

CANLIS CLASSICS

SYLLABUS

Faculty: Mr. & Mrs. C (Dad & Mom), Mark Canlis

Thursday, October 22nd at 6:30 PM



Objectives:

- ☐ Learn to make our two most iconic classics, Canlis Salad and Canlis Prawns.

Prerequisites:

- ☐ Bowls, multiple sizes
- ☐ Knife & cutting board
- ☐ Large Skillet

Required Resources:

- ☐ White wine (your choice, but this is what will be featured): Grüner Veltliner, Chenin Blanc, and Sémillon/Sauvignon Blanc Blend

Canlis Salad

- ☐ 2 heads of Romaine
- ☐ Bouquet of Mint, Oregano and Scallions
- ☐ Bacon, 8 ounces cooked
- ☐ Croutons, 8 ounces
- ☐ Romano, 8 ounces
- ☐ ½ a shell of Cherry Tomatoes

For the dressing:

- ☐ 1 raw egg
- ☐ 1 cup of Olive Oil
- ☐ 2 lemons

Canlis Prawns

- ☐ 6-12 large prawns, shelled (except tail), split and clean
- ☐ 1 stick of butter (you may not use it all)
- ☐ 3 cloves of garlic (you may not use it all)
- ☐ ¼ cup dry vermouth
- ☐ 3 Tablespoons Olive Oil
- ☐ 2 lemons (3 Tablespoons of lemon juice)
- ☐ Salt
- ☐ Black pepper
- ☐ Crushed red pepper (if you like heat)

SEE YOU IN CLASS!

BAKING WITH THE WSU BREAD LAB

SYLLABUS

Faculty: Louie Prager & Stephen Jones (WSU Bread Lab), Mark Canlis

Tuesday, October 20th at 6:30 PM



Objectives:

- ☐ We'll cover a few tricks for a boast-worthy sourdough boule (or improve the one you've been perfecting all pandemic).

Prerequisites:

- ☐ Bread proofing basket (or an 8" bowl with a clean kitchen towel)
- ☐ Dough scraper (optional)
- ☐ Kitchen scale
- ☐ Knife
- ☐ Thermometer
- ☐ Medium or large mixing bowl
- ☐ Pizza stone or sheet pan or loaf pan

Required Resources:

- ☐ Finn River Cider (or your favorite beverage with bread)
- ☐ 2 pounds of Organic Whole Wheat Flour (for anyone joining last minute, really any AP or bread flour in your pantry will do—pastry flour and cake flour will NOT work)
- ☐ Dry Yeast - 1 packet or 2.25 teaspoons
- ☐ Salt
- ☐ Olive Oil, or other cooking oil (for coating the bowl)
- ☐ *If you prefer to use your own Sourdough Starter have it ready. Starters will be discussed during class.*

SEE YOU IN CLASS!

WINE DRINKING 101

SYLLABUS

Faculty: Nelson Daquip, Erica Catubig

Thursday, October 15th at 6:30 PM



Objectives:

- ❑ Enough of "wine tasting," this class is a lesson on truly enjoying wine for what it is: six distinct glasses of fermented fun in a bottle. Find out how a few easy fundamentals take your appreciation and enjoyment to a higher level.

Prerequisites:

- ❑ Wine Glasses
- ❑ Wine Key

Required Resources:

- ❑ 2017 Felluga Friulano, Friuli, ITA
- ❑ 2018 Von Buhl Dry Riesling, Pfalz, DEU
- ❑ 2017 Baptiste Nayrand, Puits à Vin, Coteaux Lyonnais, FRA
- ❑ 2017 Piolet Cabernet Sauvignon, Columbia Valley, WA
- ❑ 2018 Angelique Leon Chinon, Loire Valley, FRA
- ❑ 2011 Lopez de Heredia Viña Tondonia, Viña Cubillo, Rioja, ESP
- ❑ Your favorite Charcuterie items

SEE YOU IN CLASS!

BRADY & MEL DO FILIPINX FOOD

SYLLABUS

Faculty: Melissa Miranda (Musang), Brady Williams

Wednesday, October 14th at 7:00 PM



Objectives:

- ☐ Learn how to cook Filipinx-inspired cuisine with two of our favorite dishes: Lumpiang Shanghai and Musang's Pancit Canton.

