



For Immediate Release and Upcoming Events Listing

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A Variety of Culinary Workshops Available to Public at the Terry Campus

DOVER- Registration is now open for Delaware Technical & Community College, Terry Campus culinary classes. Instruction will take place in the Culinary Arts Kitchen located in the Educational Technology Building on campus. Classes will be taught by culinary arts instructors from the campus and are available to all members of the community. Listed below are the various themes and dates of each class.

Superbowl Spread

Feed the fans with spicy shrimp salad, brown rice, corn and olives. Enjoy half-time with barbecued pork burgers, apple slaw and hot crab dip. Finish the season with a warm pear and walnut crisp. The class will be held Thursday, Jan. 24, from 6-9 p.m. and will cost \$49.

Hearty Soups

Enjoy making pacific-rim vegetable and seafood soup, puree of butternut squash and cream, sweet corn and crab bisque, cream of broccoli with cheddar cheese and minestrone soup. The class will be held Thursday, Feb. 7, from 6-9 p.m. and will cost \$49.

Mouth-watering Mediterranean

Join Chef Elena Sirignano to explore the flavors of Mediterranean cuisine. Learn how to prepare Spanish paella, Greek spanakopita, baked tilapia and lemon semolina cake. The class will be held Thursday, Feb. 28, from 6-9 p.m. and will cost \$49.

Easy Buffet Dinner

Get ready to entertain with a “do ahead” chicken curry, basmati rice and mango chutney. Complete the buffet with a garden salad dressed with white balsamic vinaigrette, marinated cucumber salad, warm brie cheese with pepper jelly and an apple almond tart. The class will be held Thursday, March 13, from 6-9 p.m. and will cost \$49.

Gourmet to Go

For those who do not have hours to create a tasty meal, Chef Billy Rawstrom will demonstrate how to make many meals that are quick and easy. He will also give tips on stocking a pantry, freezer storage and more. The class will be held Thursday, April 3, from 6-9 p.m. and will cost \$49.

Dinner on the Deck

Get ready for outdoor cooking by learning how to properly prepare shrimp and a crab cake sautéed and served with mustard sauce. Then grill a marinated leg of lamb and fresh vegetables. Top it off with a quick chocolate-cinnamon mouse with cherries. The class will be held Thursday, Apr. 17, from 6-9 p.m. and will cost \$49.

Cookies and Ice Cream

Baking and pastry instructor Chef Cindy Hazewki will introduce students to a wide variety of cookies and home-made ice cream. The class will be held Thursday, May 1, from 6-9 p.m. and will cost \$49.

Register for all seven of the Culinary Workshops and only pay for six. Classes fill quickly and have limited seating so call 302-857-1400 to register today.