gelato with Candied Rosemary

Dietary Notes: Vegetarian with dairy and eggs.

FERMENTING FOR FALL GLUTEN-FREE HANDS-ON

Birgitte Antonsen // Members \$60, Nonmembers \$65

Settle into fall with a class that's all about fermentation! Explore enzyme-rich, probiotic superfoods that aid digestion, boost immunity and help curb cravings. Students will choose from a variety of vegetables and customize their own jar of kraut to take home. You'll learn to prepare fermented dips and dairy-free sour cream, gathering fundamental and versatile skills that can be put to work all year long in your home kitchen.

MENU:

Build-Your-Own Vegetable Kraut

Fermented Dips (with beans, nuts and seeds)

Vegetarian Borscht with Kraut and Homemade Dairy-free Sour Cream (with coconut, nuts and seeds)

Dietary Notes: Vegetarian; no dairy, eggs or gluten.

CLASSIC FRENCH CROISSANTS HANDS-ON

Kaitlin Benjamin // Members \$60, Nonmembers \$65

There's nothing quite like a buttery, baked-from-scratch croissant. Learn to make this classic pastry at home, step by step: mix and roll the dough, expertly apply a butter lamination, cut and shape the croissants, then proof and bake to perfection. Practice with both a pistachio filling and a ham and cheese filling in addition to a basic butter recipe.

MENU:

Butter Croissants

Pistachio Croissants

Ham and Cheese Croissants

Dietary Notes: With dairy, eggs and optional meat.

CHEF'S TABLE: COZY DATE NIGHT DINNER GLUTEN-FREE DEMO SIP + SAVOR

Abby Canfield // Members \$65, Nonmembers \$70 (21+, ID Required)

Date night in the Pacific Northwest just got even more delicious. Learn to craft a seasonally inspired, do-it-yourself meal for two – or a decadent, treat-yourself night in – that'll chase away any grey day. Get cozy with new cooking skills like making herb oil, cooking a terrific tenderloin, preparing wine-based pan sauces, roasting your favorite fall veggies and baking a decadent dessert with homemade whipped cream – all while sipping perfectly paired wines.

MENU:

Celery Root Soup with Pickled Currants, Pine Nuts and Parsley Oil

Lemon and Garlic Roasted Pork Tenderloin with Winter Squash, Parsnips and White Wine Pan Sauce

Chocolate Polenta Cake with Orange-Cardamom Syrup and Coffee-infused Whipped Cream

Wines to pair

Dietary Notes: *With meat and dairy; no eggs or gluten.*

COOK FROM THE BOOK: SALT, FAT, ACID, HEAT HANDS - ON

Abby Canfield // Members \$60, Nonmembers \$65

Explore each fundamental element of cooking as celebrated in the James Beard Award-winning cookbook – and the popular Netflix miniseries – “Salt, Fat, Acid, Heat.” Chef Abby will bring this book's timeless techniques and expert advice alive in the PCC classroom. She will guide you through recipes from the book while you gain hands-on experience with the essential skills needed to turn raw, seasonal ingredients into thoughtful and memorable meals.

MENU:

Autumn Panzanella Salad

“Conveyor Belt” Chicken with Lemon Aioli and Pickled Beets

Poached Pears with Orange and Caramel Sauce

Dietary Notes: *With poultry, dairy and eggs.*

2-DAY SOURDOUGH BREAD WORKSHOP HANDS - ON

Lisa Crawford // Members \$110, Nonmembers \$120

Indulge in two days of sourdough celebration with longtime baker and member of The Bread Bakers Guild of America, Lisa Crawford. Dig into terminology and techniques, learn the basic formula and stretch your imagination with various alterations. Tune into the importance of time and temperature and experiment with different flours, then head home with a sourdough starter and the know-how to bake your own loaves from scratch.

