



Farmer's Fare – Summer 2019 Cooking Classes

3 – 5 pm | \$75 per person

- **Salad Master: Creative Ideas to Up Your Salad Game – June 11th**

- Do you always make the same salad and use the same ol' dressing? In this class, we'll explore some fresh ideas and show you how to take your salads to the next level! We will also dive into the anatomy of a vinaigrette and how you can easily make any type of dressing with confidence. We will be showcasing all of the fresh summer veggies that the farm has to offer and a few secret weapons that help pack a punch! You will leave this class with an arsenal of salad inspiration and some fun ways to mix and match your salad wardrobe. Summer eating is here!

- **Pickles – Vinegar vs. Fermented – July 9th**

- Whether you crave the funky, addicting sour taste of fermented pickles, or the clean vinegar crunch of acidified pickles - fermenting and/or vinegar brining vegetables is an excellent way to preserve the bounty of the summer. We will be making both kinds of pickles from start to finish and, of course, tasting along way. Our pickles will not only be cucumbers but will be made with other seasonal veggies as well.

- **Biscuits 'n Fixins – August 6th**

- Want to know the secret to a flaky, fluffy biscuit at altitude? In this class, you will learn how to make perfect buttermilk biscuits and a few of Chereen's favorite things to eat with them! Along with our biscuits, we will be making an easy seasonal jam, a fresh veggie relish, and a few different compound butters. Come and get it!

- **Bruschette Festa – September 3rd**

- After a long winter of meat, potatoes and kale, summers are made for fresh, bright, juicy veggies served atop a slice of bread. Erin is here to smash the preconceived notion that bruschetta = bread + tomatoes, basil, and olive oil. We will be making a variety of creative bruschette using the summer bounty from Elkstone Farm.

register at elkstonefarm.com/atthefarm