

JANUARY & FEBRUARY 2024

KINGS

COOKING STUDIO



JANUARY

2 TUESDAY

10:00am-1:00pm

Fresh Mediterranean: 101

Mediterranean Orzo Salad, Falafel with Tahini Sauce, Baba Ghanoush, Chicken Shawarma Pita Pockets with Tzatziki, Lemon Roasted Potatoes, Pistachio, Orange and Olive Oil Cake

Price: \$90 • Chef: Risa Boyer

3 WEDNESDAY

10:00am-1:00pm

Mastering Macarons: 102

S'mores Macarons with Chocolate Ganache and Marshmallow Fluff, Chai Tea Macarons with Vanilla Bean Buttercream, Vanilla Bean Snowmen Macarons

Price: \$90 • Chef: Risa Boyer

4 THURSDAY

6:00pm-9:00pm

Vegetarian Comfort Foods: 103

Manhattan Vegetable Chowder, Garlic and Herb Stuffed Mushrooms, Grilled Vegetable Stromboli, Vegetable Fried Rice, Spaghetti Squash Lasagna

Price: \$90 • Chef: Suzanne Lowery

5 FRIDAY

6:00pm-9:00pm

Korean BBQ: 104

Korean Grilled Short Ribs, Sweet and Spicy Chicken Wings, Kimchi Fried Rice, Spicy Cucumber Pickles, Bean Sprout Salad, Mochi Brownies

Price: \$90 • Chef: Risa Boyer

6 SATURDAY

10:00am-12:00pm

Junior Baker: 105

Individual Chocolate Cream Rolls, Brown Sugar Chocolate Chunk Shortbread, Vanilla Pudding Cakes, Giant Raspberry Chocolate Muffins

Price: \$65 • Chef: Diane Marino

[KIDS CLASS. AGES 8-12.](#)

1:00pm-3:00pm

Teen Baker: 106

Marbled Biscotti, Very Vanilla Scones, Sunburst Spanakopita, Ganache Dipped Langue de Chat

Price: \$65 • Chef: Diane Marino

[TEEN CLASS. AGES 13-17.](#)

7 SUNDAY

10:00am-12:00pm

Overnight at the Grands: 107

Cheesy Garlic Knots, Chicken Alfredo Lasagna Rollups, Homemade Ice Cream Sandwiches, Breakfast Churro French Toast. Price is per pair.

Price: \$100 per pair • Chef: Diane Marino

[FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.](#)

8 MONDAY

6:00pm-9:00pm

Healthy New Year: 108

Kicking off the New Year with New Habits! Featured recipes include Brown Sugar Espresso Overnight Oats, Garlic Butter Chicken, Lemon Asparagus

Price: \$90 • Chef: Julie Harrington Lopez, RD

9 TUESDAY

10:00am-1:00pm

Cooking with Warm Winter Spices: 109

Carrot, Parsnip and Ginger Soup, Moroccan Chicken Bastille with Cinnamon, Turmeric and Saffron, Harissa, Chili and Cumin Roasted Carrots with Lemon Yogurt Sauce, Anise and Vanilla Poached Pears with Whipped Honey Mascarpone, Mulled Apple Cider with Cinnamon, Nutmeg and Cloves

Price: \$90 • Chef: Risa Boyer

10 WEDNESDAY

6:00pm-9:00pm

Gluten Free Pasta: 110

Farfalle al Limone, Hand Cut Pappardelle with Artichoke and Mushroom Sauce, Pasta alla Chitarra with Sauce Amatriciana, Arugula Orange and Fennel Salad with Balsamic Glaze, Warm Chocolate Fudgy Cake

Price: \$90 • Chef: Diana Albanese

11 THURSDAY

6:00pm-9:00pm

Fire Up The Food Processor: 111

Olive Tapenade with Garlic Toasts, Cream of Cauliflower Soup, Roasted Red Peppers, Mushrooms and Asiago Stuffed Chicken Breasts, Fresh Basil Pesto and Pasta, Mascarpone and Plum Crostata

Price: \$90 • Chef: Suzanne Lowery

12 FRIDAY

6:00pm-9:00pm

Sushi Party: 112

Miso Soup, Blistered Edamame with Sesame, Garlic and Soy, Shrimp and Veggie Tempura, Spicy Tuna on Crispy Rice, Salmon Avocado Rolls

