"TASTY TACOS & EDGY ENCHILADAS"
Sat. May 13 @ 10 AM-1 PM 9832-$95
Bring Mom or treat yourself to this very special class with food journalist, cookbook author, and local foodie celebrity Deborah Madison as she shares some of her favorite recipes from her latest cookbook, *In My Kitchen*. The beautiful book and our menu celebrates Deborah's love of simple and yet gourmet vegetarian cookery. Ms. Madison has received numerous awards for her writing and in 2016 was inducted into the James Beard Foundation Cookbook Hall of Fame. Don't miss this special event as we prepare: Roasted Cauliflower with Romesco Sauce; Farmers Market Beets with Marjoram Salsa Verde; Hummus Worth Making; Sweet Potato Soup with Ginger, Smoked Salt & Balsamic Vinegar; Black Rice with Mixed Beets, Their Greens, Avocado, and a Cumin-Raisin Vinaigrette; and a Caramelized Shallot with Chard, Black Beans, Avocado & Pickled Onions, and for dessert: Olive Oil, Almond, and Blood Orange Cake. (Hands-On)

"IN MY KITCHEN COOKBOOK-BOOKSIGNING"
Sat. May 13 @ 1:30-2:30 PM Free
Buy a copy of Deborah Madison’s latest cookbook *In My Kitchen* and have it signed by the author. Open to the public.

"PAELLA PARTY"
Tues. May 16 @ 6 PM-9 PM 9848-$90
Paella is the perfect dish to whip up for a party and tonight we equip you with tips and hints for creating this delicious dish. We show you how to handle the rice and discuss the importance of the timing of the addition of ingredients. We will complete our menu with some tasty tapas. Our menu includes: Rosemary Flatbread, Fennel & Orange Olives, Garlic Spanish Shrimp, and both a veggie and a traditional chorizo, poultry & seafood paella. Dessert will be a classic Crema Catalana. (Hands-On)

"PU-PU PLATTER PARTY"
Fri. May 19 @ 6 PM-9 PM 9849-$90
Tonight we recreate that fabulous retro-Chinese specialty from the 60's, the Pu-Pu Platter. Gather around the hibachi grill as we celebrate that fabulous retro-Chinese specialty from the 60's, the Pu-Pu Platter. Gather around the hibachi grill as we show you how to handle the rice and discuss the importance of the timing of the addition of ingredients. We will complete our menu with some tasty tapas. Our menu includes: Rosemary Flatbread, Fennel & Orange Olives, Garlic Spanish Shrimp, and both a veggie and a traditional chorizo, poultry & seafood paella. Dessert will be a classic Crema Catalana. (Hands-On)

"NEW MEXICO FAVORITES"
Sat. May 20 @ 10 AM-1 PM 9850-$90
A great hits of New Mexico Cooking menu. You will be treated to a feast of flavors and information on chiles- both fresh and dried, spices, masa, corn and the techniques of cooking Southwestern style with them. Our menu includes: Homemade Corn Tortillas, Chile Con Queso, Great Guacamole, Salsa Roja, Tomatillo Salsa, Green Chile Chicken Enchiladas, Grilled Eggplant Adovado, Sopapillas, and for dessert, Chocolate Peanut Tacos. Great class for visitors and locals too! (Hands-On)

"THE MAGIC OF MOLT"n
Tues. May 23 @ 6 PM-9 PM 9851-$90
Tonight we visit the wondrous Mexican town of Oaxaca and explore its most famous dish, mole. The slow simmering of chiles, spices, nuts and other ingredients creates a sauce that is almost magical in its depth of flavor. We will create a complete menu of Mexican goodies including: Tortilla Soup, Great Guacamole, Salsa Verde 3-Ways, Mole Pipian, Mole Coloradito, Green Rice, and dessert Tres Leches Cake. (Hands-On)

