



CLASS, DEMO + EVENT SCHEDULE

la joie de vivre

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

NOVEMBER
COOK CREATE CELEBRATE

S	M	T	W	T	F	S
						Indian for Everyone (Anupy Singla) 12:30 - 2:00 pm followed by book signing \$30 1
		free demo Diane's Zucchini Puffs & Spiaggia's Parmesan Flatbread 11:00 am - 2:00 pm Prep School: Make Ahead Baking (Katie Wojciechowski) 6:30 - 8:30 pm \$50 4	midday at Marcel's Turkey Free Meals (Jamie Bordoshuk) 12:30 - 2:00 pm \$35 5	Something for Everyone on the Holiday Table (V, GF, DF) (Lynn Dugan) 6:30 - 9:00 pm \$65 6	Port & Pairings (Paul Lindemuth) 6:30 - 9:00 pm \$75 7	Knife Skills (Robin Nathan) 12:00 - 2:30 pm \$65 8
Dinner Rolls, Biscuits and Holiday Jams Workshop (Kelly Sears) 12:00 - 5:00 pm \$75 9		free demo Teri's Farro & Sausage Stew and Sweet Potato Rolls 11:00 am - 2:00 pm twilight at Marcel's Indulgent Goes Healthy (Lynn Dugan) 6:30 - 8:00 pm \$45 11		Fall Soups and Stews (Kelly Sears) 6:30 - 9:00 pm \$65 13		Vitamix Demonstration: Beyond the Smoothie Session I: 10:30 am - 12:00 pm Session II: 1:00 - 2:30 pm (Erin Dobesh, Vitamix Demonstrator) \$30 What to Drink with What We Eat Robin Nathan 6:30 - 9:00 pm \$80 15
little kids Thanksgiving Katie Wojciechowski 12:30 - 2:00 pm \$35 Ages 6 - 8 mid kids Thanksgiving Jamie Bordoshuk 3:30 - 5:00 pm \$40 Ages 9 - 11 16		free demo Kelly's Perfect Gravy 11:00 am - 2:00 pm 18	midday at Marcel's Fast Entertaining with Three Ingredients (Paul Lindemuth) 12:30 - 2:00 pm \$35 19	An American Beaujolais Nouveau Party (Robin Nathan) 6:30 - 9:00 pm \$80 20	Rich Winter Ales (Kelly Sears) 6:30 - 9:00 pm \$80 21	Thanksgiving Bootcamp: From the Bountiful Shore (Jean True) 12:00 - 4:00 pm \$100 22
		free demo Carolyn's Roasted Sausage and Grapes 11:00 am - 2:00 pm 25				Hacienda Holiday (Paul Lindemuth) 6:30 - 9:00 pm \$80 29
						

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



NOVEMBER

COOK CREATE CELEBRATE



Saturday 1st demo and book signing: Indian for Everyone Anupy Singla \$30
12:30 - 2:00 pm followed by book signing Anupy Singla, best-selling author of *The Indian Slow Cooker* and *Vegan Indian Cooking*, returns to Marcel's following the release of her newest cookbook, *Indian for Everyone*. *Indian for Everyone* opens up the pleasures of Indian cuisine for any home cook, regardless of dietary restrictions, level of expertise, or prior familiarity with Indian food. **Join Anupy as she demonstrates and talks about dishes from her new book and hosts a book signing. Books may be purchased in advance but only from Marcel's or The Bookstore.**

Tuesday 4th hands on: Prep School: Make Ahead Baking Katie Wojciechowski 6:30 - 8:30 pm \$50
For those that like to plan ahead for the holidays (and look for sneaky shortcuts), here's how to mix, roll, freeze, slice, decorate and gift the season's crispiest crumbliest most delicious treats before the holidays ever begin! **Carrot/Apple Muffins, Cinnamon Roll Soft Pretzels, Lemon/Mint Ice Box Cookies, and Mint Chocolate Chip Cookies**

Wednesday 5th demo: midday at Marcel's: Turkey Free Meals Jamie Bordoshuk 12:30 - 2:00 pm \$35
Rumor has it there are meals this month that don't involve turkey! That's where these tasty, poultry free dishes come in featuring everything but the bird! **Roasted Potato Leek Soup with Truffle Crème Fraîche, Herbed Pork Tenderloin with a Creamy Dijon Mustard Dill Sauce, and Chocolate Amaretto Mousse with Almond Chips**

Thursday 6th hands on: Something for Everyone on the Holiday Table - V, GF, DF 6:30 - 9:00 pm \$65
Lynn Dugan Thanksgiving is the one holiday that completely centers on food and tradition. Vegetarians, vegans, dairy free, gluten free intolerances, when the whole family gets together for dinner, cooking something everyone can eat becomes a challenge. But this year, don't let food choices and allergies create anxiety for the hostess or the guests. With these healthy, allergen free, delicious alternatives you and all your family can enjoy the holiday feast. **Holiday Citrus Salad with Fresh Baby Greens and English Cucumber, Savory Ricotta Muffin Cakes, Mushroom Asparagus Tart with Cornmeal Crust, Pesto Broccoli Quinoa Bake, and Flourless Chocolate Cake**