Price: \$90 • Chef: Risa Boyer

13 SATURDAY

5:00pm-8:00pm

Winter Tapas and Paella: 113

Bacon Wrapped Dates with Marcona Almonds, Papas Bravas with Paprika Aioli, Ham and Cheese Croquettes, Spanish Chorizo with Cider Poached Figs, Seafood Paella, Churros and Chocolate Sauce

Price: \$90 • Chef: Risa Boyer

14 SUNDAY

10:00am-1:00pm

Cozy Brunch: 114

Parmesan and Black Pepper Buttermilk Biscuits, Homemade Granola Yogurt Parfaits, Shakshuka with Poached Eggs and Avocado, Sweet Potato and Chorizo Hash with Fried Eggs, Challah French Toast with Cinnamon Mascarpone

Price: \$90 • Chef: Risa Boyer

15 MONDAY

2:00pm-5:00pm

Chinese Take Out: 115

Egg Drop Soup, Sesame Noodles, Orange Beef and Broccoli, Kung Pao Chicken, Veggie Fried Rice, Coconut Sticky Rice. Price is per person.

Price: \$90 • Chef: Risa Boyer

[FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.](#)

16 TUESDAY

10:00am-1:00pm

Soup and Bread Workshop: 116

Basic Cream Soup to Sherried Mushroom Soup, Basic Bean Soup to Pancetta, Arugula and White Bean Soup, Basic Chowder to Shrimp Chowder, Chipotle and Sweet Potato Chowder, Basic Focaccia to Rosemary Focaccia, Basic Cornbread to Cheddar and Chive Cornbread, Sea Salt Chocolate Chip Cookies

Price: \$90 • Chef: Kathleen Sanderson

17 WEDNESDAY

6:00pm-9:00pm

Rustic Cast Iron Cooking: 117

Seafood Gratin with Roasted Peppers and Capers, Fricassee of Chicken with Rosemary and Lemon, Potato Gratin with Garlic and Thyme, Escarole with Tomatoes, Soppressata and Garlicky Breadcrumbs, Cast Iron Apple Tarte Tatin

Price: \$90 • Chef: Diana Albanese

All classes are participation unless otherwise noted.

18 THURSDAY

10:00am-1:00pm

Winter Sweet Treats: 118

Banana Sticky Toffee Pudding, Chewy Molasses Cookies with Cinnamon Mascarpone, Apple Butter Crumb Cake, Cranberry Almond Cake
Price: \$90 • Chef: Risa Boyer

19 FRIDAY

6:00pm-9:00pm

Surf and Turf: 119

Shrimp and Crab Cocktail with Pink Louis Sauce, Grilled Radicchio and Endive Salad, Pan Seared Horseradish Stuffed Beef Filets with Cabernet Reduction, Hasselback Potatoes, Strawberry Ice Cream Baked Alaska with Chocolate Sauce
Price: \$90 • Chef: Suzanne Lowery

20 SATURDAY

10:00am-12:00pm or 1:00pm-3:00pm

Little Cooks and Storybooks: 120 or 121

Squirrel's New Year's Resolution by Pat Miller. Pea-sto Pasta, Garden Veggie Platter with Dip, Mock Turtle Stew, Moose Parfaits with Granola. Price is per pair.
Price: \$90 • Chef: Eileen Maher
[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

21 SUNDAY

10:00am-12:00pm

Family Bake Sale: 122

Melted Snow People Cookies, Cinnamon Sugar Puffs, Hot Chocolate Cookies, Double Decker Brownies. Price is per pair.
Price: \$100 per pair • Chef: Diane Marino
[FAMILY CLASS. AGES 8-12 WITH AN ADULT.](#)

5:00pm-8:00pm

Warming Winter Nights: 123

Beef Bourguignon over Noodles, Chicken with 40 Cloves of Garlic over Polenta, Hearty Shrimp and Sweet Potato Chowder, Ultimate Flaky Biscuits, No Knead Italian Bread, Apple Tarte Tatin
Price: \$90 • Chef: Kathleen Sanderson

22 MONDAY

6:00pm-9:00pm

Five Ingredient Recipes: 124

Silky Carbonara, Skirt Steak with Grilled Scallion Salsa Verde, Crunchy Farro Bowls with Chicken, Twice Baked Potatoes, Baked Parmesan Mushrooms, Chocolate Mousse with Berries
Price: \$90 • Chef: Julie Harrington Lopez, RD

