

THE COOKING COTTAGE



At Cedar Springs Farms

Bucks County, PA

SPRING 2013

Festive Italian Cookery

Tuesday March 5 6:30 pm \$60

We'll begin with a Peach Bellini and Calamari Fritti with Tomato Basil Sauce in the kitchen. At the table, our first course will be classic Fettuccine Alfredo and then we'll tuck into an incredible dish of Tuscan Chicken with Sauteed Spinach and Lemon Aioli. Dessert will be Chocolate Bardino, a luscious cross between chocolate cake and pudding, served with Frangelico Kissed Whipped Cream and Berries.

Everybody Loves Bacon!

Thursday March 7 6:30 pm \$65

First of all, we'll cure our own bacon for this class and teach you how to do it yourself at home. Wait until you taste the difference! Get the bacon party started with Devils on Horseback - Goat Cheese stuffed, Bacon wrapped Dates that are out of this world. For a first course, Spinach Salad with Warm Bacon Vinaigrette. Dinner will be Chicken and Bacon Roulades served with Bacon Braised Green Beans and Bacon Rosemary Mashed Potatoes. For dessert, Salted Caramel & Candied Bacon Ice Cream with Homemade Brownies. Did we mention this class has bacon?

A Rustic French Dinner

Tuesday March 12 6:30 pm \$60

Let's enjoy everyday rustic French cuisine with its focus on fresh, delicious ingredients. In the kitchen we'll start with Tomato-Oregano Puff Pastry Tarts and then move to the dining room enjoy Ratatouille with Easy Homemade French Bread for our first course. The entrée for this meal will be Julia Child's Coq au Vin over Buttered Egg Noodles prepared with local chicken. For dessert, a delightful Apple Galette with Homemade Ice Cream.

Delectable Entertaining

Thursday March 14 6:30 pm \$65

A delectable entertaining menu begins with Blue Cheese & Bacon Deviled Eggs, followed by Wild Shrimp & Spring Vegetable Risotto - ramped up with flavor from shrimp & vegetable stock that we'll make in class. Pan-Roasted Chicken will be served over Strawberries & Spinach alongside Homemade Popovers. Dessert tonight will be Chocolate Raspberry Mousse Tartlets.

St Patrick's Day

Sunday March 17 2:00 pm \$60

Come spend your St. Patty's Day afternoon with us! This traditional and festive Irish meal

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certainly will not disappoint. Let's get started with Leigh's Famous Soda Bread washed down with some Irish beer. Then we'll enjoy Irish Cheddar & Stout Fondue with pretzels and fresh veggies. Learn how to make Darina Allen's Corned Beef & Cabbage and serve it up with Champ – a traditional dish of mashed potatoes and scallions. To top it all off we'll indulge in "Irish Car Bomb Cupcakes:" Chocolate & Jameson Irish Whiskey Cream Stuffed Guinness Chocolate Cupcakes with Bailey's Buttercream Frosting. Better than a pot o' gold!

Sicilian Style

Monday March 18 6:30 pm \$68

We'll welcome spring Southern Italian Style - beginning with a Tuscan Tomato Tart (using a pizza dough to form the crust!), served alongside Sicilian Orange, Olive & Red Onion Salad then Mediterranean Seafood Stew with lots of crusty bread to soak up the wine & saffron-laced broth. A classic Panna Cotta with seasonal berries to finish - Bon Appetito!

Bronx Culinary & Botanical Garden Orchid Show

Wednesday, March 20 7:30 & 8:00 AM \$100

Experience Old World Italian Charm on our customized Arthur Avenue Tour. Francis A. Ford Coppola used this neighborhood in *The Godfather*. Visit seafood markets, bakeries and pasta shops. At Mike's Deli, we'll watch as they make us homemade mozzarella and taste it while it is still warm! We'll also enjoy other Italian specialties as well as a delicious lunch! (Learn more about this wonderful street at www.arthuravenue.com) Then we're off to The Bronx Botanical Gardens to enjoy a private guided tour of one of the world's most spectacular orchid shows! There will be time to take a tram ride through the gardens and visit the gift shop. All food and tips are included. We'll serve a continental breakfast on the way and a snack & wine on the way home. Don't forget to bring your cooler! Departs from Quakertown and Phillipsburg, NJ.

