



# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2014 marcelsculinaryexperience.com  
490 North Main, Glen Ellyn, IL  
630.790.8500

# AUGUST

COOK CREATE CELEBRATE



S	M	T	W	T	F	S
						<b>Bountiful Prairie</b> (Jean True) 6:30 - 9:00 pm \$80
3	4	free demo <b>Melissa LaMantia's Gnocchi of a Different Color</b> 11:00 am - 2:00 pm Prep School: <b>Perfecting Grilling</b> (Jamie Bordoshuk) 6:30 - 8:00 pm \$50	6	<b>Cooking for College Students</b> (Lynn Dugan) 6:30 - 8:30 pm \$50	<b>Blue Ribbon State Fair</b> (Jean True) 6:30 - 9:00 pm \$65	9
	<b>MID KIDS CAMP</b> ages 9 - 11 \$75 both days					
	<b>Down Under in Australia: Aussie Breakfast</b> (Jamie Bordoshuk) 12:00 - 1:30 pm	<b>Down Under in Australia: Aussie Lunch</b> (Jamie Bordoshuk) 12:00 - 1:30 pm		<b>Big! Bold! Flavor!</b> (Kelly Sears) 6:30 - 9:00 pm \$65		<b>Chef Mentor Series: Lessons from the Contessa</b> (Jamie Bordoshuk) 6:30 - 9:00 \$80
	<b>LITTLE KIDS CAMP</b> ages 6 - 8 \$65 both days					
<b>Edible Flowers and Piping with Frost Cake Design</b> (Renee DiSanto) 12:00 - 2:30 pm \$65	<b>Farm to Plate</b> (Lynn Dugan) 12:00 - 1:30 pm	<b>Farm to Plate</b> (Lynn Dugan) 12:00 - 1:30 pm		<b>Ingredients for a Great Weekend</b> (Paul Lindemuth) 6:30 - 9:00 pm \$65	<b>Korean BBQ</b> (Robin Nathan) 6:30 - 9:00 pm \$65	
17	18	19	20	21	22	23
24		free demo <b>Penny Kazmier's Duo of Summer Salads</b> 11:00 am - 2:00 pm				
				<b>California Girl Presents California Grill</b> (Robin Nathan) 6:30 - 9:00 pm \$80		
31	25	26	27	28	29	30

Give the gift of a Class with a Marcel's gift card

Register early online, by phone or in store

They fill up fast!



Get your More at Marcel's Card punched each time and receive a free class after 20.

Registered Class participants receive a 10% discount on store merchandise

All prices are per person

No refunds or credits within 72 hours prior to the class.

# CLASS, DEMO + EVENT DETAILS

**Saturday 2nd** hands on: **Bountiful Prairie** Jean True 6:30 – 9:00 pm \$80

The rich farmlands of the Midwest come alive in the summer, spotlighting all the edible treasures the heartland has to offer. Wheat, corn and grass fed beef, wild berries in baked desserts and crisp summer salads and even crisper fried chicken are all the yield of the flatlands. Teeming with life, America's farmers and ranchers, foragers and chefs contribute to the Midwest's great culinary heritage.

**Summer Heirloom Tomatoes with Tarragon Vinaigrette, Guinness Marinated Bison Ribeye Steak with Cremini and Grilled Onions, Ina's Crispy Fried Chicken, Potatoes Provencal with Onions, Roma Tomatoes, Garlic and Olives, and Blackberry Skillet Cake**

**Tuesday 5th** hands on: **Prep School: Perfecting Grilling** Jamie Bordoshuk 6:30 – 8:00 pm \$50

It all boils down to "how do I get it started?" and "when is it done?" Everything in between should be simple and fun! Thanks to Chef Jamie's techniques, tips, and recipes, you'll become a master of the backyard grill. Learn the appropriate cuts of meat for the grill, discuss the use of marinades and rubs, and learn how to properly prepare your grill (whether gas, charcoal, or a cast-iron grill pan) so foods don't stick. Get more oomph out of pork chops, more kick out of peaches and intensify salads and desserts, all on the grill.