23 TUESDAY

10:00am-1:00pm

Taco Tuesday: Breakfast Edition: 125

Breakfast Tacos with Bacon, Scrambled Eggs, Cheddar Jack Cheese, Pico De Gallo and Salsa Verde, Shredded Buffalo Chicken Tacos with Avocado Ranch, Shrimp Tacos with Purple Cabbage Slaw and Chipotle Mayo, Skirt Steak Tacos with Chimichurri and Picked Red Onions
Price: \$90 • Chef: Risa Boyer

24 WEDNESDAY

6:00pm-9:00pm

Beef Three Ways: 126

Braised Beef Short Ribs in Red Wine Sauce over Easy Polenta, Pan Roasted Sirloin with Balsamic Onion Marmalade, Argentinean Gaucho Steaks with Chimichurri Sauce and Salad, Mashed Potatoes with Buttery Onions, Poached Pears with Caramel Sauce
Price: \$90 • Chef: Diana Albanese

25 THURSDAY

6:30pm-9:30pm

Foil Packet Dinners: 127

Using an aluminum foil 'tent' for steaming, learn to make these delicious and healthy meals with no cleanup. Caprese Chicken Wraps with Cherry Tomatoes, Mozzarella and Fresh Basil, Garlic Bread, Salmon with Baby Potatoes and Asparagus with a Tangy Mustard Sauce, Cajun Boil with Shrimp, Corn and Sausage with an Old Bay Lemon Butter Sauce, Cornbread, Cheesesteaks with Provolone, Onions and Mustard
Price: \$90 • Chef: Annmarie Loffredo

26 FRIDAY

6:00pm-9:00pm

Spanish Nights: 128

Roasted Grape Tomatoes with Chorizo and Manchego Cheese Toasts, Clams in Garlic Sauce with Crusty Bread, Paella with assorted Seafood & Chorizo, Potato Tortillas with Tomato Avocado Salad, Sweet Cream Puffs with Honey Syrup
Price: \$90 • Chef: Diana Albanese

27 SATURDAY

10:00am-12:00pm

Junior Chef: 129

Cheesy Garlic Bread, 5 Cheese Mac and Cheese, Cheese Stuffed Meatball Sliders, Black and White Brownies
Price: \$65 • Chef: Diane Marino
[KIDS CLASS. AGES 8-12.](#)

1:00pm-3:00pm

Teen Chef: 130

Pasta Pizza, Individual Grilled Pizzas, Homemade Pasta with Bolognese Sauce, Sugar Dusted Angel Wings, Chocolate Whipped Cream Cannoli
Price: \$65 • Chef: Diane Marino
[TEEN CLASS. AGES 13-17.](#)

6:00pm-9:00pm

Steak House: 131

Wild Mushroom Soup with Thyme Pastry Straws, Filet of Beef Au Poivre with Frizzled Shallots, Roasted Herb Tomatoes, Duck Fat Roasted Fingerling Potatoes, Lemon Soufflé Pudding Cakes with Raspberry Sauce
Price: \$90 • Chef: Kathleen Sanderson

28 SUNDAY

1:00pm-3:00pm

Sunday Table: 132

Focaccia, Antipasto Pinwheels, Italian Wedding Soup, Italian Sprinkle Cookies. Price is per pair.
Price: \$100 per pair • Chef: Diane Marino
[FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.](#)

5:00pm-8:00pm

Roast It! 133

Roasted Butternut Squash Soup, Roasted Honey Mustard Broccoli, Cherry and Mushroom Stuffed Pork Loin, Oven Fried Potatoes, Roasted Caramel Pears with Brown Sugar Whipped Cream
Price: \$90 • Chef: Suzanne Lowery

29 MONDAY

6:00pm-9:00pm

Bacon Around the World: 134

Crispy Spec-Gruyere Puffs, Goat Cheese, Bacon and Horseradish Spread, Bacon Wrapped Dates Stuffed with Chorizo, Smoked Prosciutto Mustard Wrapped Salmon, Poached Fennel and Onions, Bacon Peanut Butter Chocolate Truffles
Price: \$90 • Chef: Theresa Merges

