



April Virtual Cooking Classes and Wine Pairing

4-11-21 **Cajun Chicken & Andouille Sausage Fricassee: Paired with Grenache**

4-18-21 **Tuscan Style Buttery Shrimp: Paired with Pinot Grigio**

4-25-21 **Mexican Chili con Carne: Paired with Malbec**

5-2-21 **Southern Creamy Seafood Stew: Paired with Albarino**

All classes will be held on Sundays @ 4:00 PM (PT), 90-minute class sessions, \$35 per class

1. In each fully interactive class, you will learn hands on step-by-step cooking instructions with an entree to enjoy at the end with your wine. All questions are welcome☺
2. You will also learn about the featured grape varietal and its food and wine pairing. I will also guide you through a Sensory Wine Tasting.
3. Please notify me at least 7 days before class for your attendance at kathrynskuisine@gmail.com.
4. (Hint: Use a large enough computer device to see more clearly, ie laptop, iPad)
5. Each full interactive class is only \$35; please Venmo donation to my **Venmo address at kathrynskuisine@gmail.com**.
6. A week before class, I will send you a Zoom link with an Ingredients & Materials List you will need for the class. *Full recipes will be shared after the class.*
7. Prior to class, please use the Ingredients & Materials List for ingredients shopping. ***There will be some prep required so we can jump right in to cooking.***
8. Seating is limited to 10 students per class in order for all to enjoy and get the most out of learning.