

Farm to Table
Monday, September 10
6:30 P.M. – 8:30 P.M.
with Chef Josh Zimmerman
Fee: \$60.00
Class limit: 18

I cannot contain my excitement about this class. Josh Zimmerman, our dear friend from Zimmerman Family Farms, is joining our cooking school team this session. Josh is known for not only his culinary excellence but also for his community dinners in Mars, PA. His farm is his inspiration for his menu tonight starting off with Diver Scallops with Crisp Pancetta kissed with a Grapefruit Vinaigrette and topped with Arugula. His second course will feature Beer Braised Potato Roulade with Rodeo Chevre Goat Cheese topped with a Smoked Honey Green Tomato Crema. Heritage Brined bone-in Pork Chop served with Butternut Squash and Sweet Corn, Blistered Tomatoes, Haricot Verts and Shiitake Mushrooms topped off with a fabulous Chimichurri has me very excited! But wait! I'm not finished typing!!! Josh's dessert selection is absolutely going to bring us all to our knees.... Chocolate Souffle with Salted Caramel and Cherry Godiva Anglaise! It's a sensational ending to an incredible dining experience! I know I can't wait and am betting this class will sell out in a nanosecond! Start dialing 412-531-2222 and don't miss out on this unbelievable class!

Four Fall Dinners

(Sit down dinner for 12 in our cooking school)

Thursday, September 13

6:30 P.M. – 8:30 P.M.

With Rania

Fee: \$60.00

Class limit: 12

In a hurry? Love to eat? No time to cook? Dash on down to this class, because this is the one for you! This line-up promises to feature some of the best and simplest recipes you'll ever come across, and the super part is that they look like they came from that gourmet Greek caterer around the corner... Tonight, we will put together four entrées that I would serve to company in a heartbeat, and then top off the festivities with one scrumptious dessert, compliments of our pastry chef at Rania's Catering. We'll begin the party with a Butternut Squash Brown Rice Bowl which is simply sensational and yet, so easy to prepare! Creamy Lobster Linguine is as decadent as it gets and so worth the calories. Chicken in Mustard Served over Buttered Noodles is sublime but runs neck and neck with our Pan Roasted Pork Tenderloin with Sundried Cranberries. You can't leave without dessert, so I'm tossing in something sweet for you all to enjoy after this feast. You'll be in hog heaven tonight – don't miss out on this fabulous class – call now!

Cooking with Wine / Wine Tasting Party

Wednesday, September 19

6:30 – 8:30 P.M.

with Chef Deborah Mortillaro and Mike Gonze

From Palate Partners and Dreadnought Wines

Fee: \$60.00

Class limit: 18

You are all in for a fantastic treat and an incredible class tonight! Deb Mortillaro, from Dreadnought Wines and Palate Partners, is going to teach a class featuring four recipes while her partner, Mike Gonze, is going to talk about the wines that pair well with each recipe. At the end of the class, Mike will pass around a sign-up sheet for you to place an order for any of the wines he is bringing, as I promise they will be sensational and affordable. Part of the focus on tonight's class will be centered around dispelling the myth that soufflés are difficult and intimidating. Her first soufflé is a Broccoli Soufflé and it will serve as our starter course. Mike will pair this with a Villa Locatelli Pinot Blanc. Moving along, her entrée will feature Chicken with Duxelle and Mustard Sauce that she plans to serve with her recipe for Carrots and Grapes. Mike will talk about and serve a wine from France; Ensedune Marselan. I think my favorite recipe tonight is going to be Cheese Soufflé that will be served with a Green Salad and again, Mike will talk about and serve a wine from Australia; Flegenheimer Paisant Red. I think it's most interesting that he plans to serve a red wine with this course, but I'm certain that it's because the soufflé will have the depth of flavor to hold up to a red wine. I will be treating the class to Crème Brulee and Mike will pair my dessert with a wine of his choice. Frankly, I'm on the fence on the dessert.... It may well be a chocolate Crème Brulee.... I think I'll keep you guessing :->) This class is a first for us – a double whammy... wine tasting couple with full cooking instruction. You're going to get your money's worth tonight!

Sensational Fall Dinner Party
(Sit down dinner for 12 in our cooking school)
Monday, September 24
6:30 P.M. – 8:30 P.M.
With Rania
Fee: \$60.00
Class limit: 12

This class, being my second class of the fall session promises to sell out and the recipes promise to become your new all-time favorites. To get you in the mood, we'll start by serving Apple Cider Mules in Moscow Mule Mugs. Our Fall Salad with Candied Pecans and Maple Vinaigrette is the perfect segue to our entrée of Pork Chops with Apples and Garlic Smashed Potatoes that we will be serving with a terrific recipe for Caramelized Butternut Squash. Caramel Apple Shortcakes with Apple Cider Reduction says it all when it comes to pairing the flavors of fall... Apples + Butternut Squash + Pork + Potatoes = one outstanding dining experience. I am so excited for this class that I almost can't wait for summer to end and that says it all! Call now or you will miss out on the best class ever!