30 TUESDAY

6:00pm-9:00pm

Chop Your Way to Health: 135

Spinach Salad with Shrimp, Avocado, Tomatoes and Green Tea Vinaigrette, Rotelle Pasta with Tomatoes, Zucchini, Olive and Goat Cheese, Grilled Oregano Chicken, Eggplant Towers with Vidalia Onions, Tomatoes and Vinaigrette, Individual Chocolate Hazelnut Cakes
Price: \$90 • Chef: Diana Albanese

31 WEDNESDAY

10:00am-1:00pm

European Desserts: 136

Hazelnut Mille Feuille, Sacher Torte Cake, Tiramisu, Churros con Dulce de leche
Price: \$90 • Chef: Risa Boyer

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FEBRUARY

1 THURSDAY

6:00pm-9:00pm

Indian Made Easy: 201

Homemade Naan, Potato Samosas with Mint Chutney, Chicken Tikka Masala with Basmati Rice, Chana Masala, Fried Cauliflower Manchurian, Mango Lassi

Price: \$90 • Chef: Risa Boyer

2 FRIDAY

6:00pm-9:00pm

Meatball Shop: 202

Sweet and Sticky Asian Turkey Meatballs with Sesame Seeds and Scallions, Greek Lamb Meatballs with Tzatziki Sauce, Swedish Meatballs with Egg Noodles, Bahn Mi Pork Meatball Sandwiches with Pickled Vegetables, Classic Meatballs in Red Sauce

Price: \$90 • Chef: Risa Boyer

3 SATURDAY

10:00am-12:00pm

Junior Baker: 203

Chocolate Sundae Cupcakes, Tiramisu Cookie Cups, Fantasy Fudge, Chocolate Glazed Cream Puffs

Price: \$65 • Chef: Diane Marino

[KIDS CLASS. AGES 8-12.](#)

1:00pm-3:00pm

Teen Baker: 204

Cookies and Cream Millionaire Bars, Mississippi Mud Cookies, Marshmallow Covered Chocolate Cake, Mini Chocolate Donut Bars

Price: \$65 • Chef: Diane Marino

[TEEN CLASS. AGES 13-17.](#)

4 SUNDAY

10:00am-12:00pm

Valentine's with the Grands: 205

Heart Shaped Margherita Pizzas, Marry Me Chicken, Twice Baked Potatoes, Chocolate Waffle Ice Cream Sandwiches. Price is per pair.

Price: \$100 per pair • Chef: Diane Marino

[FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.](#)

5:00pm-8:00pm

Big Game Snacks: 206

Asian Sticky Wings, Crab Quesadillas with Guacamole, Blue Cheese and Sausage Stuffed Mushrooms, New Orleans Muffuletta Sandwiches, Meatball Pizzas

Price: \$90 • Chef: Suzanne Lowery

5 MONDAY

6:00pm-9:00pm

Healthy Heart: 207

Celebrate Heart Healthy dishes! Salmon Burgers with Lemon Dill Horseradish Sauce, Greek Quinoa Salad, Berry Salad

Price: \$90 • Chef: Julie Harrington Lopez, RD

6 TUESDAY

6:00pm-9:00pm

Dinner by the Fire: 208

Roasted Butternut Squash Soup with Frizzled Shallots and Sage, Harvest Salad of Greens, Roasted Beets, Candied Hazelnuts and Goat Cheese, Burgundy and Garlic Braised Chicken over Polenta with Seasonal Vegetables, Individual Pear and Cranberry Tarts with Caramel Sauce

Price: \$90 • Chef: Kathleen Sanderson

7 WEDNESDAY

6:30pm-9:30pm

Valentine's Charcuterie Boards: 209

Learn techniques to compose a Charcuterie Board incorporating cheeses, meats, vegetables, fruits and sweets to create a delicious and visually appealing board to share with your valentine.

Price: \$90 • Chef: Annmarie Loffredo

8 THURSDAY

6:00pm-9:00pm

Seafood Feast from the Mediterranean: 210

Saffron Scented Paella with Mussels, Shrimp, Scallops and Chorizo, Insalata de Mare with Fennel and Oranges, Bouillabaisse with Garlic Mayonnaise Toasts, Clams in Green Sauce, Lemon Olive Oil Cake with Mixed Berries

Price: \$90 • Chef: Diana Albanese

9 FRIDAY

6:00pm-9:00pm

Tailgate Party: 211

Spinach Artichoke Dip, Pulled Pork Sandwiches with Vinegar Coleslaw, Buffalo Chicken Meatballs with Homemade Ranch Dip, Pepperoni Pinwheels, Malted Milk Ball Brownies

Price: \$90 • Chef: Risa Boyer

10 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 212

The Love Letter by Anika Aldamuy Denise. Savory Rose Pastries, Stuffed Sweet Potato Bites, Rabbit Salad with Berry Vinaigrette, Hedgehog Cupcakes. Price is per pair.

