

Fabulous Farm Food Feast
Monday, March 16
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. Although it's a bit early in the season for him to harvest food from his farm, he has come up with a marvelous menu that promises to be a hit with our students again, as was the case in the fall. He plans to start off with Sausage and Spinach Stuffed Portobello Mushrooms, which could almost substitute as a great lunch dish with a salad as well as a terrific first course. Josh will demonstrate how to prepare Spring Asparagus with locally forged Wild Mushrooms, Roasted Tomatoes in a Roasted Garlic and Organic Olive Oil Sauce which he plans to serve over homemade pasta. Dark Chocolate Mousse with Toasted Marshmallows and Fresh Berries is 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! His last class was the first class of our session to sell out – I suggest you call us immediately so that you share in on the fun.

Neapolitan Street Food!

Saturday, March 21

6:30 – 8:30 P.M.

with Chef Justin Giammario

Fee: \$60.00

Class limit: 18

Justin just confirmed that he is over 70% Italian, specifically Neapolitan, from ancestry.com. When he found this out for a fact, there was no question what his class theme was going to be tonight. He plans to prepare platters consisting of Pancarotti, which translates to a mini fried calzone. Next on the platter, will be Grilled Sausage, Onions and Peppers on a stick. His Arancini, which is Neapolitan fried rice ball, is absolutely to die for and will be, again, part of this festive street food platter. Fried Calamari and Fried Shrimp with lemons and fresh grated parmesan will round out the platters. The platters will be complimented with his signature drink, Capri Sole (Citrus Vodka Sunshine). He will prepare a big bowl of Penne Pasta alla Vodka finished with Proscuitto di Parma, Parmigiano Reggiano and cracked black pepper, and team it up with Caesar Salad in a cup. But, wait, we're not finished.... We will have a sweet ending to his class by making Cannoncini (puff pastry horns dusted with powdered sugar) for Justin to serve over Pistachio Gelato. I'm betting that by the time this class is over, you will all be coming up with Italian love songs and doing the Bombo out the door!

A Table Before Me – A Hearty Feast
(Sit down dinner for 12 in our cooking school)
Monday, March 23
6:30 P.M. – 8:30 P.M.
with Rania
Fee: \$60.00
Class limit: 12

I'm continuing to offer the dinner party class again this session and will be teaching four classes featuring "A Table Before Me", each with a different theme. Each class will have a limit of 12 guests, and will be demonstrated as the student guests sit at my table and enjoy a glass of wine, as they are being prepared. This cooking class style has been very popular with our students and consistently sells out. This class features a comforting end of winter dinner, so it promises to be very special and will be our segway into spring! To get the class started, our first recipe will feature our famous Baba Ganoush with Pita, which has been on our catering menu since we opened our business 40 years ago. Moving onto the first course, we will make and enjoy an Orange and Pomegranate Salad. Our entrée for this incredible dinner will feature Braised Beef Short Ribs with Potatoes. You must remember to save room for our sensational dessert, Cashew Baklava Rolls! Do sign up quickly, as this class will surely sell out and remember to come hungry!

Going All Italian with Jennifer Girasole!

Monday, March 30

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 18 years. 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. When I called Jennifer to ask what she wanted to teach this session, she responded almost immediately that she wanted to teach an authentic Italian brunch. She plans to start us off with an Endive salad with Honeyed Pine Nuts. The next item on her menu is a Strada with Pancetta, Oven Roasted Tomatoes and Fontina. The main dish on her brunch menu features a fabulous Manicotti with Veal and Spinach. Her plan for the grandest finale of them all..... Pistachio Tart with White Chocolate and Strawberries ~ a Girasole favorite. Because this is a brunch, we will serve mimosas with this incredible meal and all you need to know is to sign up early or risk rejection. This class is really special!

For Kids Only...
An Easter Candy House
Saturday, April 4
10:30 A.M. - 12:00 Noon
with Chef Stuart Marks
Fee: \$40.00
Class limit: 15

This will become an annual event! The holidays don't happen anymore without Stuart teaching a class just before Christmas and Easter! Normally, Easter comes with our bunny cake class but this session will start with a new tradition.... Gingerbread Easter Candy House! 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 with jelly beans, tinted coconut, candy eggs, marshmallow bunnies, pastel M & M's and Nonpareils. The Michelangelo will come out in your child as he or she begins to create his or her version of the Easter Bunny's dream! The drill's the same...bring your apron and tell your folks that the Easter 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!