Easter Dinner with an Elegant Italian Twist

Friday March 22 6:30 pm \$65

Put an Italian twist on the classic meal this year with these modern and elegant Easter recipes. We'll start with a Spring Vegetable and Goat Cheese Dip in the kitchen. Then we'll prepare a Grilled Asparagus Caesar Salad. For dinner; Garlic and Spring-Herb Crusted Leg of Lamb with Individual Cheddar-Green Onion Souffles. Dessert – a luscious Italian Cream Trifle.

The Lucky Cupcake Company: Guest Chef Joanne Jarin

Sunday March 24 3:00 pm \$65

Our talented friend, owner of the Lucky Cupcake Co. in Pipersville, contestant on Food Network's *Cupcake Wars* and Pastry-Chef Extraordinaire, Joanne Jarin, will come to The Cooking Cottage today to teach us a little bit about the sweeter things in life! She'll make

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gourmet Key Lime Cupcakes, Lemon Meringue Cupcakes and a Fresh Fruit Tart with Pastry Cream & Shortbread Crust. Joanne will even teach us how to use her cupcake recipes to make tarts and then she'll teach us how to make Chocolate Truffle Eggs to make the desserts even more special. Dinner will be served.

Spring Entertaining

Monday March 25 **6:30 pm** **\$65**

Preparing this delightful and elegant menu is the perfect way to celebrate the bounty of the season. For an appetizer we'll have an Asparagus, Goat Cheese & Fingerling Potato Pizza with a Strawberry Basil Margarita. Then it's a Basque Calamari Salad followed by Baked Wild Salmon with Sour Cream & Dill served alongside Perfect Basmati Rice and Spring Vegetables with Shallots and Lemon. We'll finish off the meal with a Hazelnut & Roasted Almond Mousse Cake.

Easter Brunch

Thursday March 28 **10:00 am** **\$65**

Join us this morning for a delightful Spring-inspired Easter brunch! We'll enjoy a Peach Prosecco Cocktail with Smoked Salmon & Egg Salad Tartines in the kitchen. A first course of Spring Salad with Grapes & Pistachio-Crusted Goat Cheese will be followed by Brioche French Toast with Roasted Asparagus & Orange Beurre Blanc accompanied by Sausage Rounds (you'll learn how to make the sausage, too!). For dessert, a delightful Banana Raspberry Cake with Lemon Frosting.

Authentic Chinese Cuisine: Hunan

Friday April 5 **6:30 pm** **\$60**

Forget takeout! Once you taste "real" Chinese food you'll be happy you also learned how to make it at home. Kate lived in China and learned from friends there to cook the way their mothers and grandmothers taught them, and she will teach this class. We'll focus on the cuisine of centrally-located Hunan province, of which it has been said, "As Tuscany is to Italy, so Hunan is to China." Enjoy "The Sister's Dumplings" as an appetizer in the kitchen (and learn how they got their name), then we'll make a dish infamous within China as the favorite food of Chairman Mao (born in Hunan): Red Braised Pork, and the region's other most famous dish: the delicate Dong'an Chicken. These dishes will be accompanied by Stir-Fried Peppers with Black Beans & Garlic, Braised Bok Choy with Chestnuts, and of course, some rice. The meal will begin with a delicate Taro Root and Watercress Soup and end with Fresh Fruit.

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Sunday Roast

Sunday April 7 3:00 pm \$70

On Sunday afternoons all over England people flock to Mom's House or The Pub to enjoy a classic meal like this one. We'll start with Hot Cross Buns and tea in the kitchen as we prepare a delicious Cream of Watercress Soup. Then we'll tuck into a Standing Rib Roast served with the traditional fixin's: Yorkshire Pudding, Roasted Vegetables & Horseradish Cream Sauce... and of course some British beer for those who'd like it. For dessert, Sticky Toffee Pudding! Cheers!