Price: \$90 • Chef: Eileen Maher

[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

1:00pm-3:00pm

Little Cooks and Storybooks: 213

The Love Letter by Anika Aldamuy Denise. Savory Rose Pastries, Stuffed Sweet Potato Bites, Rabbit Salad with Berry Vinaigrette, Hedgehog Cupcakes. Price is per pair.

Price: \$90 • Chef: Eileen Maher

[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

5:00pm-8:00pm

Winter Thai: 214

Tom Kha Gai (Coconut Chicken Soup), Winter Rolls with Shrimp, Avocado and Peanut Sauce, Turmeric and Lime Chicken Satay with Cashew Hoisin Sauce

Price: \$90 • Chef: Risa Boyer

11 SUNDAY

11:00am-1:00pm

Diner Favorites: 215

Blueberry Pancake Stacks, Fried Eggs and Hash Browns, Turkey Club Sandwiches, Vanilla Milk Shakes. Price is per pair.

Price: \$100 per pair • Chef: Risa Boyer

[FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.](#)

3:00pm-6:00pm

Valentine Dinner: 216

Seared Scallops with Browned Butter and Lemon Pan Sauce, Rosemary Crusted Rack of Lamb, Roasted Duck Breast with Caramelized Fennel and Blood Orange Sauce, Winter Citrus Salad with Honey Vinaigrette, Strawberry and Chocolate Macarons

Price: \$90 • Chef: Risa Boyer

12 MONDAY

11:00am-2:00pm

Chocopalozza: 217

Double Chocolate Eclairs, Chocolate Lava Cakes, White Chocolate Mousse, Chocolate Whiskey Cream Tart, Chocolate Cannoli Cupcakes

Price: \$90 • Chef: Suzanne Lowery

6:00pm-9:00pm

Chocolate Lovers Dinner: 218

Bacon Wrapped Dark Chocolate and Goat Cheese Stuffed Dates, White Chocolate Baba Ghanoush, Savory Chocolate Barbecue Chicken and Mushrooms, Charred Cauliflower and Shishito Peppers with Picada Sauce, Chocolate Lava Cakes, Triple Chocolate Cookies

Price: \$90 • Chef: Julie Harrington Lopez, RD

All classes are participation unless otherwise noted.

13 TUESDAY

10:00am-1:00pm

Valentine Truffles: 219

Chocolate Tempering 101, White Chocolate Strawberry Shortcake Truffles, Milk Chocolate and Hazelnut Truffles, Dark Chocolate and Espresso Truffles
Price: \$90 • Chef: Risa Boyer

14 WEDNESDAY

6:00pm-9:00pm

Sweetheart's Valentine Dinner: 220

Lobster Bisque, Arugula and Fennel Salad with Champagne Vinaigrette, Beef Wellington, Crispy Rosemary Potatoes, Heart Shaped Chocolate Strawberry Pavlova Meringues
Price: \$90 • Chef: Suzanne Lowery

15 THURSDAY

6:00pm-9:00pm

Creative Winter Meals: 221

Chicken with Pancetta, Sage and Brown Butter, Pan Roasted Salmon with Barley, Celery Root and Italian Brodo, Pork Chops with Pan Roasted Apples, Delicata Squash and Walnut Pesto, Crispy Potatoes with Caramelized Onions and Tomatoes, Polenta Budino with Chocolate Mousse
Price: \$90 • Chef: Diana Albanese

16 FRIDAY

6:00pm-9:00pm

Dim Sum: 222

Steamed BBQ Beef Bao Buns, Pan Fried Pork Dumplings, Scallion Pancakes, Shrimp Spring Rolls, Egg Tarts
Price: \$90 • Chef: Risa Boyer