**BADA BING, BADA BANG!
THE GODFATHER IS BACK!**

Tuesday, October 2

6:30 P.M. – 8:30 P.M

With Chef Carl Congelo

Fee: \$60.00

Class limit: 18

Our very own Godfather is back with us again and he is the epitome of everything you would expect from a classic Italian chef. What can I say about Carl that I haven't said previously? His personality and the way he teaches us how to cook is first class. I ran into a woman at the shoe store and she exclaimed that she was coming back to his class exclusively for his sparkling personality and that she really didn't care what he was teaching or cooking. Now, that's an endorsement! Well, just in case you care about the content of this class, get a load of this! He's starting us off by serving an Autumn Sunset cocktail, to stimulate your appetite, while you nibble on warm Italian bread with Basil infused olive oil. His first course tonight will feature Lima Beans with Fennel and Sausage (Minestra Favata). Fried Cod with an al Fresco Tomato Sauce spritzed with fresh lemon coupled with Penne Arrabbiata (Spicy Chili Pepper Sauce with Fresh Peas) promises to be the hit of the party. Zabaglione made table side with Grappa soaked berries will "finish" us off in great style! Carl wants you all to know that he's going to make you a meal that you can't refuse and that he will be packing a lot of heat (on the stove). Call us today or know that you may be left out and alone where no one can ever find you....

Brunch and Munch

(Sit down brunch for 12 in our cooking school)

Monday, October 8

6:30 P.M. – 8:30 P.M.

With Rania

Fee: \$60.00

Class limit: 12

Typically, I hate breakfast. Frankly, when I get up in the morning, all I want is my coffee and my newspaper. I think the reason I don't particularly like breakfast is because I equate it with boring cereal and dry toast. However, brunch is quite another story. I love hosting brunches at my home. What's really great about inviting your friends for brunch is that you have the whole day ahead of you after everyone has gone home! Most every recipe that I'm teaching tonight features a good deal of the preparation done the night before. We'll start our party off with a fabulous recipe for a Bloody Mary. Chicken and Waffles with Country Gravy reminds me of my favorite brunches when I'm down south, and Fried Green Tomatoes Topped with Crab will continue the fond memory of dining in Charleston, South Carolina. Huevos Rancheros are a staple at our house when my sons are in residence. My recipe will knock your socks off. Greek Avocado Toast brings it all home and takes me back to my roots. This sensational recipe is absolutely outstanding, and is the perfect way to round out the class roster. Trust me when I tell you that this class will sell out in a hurry! These wonderful and easy recipes are just in time for Fall Sunday afternoon entertaining and watching football!

Brick in Mortar
Food Truck Burgh Bites
Monday, October 15
6:30 P.M. – 8:30 P.M.
With Chef Ricci Minella
Fee: \$60.00
Class limit: 18

It's always such a thrill when a new chef joins our cooking school team. When Ricci Minella, chef owner of the Food Truck Burgh Bites and the Brick n Mortar restaurant, agreed to join us to teach a class this fall, I was over the moon! To give you a little bit of background, Ricci opened the Burgh Bites Cart in 2011 and build a following for his late-night street food in Shadyside. In the summer 2014, "The Little Cart that Could", grew to be a food service food truck that is now known as "Pittsburgh's Mobile Bistro". In January of 2017, Ricci opened Brick n Mortar and the success that he is experiencing is nothing short of phenomenal. He asked me what type of menu would appeal to my students, I started listing everything he serves on his menu.... Fortunately, Ricci was able to reign me in and settled on a starter featuring his Torts ~ Homemade Tortilla Chips. His Cream of Mushroom Soup promises to be sensational! Finally, he plans to demonstrate and then serve Rastafarian, which is Jamaican Jerked Chicken with Greens, Mango and Corn Salsa with Charred Chili Pepper Aioli all served in a flour Tortilla. I will supply a lovely dessert to go with Ricci's dinner as well as beer and wine. Please join us as we welcome Ricci to our cooking school and know that you are going to love this menu and you're going to love this chef!

