



Fresh. Food. Fun.



Fresh Chef Experiences are the ultimate private Cooking Classes and Parties and it all happens in your home, office, or event space!

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

Your fun cooking class or party begins when our professionally trained chefs arrive at your location with everything required to have a great cooking event. We provide all the food and all the cooking equipment. With our small chef-to-attendee ratio, 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 relax and 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. Your private professionally educated and trained chef will instruct you and your guests how to prepare excellent food with menus ranging from learning basic skills through mastering high-level techniques.

Call or email us to book your cooking class or party at 502-386-5241 or kathy@freshchefexperience.com.

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 instruction time to support this much needed community program. Help us in the fight to end childhood hunger. Volunteers are needed; see how you can help by contacting - Kimberly@daretocare.org



Fresh Chef Experience Chefs are college educated culinary school graduates and working professionals. With our small chef-to-attendee ratio, we teach you and your guests 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

For more information about Fresh Food Ideas, visit our website at www.freshfoodideas.us

Spicy Sloppy Joe Dip with Cheddar and Pickles

- 1 tablespoon olive oil
- 1 pound ground beef, 80% lean, 20% fat
- ½ medium onion, small dice
- ½ green bell pepper, small dice
- 2 garlic cloves, minced
- Kosher salt
- Freshly ground pepper
- ½ teaspoon Ancho chili powder
- ¼ cup tomato sauce
- ¾ cup ketchup
- 1 tablespoon Worcestershire sauce
- 1 teaspoon Dijon mustard
- 2 tablespoons blackstrap molasses
- ½ cup shredded Cheddar cheese
- 2 tablespoons chopped pickles or pickle relish
- Toasted bun slices, recipe follows
- Kettle chips



Heat the oil in a large cast-iron skillet over medium high. Add the beef and cook, breaking up with a spoon, until browned on all sides but not thoroughly cooked through, about 6–8 minutes. Transfer to a medium bowl with a slotted spoon, leaving the remaining fat in the pan.

Reduce the heat to medium, put the pan back on and add the onion, bell pepper, and garlic, stirring, until tender but not browned, 6–8 minutes; season with a few pinches of salt and a pinch of black pepper. Add the Ancho chili powder and cook, stirring, until fragrant, about 1 minute. Add the tomato sauce, ketchup, Worcestershire, mustard, molasses, and the beef along with any accumulated juices back into the pan. Bring to a simmer and cook, stirring and scraping up any brown bits, until mixture is thick and saucy, about 15 minutes; season to taste with salt and pepper. Top with the shredded cheese and cover to melt the cheese, about three minutes. Top with the pickles and serve with toasted bun pieces and kettle chips for dipping.

- Toasted Bun Slices**
- 6 uncut hot dog buns, cut into ¾" slices
 - 4 tablespoons butter, melted
 - Kosher salt

Preheat the oven to 350°F. Lay the bun slices on a parchment lined sheet tray. Brush lightly with the melted butter and sprinkle with salt. Bake for 10 minutes until toasted. Serve warm with the dip.

Buffalo Sauce Potatoes Wedges With Cilantro Ranch Dressing

- Cilantro Ranch Dressing
- ¾ cup sour cream
- ½ cup mayonnaise
- ½ cup chopped fresh cilantro
- ¼ cup chopped fresh chives
- 2 cloves garlic, minced
- ¼ teaspoon salt
- ¼ teaspoon black pepper



Whisk together sour cream, mayonnaise, cilantro, chives, garlic, salt, and pepper in a bowl until well combined. Cover and chill for at least 1 hour, preferably overnight.

Buffalo Sauce Potato Wedges

- 3 pounds Yukon Gold potatoes, medium size
- 2 tablespoons olive oil, plus more for the pan
- Kosher salt
- ¼ teaspoon fresh ground black pepper
- ¼ cup hot sauce, we prefer Uncle Franks
- ¼ cup unsalted butter

- 2 teaspoons white vinegar
- ½ teaspoon Worcestershire sauce
- ¼ teaspoon garlic powder

Preheat oven to 400°F.

Cut each potato into 6 wedges, place in a large bowl, and toss with 2 tablespoons olive oil; add 1 teaspoon salt and ¼ teaspoon black pepper and toss again. Grease a baking sheet with olive oil and place the potatoes, cut side down, on the baking sheet leaving space between the wedges. Place in preheated oven and bake 20 minutes. Turn the potatoes, so the other cut side is down and cook 10 minutes longer or until golden. Turn the oven off.

While the potatoes bake, combine the hot sauce, butter, vinegar, Worcestershire sauce, garlic powder, and ½ teaspoon salt in a small saucepan and place over medium heat. Whisk the sauce while bringing to a to a simmer. Continue cooking for 5 minutes, then remove from the heat, cover, set aside and keep warm.

Combine the warm pepper sauce and hot potatoes in a large heat-proof bowl and gently toss to coat evenly. Place the bowl of potatoes back in the warm oven and rest for 5 minutes. Remove and carefully toss again. Serve warm with the Cilantro Ranch Sauce.

Looking for a Great Gift Idea? Give the gift of cooking with a Fresh Chef Experience Gift Certificate!



A Fresh Chef Experience Gift Certificate offers everything from cooking with friends, to a private cooking lesson, or even a party!

It's all up to the gift certificate recipient to decide how to use their cooking class or party. Plus, with Fresh Chef Experience, your gift recipient can choose from over 150+ different cooking class ideas!

For more information or to place your order contact: kathy@freshchefexperience.com, or text/call us at 502-386-5241