Festive Italian Cookery

Thursday April 11 10:00 am \$60

We'll begin with a Peach Bellini and Calamari Fritti with Tomato Basil Sauce in the kitchen. At the table, our first course will be classic Fettuccine Alfredo and then we'll tuck into an incredible dish of Tuscan Chicken with Sautéed Spinach and Lemon Aioli. Dessert will be decadent Tiramisu.

New Brooklyn Cuisine

Friday April 12 6:30 pm \$70

These recipes are all adapted from the *New Brooklyn Cookbook* by Melissa & Brendan Vaughan, a fantastic compilation of recipes from some of the most progressive restaurants in what is arguably the country's most exciting culinary borough. We'll start in the kitchen with Seared Tuna with Korean Pear & Jalapeno Oil from No. 7 and a cocktail created at Brooklyn Social called a Riposto (featuring vodka, tangerine & rosemary). Our first course will be a Roasted Beet and Orange Salad with Arugula, Macadamia Nuts & Yogurt Dressing from Five Leaves. The main course will be Beef Sauerbraten with Red Cabbage & Pretzel Dumplings from Prime Meats, where they say German customers like it better than the sauerbraten they've eaten back home! For dessert: Doug's Pecan Pie Sundae from Buttermilk Channel.

Weekend Dinner Party

Friday April 19 6:30 pm \$70

We'll get the party started with Hot Crab Dip and a classic Caipiroska cocktail in the kitchen, followed by a trendy Kale Caesar Salad with Rye Croutons. The star of the night will be a Russet Potato-Parmesan Crusted Fillet of Beef served with Braised Fennel & Carrots with Orange Tarragon Vinaigrette. For a satisfying dessert enjoy Chocolate Peanut-Cola Cake with Homemade Vanilla Ice Cream.

Parisian Café

Tuesday April 23 6:30 pm \$70

Sip a French 75 while noshing on an Onion Tart in a Pate Brisee Crust, then Golden Sea

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Scallops with Braised Leeks & Fresh Herbs followed by Veal Chops with Carrots & Pearl Onions over Roasted Garlic Mashed Potatoes. Mousse au Chocolat garnished with Kahlua Kissed Whipped Cream makes the perfect ending!

Creative Gluten Free Cuisine

Thursday April 25 6:30 pm \$65

Tonight we will feast – gluten free! A great class for learning different ways to approach dietary restrictions or just finding some new, versatile ingredients. To get started, enjoy Chickpea Flour Pizza with Tomato and Parmesan as an appetizer. Our first course will be Chilled Pea Soup with Fresh Lump Crabmeat, then comes NY Strip Steak with Boursin Cheese & Merlot Sauce and a Porcini and Gruyere Potato Cake with Baby Greens. For dessert we'll use almond and coconut flour to bake an out-of-this-world Gluten-Free Coconut Layer Cake with White Chocolate Frosting!

Belgian Bistro

Monday April 29 6:30 pm \$68

Moules and frites, chocolate, cheese and beer... let's take a trip to Belgium! Enjoy a hearty Beer and Gouda Cheese Dip with Pretzels in the kitchen. Move to the dining room for a Mussel Salad with Curry Mayonnaise. Then it's Steak Frites with Red Wine Butter and Belgian Carrots. For dessert we'll enjoy Crepes with Chantilly Cream and Belgian Chocolate Sauce.

Wild Salmon Spectacular

Thursday May 2 6:30 pm \$65

Let's begin in the kitchen with Caramelized Onion, Prosciutto & Arugula Pizza accompanied by a glass of Prosecco, then we'll enjoy Shrimp Bisque with Chipotle Cream Garnish, Honey-Glazed Wild Salmon with Roasted Corn Salsa, Thyme Roasted Seasonal Vegetables and Spring Herb Rice & Orzo. For dessert... Tangerine Creamsicle Pots de Creme.

