

FRESH Chef Experience

Fresh. Food. Fun.



Fresh Chef Experience is all about fresh, fun ideas created to bring out the culinary skills in everyone and it all happens in your home kitchen.

Have you thought about hosting a cooking party, or do you and a group of friends want to get together and step up your culinary skills? Do you have the desire to become more confident in cooking or maybe desire to learn some new techniques?

Our professionally trained chefs arrive at your home with everything needed to have a great Fresh Chef Cooking Experience. We bring the food for the event and any equipment. Fresh Chef Experience sets up, entertains, and cleans up the kitchen. Everyone just learns and has fun! The fun continues long after we're finished, Fresh Chef Experience supplies all recipes and tips on how to cook and plate your dishes so everyone can recreate their Fresh Chef Experience recipes.

Fresh Chef Experience teaches a huge variety of culinary methods. With our 200+ Fresh Chef Cooking Experiences, programs range from learning basic skills through mastering techniques.

For further information on our experiences go to: www.freshchefexperience.com/ourcooking-experiences



Chef Kathy Douglas Owner & Chef Instructor

Fresh Chef Experience Chefs are college-level culinary school graduates and working professionals. We teach mastering the latest techniques from the basics through advanced skills. So whether you are an advanced foodie who loves to cook, to a

beginner desiring to learn some new skills, our Fresh Chefs are ready to instruct you on how to combine fresh ideas, food and a lot of fun!

Fresh Chef Experience does it all — from private lessons to large groups. It's all about fresh ideas, food and fun. So choose a Cooking Experience from our website, call us at 502-386-5241 to reserve your event, and have a great time. It's that easy!

Fresh Chef Experience participates with Dare to Care in support of Share Our Strength's Cooking Matters/ No Kid Hungry Program. We donate our Chef's instruction time plus 5% of all our profits to support this much needed program. Help us in the fight to end childhood hunger in our community! See how you can help – contact Kimberly@daretocare.org



**Learn more about Fresh Chef Experience and our Experiences:
www.freshchefexperience.com or follow us on Facebook**

 facebook.com/freshchefexperience



Italian Hoagie Sandwich Jars

Be Creative! Your Sandwich Jars can be made with any combination of meats and cheeses.

2 tablespoons extra-virgin olive oil, divided	2 ounces deli-sliced provolone cheese in 1/2" cubes
4 cups of 1" cubed Italian bread	1/4 cup mayonnaise
1 teaspoon salt	1 teaspoon dried oregano
1/2 medium red onion, small dice	1 1/2 teaspoons dried basil
4 pickled pepperoncini peppers, sliced into thin rings	1/4 teaspoon red pepper flakes (optional)
2 ounces deli-sliced genoa salami, cubed in 1/2" cubes	1/4 head iceberg lettuce, shredded fine
2 ounces deli-sliced honey ham, cubed in 1/2" cubes	1 medium tomato, seeded, and medium dice
2 ounces deli-sliced smoked turkey in 1/2" cubes	

Heat the oven to 350 degrees. In a large bowl toss the bread cubes with 1 tablespoon olive oil and 1 teaspoon salt. Spread out evenly on a sheet pan and lightly toast in the oven for 10 minutes. Cool completely.

Dice the red onion and thinly slice the pepperoncini. Dice the meats and cheese. Place the meats, cheese, onion and pepperoncini together in a large bowl and gently toss. In a small bowl, whisk together the remaining olive oil with the mayonnaise, oregano, basil and red pepper (if using). Combine with the meat, cheese, onion and pepperoncini, mixing well until everything is combined. Shred the lettuce and chop the tomato. In a tall wide-mouth ball jar, place 1/2 cup of bread, layer in 1/8th of the lettuce, add 1 cup of the meat, cheese and vegetable mixture. Next top with 1/4 of the tomato, 1/8 of the lettuce and 1/2 cup the remaining bread cubes. Seal the jars and keep cold in your cooler until time to enjoy.

Make ahead tip - prepare everything up to filling the jars. Place in separate containers and refrigerate everything except the bread. Right before you head out to the game, fill your jars. Makes about 4 sandwich jars.

Roasted Corn Salsa

Your salsa can be served with chips, as a condiment, or even over chili. This recipe make about 2 cups,

2 tablespoons extra-virgin olive oil, divided	1 small jalapeno or serrano chile pepper, seeded and chopped
Kosher salt	1/3 cup chopped fresh cilantro
1 cup fresh corn kernels (from 2 ears), or 1 cup frozen corn, thawed	1/4 cup thinly sliced green onions
1/2 cup red pepper, small dice	2 tablespoons fresh lime juice

Preheat the oven to 375 degrees. Toss the corn and peppers in 1 tablespoon of olive oil and 1 teaspoon of salt; spread on a sheet pan and roast for 20 minutes, stirring every 5 minutes. Cool slightly. Scrape the mixture into a bowl.

Add into the roasted corn/ pepper mixture, cilantro and green onion. Stir in the remaining olive oil, the lime juice, and salt to taste. Place in a covered serving bowl or divide into small 1/2 cup ball jars. Cover tightly and keep in your cooler.

Cabbage Slaw with Spicy Peanut sauce

8 cups finely shredded cabbage, preferably Nappa	3/4 cup smooth peanut butter
1 cup grated carrot	3 tablespoons fresh lime juice
4 large radishes, thinly sliced	3 tablespoon soy sauce
1 tablespoon grapeseed oil	1 tablespoon brown sugar
2 tablespoon minced shallots	2 teaspoons fish sauce
1 serrano chile, seeded, minced	dash Sriracha
1 clove of garlic chopped	Thinly sliced scallions
1 tablespoon grated ginger	Chopped roasted, salted peanuts
1 cup canned coconut milk	Cilantro leaves

Toss together cabbage, carrots, and radishes in a very large bowl.

In a 2-qt. saucepan over medium, heat the oil. Add the shallots, chile, garlic and ginger, stirring frequently to cook the aromatics until soft, about 5 minutes. Add the coconut milk and cook 3 minutes until warmed through. Add the peanut butter and stir until smooth. Remove from the heat and stir in the lime, soy, brown sugar, fish sauce and Sriracha. Cool to room temperature.

Pour over the cabbage, carrot and radishes, tossing to combine evenly. Put into mason jars or a bowl. Top with a sprinkle of scallions, chopped peanuts and cilantro leaves.

Make ahead tip - prepare everything up to combining the ingredients. Combine the day of your tailgate, place in jars & top each jar with scallions, chopped peanuts and cilantro leaves.