



Phillis Carey Cooks!!

February, March, April 2020

To register for classes,
email to philliscarey@aol.com (best method)
or call (760) 942-1756

No need to pay ahead—Payment's due at the class!

Classes held at:

ENCINITAS Boys and
Girls Club's Center for a
Healthy Lifestyle
1221 Encinitas Blvd. *
Encinitas, CA 92024

SOLANA BEACH Boys
and Girls Club's Center
for a Healthy Lifestyle
533 Lomas Santa Fe Dr.*
Solana Beach, CA 92075

The LA JOLLA
Community Center
6811 La Jolla Blvd. *
La Jolla, CA 92037

VALENTINE'S DAY DINNER **\$55.**
Monday, February 10 at 6 pm in Encinitas
Tuesday, February 11 at 11:30 am in La Jolla
Warm Butter Poached Shrimp Salad with Tangelos, Butter Lettuce
and Tarragon Citrus Dressing;
Beef Wellington Tarts with Port Mushroom Sauce;
Individual Potato Gratins with Garlic-Herb Cheese;
Asparagus with Dijon Mustard and Fresh Thyme;
Personal-Size Chocolate Pavlovas Filled with Dark Chocolate Pastry Cream.

COOL WEATHER ENTREES **\$55.**
Monday, February 24 at 6 pm in Encinitas
Tuesday, February 25 at 11:30 in La Jolla
Creamy Reuben Soup with Corned Beef, Sauerkraut and Rye Crisps;
Spinach, Cream Cheese and Herb Stuffed Pork Tenderloin with a Bacon Weave Crust;
Chicken Chile Verde with Poblanos, Tomatillos and Avocado Garnish;
Quick Chili Cheesesteak Stew with Beans and Pepper Jack Cheese;
Carrot Cake Pie with a Buttery Crust and Cream Cheese Frosting.

SAVORY SALMON \$55.**Monday, March 2 at 6 pm in Encinitas****Tuesday, March 3 at 11:30 am in La Jolla**

Salmon Burgers with Red Pepper and Caper Sauce;

Thai Salmon with Coconut Milk, Ginger, Lime and Basil and Coconut Rice;

Bruschetta Salmon Sauté with Tomatoes, Basil, Parmesan and Balsamic Glaze;

Roasted Tandoori-Spiced Salmon with Pickled Onions;

Glazed Lemon Lime Cookies.

HEARTY MEDITERRANEAN FLAVORS \$55.**Monday, March 9 at 6 pm in Encinitas****Tuesday, March 10 at 11:30 am in La Jolla**

Fattoush—Middle Eastern Bread Salad with Pickled Grapes, Toasted Pita and Yogurt, Dill and Sumac Dressing;

Pesto Chicken Lasagna Rolls with Spinach and White Sauce;

InstaPot Pork Ragu Over Creamy Parmesan Polenta;

Sicilian Shrimp and Couscous with Saffron and Toasted Almonds;

Apple Pecan Phyllo Twist with Maple Syrup.

SKILLET SUPPERS**Monday, March 16 at 6 pm in Encinitas****Tuesday, March 17 at 11:30 am in La Jolla**

French Onion and Bacon Skillet Mac and Cheese with Crispy Onion Topping;

Louisiana Shrimp in Creole Sauce with Fresh Herbs;

Mongolian Beef and Broccoli with Hoisin-Ginger Sauce and Sticky Rice;

Beef and Bacon Meatballs stuffed with Mozzarella Cheese in Amatriciana Sauce;

Blueberry Vanilla Bean Cobbler with Ice Cream.

PACIFIC RIM FLAVORS**Monday, March 23 at 6 pm in Solana Beach**

Pac Rim Caesar with Creamy Lime Dressing, Grapes and Toasted Cashews;

Coconut-Lemongrass and Ginger Shrimp and Snap Peas with Coconut Rice;

Miso and Sesame Marinated Skirt Steak with Sautéed Spinach;

Chicken Breasts in Asian Tangerine Sauce with Hoisin, Sesame and Asparagus;

Candied Ginger Lemon Panna Cotta;

TANGY SPRING CITRUS DISHES**Monday, March 30 at 6 pm in Encinitas****Tuesday, March 31 at 11:30 am in La Jolla**

Fresh Citrus Margaritas;

Coconut Milk Lime Shrimp with Fresh Basil;

Glazed Honey Orange Salmon with Citrus Basmati Rice Salad;

Chicken Breast Sauté with Mushrooms and Asparagus with Creamy Lemon Dill Sauce;

Coconut Lime Macaroons;

Triple Citrus Cheesecake with Lemon Pastry Crust and Orange Marmalade Glaze.

WINE COUNTRY COOKING

Monday, April 6 at 6 pm in Encinitas

Tuesday, April 7 at 11:30 am in La Jolla

Cilantro Ginger Macadamia Pesto Shrimp Bruschetta with Crème Fraiche;
Fennel and Orange Arugula Salad with Lemon Ginger Vinaigrette;
Salmon or Chicken with Fresh Blackberry Ginger Sauce;
Five-Spice and Garlic Roasted New Potatoes;
Orange Asparagus Toss;
Cannoli Cake Roll with Brandy Apricot Filling and Pistachio Nut Crust.

PERFECT PASTAS

Monday, April 13 at 6 pm in Encinitas

Tuesday, April 14 at 11:30 am in La Jolla

Tuscan Tortellini Soup with Chicken Sausage, Tomatoes and White Beans;
Scampi Linguine with Lemony Breadcrumb Topping;
Chicken Fusilli with Saffron Sun-Dried Tomato and Spinach Sauce;
Sausage, Portobello Mushroom, Red Wine and Tomato Ragu with Pappardelle;
White Chocolate Strawberry Tiramisu.

BETTER WITH BACON

Monday, April 20 at 6 pm in Encinitas

Tuesday, April 21 at 11:30 am in La Jolla

Maple Bacon Jam with Brie;
Potato-Leek Soup with Bacon;
Buttermilk Bacon Cheddar Chive Biscuits;
Bacon-Weave Wrapped Southwest Burger Roll with Chili and Cheese Filling;
Bacon Wrapped Blackberry Dijon Pork Tenderloin with Red Onions;
Maple Bacon Magic Squares.

CINCO DE MAYO SAN DIEGO

Monday, April 27 at 6 pm in Encinitas

Tuesday, April 28 at 11:30 am in La Jolla

Cheesy Chipotle Corn Dip with Chips and Cucumber Slices;
Baked Chicken and Bean Chimichangas with Salsa Verde, Tomato and Olive Topping;
Grilled Ancho-Rubbed Skirt Steak with Three-Chili Sauce and Cotija Cheese Sprinkle;
Cabbage Slaw with Creamy Chili Vinaigrette;
Caramel Filled Churro Cookies with Hot Chocolate Dip.