

DEMO CLASSES FROM 6 PM TO 8 PM

\$45.00 per person

Limited to 6 people per class

We will provide you with the recipes and all the information needed for you to recreate the dishes at home. All the ingredients for the classes are easily available in any Latin American stores in Calgary. We also provide a glass of wine or maybe two over the course of the class to savour with your meal.

JANUARY 2012

CHILES 101 FRESH CHILES (what we can get in Calgary)
January 10th.

Learn the basic skills to handle fresh chiles, and prepare a couple of fresh salsas.

- Menu: Yucatecan tomato salsa with habanero chiles, and fresh green salsa served with quesadillas and sincronizadas made with corn tortillas.

CHILES 101 DRIED CHILES (available in Calgary)
January 13th.

Learn to recognize the different varieties of dried chiles and their names. We will prepare a couple of salsas to show you their use.

- Menu: Roasted tomatoes salsa with morita chiles and drunken salsa with pasilla chiles served with crispy lamb and chicken taquitos made with corn tortillas.

CHILES 101 COOKING WITH FRESH CHILES
January 16th.

After learned how to recognize several of the fresh chiles you will prepare a couple of dishes using fresh chiles.

- Menu: Smoke mackerel salad with refried beans with tostadas, and chicken salpicon with pico de gallo salsa (Sorry no Mayo in any of the dishes).

CHILES 101 COOKING WITH DRIED CHILES

January 20th

After learned how to recognize several of the dried chiles you will prepare a couple of dishes using Ancho and pasilla chiles.

- Menu: Chicken thighs with pasilla chile sauce and potatoes, pork steak rolls filled with veggies in a guajillo orange chile sauce.

HEALTHY MEXICAN DINNER IN 30 MINUTES

January 23th

Coming back home from a hectic day at work, and you find your fridge with just few veggies, you can create a wonderful meal in 30 minutes flat.

- Menu: Mexican beef stew with Ancho chile and elbow pasta, and pork tenderloin with roasted tomato salsa.

MARCH 2012

CHILES 202 COOKING WITH FRESH CHILES & TOMATILLOS

March 5th

- Menu: Mexican white rice with plantain bananas, and chicken with roasted tomatillos and pumpkin seeds.

CHILES 202 COOKING WITH DRIED CHILES, TOMATOES & TOMATILLOS

March 9th

- Menu: Baked rice with Poblano chiles, and pork stew with tomatoes tomatillos and chipotle chiles

VEGETARIAN MEXICAN MEAL

March 26th

- Menu: Potato stuffed Ancho chiles with raw sugar vinaigrette, and rice with black beans and plantain bananas.