Prerequisites for Lumpiang Shanghai:

- ☐ Large bowl - for filling mixture
- ☐ Small bowl - for beaten egg
- ☐ Small brush
- ☐ Medium sized pot for frying
- ☐ Tongs
- ☐ Cutting board
- ☐ Baking sheet

Required Resources:

- ☐ 1 pound ground pork (70/30 gives the most flavor)
- ☐ 12 pieces of peeled and deveined shrimp, chopped finely
- ☐ 1 medium carrot, peeled and grated
- ☐ 1 small onion, minced
- ☐ 1 small can of water chestnuts, minced
- ☐ 3 Tablespoon oyster Sauce
- ☐ 2 Eggs, beaten slightly (reserve one egg for sealing your lumpia)
- ☐ 2 teaspoons black pepper
- ☐ Johnny's Seasoning to taste
- ☐ 1 Package of TY Spring Roll Pastry (This is the preferred wrapper because it has a lot of give and forgiveness when taking each sheet off, it also doesn't dry out as quickly as the other wrappers. And honestly it fries really crisp and consistently.)
<https://www.amazon.com/Spring-Roll-Wrappers-Square-Sheets/dp/B01IFCK90K>
- ☐ Canola Oil

House made lumpia sauce:

- ☐ ½ cup Cane Vinegar
- ☐ 1 Tablespoon Maggi Seasoning
- ☐ 1 Clove of minced Garlic

For store bought dipping you can use:

- ☐ https://www.amazon.com/Sweet-Chili-Sauce-Chicken-12oz/dp/B00NN6UISM/ref=sr_1_4?crid=2QQMYNJ239CK1&dchild=1&keywords=sweet+chili+sauce&qid=1602186180&s=grocery&prefix=sweet+chili%2Cgrocery%2C277&sr=1-4

Directions:

1. In a bowl, combine all the filling ingredients; mix thoroughly.
2. Scoop out a tablespoon and form into a ball. Test fry your filling and adjust taste if need be.

Continued on next page

3. Pull off one wrapper and lay on a cutting board. And put the set aside beaten egg in a small bowl
4. Place a tablespoon of the mixture on each spring roll pastry.
5. With your hands, form it into a thin log, and fold pastry over and roll 1 and a half rotations, fold the sides in, and continue to fold with 1 ½ inches left on the top.
6. Brush the top with the egg wash and roll till sealed.
7. Deep fry, a few pieces at a time, in hot oil until golden brown and cooked through, about 4-6 minutes. Drain on paper towels to remove excess oil.
8. Serve hot with sweet chili sauce or ketchup as a dipping sauce. Enjoy!



Freezing:

You can freeze the lumpia as well. Place on a baking sheet and freeze. Once frozen you can place them in ziplock bags. You can fry from frozen as well, just make sure your oil isn't too hot and that you have a cover to avoid splashing.

Prerequisites for Musang's Pancit Canton (Yields 4):

- ☐ Knife and cutting board
- ☐ Large wok

Required Resources:

- ☐ 1 medium yellow onion, sliced thinly
- ☐ 5 cloves garlic, peeled and minced
- ☐ 2 carrots, peeled and julienned
- ☐ 2 stalks celery
- ☐ ½ cabbage (purple or green), shaved thinly
- ☐ 10 button mushrooms
- ☐ 2 stalks green onions, cut in rounds (garnish)
- ☐ 1 lemon, cut into wedges (garnish)
- ☐ 1 pack Pancit Canton Noodles, fresh not dry (can use Yakisoba or Miki Noodles)

<https://fsiseattle.com/products/wan-hua-noodle-yakisoba-4-5-lb/>

Wan Hua is a great brand and can be purchased at any asian grocery store like Fou Lee, Viet-wah, or Uwajimaya.

- ☐ 1 Tablespoon soy sauce
- ☐ 1 Tablespoon Knorr Liquid Seasoning
- ☐ 2 cups mushroom stock or bouillon cube
- ☐ 2 Tablespoon canola oil
- ☐ Salt and Pepper to Taste

Directions:

1. Heat oil on medium high heat in a large wok or large skillet.
2. Saute garlic and onions till golden brown and translucent.
3. Add carrots and celery, cook for 1 min. Season with salt and Pepper.
4. Add cabbage and mushrooms, cook for 3-4 minutes, until veggies are tender but still crisp.
5. Season with salt and pepper.
6. 5. Add oyster sauce, Knorr Liquid Seasoning, soy sauce, mushroom stock and add noodles and cook until liquid is absorbed and noodles are done, about 8-10 minutes.
7. Remove from heat. Season with black pepper (if needed).
8. Garnish with lemon wedges and Green Onions.