MENU:

Sourdough Country Loaf

Sourdough Olive Loaf

Dietary Notes: *Vegetarian with optional seafood and dairy; no eggs.*

MASTERING KNIFE SKILLS HANDS - ON

Michael Diem // Members \$45, Nonmembers \$50

If you only take one cooking class in your life, make it this one. In this hands-on class, we'll cover everything you need to know about safe and effective cutting in the kitchen. Build a foundation of knife efficiency, including proper grip, everyday use and professional techniques. You can bring the chef knife you're already familiar with or use one of ours – Michael also will describe best practices for knife care. Light snacks will be served. Adults only.

KNIFE SHARPENING WITH SEATTLE EDGE HANDS-ON

Albert Edmonds // Members \$60, Nonmembers \$65

Albert grew up sharpening and using knives — first as a kid, learning the art of sharpening from his dad, and then in a local cutlery store after high school. Since 2009, he has had a studio in Fremont where he hones his craft, something he considers a meditative and constantly evolving experience. In this hands-on class, learn everything you need to know about knife sharpening, from safe handling to application and inspection. Students will sharpen using waterstones, and knives will be provided — as well as light snacks.

THE CHEESE COURSE HANDS-ON

Courtney Johnson // Members \$50, Nonmembers \$55

Dive fearlessly into the world of cheese with our resident CCP (Certified Cheese Professional), Courtney Johnson. She will teach both the history and science behind cheesemaking, and you'll grasp the building blocks for pairing and plating so you can be ready for any seasonal soirée. Experience three different tasting formats, each including a wide variety of cheese styles.

MENU:

Horizontal tasting — cheeses tasted by milk type, including cow, sheep, goat and buffalo

Vertical tasting — cheeses tasted by style, including different milk types, in order of strength from fresh to blue

Coaxial pairing — cheeses and pairing ingredients tasted separately, then together

Dietary Notes: Vegetarian with dairy and optional meat; no eggs.

CHEERS TO CHEESE! INTRO TO BEER & CHEESE PAIRING SIP + SAVOR

Courtney Johnson, Ph.D., C.C.P. // Members \$50, Nonmembers \$55 (21+, ID Required)

Courtney Johnson, our resident Certified Cheese Professional, is leading a crash course on all things beer and cheese. Learn to taste each like a pro, and then pair and taste them together! You'll walk through a selection of four ales and lagers, pairing a variety of cheese styles with each.

Dietary Notes: Vegetarian with dairy; no eggs.

BAKING GLUTEN-FREE GLUTEN-FREE HANDS-ON

Ami Karnosh, M.S., C.N. // Members \$50, Nonmembers \$55

Break open the world of gluten-free baking in this foundational, hands-on class. Learn about a variety of alternative flours and how to select the right one for each bake, from bread to pizza to cookies. Practice making and handling three different doughs while learning about their unique nutritional properties.

MENU:

Heart-healthy Seed Bread

GF Test Kitchen Sugar Cookies (three variations, using different flour blends)

Flatbread Pizza with Goat Cheese and Arugula

Dietary Notes: Vegetarian with dairy and eggs; no gluten.

STEAL THESE RESTAURANT RECIPES! DEMO SIP + SAVOR

Nancy Leson // Members \$65, Nonmembers \$70 (21+, ID Required)

Nancy Leson spent the first half of her career waiting tables and the next half as a restaurant critic for The Seattle Times, writing about food and Seattle chefs. So settle in for storytime — Nancy will share some of her favorite memories while she demonstrates locally loved recipes from the likes of Tamara Murphy and Renee Erickson that have been adapted for the home kitchen. Plus, sip local wines to pair!

MENU:

Café Juanita's Rosemary-Olive Rolls

Tamara Murphy's Skillet-roasted Clams and Mussels with Chorizo

Renee Erickson's Butter Lettuce Salad with Toasted Marcona Almonds, Fresh Herbs and Parmigiano-Reggiano

Yes-You-Can-Make-It Tiramisu

Local wines to pair

Dietary Notes: *With meat, seafood, dairy and eggs.*

THE WORLD OF CHICKEN SOUP

HANDS - ON

Jennifer Reyes // Members \$55, Nonmembers \$60

It all starts with stock. In this hands-on class, you will discover three different, delicious takes on chicken soup from around the world — all based on the same simple, scratch-made stock. Learn to create each bowl step by step, adding more tips and tricks to your soup skill set as you go. Savor winter after winter from scratch in the Northwest!