Dim Sum Delicacies

Saturday May 4 11:00 am \$60

Come learn about and enjoy the fabled Cantonese meal of Dim Sum; a brunch consisting of many different small bites, mostly prepared by steaming, and typically enjoyed with tea. This class will be taught by Kate, she lived in China and while there she learned many traditional Chinese food preparations. We'll make Char Siu Bao (BBQ Pork Buns), Shu Mai (Open-Face Shrimp & Pork Dumplings), Choy Sum (Chinese Broccoli) with Oyster Sauce, Char Siu (Cantonese Spare Ribs), Turnip Cake with Chinese Bacon and Shrimp Cheong Fun (Rice Noodle Rolls). For dessert, classic Hong Kong Egg Custard Tarts.

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Cinco de Mayo!

Sunday May 5 3:00 pm \$60

It's a Sunday afternoon Cinco de Mayo celebration at the Cooking Cottage! We'll get the party started with "the real favorite" cocktail of Mexico – a refreshing Paloma, enjoyed in the kitchen with zesty Mexican Shrimp Cocktail. The first course today will be a trio of dips – Queso Blanco, Peach-o de Gallo and of course, Guacamole, accompanied by tortilla chips. We'll make Homemade Tortillas and turn them into Grilled Steak Fajitas to eat with some Mexican Simmered Pinto Beans. For dessert, a classic creamy Caramel Flan.

Sicilian Style

Tuesday May 7 6:30 pm \$68

We'll welcome spring Southern Italian Style - beginning with a Tuscan Tomato Tart (using a pizza dough to form the crust!), served alongside Sicilian Orange, Olive & Red Onion Salad then Mediterranean Seafood Stew with lots of crusty bread to soak up the wine & saffron-laced broth. A classic Panna Cotta with seasonal berries to finish - Bon Appetito!

Spring Tea

Thursday May 9 10:00 am \$60

Join us at Peggi's house (next to the Cooking Cottage) for this delightful seasonal tea! We'll make Ham & Cheese Scones, Creamy Watercress Soup Shooters, Artichoke Stuffed Mushrooms, Radish and Chive Tea Sandwiches with Sesame & Ginger, Cucumber, Hummus & Lemon Tea Sandwiches, Chocolate Fairy Cakes, Lemon-Lavender Drizzle Cake and Crumbly Oat & Apricot Bars. Along with hot tea and coffee we'll serve a Sweet Tea with Vodka & Lemonade Punch.

Mother's Day Luncheon

Saturday May 11 10:00 am \$60

Grab your mother, grandmother, daughter or another woman you love and bring her to this festive luncheon... This class will be taught by Winnie, Peggi & Kate: representing all three Cooking Cottage generations! Enjoy a nonalcoholic Ginger-Lime Fizz in the kitchen, along with Eggplant and Mint Bruschetta. Our first course will be Spring Minestrone with Chicken Meatballs. Then we'll make a very colorful Lobster Cobb Salad with Fresh Dill & Shallot Vinaigrette. Dessert will be Mascarpone Cheesecake with Balsamic Strawberries.

Everybody Loves Bacon!

Tuesday May 14 6:30 pm \$65

First of all, we'll cure our own bacon for this class and teach you how to do it yourself at home. Wait until you taste the difference! Get the bacon party started with Devils on Horseback - Goat cheese stuffed, bacon wrapped dates that are out of this world. For a first course, Spinach Salad with Warm Bacon Vinaigrette.

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Dinner will be Chicken and Bacon Roulades served with Bacon Braised Green Beans and Bacon Rosemary Mashed Potatoes. For dessert, Salted Caramel & Candied Bacon Ice Cream with Homemade Brownies. Did we mention this class has bacon?

