

Picnic Perfection

Wednesday, May 22, 2024

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Greek Orzo Salad

Ingredients:

Orzo pasta (**cook according to package directions and rinse under cold water**)
English cucumber
cherry tomatoes
red onion
Kalamata olives
crumbled feta cheese
fresh parsley
lemon juice
extra virgin olive oil
salt and pepper

Directions:

Cook orzo pasta according to package instructions. **Drain** and rinse under cold water.

Meanwhile, **dice** cucumber, halve cherry tomatoes, thinly **slice** red onion, and chop Kalamata olives and parsley.

In a **large bowl**, combine cooked orzo with diced vegetables, crumbled feta cheese, and chopped parsley.

Dress the salad with lemon juice, olive oil, salt, and pepper. **Toss** to combine. Chill before serving.

California Turkey Club Pinwheels

Ingredients:

Large flour tortillas
Roasted turkey breast slices
Bacon, **cooked** until crispy
Avocado, sliced
Lettuce leaves
Tomato, thinly sliced
Mayonnaise
Dijon mustard
Salt and pepper

Directions:

Lay out a tortilla on a clean surface. **Spread** a thin layer of mayonnaise and Dijon mustard evenly over the tortilla.

Layer roasted turkey breast slices over the tortilla, covering the surface evenly. Place crispy bacon slices on top of the turkey. Add avocado **slices**, lettuce leaves, and tomato slices evenly over the bacon. Season with salt and pepper to taste.

Starting from one end, tightly roll the tortilla into a log shape. Wrap tightly in **plastic wrap** and refrigerate for at least 30 minutes. Once set and cold, **slice** the tortilla log into 1-inch thick pinwheels.

Chocolate Chip Butter Cookies

Ingredients:

1 cup butter, **melted and cooled to room temp.**
1/2 **teaspoon** vanilla
2 **cups** flour
1 cup confectioners sugar
1 cup *mini* chocolate chips

Directions:

Preheat oven to 375 degrees.

Melt butter and cool completely. Stir in vanilla.

In a large bowl combine flour and sugar. Stir in cooled butter mixture and chocolate chips. Mixture will be crumbly. Shape in 1-inch balls.

Place on ungreased cookie sheet and bake for 12 minutes.