"IN THE COOKING SCHOOL CLASSES"
988-3394

"CELEBRATING THE CHILES OF NEW AND OLD MEXICO"
Fri. May 26 @ 6 PM-9 PM 9852-$90
Tonight we explore the fabulous chiles of Mexico and New Mexico and create a menu that shows off their complexity and versatility. Paella, guajillo, chipotle, ancho, chiles de arbol, and poblano will be covered in this informative and delicious class. Our menu includes: Tortilla Soup, Queso Fundido with Roasted Poblanos, Classic Chicken Mole, Arroz Verde, and Chocolate Chile Torte with Tres Leches Ice Cream. Delicious! (Hands-On)

"KOREAN BBQ FOR SUMMER GRILLING"
Sat. May 27 @ 10 AM-1 PM 9853-$90
Chef Johnny Vee is crazy for Korean flavors, so today we celebrate BBQ Ribs, Shrimp Toast, Teriyaki Beef, Pineapple & Scallop & Fried Egg, Rosemary Roasted Vegetable Enchiladas with Goat Cheese & Pesto and for dessert, Ice Cream Tacos. (Hands-On)

"THE PERFECT PRIME RIB & ALL THE TRIMMINGS"
Tues. May 30 @ 6 PM-9 PM 9854-$90
Chef Johnny Vee shows you the secret behind the absolutely perfect Prime Rib Roast that is charred and crusty on the outside and buttery tender on the inside. Perfect for your next dinner party. We will make a complete menu ready-to-go to impress friends and family. Our menu includes: Oysters Rockefeller, Wedge Salad with Creamy Green Chile Blue Cheese Dressing, Perfect Prime Rib, Horseradish Mashed Potatoes, Poi, Pan Gravy, Garlic Spinach, and for dessert, a yummy Mocha Mint Tiramisu. (Hands-On)

"I WISH I KNEW HOW TO GRILL FISH"
Fri. June 2 @ 6 PM-9 PM 9855-$90
Grilling fish is fast, easy and healthy. Tonight we equip you for great fish grilling. We'll discuss which seafood is best cooked on the grill and create an enticing menu of marinated, sauce and grilled goodies including: Chipotle BBQ Sauce, Smoked Potato Salad with Blue Cheese, Flank Steak Barbacoa, and Red Chile Caramelized Pickled Nectarines. We will also compare the results achieved from making the high altitude adjustments with a batch of the recipe baked unadjusted. (Hands-On)

"FLAVORS OF THE SOUTHWEST-HOT OFF THE GRILL"
Sat. June 3 @ 10 AM-1 PM 9865-$90
Dishes from our local cuisine are just perfect for leaving the oven off this summer. We will discuss which seafood is best cooked on the grill and create a complete menu that you will want to add to your summer repertoire. We will make: Shrimp Pad Thai, Beef Beef Salad, Thai-style Lettuce Cups, Steamed Tamari Eden Salmon, Thai Style Barbecued Chicken with Sweet Chili Dipping Sauce, and Fresh Ginger Sorbet for dessert. (Hands-On)

"TASTY SUMMER THAI"
Tues. June 6 @ 6 PM-9 PM 9866-$90
The fresh, light and full flavors of Thai cooking make it the perfect choice for warm weather. Tonight we create a complete menu that you will want to add to your summer repertoire. We will make: Shrimp Pad Thai, Beef Beef Salad, Thai-style Lettuce Cups, Steamed Tamari Eden Salmon, Thai Style Barbecued Chicken with Sweet Chili Dipping Sauce, and Fresh Ginger Sorbet for dessert. (Hands-On)

"HIGH ALTITUDE BAKING WORKSHOP"
Fri. June 9 @ 10 AM-1 PM 9867-$90
At 7000', Santa Fe offers special challenges to cooks who are accustomed to cooking at sea level. Come and pick up invaluable tips on adjusting recipes for perfect results every time. We will compare the results achieved from making the high altitude adjustments with a batch of the recipe baked unadjusted. We'll also prepare: Quick Focaccia, Buttermilk Biscuits, Spinach Cheddar Souffle, Flourless Chocolate Cake, and more. (Hands-On)