Cooking with Bold & Bright Flavors

Thursday May 16 6:30 pm \$68

Tantalize your tastebuds at this class where we'll utilize ingredients with bold, bright flavors. To start, nosh on Scallops with Cauliflower, Dried Cherries & Capers in the kitchen followed by a Baby Green Salad with Garlic, Oregano & Lemon Vinaigrette. Then you'll learn how to make Seared Duck Breasts with Pomegranate Syrup & Spinach served alongside Macaroni Gratin with Wild Mushrooms. For dessert, a delicious and of-the-season Lattice Topped Strawberry Rhubarb Pie.

Artisinal Brooklyn Day Trip

Saturday May 18 8:00 & 8:30 am \$79

When it comes to new culinary trends the conversation always seems to go back to Brooklyn... Let's go there to find out why!

We'll travel to Brooklyn by luxury coach and begin our day at the Pfizer Building - a converted pharmaceutical factory whose laboratories have been repurposed for use by the numerous artisinal food purveyors now renting space there. The building is home to a creative food renaissance featuring soda, pasta, baked goods, ice cream, kombucha, and barbecue makers as well as many others and is a real treat to visit! We'll meet the folks behind People's Pops and enjoy a popsicle, we'll sample a savory pie from DUB Pies, enjoy soda from Brooklyn Soda Works, take a quick tour of the building and more.

Then it's off to the fantastic Smorgasburg - an outdoor foodie paradise at the Williamsburg waterfront featuring packaged and prepared foods, purveyors from New York City and across the region, and other food-related vendors (kitchen utensils, housewares, etc.), for a total of 75-100 vendors. Inclusion for vendors in Smorgasburg is highly competitive and it's a wonderful opportunity to experience the best and brightest young culinary visionaries all in one place. You'll be on your own for lunch there.

We'll spend the afternoon at the Eagle Street Rooftop Farm in residential Greenpoint. On the shoreline of the East River and with a sweeping view of the Manhattan skyline, Eagle Street Rooftop Farm is a 6,000 square foot green roof organic vegetable farm located atop a warehouse rooftop. During New York City's growing season, the farmers at Eagle Street Rooftop Farm supply an onsite farm market, and bicycle fresh produce to area restaurants. Enjoy a snack and juice on the way there, and a snack with wine on the way home.

Departs Quakertown, PA at 8:00 am & Philipsburg, NJ at 8:30 am.

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A Rustic French Dinner

Monday May 20 **6:30 pm** **\$60**

Let's enjoy everyday rustic French cuisine with its focus on fresh, delicious ingredients. In the kitchen we'll start with Tomato-Oregano Puff Pastry Tarts and then move to the dining room enjoy Ratatouille with Easy Homemade French Bread for our first course. The entrée for this meal will be Julia Child's Coq au Vin over Buttered Egg Noodles prepared with local chicken. For dessert, a delightful Apple Galette with Homemade Ice Cream.

Contemporary French Dinner Party

Thursday May 23 **6:30 pm** **\$68**

Tonight's dinner party will feature contemporary, delicious twists on classic French cuisine! In the kitchen we'll start with Tuna Rillettes spread onto Apples and Crackers, then enjoy a Lime and Honey Beet Salad with Baby Greens. Melt-in-your-mouth Scallops with Caramel-Orange Sauce will be served with Spiced Butter-Glazed Carrots and Root Vegetable Puree. You'll also learn to make a scrumptious Parisian Orange-Almond Tart

Italian Entertaining with Chef Mel

Friday May 24 **6:30 pm** **\$65**

We always get excited when Chef Mel comes to The Cooking Cottage! Chef Mel was trained at the C.I.A. and is a seasoned culinary professional with the best personality and lots of great techniques and stories to share. Tonight she'll be making a tasty Orange and Olive Salad, followed by Pork Chops Saltimbocca served alongside Sauteed Spinach and Parmesan Polenta. For dessert, a Rustic Hazelnut Torte with Chocolate Glaze.