SEE YOU IN CLASS!

INTRODUCTION TO COCKTAILS

SYLLABUS



Faculty: Ali Daniels (Visit Seattle), James MacWilliams

Thursday, October 8th at 6:30 PM

Objectives:

- ☐ Learn to make the following classics cocktails like a pro: Martinez, Aviation and the Bacardi Cocktail.

Prerequisites:

- ☐ Measuring Glass
- ☐ Citrus Reamer
- ☐ Your favorite snacks to enjoy with cocktails, maybe Canlis Spiced Nuts & Marinated Olives

Required Resources:

- ☐ Sipsmith London Dry Gin (1 Bottle)
- ☐ Plantation 3 Stars White Rum (1 Bottle)
- ☐ Your preferred whiskey (1 Bottle)
- ☐ Carpano Antica Vermouth (Half Bottle)
- ☐ Simple Syrup
- ☐ House Grenadine
- ☐ Angostura Bitters
- ☐ Ingredients for Garnish
 - ☐ Limes
 - ☐ Lemons
 - ☐ Fresh Mint & Quatre Epices Cherries (translation: fancy cherries)

SEE YOU IN CLASS!

DUMPLING FUNDAMENTALS

SYLLABUS

Faculty: Amy Wong, Hui Qun Liu & Brady Williams

Tuesday, October 6th at 6:30 PM



Course Outline:

1. INTRO
2. DUMPLING WRAPPER EDUCATION
3. HOW TO MAKE DUMPLING FILLING
4. DUMPLING FOLDING TECHNIQUE
5. COOKING DUMPLINGS (Boiling, Pan Fried)
6. DUMPLING SAUCES (Make your own, Best sauces to buy)
7. FREEZING INSTRUCTIONS

Prerequisites:

- ☐ WASH YOUR HANDS
- ☐ Knife & cutting board
- ☐ Prepare a baking sheet or large plate with wax paper or parchment paper
- ☐ Prepare a large clean bowl, this is where we will mix the filling
- ☐ Fill a large pot of water and place it on the stove. Do not turn on the burner yet!
- ☐ Prepare a small bowl of water and a clean fork for each person participating.

Required Resources:

- ☐ 1 lb ground pork (80/20 or 70/30 fat content works best)
- ☐ 1 tablespoon grated or finely chopped ginger
- ☐ 1 cup chopped chives or green onions
- ☐ 1 cup chopped mushrooms (shiitakes or button/crimini)
- ☐ sesame oil
- ☐ 1 tablespoon soy sauce
- ☐ 1 egg
- ☐ ½ teaspoon salt
- ☐ 1 package of round dumpling wrappers:
 - ☐ These can be found in Asian & Specialty Grocery stores (Uwajimaya, Asian Family Market, H-Mart, Ballard Market) and are typically located in the refrigerated noodle section. Preferred brand is Twin Marquis, but any round wheat dumpling skin will work.
 - ☐ Northern Style- thick dumpling skin (preferred for boiled dumplings)
(<https://www.twinmarquis.com/products/northern-style-dumpling-wrapper/>)
 - ☐ Shanghai Style- thin dumpling skin (preferred for steamed dumplings)
(<https://www.twinmarquis.com/products/northern-style-dumpling-wrapper/>)

OPTIONAL for homemade dumpling sauce:

- ☐ 2 teaspoons sugar
- ☐ 1 tablespoon rice vinegar or brown rice vinegar
- ☐ 2 tablespoons soy sauce

If you prefer to purchase dumpling sauce at the store:

- ☐ Personal favorite is **Wei Chuan Dumpling Sauce** which comes in spicy & non spicy versions (both are great). You can find this in Asian grocery marts and in the Asian aisle at your local grocery store.
- ☐ If you're a spice fan, pick up some chili crisp. **Lao Gan Ma Chili Crisp** is the favorite, but any chili crisp will do. You can find this in Asian grocery marts and in the Asian aisle at your local grocery store.

SEE YOU IN CLASS!