



What you will learn in Southern Style Cuisine

Southern cooking is not just a style; it's a sacred tradition. From the Bluegrass of Kentucky to southern Florida through the Carolinas, and all over the Dixie, Southern Cooking is distinctly American.

- All our experiences are priced at a **minimum attendance of 6 people**
- Fresh Chef Experiences are conducted in the privacy of our customer's homes
- All experiences teach fundamental cooking skills for a lifetime of great cooking
- Our classes are between 2 to 2 1/2 hours unless otherwise noted
- We supply all the cooking equipment for preparation and cooking and all the food we will be preparing
- All experiences are hands-on and instructed by a professionally trained chef
- You will be standing, prepping and cooking for most of the class so please wear comfortable shoes and an apron
- All recipes will be prepared from raw ingredients
- Each menu has generous servings

What To Expect: Great cooking isn't just implementing recipes—it's all about the techniques. So in our classes, you'll work together with our Professionally-trained Chef Instructors in a fun, hands-on environment. All our classes start at six people or more.

10-01 Low Country Seafood Boil, \$85 per person/6 people \$510

This Cooking Experience Includes:

- Shrimp, Andouille Sausage & Clams Seafood Boil
- Corn on the Cob, Red Potatoes
- French Bread with Garlic

Our delicious Fresh Chef Experience starts with shrimp, spicy Andouille sausage and clams cooking in a delicious broth. Learn from our Chefs how to add in corn on the cob and red potatoes along with some other tasty vegetables. And, of course, lots of French bread with garlic!

10-02 Pecan Crusted Fried Chicken & Waffles, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Pecan Crusted Fried Chicken
- Savory Waffles with Spicy Honey Sauce
- Carolina Cole Slaw

Move over Colonel, we have some amazing southern fried chicken. Our Chefs will teach you our delicious pecan-coated chicken, plus tasty savory waffles all coated in a spicy honey sauce. To balance out the sweetness our Chefs will be teaching some Carolina Cole Slaw to serve on the side.

Continued on Page 2

10-03 Southern Style Shrimp and Grits, \$80 per person/6 people \$480

This Cooking Experience Includes:

- Shrimp and Grits with Bacon
- Fried Green Tomatoes
- Kentucky Chow-Chow

A traditional dish in the low country of coastal South Carolina and Georgia, it doesn't get any better than our Chefs teaching this creamy and delicious shrimp and grits with bacon. Additionally, they'll teach the southern recipes for fried green tomatoes and Kentucky chow-chow.

10-04 Southern Style Cornmeal Catfish, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Cornmeal Fried Catfish
- Buttermilk Coleslaw
- Bacon & Horseradish Potato Salad

With this classic seafood dinner, our Chefs will teach how to prepare perfectly fried, Southern-style catfish with a crunchy coating that yields the ultimate deep-fried fillet. You'll also learn how to make buttermilk coleslaw and bacon & horseradish potato salad.

10-05 Southern Style Chicken & Dumplings, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Savory Chicken and Dumplings
- Kentucky Bibb Salad with Candied Pecans
- Kentucky Fried Peaches

The taste of Southern Comfort in a pan, learn from our Chefs how to master hearty southern dumplings along with two other delicious southern dishes – bibb salad and fried peaches

10-06 Southern Style Soups, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Kentucky Potato and Country Ham Soup
- Watercress and Buttermilk Soup
- Virginia Sweet Potato and Bourbon Soup

Explore the traditional soups of the south with our Chefs to create three pots full of steamy, delicious southern cuisine. Served with lots fresh bread for dipping.

10-07 New Orleans Style BBQ Shrimp , \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Traditional New Orleans BBQ Shrimp
- Cajun Rice
- Corn Maque Choux

New Orleans is the hotbed of southern delicious and there is nothing like the flavors of its traditional cuisine. In this experience, our Chefs teach how to make amazing BBQ shrimp in a New Orleans spicy, buttery, lemony sauce with cajun rice and corn maque choux.

Continued on Page 3

10-08 Nashville Style Fried Chicken, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Nashville Style Fried Chicken
- Crunch Vinegar Slaw
- Banana Pudding

Learn to make Nashville's spicy delicious fried chicken. You'll also learn a southern style vinegar slaw along with a tasty southern homemade Banana Pudding.

Want to create your own Cooking Class or Party menu? Call us for details and pricing.

All Fresh Chef Experience Cooking Classes and Parties start at a minimum of 6 people.

Recipes can be interchangeable, call us for details and pricing.

*Additional recipes or people may be added to any Fresh Chef Experience
Cooking Class or Party.*

*Please contact Fresh Food Ideas for final pricing kathy@freshchefexperience.com
or 502-386-5241.*