Street Food

Tuesday May 28 **6:30 pm** **\$65**

All over the world street food is a common part of everyday cuisine, and some of the most delicious bites you'll have are served by street vendors. Come to the Cooking Cottage tonight and allow your taste buds to travel the globe. We'll make Elote: Mexican Sweet Corn with Parmesan and Crema; Spiced Millet Puffs from India... a grown up savory take on rice krispie treats; Korean Miso Glazed Chicken Wings with Ginger Scallion Dipping Sauce; Middle Eastern inspired Lamb Meatballs on a Stick with Date Molasses; Moroccan Carrot Salad with Spicy Harissa Vinaigrette; Curried Sweet Potato Pancakes; Coucous Tabbouleh with Dried Apricots and Pistachios. For dessert enjoy Turkish Doughbuts with Rosehip Jam.

Summer Cocktail Party

Thursday May 30 **6:30 pm** **\$65**

Get all the recipes to throw a perfect Cocktail Party this summer! We'll make Smoked Trout, Crème Fraiche & Pickled Onion Crostini; Vietnamese Summer Rolls with Shrimp & Avocado; Mint, Feta & Lamb Flatbread; Melon, Prosciutto & Fresh Mozzarella Skewers; Peach & Brie

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Quesadillas with a Honey-Lime Dipping Sauce; Smoked Salmon Deviled Eggs; Crispy Coconut Chicken Fingers; Indian-Spiced Chicken Sliders and of course the cocktails! We'll enjoy Cucumber Cape Coddies and Vodka-Thyme Lemonade.

Summer Cocktail Party

Friday May 31 **6:30 pm** **\$65**

Get all the recipes to throw a perfect Cocktail Party this summer! We'll make Smoked Trout, Crème Fraiche & Pickled Onion Crostini; Vietnamese Summer Rolls with Shrimp & Avocado; Mint, Feta & Lamb Flatbread; Melon, Prosciutto & Fresh Mozzarella Skewers; Peach & Brie Quesadillas with a Honey-Lime Dipping Sauce; Smoked Salmon Deviled Eggs; Crispy Coconut Chicken Fingers; Indian-Spiced Chicken Sliders and of course the cocktails! We'll enjoy Cucumber Cape Coddies and Vodka-Thyme Lemonade.

Charming Southern BBQ with Guest Chefs Renée & Alex

Saturday June 1 **4:00 pm** **\$65**

Renée & Alex live in Connecticut, but she's from Boston and he's from North Carolina, and they're two of the most inspiring and delightful home cooks we've met. Today they will come down to PA to share some of their favorite recipes and tips with us - along with their fantastic personalities - at the Ultimate BBQ, because it's finally summer! We'll start with Renée's seriously decadent Mushroom Pâté on Crostini (maybe not what you'd think of for a BBQ, but Kate loves it so much that Renée has to make it - and this appetizer is appropriate for any occasion!). Then Alex will teach you how to barbecue like you're from Carolina, too, when he makes a Southern Summer Salad followed by Slow Roasted Baby Back Ribs - finished off to perfection on the grill, Homemade Baked Beans and Jalapeño Cheddar Cornbread. For dessert Renée will treat us to Grilled Peaches with Gorgonzola Honey and Bourbon Whipped Cream. Oh, and don't forget the Mint Juleps!

All About Salads!

Monday June 3 **6:30 pm** **\$65**

You'll make these one-dish meal gourmet summer salads all season long! Enjoy Sparkling Cherry-Tequila Limeade in the kitchen while we make Smoked Chicken Salad in a Sweet Onion Vinaigrette, Steak & Blue Cheese Potato Salad, and Yaam Goong (Thai Shrimp Salad). You'll also learn how to make a delicious Watermelon Gazpacho with Crumbled Feta & Mint as a starter and a Red Velvet-Berry Cobbler with Homemade Cream Cheese Ice Cream for dessert.

All About Salads!