The Hot Farmer is Back!
Tuesday, April 7
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 a second class this session. His classes were a complete sell out last fall 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 won't begin to warm up quite yet, so the menu that he has put together fits the bill for this time of the year when Mother Nature starts to tease us with a bit more sun and slightly warmer temperatures. He has come up with a fabulous line-up that's perfect for an early spring dinner starting off with a Spring Salad with Candied Walnuts, Micro Radishes finished with a Blackberry Balsamic Vinaigrette. He is bringing chickens straight from a local farm and roasting them to serve over Garden Vegetables and fresh Gnocchi. I can't think of a better way to end this heart-warming dinner than to top it off with Strawberry Rhubarb Tarts! 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.

Dinner Party with Aaron – A Spring Fling!
Tuesday, April 14
6:30 P.M. – 8:30 P.M.
with Chef Aaron Hoover ~ Rania's Catering
Fee: \$60.00
Class limit: 18

Our executive chef, Aaron Hoover, of Rania's Catering, really has the touch when it comes to food preparation and teaching. His menus are amazing and his teaching technique is very specific to show the most novice cook how very simple it is to create a sensational, stress free dinner party. To start the evening off, Aaron will teach you how to prepare a Spring Pea Soup with Pancetta, Fried Leeks and Roasted Yellow Pepper Purée. Moving to the second course for this class, he will share his recipe for an Asparagus, Marble Potato, Arugula and Pickled Vegetable Salad dressed with a Lemon Tarragon Vinaigrette. The entrée will feature Roasted Halibut with Grilled Fennel Quinoa and Horseradish Beurre Blanc. Fresh Berry and White Chocolate Tart will be the perfect finale for Aaron's class, for your dessert. As usual, we will serve wine with this meal and all we need is for you to sign up and come with your appetite! This class will sell out quickly ~ I suggest you start dialing us now ~ 412-531-2222

A Spring Dinner
(Sit down dinner for 12 in our cooking school)
Tuesday, April 21
6:30 P.M. – 8:30 P.M.
with Rania
Fee: \$60.00
Class limit: 12

I don't know where to begin when it comes to describing this class but I do know that it's a great class to demonstrate recipes with you for your next dinner party! The recipes that I have put together are simple to make and yet, show stoppers when it comes to impressing your guests. This class line up happens to contain menu items that I go to when I entertain at home and I always get rave reviews from my friends and family. I never miss the opportunity to serve a sensational salad, so I think you will agree that Asparagus, Red Pepper, Spinach Salad with Goat Cheese is worth raving about. However, the pièce de résistance is our Blackened Salmon with Pomegranate Salsa served with Mahogany Rice, a highly unusual recipe featuring black and red rice with golden raisins and almonds. It wouldn't be spring if I failed to share my all-time favorite ending to this feast.... Strawberry Pie. Strawberries are just the perfect way to welcome the spring season, and this recipe so outstanding that it will end up being your next favorite dessert! You'll be in hog heaven tonight – don't miss out on this fabulous class – call now!

Hands on with Stuart ~ A Nod to the Classics!

Tuesday, April 28

6:30 – 8:30 P.M.

With 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. This class is going to focus on desserts that are classics that have withstood the test of time. Our first recipe, Red Velvet Cake, is truly a favorite among the masses. You will learn how to make, fill and decorate your own 8” cakes to take home. Stuart will have a pre-made cake the night of the class, so that you can take your own creations home for your family to enjoy. New York Cheesecake with a Strawberry topping is next on the menu to be followed by Lemon Meringue Pie. You will learn how to make the pie dough, the lemon filling and a fail-proof meringue. Stuart will teach you all how to make crepes for Crepes Suzette, a simple dessert that is universal in its appeal. Plan on eating dessert for dinner tonight. You may leave here a bit wired, but man, oh man, will it be worth it!