MENU:

Homemade Chicken Stock

Filipino Arroz Caldo with Scallions, Toasted Garlic and Soft-boiled Egg

Belgian Waterzooi with Gently Poached Chicken, Leeks and Carrots

Italian Wedding Soup with Chicken Meatballs

Dietary Notes: *With poultry, dairy and eggs.*

MASTERING LAYER CAKES

HANDS - ON

Marianna Stepniewski // Members \$60, Nonmembers \$65

Fully bake your cake basics in this comprehensive, hands-on class. In addition to mastering essential skills for mixing, baking and layering a perfect yellow cake, you'll learn to make a Swiss meringue buttercream filling from scratch, then finesse your finishing techniques. Scrumptious cake samples will abound!

MENU:

Perfect Yellow Cake with Chocolate Swiss Meringue Buttercream

Pumpkin Chinese Five-Spice Cake with Vanilla Bean Mascarpone Swiss Meringue Buttercream

Dietary Notes: *Vegetarian with dairy and eggs.*

FRENCH MACARONS

GLUTEN-FREE

HANDS - ON

Marianna Stepniewski // Members \$55, Nonmembers \$60

These little French meringue bites might just be the best sandwich cookie in the world — and they're naturally gluten-free! In this class, Marianna will guide you through easy-to-follow steps that you'll be able to recreate at home. Master the science of meringue and craft two velvety, fall-themed fillings: a caramel apple Swiss buttercream and an Earl Grey infused ganache.

MENU:

Cinnamon Macarons with Caramel Apple Buttercream

Chocolate Macarons with Earl Grey Ganache

Dietary Notes: *Vegetarian with dairy and eggs; no gluten.*

SENSATIONAL SEAFOOD

GLUTEN-FREE

HANDS - ON

Lesa Sullivan // Members \$60, Nonmembers \$65

If you're a fan of fish and looking to improve your seafood savvy, this class is for you. Lesa Sullivan brings years of experience from the fish market to the kitchen. Learn to select seafood responsibly, then gain confidence cooking prawns, white fish and salmon.

MENU:

Prawn Pasta all'Arrabbiata

Pan-seared White Fish with Salsa Verde

Northwestern Chowder with Salmon

Dietary Notes: *With seafood and dairy; no eggs or gluten.*

INSTANT POT EXPERTISE: MEAT AND POULTRY

HANDS - ON

Lesa Sullivan // Members \$60, Nonmembers \$65

Don't be intimidated by your Instant Pot – gain confidence with this miracle machine! Lesa is bringing her Instant Pot expertise back into the classroom in this meat- and poultry-focused cooking class. Learn best practices and gain hands-on experience cooking pork shoulder, chicken and short ribs in your new favorite, fuss-free kitchen appliance.

MENU:

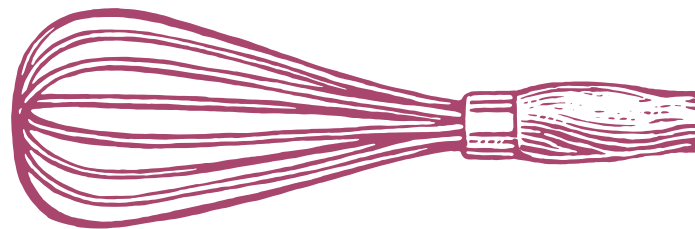
Italian Pork Stracotto (Pork Shoulder) with Porcini and Rosemary

Moroccan Lemon Chicken with Preserved Lemon, Ras El Hanout Spices and Sumac

Short Rib Red Wine Ragu with Pappardelle

Dietary Notes: *With meat, poultry and dairy; no eggs.*

HOLIDAY INSPIRATIONS



There's nothing like a home-cooked holiday — add new flavor to beloved traditions, or start new ones from scratch!