For Kids Only...
Haunted Halloween Gingerbread House
Saturday, October 20
10:30 A.M. - 12:00 Noon
with Chef Stuart Marks
Fee: 40.00
Class limit: 15

Our Gingerbread House class has always taken place in December, but given the popularity of Halloween, we had the thought that it was time to make a Haunted Gingerbread House for Halloween instead. Halloween is now the second most popular “holiday” celebrated in the United States! Consumers are expected to spend \$9.1 billion for Halloween this year, up from \$8.4 billion in 2017. Stuart and I went on the Internet looking for haunted Halloween gingerbread houses and the images went from adorable to terrifying. Sign your goblin up for this class and feel free to have them come in costume, ready to create his or her own masterpiece to take home. In addition to the gingerbread house creations, Stuart will teach everyone how to make popcorn balls. We will have apple cider and snacks on hand to help keep up everyone’s strength. We plan to build our houses out of milk cartons with the addition of a graham cracker base. Then, we’ll start the real fun when we ice and decorate. The Michelangelo will come out in your child as he or she begins to create his or her version of a haunted house! The drill’s the same...bring your apron and tell your folks that the Halloween centerpiece is coming home with you today! Keep in mind that this class sells out quickly! Don’t dilly-dally...call now and sign up your favorite short stop!

GIRASOLE!

Monday, October 22

6:30 P.M. – 8:30 P.M.

with Chef Jennifer Girasole

Fee: \$60.00

Class limit: 18

For those of you in the know, Girasole has consistently been rated high on the list of favorite restaurants in Pittsburgh. Girasole is a family-owned and operated restaurant in Shadyside, and has been a staple there for more years than I am able to count! On any given day, you'll find the colorful Girasole family making everyone feel at home by serving a deliciously prepared, innovative and traditional Italian menu. The trattoria setting and welcoming atmosphere add to the fantastic cuisine. Girasole restaurant in Shadyside would like to invite you to add a little bit of Italian flavor to your table by joining this class. Jennifer asked her students what they wanted to see on her menu this time around and their response was the same as it's been for the past eight years: "Your most requested recipes from the restaurant!" Chef Jennifer responded in kind with the following menu featuring the flavors of the fall season: Assorted stuffed Mushrooms with Sausage, Smoked Mozzarella and Spinach. Crispy Chicken with Mustard, Pancetta and Brussels Sprouts, followed by Fregola with Butternut Squash, Tuscan Kale, Italian Meatballs and Ricotta. Now that, alone, is a mouthful!!! I felt that Jennifer works way too hard, as it is, so I offered to prepare a sensational Italian inspired dessert, as my treat to the class. As always, wine will be served with this incredible meal and all you need to know is to sign up early or risk rejection. This lady is really special!

Dinner with Aaron
Tuesday, October 30
6:30 P.M. – 8:30 P.M.
With Chef Aaron Hoover
Fee: \$60.00
Class limit: 18

Hang tight folks! Aaron is still working on his menu – get ready for another sensational culinary cooking school experience from Aaron!

Do Ahead Thanksgiving Side Dishes

Thursday, November 1

6:30 P.M. – 8:30 P.M.

with Chef Gary Turner

Fee: \$60.00

Class limit: 18

We are really excited that Gary Turner, the former head of catering from the Big Burrito Group, is coming out of retirement to teach a class with us this session. Seasonal and local ingredients always inspire him, so it's only fitting that every recipe tonight continues with the theme, revolving around the bounty of Autumn that screams "Thanksgiving!" Gary is going to prepare four incredible side dishes that are certain to appear on your Thanksgiving table this year and just for kicks, Rania is going to supply a succulent turkey breast to compliment Gary's menu. Gary has never skipped his annual feast without serving his Sausage Stuffing with Grand Marnier and Apricots. He promises that his Sweet Potatoes with Apples, Ginger and Mint is a great easy and do-ahead side dish and he can't wait to share this recipe with us. Susan Stamberg's Mother's Cranberry Relish is always featured on NPR's annual broadcast and it's terrific, so naturally, Gary says it's a must for tonight's class! The most intimidating part of the meal is always the gravy and Gary is about to dispel the myth and reveal the secret behind a perfect gravy that we will serve with our turkey. Our pastry department will supply a seasonal dessert that will result in the loosening of the belt buckle.... This isn't going to be a class....this is going to be a feast! Hurry up and save your seat and get ready to gobble up all the great food!

Hands on Baking with Stuart
The Exquisite Desserts of France
Tuesday, November 6
6:30 – 8:30 P.M.
with Pastry Chef Stuart Marks
Fee: \$60.00
Class limit: 12

Every time we offer any type of small “hands on” classes, they always sell out. The demand is definitely there, so this term, we’re doing another in the series with our executive pastry chef, Stuart Marks. Please note that this class is going to be limited to only 12 students. You must bring an apron to the class and know that Stuart will be teaching the class in our catering kitchen. We tried to come up with four desserts that you would find on any French menu, starting off with Individual Chocolate Soufflés with Hot Chocolate Sauce and Whipped Cream. Ile Flottante served in a puddle of Crème Anglaise and laced with Caramel is next on the lineup, and Stuart will prove to you all that this classic French dessert is not as intimidating as you have been led to believe. Lemon Sorbet served in Crepe Tulipes with Raspberries are truly spectacular and are perfect for your next dinner party. Warm Beignets with an Orange Marmalade Sauce are simple, and are perfect for a cozy get together on a Sunday morning or afternoon. Mastering the art of the sauces in this class is worth the price of the class, alone. Not to worry, we will be on hand to pour the wine and to serve some nibbles to help you keep up your strength. Please believe me when I tell you that you will all leave this class feeling confident and accomplished, and that you’ll leave the class armed and ready to go home and start creating!