17 SATURDAY

10:00am-12:00pm

Junior Chef: Big Game Edition: 223

Big Game Pull Apart Garlic Bread Pizza Dip, Cast Iron Pan Nachos, Sloppy Joe Dogs, Sweet and Spicy Riblets, Chicken and Waffle Sliders, Triple Chocolate Trifle

Price: \$65 • Chef: Diane Marino

[KIDS CLASS. AGES 8-12.](#)

1:00pm-3:00pm

Teen Chef: Big Game Edition: 224

French Dip Sliders, Sweet and Spicy Wings, Cheese Steak Potato Skins, Bacon Cheeseburger Bombs, Touch Down Cookies

Price: \$65 • Chef: Diane Marino

[TEEN CLASS. AGES 13-17.](#)

18 SUNDAY

10:00am-12:00pm

Year of the Dragon: 225

Wonton Soup, Spring Rolls, Longevity Noodles, Scallion Pancakes, Chocolate Dipped Tangerines, Chocolate Dragons

Price: \$65 • Chef: Diane Marino

[KIDS CLASS. AGES 8-12.](#)

19 MONDAY

6:00pm-9:00pm

Gluten Free Mains: 226

Braised Chicken with Sweet Pepper Sauce, Currant Glazed Pork Tenderloin, Shepherd's Pie, Seafood Risotto, Sautéed Spaghetti Squash with Sausage and Spinach

Price: \$90 • Chef: Theresa Merges

20 TUESDAY

10:00am-1:00pm

Gnocchi Workshop: 227

Russet Potato Gnocchi with Basil Pesto, Sweet Potato Gnocchi with Fresh Ricotta and Shallots, Cinnamon Sugar Gnocchi with Caramel Sauce

Price: \$90 • Chef: Risa Boyer

21 WEDNESDAY

6:00pm-9:00pm

New England Comfort Foods: 228

Deviled Eggs, Classic Clam Chowder with Common Crackers, Brined and Roasted Molasses Pork Loin, Corn Pudding Soufflé, Baked Beans with Bacon, Blueberry Streusel Cake

Price: \$90 • Chef: Kathleen Sanderson

22 THURSDAY

6:30pm-9:30pm

Japanese Fusion: 229

Italian Ramen Bowl with Mini Pork Meatballs, Spinach, Carrots and Celery, Sushi Bundt Cake with Crab and Sriracha Mayo Filling, Chicken Katsu Curry Sliders, Sesame Crusted Seared Tuna served with Whipped Wasabi

Mashed Potatoes

Price: \$90 • Chef: Annmarie Loffredo

23 FRIDAY

6:00pm-9:00pm

Greek to Me: 230

Baked Falafel with Tahini Sauce, Sundried Tomato Chicken Thighs with Creamy Feta Dip, Shakshuka with Poached Eggs, Lemony Roasted Potatoes, Pistachio and Orange Cake with Honey Glaze

Price: \$90 • Chef: Risa Boyer

24 SATURDAY

5:00pm-8:00pm

Chili Cook Off: 231

Turkey and Sweet Potato Chili with Red Kidney Beans, Creamy White Chicken Chili with Sweet Corn and Cannellini Beans, Pork Chili Verde, Classic Beef Chili, Kicked Up Brownies

Price: \$90 • Chef: Risa Boyer

25 SUNDAY

4:00pm-7:00pm

Just Ducky (Intro to Duck): 232

Duck Rillettes, Seared Duck Breast with Cherry Port Sauce, Confit Duck Legs with Fennel and Orange Salad, Duck Fat Potatoes

Price: \$90 • Chef: Risa Boyer

26 MONDAY

6:00pm-9:00pm

Tuscan Holiday: 233

Antipasto Platter with Fresh Roasted Garlic Focaccia, Roasted Butternut Squash and Sage Risotto, Herb Roasted Brick Chicken Au Jus, Roasted Fingerling Potatoes, Hazelnut Biscotti with Amaretto, Chocolate Glazed Gelato

Price: \$90 • Chef: Theresa Merges

27 TUESDAY

6:00pm-9:00pm

A Proper Sauté: 234

Sautéed Chicken Breasts with Artichokes and Mushrooms, Pork Tenderloin with Hazelnuts and Balsamic Vinegar, Steak with Red Wine Shallot Sauce, Salmon with Asian Sauce, Molten Chocolate Cakes with Caramel Ice Cream