**Grilled Blue Cheese Romaine Wedges with Bacon & Tomato, Grilled Fontina, Fig, and Prosciutto Stuffed Pork Chops with Pan-Dripping Sauce, and Grilled Peach and Prosciutto Bites with Thyme Oil**

**Thursday 7th** hands on: **Cooking for College Students** Lynn Dugan 6:30 – 8:30 pm \$50

This class is the beginner's guide no college student should leave home without! Designed with the busy college student in mind, learn to make amazing, budget friendly healthy meals that trump dorm food any night of the week. Whether you are buying groceries, learning to use a knife or even hosting your very first dinner party, this class will walk you through the entire cooking process, one step at a time. Make college cooking life easier and more affordable while learning tips and techniques that you will be able to use for the rest of your life! Participants will get instruction on how to make 10 main dishes with 15 primary ingredients. Four of these dishes will actually be made in the class; the recipe packets will include all 10.

**Bean & Rice Burrito Bowl, Chicken Chipotle Pasta, Easy Egg Tacos, Cheddar Chicken and Potato Packets**

**Friday 8th** hands on: **Blue Ribbon State Fair** Jean True 6:30 – 9:00 pm \$65

Agriculture, livestock, funnel cakes, corn dogs, and blue ribbon competition add up to one thing in summer in the Midwest; the annual state fair. Gracing state fairs for decades, thousands of hopefuls flock to flex their culinary muscles at the annual state fairs; showcasing everything from the best apple pies to the perfect pickle, all entries in search of the same coveted high honor, the blue ribbon. To find a recipe good enough to "wow" an entire state, we ventured across America and found Chef Jean right here in Glen Ellyn to share the tastiest fare of the fair, guaranteed to take home the blue ribbon.

**Pork Chop Sandwich with Cider Slaw, Mini Corn Dogs, Mexican Corn on the Cob, Pickled Cauliflower, Peppers, and Cherry Tomatoes, and Blueberry Ginger Tartlets**

**MID KIDS CAMP** hands on: **Down Under in Australia** ages 9 - 11

**Monday 10th - Tuesday 11th** Jamie Bordoshuk Noon – 1:30 pm \$75 for both days

We're cooking from "down under" where casual, outdoor living is key and the "barbie" is king. Australia is home to a rich diversity of people, taking the best the world has to offer and adding a South Pacific twist. From Australia to New Zealand, you will enjoy a "Down Under Experience" trying out these delicious recipes.

**Day 1 - Aussie Breakfast: Australian Damper with Blackberry Jam, Wallumbilla Crustless Quiche, and Aussie Sausage Rolls**

**Day 2 - Aussie Lunch: Australian Meat Pies, Corn Fritter Cakes with Crispy Bacon, and Tim Tam Tiramisu**

**Thursday 14th** hands on: **Big! Bold! Flavor!** Kelly Sears 6:30 – 9:00 pm \$65

Bold is nourishing. Bold is inspired. Bold is food that means business. Big on flavor, minimal on preparation, summer's selections can sing with simplicity; a sprinkle of salt on ripe juicy melon, a dusting of chile flakes and salt on a grilled pineapple spear or a just picked ear of corn. Vibrant, fiery, fragrant, build all these summer-inspired dishes balancing big, bold flavors.

**Summer Vegetable "Ceviche," Crispy Potato Wrapped Salmon with Pickled Fennel Slaw, Warm Orzo Salad with Grilled Corn and Tomato Conserva with Fresh Basil, and Raspberry Brown Butter Cake with Lemon-Berry Sauce**

**Saturday 16th** Celebration Table (Demo with Dinner in the Dining Room): **Chef Mentor Series: Lessons from the Contessa** Jamie Bordoshuk 6:30 – 9:00 \$80

Six outstanding chefs define the Marcel's culinary program. We're highlighting each chef in a series of classes that grant them the platform to share their culinary life lessons, recipes, and the mentors that been most influential to their cooking style. When Jamie became a stay at home Dad, his part-time passion became his full-time job: bringing home made meals back into the daily routine. No more take-out or prepared meals. Food Network was always playing in the background of his kitchen and more often than not, his attention turned to it when the Barefoot Contessa was on. Ina's meals were simple but delicious and time after time a sure-fire hit with the family.

