

Snack Attack

(Sit down Snack-a-Licious for 12 in our cooking school)

Monday, September 10

6:30 P.M. – 8:30 P.M.

With Rania

Fee: \$60.00

Class limit: 12

This class is going to be a blast! Who needs a four-course dinner when you can munch for hours on five (yes, five!) great snacks / appetizers. We'll start and set up a great Salty-Sweetie Pretzel and Nut Mix that will be just the ticket to go with our signature drink, Pomegranate Fizzes. Ranch Crusted Baby Back Ribs with Buttermilk Ranch Dipping Sauce are the bomb and so easy to prepare. Chorizo and Roasted Corn Nachos defy description and man, oh man, are they sensational! Gyro Meatballs with Hot Sauce and White Sauce will take your ho-hum Gyro to another level and will become your next "go to" recipe for weekend entertaining, tailgating and casual dining. Tomato Tart with Feta and Za'Atar is one of my all-time favorite recipes – full of flavor and really simple as it uses store bought puff pastry for the base. I didn't know where to stop so instead of my usual four recipes per class, I'm demonstrating six recipes, just in time for your fall tailgating and weekend get togethers! Come hungry – you'll be in hog heaven tonight – don't miss out on this fabulous class – call us now at 412-531-2222!

Farm to Table
Tuesday, September 17
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 returning to 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 Asian Pear Salad with Cranberries, Sunflower seeds, Brussels Sprouts and Kale finished with a Tart Apple Vinaigrette. His entrée will feature Roasted Pork Tenderloin that he plans to serve with Crispy Brussels Sprouts. His Sweet Potato Casserole 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.... Bourbon Vanilla Bean Crème Brulee! 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!

Viva Italia!
The Godfather Is Back!
Tuesday, September 24
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 and his groupies don't even wait to see what he plans to teach before they pre-sign up for his classes! 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 "Italian Highball" which constitutes Bourbon and Ginger Ale with a squeeze of fresh lemon. This will stimulate your appetite, while you nibble on Italian meats and cheeses, compliments of Rania's Catering. The theme for tonight's class is Pizza, Calzoni and Cannoli. The Calzoni will be filled with Potatoes and Roasted Garlic as well as Ricotta and Spinach. The pizza is Sinatra Style with Grilled Steak, Peppers with a Spicy Tomato Sauce as well as a Pizza with Blue Cheese and Clams. He will be asking for your help in the kitchen, so get ready to work by kneading the dough. But wait, there's more! He will be frying Cannoli shells and filling them with a creamy ricotta and chocolate filling. Get ready for some hands-on action and get ready to feast on the fruits of your labor! Great class folks!

Modern Retro Dinner Party
(Sit down dinner for 12 in our cooking school)
Thursday, October 3
6:30 P.M. – 8:30 P.M.
With Rania
Fee: \$60.00
Class limit: 12

Everything comes back into vogue, if you wait long enough. The new “old” is now the rage and a retro dinner with a modern twist is the theme for tonight’s class. We will start the evening with a signature drink, Grapefruit Harvey Wallbangers, that I plan to serve with Crudités with Green Garden Dip. Our first course, Spinach Salad with Hot Pancetta Dressing is the perfect prelude to Roasted Tenderloin of Beef with Caesar Butter teamed up with Glazed Shallots with Bacon and Thyme. I’ll toss in the wine along with Baguettes of French Bread with Truffle butter and hope that you have room for Chocolate Marshmallow Pie. Tease your hair, pull out your old shoulder pads and wear your clothes from the 70’s – we’re going retro tonight! Call now or you will miss out on the best class ever!

For Adults, Only...

Haunted Halloween Gingerbread House ~ A Hands on Class

Tuesday, October 8

6:30 P.M. – 8:30 P.M.

with Chef Stuart Marks

Fee: \$60.00

Class limit: 15

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. Last year we offered this class to the younger generation but the adults who came along ended up having such a good time and got into the class with such enthusiasm, that we decided to offer this class to adults only. We plan to build our houses out of milk cartons covered with a graham cracker base. Then, we’ll start the real fun when we ice and decorate. The Michelangelo will come out in you as you begin to create your version of a haunted house! The drill’s the same...bring your apron and plan on imbibing in some adult beverages with snacks during the class. Keep in mind that this class will sell out quickly! Don’t dilly-dally...call now and sign up for a frightfully ghoulish time!