Price: \$90 • Chef: Diana Albanese

28 WEDNESDAY

6:00pm-9:00pm

Bake and Take Empanadas: 235

Join us as we learn to create three different hand pies to serve as a warming and fun winter meal. Basic Empanada Dough is created to make Picadillo, Cubans, Sweet Pumpkin and Spicy Tuna

Price: \$90 • Chef: Theresa Merges

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JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2 Fresh Mediterranean: 101 10:00am-1:00pm	3 Mastering Macarons: 102 10:00am-1:00pm	4 Vegetarian Comfort Foods: 103 6:00pm-9:00pm	5 Korean BBQ: 104 6:00pm-9:00pm	6 KIDS CLASS Junior Baker: 105 10:00am-12:00pm TEEN CLASS Teen Baker: 106 1:00pm-3:00pm
7 FAMILY CLASS Overnight at the Grands: 107 10:00am-12:00pm	8 Healthy New Year: 108 6:00pm-9:00pm	9 Cooking with Warm Winter Spices: 109 10:00am-1:00pm	10 Gluten Free Pasta: 110 6:00pm-9:00pm	11 Fire Up The Food Processor: 111 6:00pm-9:00pm	12 Sushi Party: 112 6:00pm-9:00pm	13 Winter Tapas and Paella: 113 5:00pm-8:00pm
14 Cozy Brunch: 114 10:00am-1:00pm	15 FAMILY CLASS Chinese Take Out: 115 2:00pm-5:00pm	16 Soup and Bread Workshop: 116 10:00am-1:00pm	17 Rustic Cast Iron Cooking: 117 6:00pm-9:00pm	18 Winter Sweet Treats: 118 10:00am-1:00pm	19 Surf and Turf: 119 6:00pm-9:00pm	20 FAMILY CLASS Little Cooks and Storybooks: 120 or 121 10:00am-12:00pm or 1:00pm-3:00pm
21 FAMILY CLASS Family Bake Sale: 122 10:00am-12:00pm Warming Winter Nights: 123 5:00pm-8:00pm	22 Five Ingredient Recipes: 124 6:00pm-9:00pm	23 Taco Tuesday: Breakfast Edition: 125 10:00am-1:00pm	24 Beef Three Ways: 126 6:00pm-9:00pm	25 Foil Packet Dinners: 127 6:30pm-9:30pm	26 Spanish Nights: 128 6:00pm-9:00pm	27 KIDS CLASS Junior Chef: 129 10:00am-12:00pm TEEN CLASS Teen Chef: 130 1:00pm-3:00pm Steak House: 131 6:00pm-9:00pm
28 FAMILY CLASS Sunday Table: 132 1:00pm-3:00pm Roast It!: 133 5:00pm-8:00pm	29 Bacon Around the World: 134 6:00pm-9:00pm	30 Chop Your Way to Health: 135 6:00pm-9:00pm	31 European Desserts: 136 10:00am-1:00pm			