Friday 7th Cocktail Party with interactive demos: Port & Pairings Paul Lindemuth 6:30 - 9:00 pm \$75
Port is fortified red wine often enjoyed as a dessert wine, but its sweet, honeyed flavor gives savory meals a lift when added to sauces and dressings. It's a natural in syrups and poached pears and is traditionally served with Stilton or cheddar cheese and is the perfect partner for chocolate. Learn the distinctions between a ruby, a tawny, vintage and white port while savoring pairing profiles that will make this fine wine really sing. **Chicken Liver Mousse with Pickled Fennel Blue Cheese Stuffed Medjool Dates, Savory Petite Walnut and Goat Cheese Cheesecakes, Cheeses/Sea Salt Almonds, Crust-less Zucchini Tartlets, Manchego Biscuits, and Nutella Brownies**

Saturday 8th hands on: Knife Skills Robin Nathan 12:00 - 2:30 pm \$65
Good knives and impeccable knife skills are critical. Knowing how to properly use a chef's knife will shorten your time in the kitchen and give you confidence to tackle any recipe. Repetition and practice are the heart of the development of high level knife skills and when used properly, your knife performs more efficiently. Chef Robin takes you beyond dicing and chiffonade, exploring advanced knife techniques, the best use for different knives, safety, storage, and care. Class participants will receive 20% off all cutlery the day of the class and will receive free same day knife sharpening for any knives brought in that day (no serrated or scissors, please). **Sautéed Shrimp with Middle Eastern Vegetable Salad, Warm Sweet Potato and Kale Salad, and Pear Crumble**

Sunday 9th hands on: Dinner Rolls, Biscuits and Holiday Jams Workshop 12:00 - 5:00 pm \$75
Kelly Sears What holiday meal is complete without a basket of warm, freshly baked biscuits and dinner rolls? Fresh from the oven, homemade rolls, biscuits, and twists are just right for sharing with friends and family. It's hard to beat the just reward of the yeasty aromas as it bakes. Crusty exterior, soft warm center, slathered with butter, these breads are the perfect accompaniment to your holiday meal. While we patiently wait through the rise, knead, shape, and rise again, we'll create a few holiday jams for spreading and sharing. **Sweet Potato Biscuits with Pear and Ginger Chutney, Dana's Salt and Pepper No Knead Bread with Sour Cherry, Port and Cranberry Relish, Cinnamon Orange Sticky Buns with Brown Sugar Whiskey Glaze, Brioche with Caramel Apple Jam, and Soft Rolls, Clover leaves, and Knots with Spiced Pumpkin Butter**

Tuesday 11th demo: twilight at Marcel's: Indulgent Goes Healthy Lynn Dugan 6:30 - 8:00 pm \$45
Take some of winter's most craveable foods and reinvent them so they taste super-satisfying but are lower in saturated fat and higher in fiber. Revamp and expand your palate, not your waistline! **Creamy Shrimp Dip with Homemade Olive Oil Crackers, Stroganoff Meatballs on Whole Grain Noodles, and Banana Chip Ice Cream**

Thursday 13th hands on: Fall Soups and Stews Kelly Sears 6:30 - 9:00 pm \$65
Restorative soup; ladle bowls to the brim with everything from spicy broths to creamy soups and chill banishing stew. The perfect comfort food on chilly nights, make double and freeze half for quick dinners or easy lunches later in the week. These fast recipes use a mix of pantry staples and fresh ingredients to make simple, satisfying soups from creamy corn chowder to spiced egg drop. Grab a loaf of crusty bread and start savoring! **Curried Parsnip and Apple Soup with Crunchy Croutons, Creamy Corn Chowder with Bacon, Puree of Split Pea Soup, Egg Drop Soup with Crispy Won Tons, and Pork and Poblano Stew**

Friday 15th Vitamix Demonstration: Beyond the Smoothie Erin Dobesh, Vitamix Demonstrator \$30
Session I: 10:30 am - 12:00 pm Session II: 1:00 - 2:30 pm Taste the difference in a 90-minute interactive experience, where you'll sample every course, from appetizers to dessert, and receive an exclusive, 12-recipe booklet so you can make the same creations at home. From the powerful 750 Pro to the newest Personal Blender, Vitamix is the perfect fit for your kitchen. **Class registration fee is good towards the purchase of a Vitamix on or before the day of the class.**

Friday 15th hands on: Couples in the Kitchen: What to Drink with What We Eat 6:30 - 9:00 pm \$80
Robin Nathan Whether you're looking to spread holiday cheer or just end-of-the-week cheers, we have just what you need. But which wines pair best with which occasion? From pumpkin-friendly Thanksgiving wine to the best bottles for beef tenderloin, we've got your holiday food-and-wine pairings covered. Whether it's soft and juicy, delightfully savory or has a hint of sweetness, this round up of wines make perfect partners for autumnal and holiday fare. **Pumpkin Soup with Wild Mushrooms, Whole Roasted Beef Tenderloin with Cranberry Mostarda, Robiola Cheese Smashed Potatoes, Haricot Verts, and Individual Apple Tarts with Cinnamon-Balsamic Syrup and wine pairings with all courses**