Company's Coming!

(Sit down dinner for 12 in our cooking school)

Monday, November 12

6:30 P.M. – 8:30 P.M.

With Rania

Fee: \$60.00

Class limit: 12

I love entertaining in the fall. The weather is perfect – not too hot and not too cold. There is just enough of a nip in the air that commands that we start the festivities off with Pumpkin Soup with Cinnamon Crema and Roasted Pumpkin Seeds. Caramelized Apple Salad with Blue Cheese with Toasted Walnuts and Spicy Orange Vinaigrette screams fall and is the most perfect second course to our dinner party. Everyone in the class will be feasting on their own Roasted Cornish Game Hen with Wild Rice and Goat Cheese Stuffing and I promise you that you will be calling the butcher to order your hens for your next dinner party. The only way to end this incredible meal is to dive into our Nutcracker Tart with Cranberry Orange Compote. You simply cannot miss out on this class! Call us now at 412-531-2222 to reserve your spot at the table.

Carl is Father Christmas

Tuesday, November 27

6:30 – 8:30 P.M.

with Chef Carl Congelo

Fee: \$60.00

Class limit: 18

Carl's favorite holiday is Christmas. When I called Carl to ask what he planned for this class, he came up with this menu within 24 hours featuring eight recipes from his favorite nostalgic Christmas dinner menus. I called him and asked him if I was to instruct the class to bring a pair of pajamas for their sleepover class.... His response was that everyone was to come very hungry... and to mind my own business! OK..... I'm backing off and simply going to type while trying not to drool over my computer as I describe what Carl is going to teach tonight: Before you get comfortable in your seat, he will be serving you a cocktail called "Snowball" with a shrimp cocktail with cocktail sauce and tartar sauce that's to die for. When you taste his Swedish meatballs, you will all agree that you can't have just one, so get ready to gorge yourselves. Swirl Three Cheese bread is a must with his Garlic Roast Pork Tenderloin topped with a Madeira Mushroom Gravy. Only Carl would serve two side dishes, and tonight he plans on serving traditional Duchess Potatoes and Brussels Sprouts with Cauliflower smothered in Walnut Butter. Gingerbread Pudding with Pumpkin Ice Cream is the perfect ending to our perfect Christmas dinner. I'm betting this class will get you in the Jingle Bells and Ho-Ho-Ho frame of mind! Merry Christmas!

Holiday Dinner Party!

(Sit down dinner for 12 in our cooking school)

Monday, December 3

6:30 P.M. – 8:30 P.M.

With Rania

Fee: \$60.00

Class limit: 12

Start formulating the guest list and start polishing the silver. You're going to have a party! I'm going to teach you all of my catering secrets and provide you with the perfect menu for your holiday soiree. All you need is a new outfit and perhaps a few holiday decorations and you'll be good to go! Before you start cooking, you'll need a little fortification in the way of a glass of champagne, just to get you in the mood and to go with our Roasted Asparagus and Mushroom Salad with Toasted Pecans, Blue Cheese and Chile Mustard Vinaigrette. Now that you're good and relaxed, you can start roasting the Roasted Beef Tenderloin with Orange Horseradish Sauce that we will pair with Potato, Sweet Onion and Sage Gratin. Loosen your belt, because you're going to be dipping into Warm Chocolate Cakes with Dulce de Leche that are simply the most delicious piece of heaven on earth. What a class! What a party! Can't wait!

RANIA'S FALL COOKING CLASS SERIES!

CLASS INFORMATION - All of our classes vary in price ~ please see the class descriptions for the price of each class. Please note that most of our classes have been limited on the number of students that we can accommodate, due to class content and style. Halloween Gingerbread class is \$40.00. We accept MasterCard, Visa and American Express. **Please be sure you can attend as no refunds or substitutions will be made once you've signed up for your class.**

Check Rania out on her web sites! Get great recipes, catering information, blogs and videos by going online to www.rania.com to get weekly recipes along with the video of Rania preparing the recipes on KDKA TV 2
E-mail Rania rania@rania.com with questions and ideas!

We are located at 100 Central Square in Mt. Lebanon ~ our phone number is 412-531-2222.