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13 SATURDAY

5:00pm-8:00pm

Winter Tapas and Paella: 113

Chef: Risa Boyer



21 SUNDAY

5:00pm-8:00pm

Warming Winter Nights: 123

Chef: Kathleen Sanderson



FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				Indian Made Easy: 201 6:00pm-9:00pm 1	Meatball Shop: 202 6:00pm-9:00pm 2	KIDS CLASS 3 Junior Baker: 203 10:00am-12:00pm TEEN CLASS Teen Baker: 204 1:00pm-3:00pm
FAMILY CLASS 4 Valentine's with the Grands: 205 10:00am-12:00pm Big Game Snacks: 206 5:00pm-8:00pm	Healthy Heart: 207 6:00pm-9:00pm 5	Dinner by the Fire: 208 6:00pm-9:00pm 6	Valentine's Charcuterie Boards: 209 6:30pm-9:30pm 7	Seafood Feast from the Mediterranean: 210 6:00pm-9:00pm 8	Tailgate Party: 211 6:00pm-9:00pm 9	FAMILY CLASS 10 Little Cooks and Storybooks: 212 or 213 10:00am-12:00pm or 1:00pm-3:00pm Winter Thai: 214 5:00pm-8:00pm
FAMILY CLASS 11 Diner Favorites: 215 11:00am-1:00pm Valentine Dinner: 216 3:00pm-6:00pm	Chocopalozza: 217 11:00am-2:00pm 12 Chocolate Lovers Dinner: 218 6:00pm-9:00pm	Valentine Truffles: 219 10:00am-1:00pm 13	Sweetheart's Valentine Dinner: 220 6:00pm-9:00pm 14	Creative Winter Meals: 221 6:00pm-9:00pm 15	Dim Sum: 222 6:00pm-9:00pm 16	KIDS CLASS 17 Junior Chef: Big Game Edition: 223 10:00am-12:00pm TEEN CLASS Teen Chef: Big Game Edition: 224 1:00pm-3:00pm
KIDS CLASS 18 Year of the Dragon: 225 10:00am-12:00pm	Gluten Free Mains: 226 6:00pm-9:00pm 19	Gnocchi Workshop: 227 10:00am-1:00pm 20	New England Comfort Foods: 228 6:00pm-9:00pm 21	Japanese Fusion: 229 6:30pm-9:30pm 22	Greek to Me: 230 6:00pm-9:00pm 23	Chili Cook Off: 231 5:00pm-8:00pm 24
Just Ducky (Intro to Duck): 232 4:00pm-7:00pm 25	Tuscan Holiday: 233 6:00pm-9:00pm 26	A Proper Sauté: 234 6:00pm-9:00pm 27	Bake and Take Empanadas: 235 6:00pm-9:00pm 28	29		

4 SUNDAY

5:00pm-8:00pm

Big Game Snacks: 206

Chef: Suzanne Lowery



14 WEDNESDAY

6:00pm-9:00pm

Sweetheart's Valentine Dinner: 220

Chef: Suzanne Lowery



JOIN OUR TEAM!

CALLING ALL FOODIES!

Please contact the Cooking Studio if you're interested in joining our team!

IN PERSON WHEN YOU'RE IN-STORE
PHONE 973-258-4009



KINGS COOKING STUDIO

BIRTHDAY CELEBRATIONS

FOOD & FUN FOR KIDS!

PREMIUM PARTY PACKAGES

AGES 8 & UP | 2 HOURS

AMERICAN CLASSICS

Pigs in a Blanket, Chicken Nuggets with Dipping Sauce, Mac and Cheese and Ice Cream Sundaes.

ASIAN DELIGHTS

Egg Rolls, Chicken Lettuce Wraps, Fried Rice and Wonton Ice Cream Sundaes.

BREAKFAST CLUB

Waffle Bar, Candied Bacon, Sunrise Smoothies and Fresh Baked Muffins.

FARMSTAND FRESH

Berry Fresh Salsa, Eggplant Stacks, Cheese Puffs, Banana Splits

DRIVE-IN FAVORITES

Build Your Own Burger Bar, Cheese Fries, Root Beer Floats and Fruity Hand Pies.

ITALIAN TRATTORIA

Antipasto Skewers, Garlic Bread, Pasta with Meatballs and Cannoli Dip and Chips.

LATIN FLAVORS

Homemade Guacamole, Fresh Tomato Salsa, Taco Bar and Churros with Chocolate Dipping Sauce.

PIZZA PARTY

Build Your Own Pizza Bar, Veggies and Homemade Dip, and Cupcakes.

ULTIMATE PARTY PACKAGES

AGES 8 & UP | 2 ½ HOURS

CUPCAKE WARS

Teams create flavorful confections in timed challenges, decorate their creations based on selected themes and wow the judges in true competition style. Personal Pizzas are created too!

GLUTEN FREE & CUSTOM PARTY OPTIONS ARE AVAILABLE

COOKING STUDIO POLICIES:

1. The Cooking Studio reserves the right to cancel a program. In the event of a Cooking Studio cancellation, students will be notified by phone or email.
2. When a refund is issued, students who paid by cash or check will receive a refund check. Those paying by credit card will be issued a credit to their account.
3. Class fees are reimbursable up to 7 days in advance of your class. We understand that circumstances may arise that cause you to miss a class and we encourage you to send a substitute in your place. We will also gladly email the recipes from a missed class. When a refund is issued, students who paid by cash or check will receive a refund check. Those paying by credit card will be issued a credit towards their account.
4. BYOB (beer and wine only) for Adult Class and Private Events for those 21+ subject to applicable policies and procedures.
5. Seating will begin 15 minutes prior to class.

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KINGSFOODMARKETS.COM/COOKINGSTUDIO

All classes are participation unless otherwise noted.