

CAMAJE COOKING CLASSES SUMMER 2010

www.camaje.com/cookingclasses to register.
Call 212 673-8184 with any questions or to order a Gift Certificate

There is a firm one-week cancellation policy for all classes; i.e. no-shows and last minute cancellations will be charged in full. Most of our hands-on classes are limited to 6-7 students and fill quickly. Tastings are limited to 12.

When redeeming Gift Certificates for cooking classes, please email your GC#, along with how many people you'd like to register for which class, and you'll receive an email confirmation.

Summer Half-Day Friday Series: Shop & Cook:

We meet at our favorite spots for fresh ingredients, learn how to pick the best of the best, return to CAMAJE and cook it up!

Friday, Aug 13, 1 to 6: Meet in Union Square Farmer's Market (Cook up a Seasonal Meal)

Friday, August 20, 1 to 6: Meet in Chinatown, (Our popular Fish Techniques class) learn how to buy fish, then head back to the restaurant to fillet and cook fish every which way in this comprehensive class.

\$105 or 2 for \$190

Favorite 3 Class Series:

Cooking Confidence:

Whether you're learning to cook or learning to cook really well, this 3-class series will give you all the confidence you need to really enjoy cooking. We'll sauté, roast and grill, and arm you with a host of other basics. Each week we focus on one key technique.

Mondays: August 16, 23 & 30, 6:30 to 10

Tuesdays: September 21, 28 and October 5, 6:30 to 10

Mondays: October 25, November 1, and 8, 6:30 to 10

\$350

JULY CLASSES:

Knife Skills • \$65

The most important skill before heading to the stove—it'll change your life!

Learn to slice and dice and make gazpacho and fruit salad.

Thursday, July 1, 6:30 to 9

Summer Main Course Salads • \$95 or 2 for \$175

Great recipes to beat the heat and fill you up: Asian Chicken Salad, Middle Eastern Chopped Salad, Roasted Onion Salad with Tuna, Salade Nicoise

Tuesday, July 6, 6:30 to 10

A Taste of Thai • \$95 or 2 for \$175

Tom Ka Gai, Chicken Satay, Chicken Green Curry, Coconut Rice, Cucumber Salad and Coconut Tapioca Pudding

Wednesday, July 7, 6:30 to 10

Cool Summer Menu • \$95 or 2 for \$175

Chipotle BBQ Baby Back Ribs, Pulled Pork Sandwiches, Divine Cole Slaw, Potato Salad, and Summer Berry-Earl Grey Jello with Whipped Cream

Thursday, July 8, 6:30 to 10

Chinatown Shop & Cook • \$105 or 2 for \$190

Meet in Chinatown, learn how to buy fish, then head back to the restaurant to fillet and cook fish every which way in this comprehensive class.

Saturday, July 10, 10 to 3

Knife Skills • \$65

The most important skill before heading to the stove—it'll change your life!

Learn to slice and dice and make gazpacho and fruit salad.

Monday, July 12, 6:30 to 9

A Moroccan Summer Menu • \$95 or 2 for \$175

Fish Tagine with Olives, Lemon & Charmoula, CousCous of Pistachio & Beet Salad, Carrot Salad, Pepper Salad, & Eggplant Salad

Tuesday, July 13, 6:30 to 10

Do-Ahead Summer Menu • \$95 or 2 for \$175

Chilled Market Vegetable Soup, Grilled Chicken with Scallions & Ginger, Cole Slaw, Broccoli with Pesto, Lavender and Honey Ice Cream, and Black and White Brownies

Wednesday, July 14, 6:30 to 10

Best of Brunch • \$95 or 2 for \$175

Master Hollandaise Sauce, Poached Eggs for Benedict, the Secret to Making a Perfect Omelette, Buttermilk Pancakes with Fruit Compote, Crème Brûlée Bread Pudding and Sweet and Savory Crêpes!

Sunday, July 15, 10 to 2

Indian Vegetarian • \$95 or 2 for \$175

Cauliflower Pakora, Lentil Daal, Basmati Pilaf, Curried Peas, Spinach & Potato Samosas, Mango Chutney & Raita

Saturday, July 17, 10 to 2

Tapas to Tempt • \$95 or 2 for \$175

Albondigas with Saffron Almond Sauce, Garlic Shrimp, Chorizo in Red Wine, Sherried Mushrooms, Pan-Roasted Artichokes and more...

Sunday, July 18, 5:30 to 9

Knife Skills • \$65

The most important skill before heading to the stove —it'll change your life! Learn to slice and dice and make gazpacho and fruit salad.

