



Class Instructors

TONY BERAN Tony is a local chef whose career has included stints at Lake Ave Restaurant & Bar, Nokomis, Zeitgeist Arts Café, and the Dakota Jazz Club.

SCOTT GRADEN Owner and chef of the New Scenic Café, Scott relishes using non-traditional cooking styles to create contemporary American cuisine with rustic overtones.

ILONE HAMILTON Ilone has been teaching community education classes for many years and truly enjoys sharing a variety of cooking experiences with her students.

CHAD NURMINEN An honor graduate of Le Cordon Bleu Culinary Program, Chad worked at Bennett's and the Boathouse prior to his current position as Executive Chef at Essentia Health.

KAY TURK Kay has been an instructor at the Blue Heron for over twenty years. Once employed as a private chef, Kay now makes her living as a nurse but still enjoys experimenting with new recipes and cooking styles.

TODD WHITESEL Todd is the head soup maker for the Wednesday Bakery in Superior and is the publisher of esouprecipes.com. He loves to explore world cuisines through a bowl and spoon.

Class Registration

You may register for classes at the store or over the phone (218-722-8799), however, **payment must be received** before we can reserve a place for you in the class. Classes may fill quickly, but we very often have cancellations, so be sure to put your name on the waiting list if the class is full. A ten percent discount, food samples, and recipes will be given at most classes. If you find you are unable to attend, please notify us three days in advance **in order to receive a refund**. Please understand we are unable to make exceptions to this policy.

Cooking Class Schedule

NEW SCENIC CAFÉ 20TH ANNIVERSARY DINNER

Scott Graden. Thursday, April 4, 6:00 p.m. \$40.00.

Scott and New Scenic Café will celebrate twenty years of food, friendships, and memories in April. Take a step back in time as Scott presents recipes from the very first New Scenic Café menu: Goat Cheese Quesadilla with Roasted Red Bell Peppers & Blackberry Peach Salsa; Curly Carrot Salad; Pistachio-Crusted Goat Cheese with Spring Greens; Rainbow Trout Veronique; and Swedish Mocha Almond Tart with Espresso Buttercream.

CELEBRATION BRUNCH

Chad Nurminen. Thursday, April 11, 10:00 a.m. AND REPEATED AT 6:00 p.m. \$30.00

Gatherings and celebrations are abundant this time of year, and serving brunch for those occasions can be fun. Join Chad as he prepares some of his favorite brunch recipes: Sweet Potato Gratin; Asparagus & Ham Quiche; Strawberry Chicken Salad; and Salmon Cakes.

EXPERIMENTING WITH EGGS

Todd Whitesel. Thursday, April 18, 10:00 a.m. \$30.00.

Instead of the usual scrambled eggs or over easy fried eggs, Todd will show you how to mix things up a bit with these more unusual ways to prepare eggs: Scotch Eggs (hard-boiled eggs wrapped in a sausage coating and deep fried); Spanish Potato & Egg Tortilla (one of the national dishes of Spain); and Kuku Sabzi (a baked Persian herb omelet with cranberries).

WORKING WITH FRESH VEGETABLES: SIDES & SALADS

Tony Beran. Thursday, April 25, 6:00 p.m. \$30.00.

This evening's menu definitely says spring has arrived: Grilled Beets with Sauce Gribiche; Life Cycle of Peas with Ricotta; Gnocchi with Swiss Chard; and Asparagus Soup with Ham & Egg. Additional recipes may be presented if time permits.

I LOVE BERRIES

Ilone Hamilton. Thursday, May 2, 6:00 p.m. \$30.00

Before we know it, it will be berry picking time, which means we'll be searching for new ways to incorporate them into our meals. You'll find inspiration in tonight's class, as Ilone prepares Strawberry Salsa; Wild Rice Berry Salad; Grandma's Finnish Pannukakka; Berry Soup; and Overnight Berry French Toast.

YOU SAY TOMAYTO, I SAY TOMAHTO...

Kay Turk. Thursday, May 9, 6:00 p.m. \$30.00.

Summer vegetable gardens often produce an abundance of tomatoes. Here's a class with some great ideas for using them up. On the menu: Bloody Marys prepared with local brand Topside Bloody Mary Mix; Caprese Salad, Mexican Style; Ricotta & Tomato Crostata; Tomato Onion Quiche; Spaghetti & Tuna with Zoodles; and refreshing Frozen Lemon Cream Sandwiches to finish off the evening.

YUCATECAN CUISINE

Todd Whitesel. Thursday, May 16, 10:00 a.m. AND REPEATED AT 6:00 p.m. \$30.00.

This class will focus on a type of cooking that differs from what many Midwesterners consider "Mexican Food". Food of the Yucatan takes inspiration from many other cultures, including European, Caribbean, and ancient Mayan. Todd's very flavorful menu will feature Sikil-Pak (a pumpkin seed dip); Queso Relleno de Yucatan (a hollowed out whole Edam cheese, stuffed and served with a savory sauce); Chicken Tacos with Achiote Paste & Pickled Red Onions; and Almond Cake Spiked with Dark Rum.

Enjoy this decadent recipe using Stonewall Kitchen's Truffle Spread:

STONEWALL KITCHEN TRUFFLE MAC & CHEESE

1/2 # uncooked penne pasta	1/2 c panko bread crumbs
2 T butter	1/4 c Parmesan cheese, grated
2 T all-purpose flour	2 T butter, melted
3/4 t salt	1 T parsley, chopped
pepper	
1 1/2 c whole milk	<i>*Available at the Blue Heron</i>
1/2 c Gruyere cheese, shredded	
1/2 c sharp cheddar cheese, shredded	
1 T <i>Stonewall Kitchen Truffle Spread*</i>	

Preheat oven to 400°. Cook pasta according to package instructions. Drain and set aside. Melt butter in a skillet. Whisk in flour, salt, and pepper and cook 3-4 minutes, stirring continuously. Pour in milk slowly and bring to a low boil. Stir constantly until sauce begins to thicken. Reduce heat to low. Add cheeses and Truffle Spread. Stir until cheese melts. Add pasta and stir to coat. Place in a greased casserole dish.

Combine bread crumbs, Parmesan cheese, butter, and parsley. Stir until uniformly mixed. Sprinkle over macaroni and cheese. Bake for 20 minutes or longer, until cheese bubbles and crumbs are golden brown.