



Cooking & Wine Classes



Wednesday Series, featuring “Cheap Eats to Beat the Heat”

Wednesdays
6:30 pm to 8:30 pm
\$70 per person, per class
\$250 for four sessions

With warm weather upon us, our thoughts turn to dinners on the porch, picnics in the park and refreshing menus. This series will focus on money saving ideas for warm weather menus, teaching you how to stretch your grocery store dollars further this season!

May 13th: Picnics
May 20th : Chilled Soups
June 10th : Backyard Barbeque
June 17th: Summer Entertaining
June 24th: Cool Foods for Hot Weather

Mother’s Day KIDS CLASS

Saturday, May 9, 2009
11:00 am to 1:00 pm
\$45 per child (Ages 8 and up)

Give mom a few hours of time to herself AND bring home a yummy, handmade surprise! One parent or guest is invited to cook along with each child as they create an edible gift for mom. Each young chef will make and decorate flower shaped cookies to be arranged in a “garden basket” and wrapped up to take home for mom.

Spring Lamb

Tuesday, May 12, 2009
6:30 pm to 8:30 pm
\$70 per person

Great lamb is always associated with springtime. Learn to use all cuts of this seasonal product for great grilling and entertaining. Rack of lamb, shoulder chops, leg of lamb and ground lamb are all featured in this class and highlighted in unique recipes.

Ceviche

Tuesday, May 19, 2009
6:30 pm to 8:30 pm
\$70 per person

With warmer days now upon us, ceviche is a refreshing no-cook option. Ceviche refers to citrus marinated seafood typically using shrimp, scallops and/or any firm, white fish. This class will feature classic ceviche methods and traditional accompaniments.

Paella

Thursday, June 11, 2009
6:30 pm to 8:30 pm
\$70 per person

Learn to prepare this classic Spanish dish using traditional ingredients such as saffron, various meats, vegetables and seafood.

Homemade Mozzarella

Thursday, June 18, 2009
6:30 pm to 8:30 pm
\$70 per person

With a few ingredients and an adventurous attitude, you can make fresh mozzarella in your own kitchen. This class will teach you which ingredients and techniques work best and how to use your homemade cheese in classic recipes such as the perfect summer caprese salad or margherita pizza.

Cooking with Clams

Thursday, June 25, 2009
6:30 pm to 8:30 pm
\$70 per person

Celebrate summer with clams on the half shell, stuffed razor clams, steamer clams with drawn butter, clams casino and linguine with clam sauce. Featuring a summertime favorite, this class will teach the best cooking methods for any type of clam you can dig up!

**Register online at www.zolawinekitchen.com.
Please contact Denielle Vendetti at 202.654.2855, or via email at
dvendetti@zolawinekitchen.com, for information on**