A Table Before Me – A Fabulous Make Ahead Dinner
(Sit down dinner for 12 in our cooking school)

Monday, May 4

6:30 P.M. – 8:30 P.M.

with Rania

Fee: \$60.00

Class limit: 12

The recipes that I have put together happen to be recipes that I make at home when entertaining my friends. They are simple to make and yes, most of them are do-ahead recipes so that when the party starts, I'm not stuck in the kitchen cooking. It's become a tradition for me to serve one course with wine in the living room before dinner begins. My Baked Shrimp with Artichoke Hearts served with Baguettes of French Bread is often that recipe. I never miss the opportunity to serve a sensational salad, so I think you will agree that Moroccan Carrot Salad is worth raving about, and most importantly, it is a make ahead salad. However, the pièce de résistance is my Moroccan Chicken served with Apricot and Dried Cherry Couscous, which is one of the most popular dishes that we offer at Rania's Catering. I would be a very bad cooking school instructor if I failed to share my all-time favorite ending to this feast.... Chocolate Tart. It is outstanding and will end up being your next favorite dessert! You'll be in hog heaven tonight and I suggest that you don't miss out on this fabulous class – call us now at 412-531-2222!

Chilling and Grilling ~ Greek Style!

Tuesday, May 12

6:30 – 8:30 P.M.

with Chef Justin Giammario

Fee: \$60.00

Class limit: 18

Nothing beats getting out into the garden and cleaning up after a long and hard winter – even if it means cleaning the grill! Most of these recipes can also be grilled in doors on stove top grill pans, if Pittsburgh’s weather decides not to cooperate. Trust me, it’s worth the effort if it means throwing a great party in the back yard or on your porch when you can serve spectacular recipes from the grill with a Greek flair. Justin came up with a great menu featuring Greek Grilled Shrimp on a Crostini topped with a Mediterranean Bruschetta. Grilled marinated Lamb Kabobs served with Grilled Naan, paired with Grilled Zucchini, Red Peppers, Red Onions and Portobello Mushrooms is simply magnificent. His Lemon Rice Pilaf is the perfect complement to this incredible feast. But wait! How does Grilled Peaches served with Vanilla Ice Cream topped with a Melba Sauce sound to you? Sounds pretty good to me! Please join us for this wonderful grilling class with a nod to Greece and know that you will be saying “Yasso Justin” when it’s all over.

Let's Go Fishing with Rania

Monday, May 18

6:30 P.M. – 8:30 P.M.

with Rania

Fee: \$60.00

Class limit: 12

Tonight, I have decided that my theme will center around a menu that features fish and seafood. We'll start the evening off with a signature drink, a Mojito, a perfect pairing with anything seafood. We'll begin with one of my favorite recipes, Lobster Cakes with a yummy Remoulade. Moving along, I will share my recipe for Blackened Shrimp Bowls which are simply sensational as they are filled with jumbo shrimp, brown rice, corn and avocados. My Fried Fish Tacos will feature the technique to frying fish properly as well as to share my recipe for Pico de Gallo and Cilantro Sour Cream Sauce. Our final recipe is unusual, as it strays off the course of a normal BLT to metamorphose into a Smoked Salmon BLT. You will never look at a BLT the same way again after tonight's class. Come join us for this wonderful class and exceptional smorgasbord of seafood and don't be left on the outside looking in – this class will certainly sell out in a jiffy!

A Table Before Me – An Incredible Celebration Dinner
(Sit down dinner for 12 in our cooking school)

Monday, June 1

6:30 P.M. – 8:30 P.M.

with Rania

Fee: \$60.00

Class limit: 12

Once again, I am looking forward to seeing 12 happy faces sitting before me as I share a wonderful way to end our spring cooking class series with a celebratory dinner party. This menu will be sure to please even the most discriminating palate, and to start the feast off, we will begin with an English Pea Salad with Warm Apricot Pistachio Vinaigrette. Rack of Lamb Persillade is very elegant and certainly not a dish that you will serve the family on a week night, but most definitely a dish that will impress your guests at your next soiree. We will pair the lamb with Parmesan Risotto and I will add a vegetable to complete the plate. Wine will be served and for our grand finale, I will demonstrate and serve my signature Grande Marnier Crème Brulee. What a fabulous way to end our spring line up of classes – sign up today so you don't miss out! I'm guaranteeing that this class will sell out before any other!

RANIA'S SPRING 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 site! Get great recipes and her catering information by going online to www.rania.com. You will find her weekly recipes along with the video of Rania preparing recipes on KDKA TV 2's Pittsburgh Today Live which airs every Wednesday at 9:00 A.M.

E-mail Rania raniastogo@gmail.com with questions and ideas!

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