Register now for:

COOKING AND BAKING 101
TSAS 495 (01) CRN 70795

Come join Chefs Julienne Guyette and Elizabeth Kramlinger for a 5 week Summer course. Prepare ten, 3-course menus featuring American comfort food where you will master cooking and baking techniques to help you stay Cool this summer while eating GREAT!

- 2 Credits, class size limited to 12 students,
- May 21 - June 22, 2018
- Tuesdays & Thursdays evenings, 5:30-8:30 pm
- Special Topics Hybrid course, ½ hr. lecture, 2 hr. lab
- 1 hour recitation using Canvas
- Each class will culminate in family style feast of your creations

To register, contact the Registrar Office at (603) 862-1500
Sample menus based on seasonal market availability of items:

- Tagliatelle-bolognese with meatballs, Italian bread, antipasto salad, decadent chocolate layer cake with peanut butter frosting.

- Tabbouleh, stuffed grape leaves, kebabs, olive loaves, tzatziki sauce, cheesecake.

- Grilled NY strip steak, twice baked potatoes, creamed spinach sautéed mushrooms, Boston cream pie.

- Ginger miso kale salad, vermicelli bowl with grilled chicken, coconut crème Brule.

- BBQ baby back pork ribs, macaroni and cheese, slaw, buttermilk biscuits, peach crisp.

- Chicken enchiladas, Mexican street corn, Caesar salad, tres leches cake with strawberries.

- Jamaican jerk pork, Jamaican peas and rice, mango coconut cobbler with Barbados rum sauce.

- Fish en Papilotte with potatoes, carrots and leeks, baguettes, endive salad, crepes.

- Lobster, rice and vegetables wrapped in banana leaves, ceviche in cucumber cups, whoopie pies.