

Winter class additions:

Battle of the Kitchen Equipment All-Stars: Pressure Cooker vs. Slow Cooker

Diane Phillips

Friday March 24 6:30-8:30pm \$70

Have you ever wondered which you need in your kitchen, the pressure cooker or the slow cooker? After writing two books on each subject, Diane will take you through what each does well, from creamy pressure cooker risotto in 5 minutes, without stirring, to succulent slow cooker Osso Buco.

Slow cookers use moist heat to cook food over an extended period of time, usually four to ten hours, at a low temperature. Although using a slow-cooker may require a bit of planning ahead – due to the long cooking time – many slow cooker meals allow the convenience of "set it and forget it". Pressure cookers can thoroughly cook meals in minutes. Pressure cookers build up steam to cook food quickly. Ingredients are sealed within the machine, and the steam pressure cooks them in just minutes.

Which is right for you – or are both choices great to have? We say why not both and this class will give you an opportunity to learn from an expert on both.

Slow Cooker Pork Osso Buco

Risotto alla Milanese in the Pressure Cooker

Slow Cooker Grown Up Mac and Cheese

Pressure Cooker Barbeque Ribs

Chocolate Pot de Crème in the Pressure Cooker

Slow Cooker Bananas Foster Bread Pudding with Whiskey Custard Sauce

Celebrate Spring

Diane Phillips

Saturday March 25 11:30-1:30 \$70



Can't you just hear the birdies sing? The days are getting longer and the air seems fresher. This changing of the season marks a time for all things to feel alive and experience renewal. Spring offers reintroduces an array of veggies and fruit to nourish you while also gently cleansing and resetting your digestive and immune systems. Let's move away from the heavier "comfort foods" and embrace all things light and fresh.

Diane returns to help usher in Spring. Her menu features a number of early fruits and vegetables. When these appear at your local market, you begin to feel that the warm weather is just around the corner! And for those wanting to hold tight to the comfort of cold weather foods, Diane includes a little bacon.

Pea, Mint and Spring Onion Soup with Parmesan Biscuits

Butter Lettuce Salad with Warm Bacon Dressing

Roasted Salmon with Lemon Dill Veloute Sauce

Potato, Artichoke and Mushroom Gratin

Individual Strawberry Rhubarb Crumble with Vanilla Ice Cream