Friendsgiving – Perfect for All Fall Get Togethers!

(Sit down dinner for 12 in our cooking school)

Thursday, October 17

6:30 P.M. – 8:30 P.M.

With Rania

Fee: \$60.00

Class limit: 12

Friendsgiving is a new tradition that is taking the country by storm. Families are scattered all over the country and throughout the world and can't always get home for Thanksgiving. This is sad, but true, so something had to be done to share this favorite holiday with friends with all guests contributing to the feast. Tonight, we will start our Friendsgiving with a cheese board prepared by Rania's Catering and then move straight into the main event with our Panzanella Stuffing Salad, Hoisin BBQ Glazed Turkey Breast, Sweet Potatoes with Spicy Ginger Soy Herb Salad, Oven Roasted Cranberry Sauce and Green Beans Poutine. I'm not certain if can sense the overriding theme as this menu pulls from all parts of the country and cultures, just as a true Friendsgiving should. The guests attending this feast will most likely come all parts of the country and will be bringing dishes that are most familiar and in keeping with their traditions. I would be remiss if Pumpkin didn't appear somewhere on this menu and it's only fitting that it will be in the dessert. Plan on finishing the feast with Pumpkin Mousse with Gingersnaps and Marshmallow Whipped Cream and know that this is going to be a fabulous class! Happy Friendsgiving everyone!

GIRASOLE!

Monday, October 21

7:00 – 9:00 P.M.

with Chef Jennifer Girasole

Fee: \$60.00

Class limit: 18

For those of you in the know, you all know that 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 19 years. On any given day, you'll find the colorful Girasole family making everyone feel at home and serving deliciously prepared, innovative and traditional Italian cuisine. 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. Jennifer asked Rania what she wanted to see on her menu for the Fall Cooking Class Series and her response was quick and to the point! "I want every recipe to scream "Fall Food". Read on all you food devotees and tell me if this isn't just the most incredible menu ever! Chef Jennifer will share her secret recipe for Wild Mushroom Bisque with Sausage for the first course. Roasted Beets with Citrus, Olives and Pistachios will precede her famous Veal Osso Bucco with Saffron Risotto kissed with Gremolata. Espresso Sambuca Granita with Sicilian Wine cookies will end us on a sweet note. As always - Perfecto!

Hands on Baking with Stuart
Holiday Cookies
Tuesday, October 22
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. I wasn’t sure about this year’s theme, but I did know that the one theme that would appeal to the masses was going to be Holiday Cookies. Stuart has quite a class in store for you all, starting off with Linzer Christmas Trees ~ Hazelnut cookies cut out in the shape of a Christmas Tree and filled with Raspberry Jam are huge sellers in our store during the holiday season. Dipped Oreos are simple and decadent and Stained Glass Cookies can double as Christmas ornaments and are truly beautiful. Stuart is going to share our recipe for Sugar cookies that will be iced in Royal Icing that you will create into Snowflakes, Christmas Bells and Snowmen. Finally, Toffee Cheese Cake Bars will round out the Cookie Bake Off Extravaganza and everyone will go home with samples for the family. Terrific class – hurry and sign up before it sells out!

The Hot Farmer is Back!
Tuesday, October 29
6:30 P.M. – 8:30 P.M.
with Chef Josh Zimmerman
Fee: \$60.00
Class limit: 18

Josh Zimmerman, our dear friend from Zimmerman Family Farms, has agreed to come back to teach not one, but two classes this session. His classes were completely sold out last spring and we had students lining up to sign up for this class before we even knew what he was teaching! We know that the weather will turn cold soon, so the menu that he has put together fits the bill for this time of the year when there is a chill in the air. He has come up with a fabulous line-up that's perfect for the perfect fall dinner starting off with Caramelized Apple and Brie Tarts. New York Strip Steaks served with Duck Fat Poached Fingerling Potatoes screams delicious and perfect comfort food. Roasted Cauliflower and Broccoli is a perfect pairing for the steak and both recipes are going to become your "go to" recipes from now on. I can't think of a better way to end this heart-warming dinner than to top it off with Blintzes with Macerated Fruit and Chantilly Cream! 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! I suggest you plan on coming hungry and stay for dinner for a great evening of fun, food and wine.