HOLIDAY BISCOTTI HANDS - ON

Iole Agüero // Members \$50, Nonmembers \$55

Iole's biscotti is back! Year after year, students celebrate this delicious and easy-to-make holiday treat. Learn to twice-bake to your heart's delight as Iole guides you through each step. You'll craft three seasonal flavors and gather inspiration on how to enjoy them — on their own, paired with cozy, seasonal sips or by giving them to loved ones as gifts.

MENU:

Almond-Chocolate Biscotti

Cardamom Biscotti

Hazelnut-Chocolate Biscotti with White Chocolate Drizzle

Dietary Notes: Vegetarian with dairy and eggs.

GLUTEN-FREE, DAIRY-FREE HOLIDAY TREATS GLUTEN-FREE HANDS - ON

Birgitte Antonsen // Members \$50, Nonmembers \$55

Don't shy away from holiday sweets — delight in dairy-free desserts and gluten-free goodies! Learn to make a variety of enjoyable and inclusive treats and walk away from the holiday season feeling top-notch. Use the tips and techniques you pick up in this class again and again, any time of year.

MENU:

Melts-in-Your-Mouth Dairy-free Fudge

Mint Chocolate Bark

Homemade Marzipan

Coconut Cream Pie with Marzipan Crust

Dietary Notes: Vegetarian; no dairy, eggs or gluten.

PIE MAKING WORKSHOP HANDS - ON

Kaitlin Benjamin // Members \$55, Nonmembers \$60

Autumn baking? Piece of pie. Craft your own all-butter pie doughs then learn to properly roll, shape and bake three different festive finales. Kaitlin, who fine-tuned her craft at Coyle's Bakeshop, will help you troubleshoot common pie problems so you can recreate these recipes with confidence. This class is a first step toward your prosperous pie future!

MENU:

Maple Bourbon Walnut Pie

Cranberry Gingersnap Pie

Pear Pie with Pistachio-Cardamom Crumble

Dietary Notes: Vegetarian with dairy and eggs.

CHEF'S TABLE: FEAST OF SEVEN FISHES

DEMO

SIP + SAVOR

Abby Canfield // Members \$70, Nonmembers \$75 (21+, ID Required)

The Feast of Seven Fishes is an Italian holiday tradition, and here in Washington, we're never short on fresh, scrumptious seafood. Join Abby for a flavor tour of Northwest waterways inspired by this deep-rooted culinary custom — she'll demonstrate seven recipes, each featuring a different seafaring centerpiece: anchovies, oysters, crab, salmon, clams, steelhead and black cod. Learn a variety of professional techniques and tips for preparing your favorite catch any time of the year.

MENU:

White Anchovy Salsa Verde with Burrata and Crackers
 Oysters with Rosemary Mignonette and Beet Pickled Apples
 Crab and Kohlrabi Salad with Apple, Fennel and Meyer Lemon Aioli
 Smoked Salmon Crostini with Red Onion Marmalade and Crème Fraîche
 Steamed Clams with Winter Pesto and Beer Sauce
 Pan-seared Steelhead with Celery Root and Citrus Salsa
 Roasted Black Cod with Puttanesca Sauce
 Italian wines to pair

Dietary Notes: *With seafood, dairy and eggs.***HOLIDAY TAMALES**

HANDS - ON

Sarah Canul // Members \$55, Nonmembers \$60

Tamales bring people together — around the table and in the kitchen. Learn how to craft holiday tamales step by step, using two different meat fillings and two different salsas. These are a seasonal favorite for so many, and they vary in style from family to family. Discover your favorite flavor, then share your new know-how with family and friends!

