Sushi Making (12-Adult)

Learn to make sushi that is just as good as you can order at your favorite sushi bar. Learn the basics from buying fish to making rice and rolling edible masterpieces. We eat as we go, so come hungry! *$15 material fee payable to instructor.* **Instructor:** Nikki Gilbert **Min/Max:** 10/24

Date	Time	Fee	Location
Sa-1/21	11:45 am-1:45 pm	$55	CCP

Indian Cooking Workshop (12-Adult)

Come explore the magic of Indian food with us. Yummy Indian chapati (plain bread) and aloo paratha (Indian bread with potato stuffing inside) made from wheat flour without yeast or preservatives. Learn to make Indian chicken tikka with green spicy minty chutney (sauce) and chickpea curry with Basmati rice. At the end of class, enjoy refreshing Indian chai tea. *$15 material fee payable to instructor.* **Instructors:** Yogita S. and Rakhi S. **Min/Max:** 5/20

Date	Time	Fee	Location
Sa-1/28	11:30 am-2:30 pm	$30	CCP

Valentine Cookie (12-Adult)

Learn to make cookies like the pros and impress your valentine with a bouquet of handmade cookies. Learn techniques for any occasion.
$15 material fee payable to instructor.
Instructor: Theresa Fredrickson **Min/Max:** 10/20

Date	Time	Fee	Location
Th-1/26	6:30-8:30 pm	$30	VMP

Valentine Fondant (12-Adult)

Learn how to frost and prepare cake for any themed occasion. Students will go home with a completely decorated cake. *$15 material fee payable to instructor.* **Instructor:** Theresa Fredrickson **Min/Max:** 10/20

Date	Time	Fee	Location
Th-2/9	6:30-8:30 pm	$30	VMP