"NEW MEXICO COMBINATION PLATE"
Fri. June 9 @ 6 PM-9 PM 9868-$90
Tonight we recreate the slow "Chile Pequin" found in any of our local Norteno restaurants worth their weight in chile! The only thing you will need to decide is red, green or Christmas! Join the delicious fun as we make; Chile con Queso, Blue Corn Chile Rellenos, Carne Adovado, Green Chile Chicken Enchiladas, Pork Tamales, Green Rice, and Drunken Pintos. Dessert will be Sopaipillas and a Frozen Ancho Peanut Butter Pie! Que Bueno! (Hands-On)

"COOKING WITH THE HARVEY GIRLS AND THE FRED HARVEY COOKBOOK"
Sat. June 10 @ 10 AM-1 PM 9869-$90
A century ago, the name Fred Harvey was synonymous with delicious food and stellar service in the West and across the entire expanding railroad network. Fred and our family own La Fonda Hotel. His famous Harvey Girls even inspired a film starring Judy Garland. Today we will be recreating some of the dishes that made the Harvey Hotels and rail car cafe service famous. Chef Johnny Vee will be joined by Harvey enthusiast William Smith as we prepare: Albondigas Soup, Hot Mexican Bean Dip, Angels on Horseback, Chiles Rellenos a la Conrado, Chicken Enchiladas with Homemade Tortillas, Lemon Chiffon Cheese Cake Pie, and La Fonda Sopaipillas. Don't miss this edible trip down memory lane. (Hands-On)

"BEST BAR FOOD FROM AROUND THE WORLD"
Tues. June 13 @ 6 PM-9 PM 9870-$90
Tonight we turn to the delicious world of gourmet bar food for our menu and create a great tapas menu that takes us beyond the world of ordinary chicken wings and nachos. Our great bar-friendly menu includes: Shirimp Sliders, Salted German Soft Pretzel Sticks, Fried Pickles, Red Chile Caramelized Bacon, Welsh Rarebit, Smoked Shrimp & Artichoke Dip, Best Damn Wings in the USA, and Smoked Nachos Supreme. This is a great family menu so join the fun! (Hands-On)

"WORLD BURGERS"
Fri. June 16 @ 6 PM-9 PM 9871-$90
A great kid and adult class to celebrate Father’s Day! Chef Johnny Vee secured the planet for the best burger recipes in the world and tonight we celebrate everyone's favorite summer sandwich. We will make a variety of sides and sauces including: Tomato Jam, Homemade Mayo, Korean Pickles, Zippy Burger Sauce, and Horseradish-Ranch Burger Sauce, as well as Rochester-New York Burgers, Salmon Burgers with Thai Tartar Sauce, Lamb Burgers with Feta & Mint, Steamed Pork Bun Burgers with Hoisin, and Green Chile Cheeseburgers of course. Homemade Burger Buns, and Beer Batter Onion Rings round out our menu with Whoopee Pie Ice Cream Sandwiches for dessert. YUM! (Hands-On)

"COOKING WITH PAPER DOSA"
Sat. June 17 @ 10 AM-1 PM 9872-$95
Paper Dosa is one of Chef Johnny’s favorite restaurants. We are delighted to have Chef Paul Karuppasamy coming to teach us some of his favorite dishes from his popular eatery. Join Chef Paul as we explore the flavors of exotic Southern India and prepare: Chennai Chicken, Spicy Mango Salad, Paper Dosa, Classic Masala Dosa, Prawn Curry, Assorted Chutneys, and Passion Fruit Custard for dessert. We can’t wait! (Hands-On)

"KNIFE SKILLS WORKSHOP"
Sat. June 17 @ 3 PM-5 PM 9873-$35
By popular demand, a class to introduce our students to the basics of good knife-skills-holding, chopping, sharpening, and knife storage. We will practice cutting a variety of vegetable shapes, including dice, julienne, mince, and brunoise. Students will receive a 10% discount on knife purchases on the day of the class. (Hands-On)