MENU:

Masa para Tamales (Tamale Dough)
 Tamales de Puerco en Salsa Verde (Pork) with Tomatillo Sauce
 Tamales de Pollo (Chicken)
 Salsa Verde
 Salsa Roja

Dietary Notes: *With meat and poultry; no dairy or eggs.***PLANT-BASED HOLIDAY TABLE**

GLUTEN-FREE

DEMO

MJ Conboy // Members \$50, Nonmembers \$55

These plant-based holiday dishes deserve nothing but center stage. In a class that's all about seasonal inspiration, MJ will help instill the confidence you need to present a plant-based potluck offering — or an entire vegetarian feast — that's both enticing and appetizing. Proudly share your plants with loved ones!

MENU:

Baked Stuffed Kabocha Squash (made with wild rice, pecans, cherries and adzuki beans)
 Potato Latkes with Cashew Sour Cream
 Raw Cranberry-Apple Relish
 Cauliflower Millet Mash with Portobello Mushroom Gravy
 Winter Greens with Citrus, Toasted Almonds and Tangerine-Pomegranate-Maple Dressing

Dietary Notes: *Vegetarian; no dairy, eggs or gluten.*

SWEDISH FIKA HANDS - ON

Lisa Crawford // Members \$50, Nonmembers \$55

Fika is a lot of things – sweet treats, warm coffee and conversation, to name a few. Take a break and enjoy this Swedish cultural tradition with Lisa, who learned it from her first and second generation immigrant grandparents. Students will make their own yeast doughs, practice two different roll shapes, craft a lightly spiced crumb cake and bake two different types of cookies to recreate and share all season.

MENU:

Vetebullar Cardamom and Cinnamon Buns

Spiced Buttermilk Crumb Cake

Swedish Gingersnaps

Snickerdoodles

French Press Coffee

Dietary Notes: Vegetarian with dairy and eggs.

THANKSGIVING INSPIRATION DEMO SIP + SAVOR

Michael Diem // Members \$60, Nonmembers \$65 (21+, ID Required)

So it's your turn to host Thanksgiving – become an expert in no time with chef Diem's crash course in all things festive feasting! Learn to roast a whole turkey and make giblet gravy, perfectly cook green beans, and craft a pecan tart with freshly whipped cream for an enticing divergence from the classic pie.

MENU:

Cheddar Cheese Puffs

Whole Roast Turkey with Apple and Sage Dressing

Giblet Gravy

Green Beans Almondine

Caramel-Pecan Tart with Pumpkin-Nutmeg Whipped Cream

Wines to pair

Dietary Notes: With poultry, dairy and eggs.

A VERY FRENCH NEW YEAR DEMO SIP + SAVOR

Michael Diem // Members \$60, Nonmembers \$65 (21+, ID Required)

Pull out all the stops this New Year – let us help you prepare a decadent French feast that's sure to surprise and delight. Learn the basics of French charcuterie, create a flavorful filling for pork, cook and glaze chestnuts and bake traditional French shortbread – all while sipping specially selected French wines. Bonne année!

MENU:

Coquilles Saint Jacques (Scallops) with Champagne Cream Sauce

Apricot-stuffed Roast Pork Loin with Maple-glazed Chestnuts

“Punitions” (French Shortbread Cookies)

French wines to pair

Dietary Notes: With poultry, seafood, dairy and eggs.

SCRATCH-MADE SIDES HANDS - ON

Rachel Duboff // Members \$55, Nonmembers \$60

Holiday gatherings abound – be ready to offer up a delectable dish for any occasion. In this class, learn to create five different seasonal sides from scratch, including a sweet and simple pumpkin mousse. Practice essential skills that you can adapt to your own tastes and revisit all year long.

MENU:

Balsamic Roasted Brussels Sprouts
 Perfect Smashed Potatoes
 Cranberry Sauce with Cherries and Marsala
 Roasted Sweet Potato Salad with Orange-Maple Dressing
 Pumpkin Mousse with Gingersnap Crumbles

Dietary Notes: Vegetarian with dairy; no eggs.

