

COOKING AND CULTURE

“LEARN TO COOK, COOK TO
LEARN”

RECIPES TO COOK

Lemon Orzo

Biscuits and Gravy

Pozole

Green Chile Salsa

KNIFE SKILLS

Learn to Julienne, Brunoise, Chiffonade, Dice, and Mince. These are all essential techniques for cooking many dishes

MICE EN PLACE

Learn what Mice en Place is and how it can streamline your cooking process. Once you know Mice en Place, you can be successful at almost any dish

DECIDING ON A PAN

Not all pans are made equally. Learn what pan might be suitable for what dish. Learn about pan materials

SAUTEE, BRAISE, AND ROAST

Learn simple techniques like Sautee, Braise, and Roast to perfect your dishes!

TECHNIQUES WE TEACH



**VISIT OUR SITE NOW
TO EXPLORE YOUR
CULINARY POTENTIAL!**