Monday, July 19, 6:30 to 9

Midsummer Harvest Menu • \$95 or 2 for \$175

Tomato-Basil Bruschetta, Grilled Pork Chops and Red Onions, Broccoli Mash, and Vanilla Panna Cotta with Raspberry Coulis

Tuesday, July 20, 6:30 to 10

Art of Sautéing • \$95 or 2 for \$175

Master the most useful and widely used technique in cooking. We create a fabulous meal based entirely on this technique from Seared Sea Scallops with White Wine and Shallots, Pan-Seared Hanger Steak with Sauteed Potatoes, Garlic-Sauteed Spinach and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Wednesday, July 21, 6:30 to 10

Maine Menu • \$95 or 2 for \$175

Learn to cook like a Mainiac!

Fish Chowder, Lobster Roll, Cole Slaw, Baked Potato, and Blueberry Pie.

Thursday, July 22, 6:30 to 10

Eat Your Fish and Veggies • \$95 or 2 for \$175

Not sure what to do with all that wonderful stuff at the market? We'll create a fabulous menu from the local bounty.

Monday, July 26, 6:30 to 10

Midsummer Mezze • \$95 or 2 for \$175

Preparing food that is fresh from the market is the most satisfying because it needs so little done to it. We'll prepare a variety of hot weather food that entails little actual cooking, inspired by our Mediterranean friends.

Tuesday, July 27, 6:30 to 10

AUGUST CLASSES:

Knife Skills • \$65

The most important skill before heading to the stove—it'll change your life!

Learn to slice and dice and make gazpacho and fruit salad.

Monday, August 2, 6:30 to 9

Late Summer Weeknight Dinners • \$95 or 2 for \$175

Quick healthful dinners to beat the clock. Menu changes seasonally.

Tuesday, August 3, 6:30 to 10

Art of Sautéing • \$95 or 2 for \$175

Master the most basic and widely used technique in cooking. We create a fabulous meal based entirely on sautéing: Seared Sea Scallops with White Wine and Shallots, Pan-Seared Hanger Steak with Sautéed Potatoes, Garlic-Sautéed Spinach, and Caramelized Pears. (Dietary restrictions can be accommodated if noted when registering.)

Wednesday, August 4, 6:30 to 10

Sushi Basics • \$95 or 2 for \$175

You love to eat it, now make it!

Monday, August 9, 6:30 to 10

Maine Menu • \$95 or 2 for \$175

Learn to cook like a Mainiac!

Fish Chowder, Lobster Roll, Cole Slaw, Baked Potato, and Blueberry Pie.

Tuesday, August 10, 6:30 to 10

A Taste of Thai • \$95 or 2 for \$175

Tom Ka Gai, Chicken Satay, Chicken Green Curry, Coconut Rice, Cucumber Salad and Coconut Tapioca Pudding

Wednesday, August 11, 6:30 to 10

Knife Skills • \$65

The most important skill before heading to the stove—it'll change your life!

Learn to slice and dice and make gazpacho and fruit salad.

Thursday, August 12, 6:30 to 9

Shop & Cook: Union Square • \$105 or 2 for \$190

We meet at our favorite spots for fresh ingredients, learn how to pick the best of the best, return to CAMAJE and cook it up!

Friday, August 13, 1 to 6

Maine Menu • \$95 or 2 for \$175

Learn to cook like a Mainiac!

Fish Chowder, Lobster Roll, Cole Slaw, Baked Potato, and Blueberry Pie.

Saturday, August 14, 10 to 2

Sushi Basics • \$95 or 2 for \$175

You love to eat it, now make it!

Tuesday, August 17, 6:30 to 9

Grilling Menu • \$95 or 2 for \$175

When it's Hazy, Hot and Humid, grilling is the way to go.

We'll grill up a fabulous menu plucked from Local Farmers' Market goods.

(Dietary restrictions can be accommodated if noted when registering.)

Wednesday, August 18, 6:30 to 10

Cool Summer Menu • \$95 or 2 for \$175

Cucumber-Shrimp Skewers with Yogurt Dip, BBQ Pulled Pork, Not-Your-Run-of-the-Mill-Cole Slaw, Macaroni Salad and Summer Berry-Lemon Trifle

Thursday, August 19, 6:30 to 10

Shop & Cook: Chinatown • \$105 or 2 for \$190

We meet at our favorite spots for fresh ingredients, learn how to pick the best of the best, return to CAMAJE and cook it up! Meet in Chinatown, learn how to buy fish, then head back to the restaurant to fillet and cook fish every which way in this comprehensive class.

Friday, August 20, 1 to 6

Shop & Cook: Union Square • \$105 or 2 for \$190

We meet at our favorite spot for fresh ingredients, learn how to pick the best of the best, return to CAMAJE and cook it up!

Saturday, August 21, 10 to 3

Summer Main Course Salads • \$95 or 2 for \$175

Great recipes to beat the heat and fill you up: Asian Chicken Salad, Middle Eastern Chopped Salad, Roasted Onion Salad with Tuna, Salade Nicoise

Tuesday, August 24, 6:30 to 10

Late Summer Weeknight Dinners • \$95 or 2 for \$175

Quick healthful dinners to beat the clock.