2-DAY HOLIDAY BREADS WORKSHOP HANDS - ON

Laurie Pfalzer // Members \$110, Non-members \$120

Bake the most of the holiday season with this two-day intensive from professional pastry chef Laurie Pfalzer. The first day, you'll prepare starters and ingredients for yeast doughs to gain a foundational understanding of techniques and ingredient selection. On day two, you'll dig in and make the doughs yourself, learning to shape, proof, bake and finish four flavorful breads from different culinary traditions.

MENU:

Italian Panettone
 Babka
 Cherry-Cardamom Braided Holiday Bread
 Whole Grain Cranberry Bread

Dietary Notes: Vegetarian with dairy and eggs.

HOLIDAY CANDY WORKSHOP HANDS - ON

Marianna Stepniewski // Members \$60, Nonmembers \$65

Marianna is bringing her sweet tooth and scratch-made savvy together in this hands-on holiday class. Create four delightful confections that each require unique skills, from fluffy marshmallows to silky caramel. Learn to cook safely with hot sugar — a foundational technique for candymaking — and gather tips for customizing these treats in your own kitchen.

MENU:

Cocoa-Peppermint Marshmallows
 Salted Maple Pecan Brittle
 Gingerbread Caramels
 Chocolate Fudge with Roasted Hazelnuts and Dried Cherries

Dietary Notes: Vegetarian with dairy and eggs.

HOLIDAY PIEROGIES HANDS - ON

Marianna Stepniewski // Members \$50, Nonmembers \$55

Pierogies are a go-to comfort food, and in Poland, they're particularly special around the holidays. How better to celebrate the season than by making these traditional treats from scratch! In this class, you'll practice making the dough, preparing flavorful fillings and properly forming the dumplings, then you'll learn different methods for storing and cooking them. You'll be a pierogi pro!

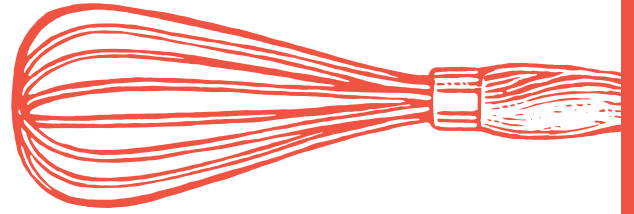
MENU:

Mushroom and Sauerkraut Pierogies
 Caramelized Fennel and Yukon Gold Potato Pierogies
 Brandied Apple and Farmer's Cheese Pierogies with Vanilla Buttermilk Custard Sauce

Dietary Notes: Vegetarian with dairy and eggs.

PCC KIDS COOK

Welcome kids into the kitchen with hands-on classes for ages two to teens.



COUNTING IN THE KITCHEN

Lizzie Diehl // Members \$45, Nonmembers \$50

Ages 2 to 3, with one adult.

In this class, we'll count the ways to have fun with food — and eat the tasty results! Little ones will practice counting while they make their own healthy snacks with fresh fruits, veggies and more.

MENU:

Three-layer Cracker Stackers

Four-wheel Veggie Cars

Five-fruit Salad

Dietary Notes: Vegetarian with dairy and eggs.

I CAN BAKE, TOO! HOLIDAY COOKIES

PCC Cooks Staff // Members \$45, Nonmembers \$50

Ages 2 to 3, with one adult.

The only way your little ones could love holiday cookies more is by making them from scratch! Work alongside your child to roll, cut, bake and decorate two different seasonal favorites: classic gingerbread and sweet jam thumbprints. Then have fun making your own batches at home to share with everyone on your list.

MENU:

Gingerbread People

Jam Thumbprint Cookies

Dietary Notes: Vegetarian with dairy and eggs.

THE WITCH'S KITCHEN

Lee Baker // Members \$50, Nonmembers \$55

Ages 4 to 6, with one adult.

Start a scratch-made Halloween tradition — these seasonally inspired treats are spooky only in appearance! While creating their own snacks inspired by the popular children's book, "Room on the Broom," kids will learn proper chopping, measuring and mixing, as well as soft skills like listening to directions and working as a team in the kitchen.

