

SMALL GROUP CLASSES

BOOK A SMALL GROUP COOKING CLASS PARTY

Your group chooses any regular class from our schedule.

The price is \$70 for all 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 5 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 72 hours before the scheduled Cooking Class Party. No refund will be given if cancellation is received less than 72 hours before the scheduled Cooking Class Party.



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

THAI CLASSES

THAI VEGETARIAN TRADITIONS 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*
- *Stir-Fried Tofu and Zucchini in Nam Prik Pao*
- *Issan Green Papaya Salad*
- *Long Bean Salad with Crispy Coconut and Shallots*

MEXICAN CLASSES

MARKETPLACE OF CHILES

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

INDIAN CLASSES

INDIAN VEGETABLE AND BREAD COOKING

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

- *Okra Bhindi Masala*
- *Griddled Chapati Flatbreads*
- *Pakorras with Mint Chutney*
- *Apple Kachamber*
- *Carrots Glazed with Orange and Cardamom*

BLAZING SOUTH INDIAN FEAST VEGAN

The tropical southern states differ greatly from the north. Coconut, tamarind and fresh herbs and chiles are staples here. Prepare yourself for some truly hot (!) cooking.

- *Sambar Lentil Stew*
- *Toasted Coconut Rice*
- *Cabbage Cooked with Mustard and Fenugreek Seed*
- *Corn in Chettinad Tamarind and Coconut Sauce*
- *Potato Vadai with Fresh Pineapple Chutney*