**Chile-Rubbed Shrimp with Avocado Corn Salsa, Sautéed Paillard of Beef with Demi-Glace, Lemon-Parmesan Roasted Potatoes, Roasted Carrots with Cardamom Butter, and Chocolate Hazelnut Cookies**

**Sunday 17th** hands on: **Edible Flowers and Piping with Frost Cake Design** 12:00 - 2:30 pm \$65

Renee DiSanto Ever wonder how to create that beautiful piping and the sculptured edible flowers you see on the best cakes and desserts? Renee DiSanto, owner of Frost Cake Design is here to share her talents to help you learn how! After a brief demo, Renee and her team will guide you through the process to make an edible rose or daisy and learn a variety of piping techniques. You'll have your own small cake on which to practice and best yet you will take it all home with you. No experience necessary — Renee will show you the ropes! To get a sneak peek of Renee's fabulous designs, check out her website at frostcakedesign.com. You'll be inspired!

**LITTLE KIDS CAMP** hands on: **Farm to Plate** ages 6 - 8

**Monday 18th - Tuesday 19th** Lynn Dugan 12:00 – 1:30 pm \$65 for both days

Over the next two days, we'll explore where our food comes from, how it makes the journey from the farm to our plate, and make delicious farm fresh treats. Our menus will feature summer's best peaches, corn, tomatoes, milk, and zucchini.

**Day 1 - Chocolate Banana Smoothie, Mini Zucchini Bread, Cheese & Grape Skewers**

**Day 2 - Minty Peach & Melon Ball Salad, Corn & Bean Cheese Quesadillas with Summer Tomato Salsa, Fruity Yogurt Dippin' Dots**

**Thursday 21st** hands on: **Ingredients for a Great Weekend** Paul Lindemuth 6:30 – 9:00 pm \$65

Summertime and the mezze is easy! Traditionally Middle Eastern in nature, but encompassing most of the Mediterranean, mezze is a selection of small dishes served before a meal referred to as the snack. Usually served with an aperitif and designed to provide small tastes of fresh flavor, the mezze platter is chock full of the seasons freshest bites Mother Nature has to offer; a smorgasbord of flavor and the perfect serving of ingredients for a great weekend.

**Cucumber/Honeydew Freeze Cocktail, Rustic Eggplant Dip, Zucchini Fritters, Avocado Hummus, and Crispy Lamb Meatballs with Tzatziki, Rosemary/Garlic Chicken Kabobs, and Golden Vanilla-Fig Cake**

**Friday 22nd** hands on: **Korean BBQ** Robin Nathan 6:30 – 9:00 pm \$65

They're strong, super savory, salty, sweet, and spicy all rolled into one, the flavors of Korean Cuisine. Nothing short of intense, join Chef Robin as soul meets Seoul and bbq goes beyond slaw and sauce to kimchi, beef infused with the flavors of sesame, gochujang, soy, miso, garlic, and ginger.

**Sobak Soju (Watermelon Cocktail), Korean Style BBQ Chicken Wings, Bulgogi Beef BBQ, Kim Chee Coleslaw, and Patbingsu (Korean Shaved Ice and Fruit Dessert)**

**Thursday 28th** hands on: **California Girl Presents California Grill** Robin Nathan 6:30 – 9:00 pm \$80

Outdoor entertaining requires more than burgers and bug spray. Marcel's very own California Girl, Chef Robin Nathan presents her perfect night of grilling! Growing up near the beach in LA with warm sunshine every day and a backyard cookout nearly every night means no rules when it comes to deciding what goes on the grill. And the global culinary influences in southern California translate to amazing and unexpected flavor.

**Grill Finished Beet Salad with Lavender-Mustard Seed Vinaigrette, Japanese Grill Finished Baby Back Ribs, Mexican Street Corn with Queso Fresco, Grilled Banana Bread with Honey-Vanilla Ice Cream & Sea-Salt Caramel**

(G) Gluten Free  
(V) Vegetarian

(KJ) Cooking on Kamado Jo ceramic grill

All hands on and twilight classes include a selection of our wines and beers (2 glasses per person)



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