

	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
May 2009						1 Private Function	2 Kentucky Derby Day
	3 Italian Brunch	4 Office Hours	5 Closed Cinco de Mayo	6 Salsa's 101	7 Fun with Fondue	8 Congratulations Graduates 2009	9 Congratulations Graduates 2009
	10 Closed Happy Mothers Day	11 Office Hours	12 Private Function	13 Street foods of Mexico	14 Cooking with WV Honey	15 Private Function	16 Pies & Crusts
	17 Closed	18 Office Hours	19 Gourmet Pizzas	20 Easy Chinese	21 WKEE FM Special Party Favorites with Sheila & Jim	22 Thai Night	23 Introductory to Sushi
	24 Bread Pudding	25 Closed Memorial Day	26 Spring Cuisine	27 Andy Harris' Italian Delights	28 Steakhouse Classics	29 Tour of Australia	30 Vegetarian Delights
	31 Cheesecakes						

May 2009 | CLASS DETAILS

 - Denotes Hands On Class  - Denotes Demo Class  - Denotes Seated Service

5/02	Kentucky Derby Day  Celebrate Keeneland's biggest day with Garlic Cheese Grits, Kentucky Hot Brown Sandwiches, and Creamy Corn Pudding. 1-3pm \$25	5/22	Thai Night  Return of a customer favorite. A four course seated service which includes, Thai Spring Rolls, Spicy Lime Shrimp Soup, Coconut Basil Chicken, and Chef Todd Cox's Original Thai Dessert. 6-8pm \$30 (Adults Only Please)
5/03	Italian Brunch  Brunch is one of our favorite meals here at the CCI and this month we are doing it with an Italian flare. Come join us and learn to make a Spinach & Bacon Frittata, a Turkey Artichoke Panini, and a Vanilla Panna Cotta. 1-3pm \$30	5/23	Introduction to Sushi  Learn the basics to rolling your own sushi. Mix and match your favorite fillings to create Japanese masterpieces. 1-3pm \$30
5/06	Salsas 101  Learn new salsa recipes sure to go with any meal. Salsa Verde, Salsa Fresca, Mango-Lime Salsa, Chipotle Pico de Gallo, Tomatillo Salsa, and Papaya Black Bean Salsa. 6-8pm \$25	5/24	Bread Pudding  Come and learn how to make fresh bread and then turn it into one of the CCI's favorite dishes. Bread pudding can be both sweet and savory, so come and learn how to make both a Banana Bread Pudding and a Ham and Cheese Bread Pudding. 1-3pm \$25
5/07	Fun with Fondue  Create a whole fondue meal. Beginning with a Cheese Fondue appetizer, Hot Oil Fondue for our entrée, and a Decadent Chocolate Fondue for dessert. 6-8pm \$30	5/26	Spring Cuisine  Celebrate Spring with Gazpacho Timbale, Orange Chicken Salad, and a Bourbon Pecan Pie. 6-8pm \$30
5/13	Street Foods of Mexico  Journey south of the border to experience the wonders of Mexican street vendors. We will make Corn Husk Wrapped Tamales, Sopos (Mexican Sandwiches), and Chili Lime Corn. 6-8pm \$30	5/27	Italian Delights  Graduate Chef Andy Harris presents the secrets of Italian cooking. Let Chef Harris teach you the basics of using fresh ingredients to create delicious Italian dishes. 6-8pm \$30
5/14	Cooking with WV Honey  Experience the joy of using honey from our home state to create delicious recipes such as, Candied Sweet Potatoes, Braided Broccoli Casserole Bread, and Snowball Cookies. 6-8pm \$25	5/28	Steakhouse Classics  Create your favorite Steakhouse classics with ease. We will cover Fried Onion with a Famous Sauce, Espresso Rub Rib eye with Golden Onions, and Garlic Mashed Potatoes. 6-8pm \$30
5/16	Pies and Crusts  Learn the proper way to make a crust and make an Apple, Pecan, or Cherry Pie to take home to your loved ones. 1-3pm \$25	5/29	Tour of Australia  Travel Down Under with amazing Australian dishes for a seated four course meal. Menu consists of Corn & Shrimp Soup, Toad in the Hole Sausage (Not really a toad), Foster's Chicken, and Lamington's for dessert. 6-8pm \$30 (Adults Only Please)
5/19	Gourmet Pizzas  Learn to create masterpiece pizzas simply. Chef Chris Bughers Famous Sausage & Grape White Pizza, Smokey BBQ Chicken Pizza, and Thai Pizza. 1-3pm \$30	5/30	Vegetarian Delights  Enjoy filling dishes without the meat. Italian Garlic Cauliflower, Balsamic Portobello's, and, Roasted Eggplant Salad. 1-3pm \$25
5/20	Easy Chinese  Make your favorite Chinese dishes from home, dishes include, BBQ Pork Spring Rolls, Hot & Sour Soup, and everyone's favorite General Tso's Chicken. 6-8pm \$30	5/31	Creative Cheesecakes  If you love cheesecake then this is the class for you. We will show you how to make a cheesecake for all occasions, starting with a Bacon Onion Cheddar Cheesecake, followed with a Chocolate Mint Cheesecake, and ending with a No Bake Pineapple Cheesecake. 1-3pm \$30
5/21	Party Favorites with Sheila & Jim  Special Guests from WKEE FM morning show Sheila & Jim prepare their favorite party foods. 6-8pm \$25		