



Fresh. Food. Fun.



Fresh Chef Experiences are the ultimate in-home Cooking Classes and Parties and it all happens in your kitchen!

Our in-home cooking classes and parties are a fresh idea focused on food and fun. We bring the event to your home kitchen - whether you are hosting a cooking party or just want to step up your culinary skills.

Your fun cooking class or party begins when our professionally trained chefs arrive with everything required to have a great cooking event. We provide all the food and all the cooking equipment. We promise to bring out the culinary skills in everyone - whether you and your guests are beginners or advanced foodies. Fresh Chef sets up, entertains, and cleans up – you just have fun!

We offer a wide variety of options, over 150 cooking classes and party ideas, or you can even create your own Fresh Chef cooking event. Our professionally educated and trained chefs will instruct you and your guests how to prepare excellent food with menus ranging from learning basic skills through mastering high-level techniques.

Call us at 386-5241 to book your cooking class or party.

Fresh Chef Experience participates with Dare to Care in support of Share Our Strength's Cooking Matters/No Kid Hungry Program. We donate our chefs 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



Fresh Chef Experience Chefs are college educated culinary school graduates and working professionals. We teach you how to master the latest from the basics through professional techniques. So whether you are a beginner desiring to learn some new skills, to an advanced foodie who loves to cook, our Fresh Chefs are ready to instruct you on how to combine fresh ideas, food, and a lot of fun!

Learn more about Fresh Chef Experience - go to freshchefexperience.com.

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Fresh Chef Experience is a product of Fresh Food Ideas

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Spicy Chili with Turkey, Cheddar, & Sour Cream

- 1 ½ tablespoons olive oil
- 1 ½ cups chopped onion
- 2 cloves minced garlic
- 3 cups shredded leftover turkey
- 2 15-ounce cans cannellini or white kidney beans, drained
- 1 ½ teaspoons Ancho chili powder
- 1 ½ teaspoons Chipole chili powder
- 1 ½ tablespoons toasted ground cumin
- 1 teaspoon oregano
- ½ teaspoon salt
- Pinch cayenne pepper or to taste
- 1 4-ounce can chopped green chiles
- 2 cups turkey or chicken stock, more if needed
- ½ cup shredded cheddar cheese
- ¼ cup sour cream

Garnishes:

- Chopped scallions, white and green parts
- Cilantro leaves
- Sour Cream
- Shredded cheddar cheese

In a large pot heat the olive oil. Sauté onion and garlic over medium heat for 5 minutes or until tender. Add shredded turkey, beans, chili powders, cumin, oregano, salt, cayenne, and green chilies. Add 2 cups of unsalted stock. Stir to combine and simmer, covered, on low for 2 hours.

Stir in the cheese and sour cream. Bring the pot back to a gentle simmer watching carefully to preventing the chili from boiling. Simmer the chili for 15-20 minutes, adjusting with additional stock, if needed, to achieve the right thickness. Serve in warmed bowls with garnishes on the side for topping. Makes six servings.



Chive and Cheddar Irish Potato Bread

- 1 ½ cups leftover mashed potatoes
- 1 ½ cups grated raw potato (preferably russet)
- 1 extra large egg plus 1 extra large egg white
- ½ cup melted unsalted butter, slightly cooled
- ¾ cup whole milk
- ¼ cup snipped chive pieces
- ½ cup finely grated cheddar cheese
- 3 ¼ cups all-purpose flour, plus 2 additional tablespoons for dusting and kneading
- 1 ½ tablespoons baking powder
- 1 teaspoon salt
- Butter for serving

Preheat the oven to 375 degrees and position a rack in the center of the oven. Line a baking sheet with parchment paper.

Lightly flour a clean work surface. Turn the dough out onto the floured surface and knead for 60 seconds, adding flour in small increments to keep the dough from being too sticky. Shape into an 8-inch loaf, and place on the prepared parchment lined baking sheet. Use a sharp knife, slash a ½" deep X in the top of the dough.

Place the mashed potatoes in a large bowl. Peel the raw potato and grate it through the large holes of a box grater. Place the grated potatoes in a clean kitchen towel and wring tightly to squeeze out any excess moisture; add to the mashed potatoes.

Place in the oven and bake until golden brown, firm, and somewhat hollow sounding when tapped, about 60-65 minutes. Remove from the oven and using the parchment, move the bread to a cooling rack. Slide the parchment out from under the bread and cool for one-two hours on a wire rack before slicing. Serve warm with butter. Makes one loaf, about 12 servings.

Stir in the egg, egg white, butter, milk, chives, and cheddar cheese until well combined. In a medium bowl, whisk together the flour, baking powder, and salt. Add in three batches to the potato mixture, stirring well with a wooden spoon after each addition until the mixture forms a soft, but sticky dough.



Cranberry Sauce Swirl Ginger Gelato

- 2 cups whole milk
- 1 cup heavy cream
- 2" piece of ginger, peeled and sliced into 1/4" rounds
- Pinch of salt
- 4 egg yolks
- ¾ cup sugar
- 1 cup leftover cranberry sauce
- 3 tablespoons pure maple syrup
- ¼ cup very thinly sliced candied ginger
- Finely sliced candied ginger for garnish

In a heavy bottom saucepan, combine the milk, cream, fresh ginger, and salt. Place over medium-low heat and cook, stirring occasionally until bubbles start to form around the edges and the mixture reaches 170 degrees. Remove from the heat, cover, and set aside to

pan and cook over low heat, stirring constantly, with a wooden spoon until the mixture is thick enough to coat the back of the spoon and it reaches 185 degrees. Do not boil.

infuse the ginger for one-two hours. Pour the milk/cream mixture through a fine mesh sieve to strain out the ginger pieces, pressing on the ginger to extract all the liquid. Return the strained liquid to the pan and reheat to 170 degrees.

Fill a large bowl with ice. Place a medium bowl in the center of the ice. Pour the mixture through a fine mesh strainer into the clean bowl set over the ice and cool completely, stirring occasionally. When cooled, cover, and refrigerate overnight.

In a bowl, whisk the eggs until smooth. Gradually add the sugar and whisk until the mixture is thick and pale yellow and the sugar had dissolved into the eggs. Temper the eggs by slowly adding the hot milk/cream while whisking constantly. Return the mixture to the

The next day, in a small bowl, whisk the cranberry sauce with the maple syrup; set aside. Pour the custard into an ice cream maker and freeze according to manufacturer's instructions. During the remaining 5 minutes of freezing, add the chopped ginger. Then in the last 30 seconds, add half the cranberry sauce mixture. Transfer the ice cream to a freezer safe container, layering with the remaining cranberry sauce mixture, and place in the freezer for at least four hours before serving. Makes 8 servings

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Contact us to place your order: kathy@freshchefexperience.com or call us at 502-386-5241