

## COOKING BY THE BAY CLASS SCHEDULE AUGUST 2017

SUNDAY	M	TUESDAY	WEDNESDAY	THURSDAY	F	SATURDAY
		<b>1 6:30-9PM</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>
		<b>Thai Style</b> Mini Veggie Potstickers Green Papaya Salad Thai Basil Chicken Pineapple Fried Rice		<b>Private Class</b>		
<b>6</b>	<b>7</b>	<b>8</b>	<b>9 6:30-9PM</b>	<b>10</b>	<b>11</b>	<b>12</b>
			<b>Farmers' Market Finds (V)</b> Corn Cakes Summer Squash "Noodles" Roasted Red Pepper Sauce Strawberry-Kiwi Pavlova	<b>Private Class</b>		<b>Private Class</b>
<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17 6:30-9PM</b>	<b>18</b>	<b>19</b>
				<b>Weeknight Gourmet</b> Summer Squash Bisque Warm Brussels Sprouts Salad Dijon Crusted Salmon Fresh Berry Tartlets		
<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24 6:30-9PM</b>	<b>25</b>	<b>26</b>
				<b>Knife Skills (V)</b> Impromptu meal created with the ingredients you learn to chop, dice, slice, mince, chiffonade, julienne, matchstick, etc.		<b>Private Class</b>
<b>27</b>	<b>28</b>	<b>29</b>	<b>30</b>	<b>31 6:30-9PM</b>	<b>1</b>	<b>2</b>
		<b>Private Class</b>		<b>Pizza Party (V)</b> Traditional Dough Cauliflower Crust Pesto Sauce Marinara Sauce Various Toppings		

(V) denotes vegetarian. Email me with questions about other dietary restrictions; substitutions may be possible.

Email [Suzanne@CookingbytheBay.com](mailto:Suzanne@CookingbytheBay.com) with your name and phone number to sign up for a class