MENU:

Witch's Cauldron Black Bean and Pumpkin Chili

Witch's Face Guacamole with Blue Corn Chips

Witch's Broomstick (String Cheese and Pretzels)

Witch's Magic Wand (Chocolate-dipped Pretzel with Sprinkles)

Dietary Notes: Vegetarian with dairy and eggs.

HALLOWEEN MONSTER MUNCHIES

Samantha Brumfield // Members \$50, Nonmembers \$55

Ages 4 to 6, with one adult.

Start your kids down a path of culinary creativity — spooky style! In this class, students will learn to use small kitchen tools, practice safe cutting skills and have fun exploring different ways to combine a variety of healthy ingredients into scrumptious Halloween memories.

MENU:

Creepy Carrot Fries

Mummified Garlic Bread

Zombie Eyeballs (Meatballs)

Anti-Vampire Roasted Garlic Hummus and Veggies

Dietary Notes: *With meat and dairy; no eggs.*

TREATS FOR THE HOLIDAYS

Lizzie Diehl // Members \$50, Nonmembers \$55

Ages 4 to 6, with one adult.

The holidays are a wonderful time to get creative in the kitchen! Young bakers will learn to make two holiday treats that are a step beyond your common cookie. With help from their adult guest, kids will learn to mix, roll, shape and bake their own sweets, and make cozy spiced cider from scratch.

MENU:

Joulutorttu (Finnish Christmas Star Cookies)

Chocolate-drizzled Macaroon Snowmen

Spiced Apple Cider

Dietary Notes: *Vegetarian with dairy and eggs.*

OUTRAGEOUS CARAMEL APPLES

Lee Baker // Members \$50, Nonmembers \$55

Ages 7 to 9, kids only.

Start your kids down the path of kitchen independence! In this class, students will get valuable hands-on experience with basic kitchen skills like chopping, measuring, cooking on a stovetop and keeping a clean workspace. Not to mention culinary creativity! Kids will learn about different apple varieties, how to prep and cook with each, and what caramel apple topping combinations are the yummiest.

MENU:

Caramel-dipped Apples

Caramel Apple Toppings (including crushed pretzels, chocolate drizzle, chocolate-coated candies)

Caramel Applesauce

Apple Rings with Date-Caramel Dipping Sauce

Dietary Notes: *Vegetarian with dairy and eggs.*

CREATIVE HOLIDAY COOKIES

Samantha Brumfield // Members \$50, Non-members \$55

Ages 7 to 9, kids only.

There are holiday cookies, and then there are holiday cookies from scratch. In this class, kids will get creative in the kitchen using colored sugar, natural dyes and other decorations to make memorable holiday cookies they'll be eager to share with loved ones. They'll learn the basics of cookie baking and have fun while they're at it, forming their treats into artistic and seasonal shapes.

MENU:

Sugar Cookies

Gingerbread Cookies
 Chocolate Butter Cookies

Dietary Notes: Vegetarian with dairy and eggs.

4-DAY KIDS CAMP: A GLOBAL NEW YEAR

Lee Baker and Cam Zarcone // Members \$200, Non-members \$220

Ages 8 to 12, kids only.

During each day of this four-day cooking camp, kids will learn about the traditional holiday cuisine of a different country: Mexico, United States, Japan and China. Students will practice preparing the foods themselves, learning proper knife use, measuring and mixing, as well as different methods of cooking and baking in this hands-on history lesson.

MENU:

Day One: Roasted Vegetable and Cheese Tamales with Mexican Christmas Salad

Day Two: Hoppin' John with Collard Greens and Cornbread

Day Three: Hot Soba with Chicken and Egg; Mochi Puffs

Day Four: Traditional Pork and Cabbage Chinese Dumplings with Soy Dipping Sauce

Dietary Notes: With meat, poultry, dairy and eggs.

AFTER-SCHOOL COOKING CLUB: ACROSS EUROPE

Cam Zarcone // Members \$150, Non-members \$165

Ages 8 to 12, kids only.

