

Elkstone Farm Winter Cooking Workshops

“One Pot Meal” Workshop Series (\$150 per person):

- These 4-hour workshops will take students on a journey through the process of a delicious “one pot” meal. We will focus on meat butchery, quick breads, and tasty international flavors. At the end of the class, students will get to sit down and enjoy the fruits of their labor with the option to add wine pairings from Sommelier, Andrew Fossum, of Ski Town Wine and Spirits. Workshops will be taught by two instructors.

One Pot Meal Workshop Series (Fridays 3:30-7:30pm)

- **Game Meat Pot Pies (December 21st)**
 - We’re not gonna lie, we love chicken pot pie! But how about other meat pies? In this workshop, we are going to highlight our ranching and hunting community by showing you how to make a delicious meat pot pie using game meats from the Yampa Valley. With the skills from this class, you’ll be able to create and customize your own pot pies with a delicious homemade crust that will beat anything from the freezer section!
- **Indian Curry and Naan (January 25th)**
 - Have you ever felt daunted by the thought of making certain cuisines at home? Have you looked at a recipe and brushed it aside thinking it looked way too complicated? Put that in your past and join us as we demystify the secrets of Indian cuisine and show you how to make an easy Indian meal that can be whipped up in no time! With a few tips and tricks, you can turn a one pot meal into a tasty international delight!
- **Parmigiana e Focaccia (February 22nd)**
 - Whether you’re using chicken, eggplant, or even spaghetti squash, anything layered between homemade marinara, mozzarella, and parmigiano can only be made better by swiping it all up some freshly baked focaccia. Get back to the Italian basics in this workshop and create a custom strata.