NON-CREDIT PROGRAMS

COOKING SCHOOL SERIES

SATURDAYS 9AM-1PM

A Taste of Italy

Prepare an Italian meal of antipasto, focaccia bread, chicken & sun-dried tomato cream over hand-made fettuccine, & lemon panna cotta.
Saturday, September 6th - $25

Classic Americana

Enjoy garden-fresh tomato, cucumber and onion salad, boneless barbecued pork ribs, honey cornbread, and a hot fudge chocolate chunk cookie sundae.
Saturday, September 20th - $25

Oktoberfest

Warm pretzel nuggets with horseradish, whole grain mustard, warm German potato salad, bratwurst in beer with frizzled onions, cinnamon apple sauce and braised red cabbage & dried cranberry-apple strudel.
Saturday, October 4th - $25

Dinner in Paris

Experience French cuisine including gruyere puffs, frisée salad with bacon and red wine vinaigrette, petit tenderloin with sauce bernaise, and raspberry crème brulée.
Saturday, October 18th - $25

Chocolate Sweets and Treats

Learn how to make a decadent flourless chocolate torte, Irish Crème truffles, the Best chocolate chunk cookies, and chocolate peanut butter balls. Saturday, November 1st - $25

YORK COUNTY COMMUNITY COLLEGE
COOKING SCHOOL SERIES

Fabulous Hors D'oeuvres

Mini savory cheesecakes with sun-dried tomatoes and shiitake mushrooms, marinated chicken sate with peanut dipping sauce, mini crab cakes with roasted red pepper coulis and pastry puffs with curried chicken salad. Saturday, November 15th - $25

Mini Pastries

Delicious treats for any occasion! Hazelnut-almond daquoise with orange buttercream, chocolate concords with chocolate buttercream, fresh strawberry tartlettes with white chocolate amaretto mousse and raspberry- swirl cheesecakes.
Saturday, December 6th - $25

For further information or to register call:
207-216-4344
Course fee: $25.00 **per** session