It's never too early to discover your inner chef. In this after-school series, kids will embark on a culinary journey across Europe, learning about cultural cuisines and how to make them from scratch. They'll come away with all-new confidence in the kitchen and a world of flavorful inspiration.

MENU:

Day One: France — Ham and Leek Quiche, Mixed Greens with French Vinaigrette and Dessert Crêpes

Day Two: Sweden — Swedish Meatballs, Crunchy Apple and Vegetable Slaw and Mini Swedish Chocolate Cakes

Day Three: Spain — Chicken Paella, Baked Churros and Hot Chocolate

Dietary Notes: With meat, poultry, dairy and eggs.

GHASTLY GOODIES

Cam Zarcone // Members \$50, Non-members \$55

Ages 10 to 12, kids only.

We're taking the scary out of scratch-made! This class is for preteens who want to learn baking basics while practicing culinary creativity. Students will create two different festive cookies, then learn to make caramel from scratch for a super seasonal treat — homemade caramel apples.

MENU:

Spiderweb Cookies with Chocolate Spiders

Glowing Jack-o'-lantern Sugar Cookies

Homemade Caramel Apples

Dietary Notes: Vegetarian with dairy and eggs.

HOLIDAY YULE LOG CAKE WORKSHOP

Lee Baker // Members \$70, Non-members \$75

Ages 10 to 15, with one adult.

Yule log cakes (Bûche de Noël) are a beloved holiday tradition in France. Kids can cozy up to new baking skills in this festive class, where each pair — one student and one adult — will learn to prepare

own cake to take home! Come away with new baking skills you'll find plenty of use for throughout the year, like making and shaping sponge cake, mixing perfect pastry cream, creating whipped cream from scratch and crafting a simple yet versatile buttercream.

MENU:

Hot Milk Sponge Cake (Genoise)
 Chocolate Pastry Cream
 Whipped Cream
 Chocolate Buttercream
 White Chocolate Decorations and Meringue Mushrooms

Dietary Notes: Vegetarian with dairy and eggs.

BUILD YOUR OWN GINGERBREAD HOUSE

Lisa Crawford // Members \$55, Nonmembers \$60

Ages 10 to 15, kids only.

Holiday creativity meets culinary basics in this kids' class that's all about gingerbread. Students will mix and roll their own gingerbread dough, bake and build their own custom houses with scratch-made icing, and decorate with assorted sweet and salty edible ingredients. It's perfect for young chefs and architects alike!

MENU:

Gingerbread Houses
 Royal Icing
 Assorted edible decorations (including yogurt pretzels, jelly candies, chocolate chips, colored sugars, and candy canes)

Dietary Notes: Vegetarian with dairy and eggs.

THANKSGIVING BAKESHOP

Cam Zarcone // Members \$50, Non-members \$55

Ages 13+, teens only.

Whether your kid is a pie person or a cake enthusiast, holiday desserts always taste better from scratch. Get your kids excited about what can be created in the kitchen — in this class, they'll learn to make savory breadsticks, a seasonal pie and cozy pumpkin muffins all on their own. Students also will learn a robust collection of baking techniques like forming breadsticks, perfecting pie crusts and baking muffins.

MENU:

Grissini Breadsticks with Mix-and-Match Toppings
 Cranberry-Blueberry Pie
 Pumpkin Streusel Muffins

Dietary Notes: Vegetarian with dairy and eggs.

HOLIDAY MACARONS

Lee Baker // Members \$50, Non-members \$55

Ages 13+, teens only.

Making macarons is easier than it seems — and it's super fun! Teens will learn baking basics, including weighing and measuring ingredients, separating eggs and crafting two different meringue cookie bases: hazelnut and almond. Students will get hands-on practice making their own sweets: a "Nutella" flavored chocolate-hazelnut macaron and a peppermint patty macaron.

MENU:

Hazelnut Macarons with Chocolate Ganache
 Peppermint Patty Macarons with Chocolate Ganache

Dietary Notes: Vegetarian with dairy; no eggs or gluten. Contains nuts.