Sunday 16th LITTLE KIDS hands on: Thanksgiving Ages 6 - 8 12:30 - 2:00 pm \$35
Katie Wojciechowski What's more fun than eating Thanksgiving dinner, making the Thanksgiving dinner! This year, it's your turn to slice, dice, mix, stir, whisk, and whip up these family favorites that are sure to be a hit on the celebration table. **On the menu: Pumpkin Quesadillas, Corn Crisps, and "Turkey" Cupcakes**

Sunday 16th MID KIDS hands on: Thanksgiving Ages 9 - 11 3:30 - 5:00 pm \$40
Jamie Bordoshuk Thanksgiving represents family, tradition, and a feast! Sure, everyone loves turkey, but the side dishes and desserts make the meal. This year, impress your family by taking these traditional holiday dishes and giving them an updated twist for this year's family celebration. **Nana's Thanksgiving Stuffing, Grilled Turkey Breasts, Wild Rice with Pecans and Cherries, Cranberry Orange Relish**

Wednesday 19th demo: midday at Marcel's: Fast Entertaining with Three Ingredients 12:30 - 2:00 pm \$35
Paul Lindemuth When you're looking for simple, satisfying, quick recipes for entertaining, the last thing you want is a long ingredient list. Chef Paul is sharing his library of easy recipes with 3 ingredients or less, including quick-fix ideas for any occasion, from weeknight dinners to parties. Sometimes less is really more! **Frisee Salad with Lardons and Hot Vinegar Dressing, Cheddar Stuffed Pork Chops with Cider Reduction, and Cardamom Puffs**

Thursday 20th Celebration Table (demonstration with dinner in the dining room): An American Beaujolais Nouveau Party Robin Nathan 6:30 - 9:00 pm \$80
Beaujolais Nouveau Day is the third Thursday in November (today!) with fireworks, music and festivals. Under French law, the wine is released at 12:01 a.m., just weeks after the wine's grapes have been harvested. Parties are held throughout the country to celebrate the first wine of the season. Beaujolais Nouveau, a fresh and fruity red, cherry-red colored vintage that's best served chilled. The result of a quick fermentation process that ends up with a tasty, clean wine, enjoyed by palates the world over and goes well with either haute cuisine or Friday night's pizza. **Cranberry-Beaujolais Aigre Doux over Grilled Camembert, Beaujolais Poached Pear Salads with Reduction Vinaigrette, Lamb Racks with Cherry-Beaujolais Gastrique, Farro Grain and Pea Pilaf, and Raspberry-Beaujolais Sorbet**

Friday 21st hands on: Rich Winter Ales Kelly Sears 6:30 - 9:00 pm \$80
Winter is the season of sweet and brawny barley wines, pitch-black imperial stouts, and monk-made Belgian ales with high alcohol content. While these strong beers are ideal sledding warm-me-ups, they truly excel when paired with foods both savory and sweet. Here are four of my favorite beers to help us survive, and thrive, this winter, with delicious recipes for pairing. **Phyllo-Wrapped Figs with Prosciutto and Stilton (Barley Wine Style Ale), Frisee Salad with Lardons and Poached Egg (bière de Champagne), Seared Duck Breasts with Sweet Cherry Sauce and Crushed Pistachios or Sautéed Greens (Brauerei Aying Ainger), Winter Fruit Bread (Brasserie de Rochefort Trappistes Rochefort 10), and Dense Rich Chocolate Cake (Imperial Russian Stout)**

Saturday 22nd hands on: Thanksgiving Bootcamp: From the Bountiful Shore 12:00 - 4:00 pm \$100
Jean True A Thanksgiving feast on the Chesapeake Bay celebrates the foods of the Virginias earliest settlers. Imagine a Thanksgiving of oysters dressing, a flavorful herb-roasted turkey, luxurious terrines and more. End the feast with a boozy and sweet rum cake and elegant pears. So many delicious reasons to give thanks! **Rockfish Ceviche, Herb Roasted Turkey with Apple Cider Gravy, Oyster, Hominy, and Sausage Dressing, Smoky Vegetable Pesto Terrine, Fresh Cranberry and Apple Relish, Rum Cake infused with Rum Syrup, Pumpkin Tian, and Roasted Bosc Pears filled with Nuts and Currents**

Saturday 29th hands on: Hacienda Holiday Paul Lindemuth 6:30 - 9:00 pm \$80
In the Yucatán, as throughout Mexico, the Christmas season officially kicks off with the feast of the Virgin of Guadalupe. The gastronomy of the Yucatan is among the most exciting in Mexico. Cultural influences on the cuisine range from European and Caribbean to Middle Eastern and indigenous, all putting their spin on regional favorites. **Ensalada de Navidad (Mexican Christmas Salad), Bacalao a la Vizcaina (Codfish with Tomatoes, Olives and Chiles), Rollo de Pavo Relleno (Mexican Stuffed Turkey Breast), Pasteles de Chocolate y Nueces (Mexican Chocolate/Nut Cookies), and Rompope (Mexican Eggnog)**

(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)