Thursday June 6 **10:00 am** **\$65**

You'll make these one-dish meal gourmet summer salads all season long! Enjoy Sparkling Cherry-Tequila Limeade in the kitchen while we make Smoked Chicken Salad in a Sweet

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Onion Vinaigrette, Steak & Blue Cheese Potato Salad, and Yaam Goong (Thai Shrimp Salad). You'll also learn how to make a delicious Watermelon Gazpacho with Crumbled Feta & Mint as a starter and a Red Velvet-Berry Cobbler with Homemade Cream Cheese Ice Cream for dessert.

Celebrate Summer with Chef Mel

Friday June 7 6:30 pm \$70

We always get excited when Chef Mel comes to the Cooking Cottage, and tonight we'll be celebrating summer together! Chef Mel is a C.I.A. trained culinary professional with a charming personality and lots of great techniques and stories to share. Tonight she'll be treating us to Gazpacho with Avocado Salsa and a glass of White Sangria, followed by Lobster Tails served over a Watercress, Prosciutto and Melon Chopped Salad with Citrus Vinaigrette. For dessert we'll enjoy Strawberry Shortcake with Chambord Whipped Cream.

NYC Gourmet foods Tour \$59

Sunday, June 09 8:00 AM & 8:30 AM

ZABARS: The biggest of the big Apple – it makes your heart pound – 600 varieties of cheese, amazing breads, lot of lox and a wonderful second floor filled with everything for the cook!

CITARELLA: A must stop on NYC's fine food axis – the fish counter is a feast for the eyes!

FAIRWAYS: Voted NYC's favorite market – does more business than any other food market in the world!

LITTLE ITALY/CHINATOWN: a great spot for lunch (you'll be able to dine alfresco!) and do some shopping on your own – don't miss **DIPALO FINE FOODS** (DiPaloSelects.com) you can even place a preorder, so it's already to pick up!

DEAN & DELUCA: One of a kind Gourmet delights in the heart of Soho.

CHELSEA MARKET: NYC's most fascinating city block! This one stop culinary food shop is home to several great shops Amy's Bread, Bowery Kitchen Supply, Fat Witch Bakery, Ronnybrook Dairy, & T Salon, a beautiful new Anthropologie, etc, etc! Visit the website:

<http://www.chelseamarket.com/>

We'll be sure to point out many additional interesting shops, etc. at each stop. Continental breakfast on the way and a snack on the way home.

Indian Feast

Tuesday June 11 6:30 pm \$60

If you haven't already become a lover of Indian food – now is your chance! Take an exotic trip to this land of spice and flavor. We'll start with Samosas – a sort of fried dumpling stuffed with potatoes. Then we'll have Stuffed Bell Peppers for a first course, followed by Cardamom Lamb with Savory Fried Carrots, Garlic Na'an (Indian flatbread) and Indian Cheese Rice – we'll even make our own Indian Cheese (Paneer). To finish it off, a Spiced Chocolate Cake that will drive your foodie friends wild!

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Summer Entertaining

Thursday June 13 **10:00 am** **\$65**

Let's begin the evening with Watermelon-Lime Cocktails served with Stuffed Jalapeno-Bacon Poppers in the kitchen. The first course tonight will be Asparagus Salad with Strawberries & Oranges, and then we'll enjoy Cooking Cottage Crab Cakes (the best!) with Mango-Pineapple Salsa, Sesame Snap Peas, and Spiced Lemon Rice. For dessert we'll make a Coconut Tart with Passion Fruit Cream.

Summer Entertaining

Friday June 14 **6:30 pm** **\$65**

Let's begin the evening with Watermelon-Lime Cocktails served with Stuffed Jalapeno-Bacon Poppers in the kitchen. The first course tonight will be Asparagus Salad with Strawberries & Oranges, and then we'll enjoy Cooking Cottage Crab Cakes (the best!) with Mango-Pineapple Salsa, Sesame Snap Peas, and Spiced Lemon Rice. For dessert we'll make a Coconut Tart with Passion Fruit Cream.

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