



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 focusing 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 with a group of friends.

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 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 with over 150 cooking classes and party ideas, or you can create your own Fresh Chef cooking event. Your private, professionally educated, and trained chef will instruct your party how to prepare excellent food. Our menus range 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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Twitter [@freshchefkathy](https://twitter.com/@freshchefkathy), or Pinterest - pinterest.com/FreshChefKathy/pins/

Want more recipes? Follow our blog at freshchefexperience.blogspot.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



Williams Sonoma April 2019

Bourbon Sauce Meatball Crostini with Tomato Jam

Ginger Tomato Jam

- 1 pound fresh or canned Roma tomatoes peeled, cored, seeded and coarsely chopped
- ¾ cup sugar
- 2 tablespoons freshly squeezed lime juice
- 2 tablespoon fresh grated ginger
- 1 teaspoon chopped garlic
- 1 teaspoon salt
- 1 Anaheim pepper, stemmed, seeded and minced



Combine all ingredients in a heavy medium saucepan, bring to a boil over medium heat, stirring often. Reduce heat and simmer, stirring occasionally, until mixture has consistency of thick jam, about 1 hour 15 minutes. Can be made a week ahead. Keep refrigerated, bring to room temperature when ready to use.

Meatballs

- ¾ lb ground beef
 - ¼ lb ground pork
 - ½ cup panko bread crumbs
 - ½ cup finely chopped onion
 - ½ teaspoon salt
 - ⅛ teaspoon fresh ground pepper
 - 1 large egg
 - 2 Tbsp olive oil
- continued next column*

Bourbon Sauce

- ½ cup jarred apricot preserves
- 2 tablespoons brown sugar
- 3 tablespoons bourbon
- 1 tablespoon lemon juice

Preheat the oven to 350°F. Except for the olive oil, add the meatball ingredients to a large bowl. Gently mix together, using your hands or a wooden spoon. Using a small scoop or your fingers, form into 1" balls. You should get 24 out of the mixture. Place on a parchment lined sheet tray and refrigerate, uncovered, for 30 minutes.

Over medium high heat, heat the olive oil in a large ovenproof sauté or cast-iron fry pan. Add the meatballs and brown on all sides. Transfer the pan to the oven and bake for about 10 minutes or until the internal temperature of the meatballs is 160 degrees. Remove and set aside.

To make the sauce, combine all the sauce ingredients in a sauce pan, and over medium heat, bring to a simmer. Simmer gently for about 10 minutes until thick. Remove and set aside.

For Serving:

Baguette, 24 thinly sliced pieces, toasted

To Assemble:

Spread ½ teaspoon of tomato jam on a slice of toasted baguette. Using a pick, dip a meatball in the bourbon sauce, or brush on the meatballs, and place on top of the tomato jam. Serve warm.



Country Ham Spread with Peach Pepper Jam

- 8 ounce piece of Country Ham
- 4 ounces cream cheese, room-temperature
- ¼ cup mayonnaise, we recommend Dukes
- 1 tablespoon Worcestershire sauce
- 2 teaspoons Colemans hot mustard
- ½ cup Stonefield Farms Peach Pepper Jelly
- 4 scallions, thinly sliced
- Crackers for serving

Using very cold ham, cut into strips and run through a food grinder twice to a medium grind. Mix the ground ham with the softened cream cheese, mayonnaise, Worcestershire sauce, and mustard until thoroughly combined. Pack in a jar or bowl, then top with the pepper jam and scallions. Serve at room temperature with crackers. Can be stored refrigerated for three days.

Looking for a Great Gift? 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 options!

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