The Ultimate Mexican Fiesta!

Tuesday, November 5

6:30 – 8:30 P.M.

with Chef Justin Giammario

Fee: \$60.00

Class limit: 18

Don't let Justin's very Italian sounding last name fool you, he is the end all when it comes to creating the perfect Ultimate Mexican Fiesta for you to recreate for your family and friends. It wouldn't be fitting if we didn't start the festival of food with his award-winning Margaritas served with his homemade Guacamole and chips. His Grilled Shrimp Tacos with Fresh Mango Salsa topped with Siracha Lime Aioli will be taken to another level as he plans to teach us how to make homemade tortilla shells. I watched this process when I was last in Mexico and I'm here to attest that it is fascinating! Justin promises that you will never buy tortilla shells again after tonight's class. All of this delicious goodness will be teamed up with Cilantro Lime Rice with toasted Pepitas ~ fabulous! But, wait, we're not finished.... A sweet ending to this fiesta is his recipe for Homemade Churros drizzled with Warm Salted Caramel and Chocolate Sauce and man oh man, are they ever sensational! I'm betting that by the time this class is over, you will all be coming up with Mexican love songs and doing the tango out the door! Ole!

Aaron's Thanksgiving Feast

Tuesday, November 12

6:30 – 8:30 P.M.

with Chef Aaron Hoover ~ Rania's Catering

Fee: \$60.00

Class limit: 18

Thanksgiving is just around the corner and in my humble opinion, it is the Super Bowl of eating when it comes to holiday meals. It is a little stressful, as the day before is hardly a day off from work and much has to be accomplished well before the big day. This menu is geared for all busy people who want to present the best-looking Thanksgiving dinner ever without killing themselves in the process. The star of the show has to be the Cider Brined Turkey with Pan Gravy. Our Fantastic Sourdough Stuffing is simply sensational. Sweet Potato Casserole is always a winner and can be made the day before the big day. Brussels Sprouts with Caramelized Onions and Bacon will replace those boring canned green beans and will get even the pickiest non-veggie eating member of your family converted to eating something green again. You always need two options for potatoes and Aaron's Roasted Shallot Mashed Potatoes are absolutely incredible. Our pastry team will treat you all to a piece of our famous pumpkin pie, to complete the feast. Plan on loosening your belt buckle after this class is over. We'll be drinking and eating quite a lot tonight :>)

Carl is Father Christmas ~ Buon Natale!

Tuesday, November 19

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 his usual ton of recipes from his favorite nostalgic Italian Christmas feast featuring hors d'oeuvre and heavy appetizers. There are so many recipes on his repertoire that I am simply going to type while trying not to drool over my computer as I describe what Carl is going to teach tonight: To start the festivities, he will be serving you a cocktail called "Christmas Italian Peppermint Pattie" with a bountiful display of imported meats, cheeses, olives and surprise Italian delicacies that are to die for. When you taste his Garlic Ciabatta toasts, Bread Sticks and Fresh Italian crusty rolls with Roasted Garlic and Olive Oil Dip, Creamy Fennel Dip and Anchovy and Mushroom Tapenade, you will think you died and went to heaven! He will be sharing his mother's recipe for a casserole of Homemade Italian Meatballs made with Mom's Sauce. Moving along, he will prepare an Italian Salad with beans and vegetables finished with a Toasted Pistachio Sun Dried Tomato Pesto dressing. Bocconotti and Fried Orange Pastry Knots are the perfect ending to our perfect Christmas feast. I'm betting this class will get you in the Jingle Bells and Ho-Ho-Ho frame of mind! It will be a Merry Christmas, thanks to Carl!

Holiday Dinner Party!
(Sit down dinner for 12 in our cooking school)
Tuesday, 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 Basil Tequilla Gimlets, just to get you in the mood and to go with our Sautéed Mushrooms with Fresh Herb Toasts. Next on the menu is a sensational Spiralized Beet Salad to be followed by Roasted Beef Tenderloin and finish it with a rich Merlot Sauce that we will pair with a fresh vegetable and risotto cake wedge, compliments of Rania's Catering. Loosen your belt, because you're going to be dipping into Chocolate Mousse with Port Bing Cherries that is simply the most delicious taste 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. 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.