

FRESH

Chef Experience

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 food ideas

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Williams Sonoma November 2019

Turkey Shepherd's Pie

- 3 tablespoons unsalted butter, divided
- 1 medium onion, chopped
- 1 medium celery rib, chopped
- 1 medium carrot, finely sliced into rounds
- 1 cup mushrooms, preferably wild or a mix
- 2 cups diced turkey meat
- 1/2 cup Williams Sonoma Classic Turkey Gravy Base
- 3/4 cup turkey or chicken stock
- 1/4 cup chopped flat-leaf parsley
- 2 teaspoons finely chopped sage
- Kosher salt
- Freshly ground pepper
- 3 cups mashed potatoes
- 1/4 cup cream

Melt 2 tablespoons of the butter in a large sauté pan over medium heat. Add the onion, celery, and carrot and cook over until softened, about 6 minutes. Add the mushrooms, and cook about 5 minutes longer. Whisk the gravy and stock together in a small bowl. Add to the vegetable mixture, add the turkey, and cook until just bubbling.

Remove from the heat, stir in the parsley and sage and season with salt and pepper. Transfer the filling to an 8 by 8 inch baking dish. Set aside.

Preheat the oven to 400°F. In a bowl, stir the mashed potatoes with the cream. Season to taste with salt and pepper, then spread the potatoes over the filling, melt the remaining tablespoon of butter and pour over the top. Place in the oven and bake for about 30 minutes, or until the topping is lightly browned and the filling is bubbling. Let stand for about 10 minutes before serving. Makes 6 servings.



Crispy Stuffing Balls with Cranberry Sauce Dip



Stuffing Balls

- 2 tablespoons butter
- 1/2 cup finely chopped onion
- 1/4 cup finely chopped celery
- 1 carrot, grated
- 2 cups prepared stuffing, preferably Williams Sonoma Focaccia Stuffing Mix
- 1 egg, whisked
- 1/2 cup shredded fontina cheese
- 2 tablespoons chopped fresh sage

Heat the oven to 400°F. Line a baking sheet with parchment paper. Melt the butter in a sauté pan

on medium heat. Add onion, celery, carrot and cook until crisp-tender, stirring frequently, about 6 minutes. Remove from the heat and cool slightly. Add the

remaining ingredients to a large bowl then add the vegetables. Mix well and using a 1 1/2" cookie scoop to form into 24-28 balls. Place on the parchment lined baking sheet and bake at for about 18 minutes or until browned and crispy. Remove to a plate and serve with the Cranberry Sauce Dip. Makes 24-28 appetizers.

Cranberry Sauce Dip

- 1 1/2 teaspoons cornstarch
- 1 1/2 teaspoons packed brown sugar
- 2 tablespoons orange juice
- 2 tablespoons cranberry vinegar
- 1 cup Williams Sonoma Apple-Orange Cranberry Relish
- Dash ground cinnamon

In a saucepan, combine the cornstarch and orange juice, whisking until smooth. Stir in the brown sugar cranberry vinegar, cranberry sauce, and cinnamon. Bring to a boil over medium heat and cook, stirring until thickened. Add to a high speed blender and purée until smooth. Pour in a bowl and serve warm with the Stuffing Balls.

Looking for a Great Holiday 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