

## **Cook The Book with Chef Rick**

Apprenticeship Counselor, Chef Rick Sederholt, will hold bi-monthly live “Cook the Book” recipe demonstrations from Jacques Pepin’s *“The Apprentice, My Life in the Kitchen.”* The sessions will last approximately 1 hour and will consist of prep techniques, cooking, plate presentation and a Q&A session. All sessions will be held on Saturdays at 10 AM Pacific, 11 AM Mountain, 12 PM Central, and 1 PM Eastern time on the dates below and will be recorded for future reference.

- 9.13 Les Oeufs Jeannette, ( Eggs Jeanette)
- 9.27 Maman’s Cheese Souffle
- 10.11 Poulette à la Crème, (Chicken in cream sauce)
- 10.25 Cheese Fondue
- 11.8 Onion Soup Grantinee, (French onion soup Gratin)
- 11.22 Gnocchi à la Romaine (Roman Gnocchi)
- 12.6 Gigot a la Provenvale (Roast Leg of Lamb)
- 12.20 Maman’s Apple Tart
- 1.10 Braised Striped Bass Pavillion (Salmon)
- 1.24 Reuben Sandwich
- 2.7 New England Clam Chowder
- 2.21 Moules Ravigote (Mussels Ravigote)
- 3.7 Gloria’s Pork Ribs and Red Beans
- 3.21 Cèpes aux Lardons, (Wild mushrooms with Lardons)
- 4.18 Split Pea Soup with Ham and Croutons
- 4.25 Braised Rabbit (Chicken) en Cocotte with Mustard Sauce
- 5.9 Chicken Salad A la Danny Kaye
- Semi- Dry Tomatoes and Mozzarella salad
- Giobbi’s Primavera Pasta
- Pissenlit (Dandelion Salad) (arugula)
- Ceviche of Scallops

**Email Lori Wright at [lwright@culinarycareers.org](mailto:lwright@culinarycareers.org) for the meeting link.**