



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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Fresh Chef Experience is a product of Fresh Food Ideas

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Williams Sonoma September 2019

Maple, Cider & Thyme Glazed Roast Chicken with Chicken Sausage, Potato, Petit Poivrons and Apple Sauté

Maple, Cider & Thyme Glazed Roast Chicken

- One 3-to 4-lb. whole chicken, cut into 6 pieces – breasts, legs & wings
- Kosher Salt
- Black Pepper
- 2 tablespoons thyme leaves
- ½ cup grade B pure maple syrup
- ½ cup boiled cider
- 1 tablespoon chopped fresh sage leaves
- ½ teaspoon ground cinnamon
- ⅓ teaspoons crushed red pepper flakes

Preheat the oven to 425°F. Dry the chicken skin. Salt the chicken and season with pepper. Place the chicken in roasting pan and roast for 20 minutes. Reduce the temperature to 375°F and roast 30 minutes longer until the internal temperature of the chicken reaches 165°F.

While the chicken roasts, in a small sauce pan combine the thyme, maple syrup, cider, sage, cinnamon, and red pepper flakes. Simmer over medium heat until the mixtures reduces in half and become a thick glaze. Remove from the heat but keep warm.

Remove the chicken to a platter and baste with half the maple cider sauce. Let it rest for 15 minutes then baste with the remaining sauce and serve over the sauté.



Chicken Sausage, Potato, Petit Poivrons and Apple Sauté

- 1-1/2 pounds fingerling potatoes
- 2 tablespoons butter
- Kosher salt
- 2 tablespoons olive oil
- 1 garlic clove, finely chopped
- ½ large yellow onion, cut into medium dice
- 6 ounces chicken with sage breakfast sausage, finely chopped
- 1 large apple
- Freshly ground black pepper
- 1/4 cup boiled cider
- 1 tablespoon Dijon mustard
- 2 tablespoons fresh thyme leaves
- 1/2 cup jarred Petit Poivrons (Sweet Drop Peppers) drained
- 2 tablespoons chopped fresh flat-leaf parsley

Heat an immersion circulator to 190° F. Vacuum seal the potatoes with 2 tablespoons of butter and 1 teaspoon salt. Place in the water bath and cook for 1 hour.

Heat 1 tablespoon olive oil over medium-high heat in a 12-inch sauté pan. When the oil is hot, add the onion, garlic, and sausage and cook, stirring and breaking up the sausage with the side of a wooden spoon, until the sausage is golden brown and broken into small pieces, 8 to 10 minutes. Scrape the cooked sausage and onions into a medium bowl. Add the remaining 1 tablespoon oil and the Sous Vide potatoes, the liquid in the sous vide bag and apple to the skillet; cook, stirring frequently, until the potatoes and apple are golden brown and the apple is tender. In a small bowl, whisk together the boiled cider, mustard, and thyme. Return the sausage and onions to the skillet and stir in the cider mixture. Add the Petit Poivrons, cook, stirring gently, until the hash has browned nicely, about another 2-3 minutes. Season to taste with more salt and pepper. Stir in the fresh parsley and serve hot under the chicken.

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