

SUPERIOR'S
FALL, WINTER
AND SPRING
HOLIDAY
KID & TEEN
COOKING
CLASSES

Superior is offering a huge variety of classes for kids and teens,

including a 3-day holiday cooking camp for kids ages 7-15. Each day will feature a different menu, including chocolate truffles, mocha cookies, classic gingerbread cake & Christmas spice cookies (Lebkuchen).

Kids will learn how to read recipes, measure ingredients and they'll learn basic knife skills. And of course, they'll get to sample everything they make!

Call to
**REGISTER
TODAY!**

(414) 671-1200

*These popular
classes fill
quickly!*

All classes held at The Superior Culinary Center

4550 Brust Ave.
St Francis, WI 53235

(414) 671-1200 • superiorculinarycenter.com





Some of the sweetest holiday memories involve food—

so this season, teach your eager kitchen helpers valuable culinary skills by taking them to a festive cooking class! Pint-sized chefs and bakers can whip up everything from French crepes to pumpkin pie and autumn soups. Along the way, they'll also learn how to measure and mix and the benefits of shopping "in season" for produce. Who knows? Maybe this is the year your littlest elf will bake Santa's cookies himself! Read on for where to cook up some holiday spirit and delicious delights.



Ghoulish Fest

Date: Saturday, October 27th 2018

Time: 11:30am to 2:30pm

Cost: \$45.00 per child, plus tax

Junior Chef: Ages: 7-15

Menu: Swamp Sangria, Halloween Cheese Pizza, Witchy Wiches & Ghostie Toasties, Halloween Zombie Chex Mix & Owl and Spider Cupcakes

Let's Give Thanks

Date: Saturday, November 17th 2018

Time: 11:30am to 2:30pm

Cost: \$50.00 per child, plus tax

Junior Chef: Ages: 7-15

Menu: Classic Bread Stuffing for a Crowd, Classic Green Bean Casserole, Classic Deviled Eggs, Roasted Brined Turkey, Master Recipe for Mashed Potatoes & No-Bake Pumpkin Pie



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Holiday Appetizers

Date: Saturday, December 15th 2018

Time: 11:30am to 2:30pm

Cost: \$50.00 per child, plus tax

Junior Chef: Ages: 7-15

Menu: Creamy Beet Spread with Endive Leaves, Baked Brie Cups, Holiday Cheddar Cheese Ball & Crispy Parmesan Potatoes

Holiday Favorite Desserts

Date: Saturday, December 22nd 2018

Time: 11:30am to 2:30pm

Cost: \$45.00 per child, plus tax

Junior Chef: Ages: 7-15

Menu: Chocolate Candy Cane Cake, Peppermint Mocha Cookies, Best Christmas Cookies, Classic Gingerbread Cake & Christmas Spice Cookies (Lebkuchen)

Holiday Baking Camp

A three-day camp for kids to experience, hands-on, baking simple yet sophisticated menus that they can recreate at home. They will learn the basics of baking and organizing prep work. This Junior Chef Camp will have your budding bakers creating beautiful French pastries. They'll learn how to whip up delicious tarts with cream filling, eclairs with ganache icing and the traditional holiday treats & cookies. They'll also learn important cooking techniques like using a hand mixer and piping bags, oven safety and ingredient prep called mise en place. The 3-day camp is for kids ages 7-15.

Dates: Wed. through Friday, December 26th, 27th & 28th 2018

Time: 11:00am to 3:00pm

Cost: \$150.00 per child, plus tax

Junior Chef: Ages: 7-15

Dec 26th – Holiday Cookies: By the end of this course you will be able to:

- Identify key equipment and ingredients used in holiday cookies
- Master techniques used to prepare and decorate cookie-cutter cookies
- Understand how to soften and cream butter
- Prepare Foolproof Holiday Cookies, French Butter Cookies, Gingersnaps, and Nut Crescents

Dec 27th – Holiday Pies: It's hard to imagine a holiday meal without pies. In this Holiday Pies lesson, you'll learn how to make our foolproof pie dough, two types of apple pie, as well as classic pecan pie and pumpkin pie.