Wednesday, August 25, 6:30 to 10

Summer Hors d'Oeuvre • \$95 or 2 for \$175

Arugula and Fava Bean Crostini, Mini Grilled Hanger Steak Sandwiches, Chipotle Shrimp, Chicken Satay, Mini Fish Tacos and Baby Crabcakes

Thursday, August 26, 6:30 to 10

Chinatown Shop & Cook • \$105 or 2 for \$190

Meet in Chinatown, learn how to buy fish, then head back to the restaurant to fillet and cook fish every which way in this comprehensive class.

Saturday, August 28, 10 to 3

Late Summer Picnic • \$95 or 2 for \$175

Summer's not over! Celebrate with this delicious menu: Marinated Flank Steak, Tamarind Glazed Pork Chops, Chipotle Corn on the Cob, Chopped Cobb Salad, Perfect Picnic Potato Salad, Not Run-of-the-Mill Coleslaw, and Watermelon Granita.

Tuesday, August 31, 6:30 to 10

SEPTEMBER CLASSES

Knife Skills • \$65

The most important skill before heading to the stove—it'll change your life!

Learn to slice and dice! Make gazpacho and fruit salad.

Wednesday, September 1, 6:30 to 9

Knife Skills • \$65

The most important skill before heading to the stove—it'll change your life!

Learn to slice and dice! Make gazpacho and fruit salad.

Tuesday, September 7, 6:30 to 9

Weeknight Dinners • \$95 or 2 for \$175

Quick, healthful dinners to help you beat the clock. Menu changes seasonally.

Tuesday, September 7, 6:30 to 10

Late Summer Chill-Out Menu • \$95 or 2 for \$175

Corn Chowder, Herb-Roasted Cornish Hen, Farmstand Tomato Salad,

Garlicky Green Beans, Potatoes Niçoise, Plum Galette.

Thursday, September 9, 6:30 to 10

Tapas to Tempt • \$95 or 2 for \$175

Albondigas, Garlic Shrimp, Chorizo, Sherried Mushrooms,

Scallops in Green Sauce, assorted cheeses and more...

Monday, September 13, 6:30 to 10

Late Summer Market Menu • \$95 or 2 for \$175

Minted Zucchini Cakes with Feta, Bass with Lemon Herb Sauce, 3-Cheese-Stuffed Zucchini,

Mixed Roasted Veggies, Peach Cobbler.

Wednesday, September 15, 6:30 to 10

Shop & Cook: Union Square Farmers' Market • \$105 or 2 for \$190

We meet and wander through the market for local ingredients, learn how to pick the best of the best, return to CAMAJE, and cook it up! (Seasonal menu to be determined)

Saturday, September 18, 10 to 3

Indian Vegetarian Menu • \$95 or 2 for \$175

Create spice blends, then make Cauliflower Pakora, Lentil Daal, Basmati Pilaf,

Curried Peas, Mango Chutney, and more!

Sunday, September 19, 5:30 to 9

Sushi Basics • \$95 or 2 for \$175

You love to eat it—now make it yourself!

Monday, September 20, 6:30 to 9

Cooking Confidence (3 Classes) • \$350

Whether you're learning to cook or learning to cook really well, this 3-class series will give you all the confidence you need to really enjoy cooking. We'll sauté, roast and grill, and arm you with a host of other basics.

Tuesdays: September 21, 28, and October 5, 6:30 to 10

Friday Evening: Elegant Italian Menu

Angel Hair Pasta with Seared Scallops and Chicken Saltimbocca, Sautéed Broccoli Rabe, Creamy Polenta and Peaches with Zabaglione.

Friday, September 24, 6:30 to 10

Weeknight Dinners • \$95 or 2 for \$175

Quick, healthful dinners to help you beat the clock. Menu changes seasonally.

Sunday, September 26, 5:30 to 9

An Autumn Fish Menu • \$95 or 2 for \$175

Make Fish Stock, Corn and Fish Chowder, Crisp Bass, Seasonal Vegetable Puree, Sauce Verte, Lemon-Berry Trifle.

Monday, September 27, 6:30 to 10

Perfect Pantry/Brown Baggin' It • \$95 or 2 for \$175

Learning to stock your cupboard with key ingredients means you'll always be prepared to whip up a scrumptious meal, even after a busy day at work, or pack yourself a scrumptious lunch for the office. Learn what to stock as well as create a menu including Caponata, Tuna Pasta, Mediterranean Salsa, Vinaigrette, Hummus, and more.

Wednesday, September 29, 6:30 to 10

Tasting: Spanish Wine, Tapas and Cheese • \$65

Sip some of our favorite wines paired with traditional tapas and Spanish cheese.

Thursday, September 30, 6:30 to 8:30