

# vicki lee's chef demonstration series

Please join us for our Winter Cooking and Baking Series held on Wednesday evenings during February & March in the kitchen of **vicki lee's** bakeshop, café, catering company.

- Class Size:** Limited to 20, with some opportunity for hands-on experience  
**Time:** 6:30 p.m. – 9:00 p.m. (please plan to arrive at 6:15 p.m.)  
**Cost:** \$100.00 per class (receive a complimentary \$25.00 vicki lee's gift card by registering for all 4 classes)  
*No refunds allowed less than 48 hours prior to class.*

Each class includes recipes, **vicki lee's** goody bags to take home and a sampling of our work while we enjoy coffee/tea and conversation at the end of the class. Payment in full is required in order to reserve your spot. Don't see the class you like? Create your own evening with our custom private, corporate or team building events.

## February 19 – Cooking for Two

Get rid of those winter blues and join us for an evening of fun! Learn easy techniques from Chef Jason Reed such as our crispy pan seared tuna rolls and potato dumplings. Both made with easy to find ingredients and a snap to assemble. Next we'll have you making some trendy salads; one with kohlrabi and watercress and one with shaved kale. Complete the meal with a fresh and easy seafood pasta fra diavolo. For dessert, Pastry Chef Melissa King (former Pastry Chef at Kick Ass Cupcakes in Somerville) will have you baking and decorating the perfect cupcakes to finish your meal!

## February 26 – One Pot Wonders

Learn to make two great meals! chicken marsala with wild mushrooms and our beef stroganoff made with sirloin and sour cream. One baked in the oven, the other cooked right on the stove. Both are easy to prepare in large batches and then frozen for a later use. We'll accompany these with jasmine rice & creamy mashed potatoes. Come hungry! For dessert you'll learn how to make our chocolate "medium rare" cake, served warm and perfect for a cold winter night!

## March 5 - Demystifying Pies & Doughs (sweet & savory)

Learn all about pies & tarts including how to make pate brisee and flaky galette dough. Join Vicki Lee herself while you try your hand at rolling, filling, shaping and baking. Yes you can make **EASY** pies and tarts. We'll finish them off as tuscan apple galette, jack daniels pecan pie, walnut pie and *the piece de resistance*, lemon meringue. Who could resist? For the savory side Chef Jason Reed will demonstrate & assemble our popular quiches and wonderful savory filled galettes.

## March 19 – VLB Classics

This class will teach you all your favorite VLB dishes you've come to know and love. Start off with arugula salad dressed with our house citrus vinaigrette (now you'll have the most requested recipe.) Then enjoy a mini crab cake with jalapeno aioli and for the main course learn how to make our famous chicken piccata. We'll serve it up with grilled asparagus & lemon tagliatelle. Finish things off with our sugar cookies complete with decorating techniques that are just in time for Easter. As a bonus Pastry Chef Melissa King will teach you her treasured toffee recipe!

to register please call 617.489.5007 or email us  
[vlb@vickilees.com](mailto:vlb@vickilees.com)