Dec 28th – Favorite Chocolate Desserts: Éclair Cake, Chocolate Souffle & Chewy, Fudgy Triple Chocolate Brownies & Fudgy Peanut Butter Mousse Cups.

Super Bowl Party Recipes

Sure, football is the reason for the occasion, but let's face it; the real star of any Super Bowl party worth attending is the food. A good Super Bowl party menu should provide variety—spicy wings, loaded nachos, and a killer chili are all musts. From there, you can get a little adventurous—Cast Iron Baked Pepperoni Pizza Dip, anyone? Lastly, you want to cap your menu off with a delicious dessert. We suggest you don't throw a hail Mary on this one and stick to something classic—cookies or brownies will do the trick. Below, we've compiled five of our favorite party snacks, all of which are sure to impress your guests at your Super Bowl bash.

Date: Saturday, January 26th 2019

Time: 11:30am to 2:30pm

Cost: \$45.00 per child, plus tax

Junior Chef: Ages: 7-15

Menu: Cast-Iron Loaded Beef Nachos, Buffalo Wings, Cast Iron Baked Pepperoni Pizza Dip & Cream Cheese Brownies



Valentine's Day

Three indulgent chocolate dessert recipes to make for Valentine's Day. From an elegant chocolate tart to homemade truffles, these chocolate desserts are sure to impress.

Date: Saturday, February 9th 2019

Time: 11:30am to 2:30pm

Cost: \$45.00 per child, plus tax

Junior Chef: Ages: 7-15

Menu: Cast Iron Hot Fudge Pudding Cake, Rich Chocolate Tart, Cherry Chocolate Chip Cake, Red Velvet Milkshake

Let's Celebrate St. Patrick's Day

Date: Saturday, March 16th, 2019

Time: 11:30am to 2:30pm

Cost: \$45.00 per child, plus tax

Junior Chef: Ages: 7-15

Menu: Irish Brown Soda Bread, Irish Stew, Mint Chocolate Chip Cake & Vanilla Mint Milkshake

Easter Menu

Date: Saturday, April 20th 2019

Time: 11:30am to 2:30pm

Cost: \$45.00 per child, plus tax

Junior Chef: Ages: 7-15

Menu: Garlic-Roasted Leg of Lamb (Few roasts make as grand an entrance as roasted leg of lamb, but its charms quickly fade upon carving. We wanted the gristle and gaminess gone before we entered the dining room.), Strawberry Cream Cake, Family-Sized Potato Roesti, Roasted Beet and Carrot Salad with Watercress

Mommy & Me: Kids Mother's Day Cooking Class

Date: Saturday, May 11th 2019

Time: 11:30am to 2:30pm

Cost: \$45.00 for Moms; \$20.00 per child, plus tax

Junior Chef: Ages: 6-15

Menu: Sticky Buns with Pecans, Crepes with Sugar and Lemon, Scrambled Eggs with Arugula, Sun-Dried Tomatoes, and Goat Cheese, Salade de Fruits de Saison

Cooking with Dad: Kids Father's Day Cooking Class

Date: Saturday, June 15th 2019

Time: 11:30am to 2:30pm

Cost: \$45.00 for Fathers; \$20.00 per child, plus tax

Junior Chef: Ages: 6-15

Menu: Make Pizza from Scratch with Dad, Garlic Bread, Best Caesar Salad & Monkey Bread

SUPERIOR CULINARY CENTER

Offers year round, kids-themed birthday parties, school field trips, summer cooking camp, cooking badges for boy & girl scouts, culinary capstone class for middle & high school kids.

Registration is open now!

Cooking Groups must have a minimum of 6 students. All classes are drop-off unless otherwise specified. Parents and guardians, please check your kids in promptly for class and return to pick them up after class.

Leftover Policy

Students make a full meal and eat the food they prepare at the end of each class with their group. Though there are often leftovers, the Junior Chefs are expected to share the leftovers with their group. No one student can take all the leftovers for their home.

Refund Policy

Full tuition is due at the time of enrollment. Fees are non-refundable and non-transferrable. All classes subject to cancellation or rescheduling. All meals and lab materials are included while at camp.



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