



ABOUT SUSAN'S COOKING SCHOOL

Susan's Cooking School had its beginnings in the kitchen of Polonaise Restaurant, owned and operated by Susan and Dariusz Sady from 1982-2001. Susan is currently teaching classes in the kitchen of Grace Church on the corner of Elizabeth and Genesee Streets in downtown Utica. All classes feature wonderfully fresh, delicious foods prepared from scratch. Bring your questions and awaken your senses. All foods are sampled at the end of each class. You may register online at **susanscookingschool.com** or by using form on the reverse side.

WHAT'S NEW?

- We are excited to be offering two classes at *Different Drummer's Kitchen* Cooking School, in the Stuyvesant Plaza, Albany, NY. You can check them out at: differentdrummerskitchen.com
- We now have a pierogi page on our website complete with videos and recipes, free of charge. We are also offering a pierogi class this semester for those who'd like to participate in pierogi making fun!.
- The following classes will be offered through MVCC, at Perry Jr. High. These classes offer a hands on experience in a roomy kitchen:
 - Don't Mess With Me*, January, 14
 - Spring Welcoming*, April 14

For Kids: *Sugar Cookies*, February, 11
Science of Baking, March 3

You can link to MVCC's online registration from my homepage, www.susanscookingschool.com.

SCS DIRECTIONS

Grace Church is on the corner of Genesee and Elizabeth Streets in downtown Utica. The parking lot is directly behind the church. Come to the Elizabeth Street door and ring the buzzer. Please mention if it's your first time there and we'll guide you to the kitchen. Hope to see you soon!

Susan's Cooking School
 1001 Champlin Avenue
 Utica, NY 13502



2012 WINTER - SPRING SEMESTER COOKING CLASSES

- ❖ Join us for fun and informative cooking classes
- ❖ Check out our free recipes and videos online
- ❖ Visit our blog for cooking tips and more
- ❖ Visit us on [Facebook!](#)



For more information, videos, recipes and online registration, please visit www.susanscookingschool.com.

Registration Form **Please Check Box**

Class 1	Winter Comfort: January 31, 6-8:30 pm	<input type="checkbox"/> \$32.00
Class 2	Memories of Polonaise: March 6, 6-8:30 pm	<input type="checkbox"/> \$32.00
Class 3	Bread, Soup & Cookies: March 13, 6-8:30 pm	<input type="checkbox"/> \$32.00
Class 4	Mediterranean Sampler: March 20, 6-8:30 pm	<input type="checkbox"/> \$32.00
Class 5	Pierogi: March 27, 6-8:30 pm	<input type="checkbox"/> \$32.00
Class 6	Spring Brunch: April 17, 6-8:30 pm	<input type="checkbox"/> \$32.00
Total		

Name: _____

Address: _____

Phone: _____

Email: _____

Please mail the completed form with check payable to *Susan's Cooking School* to:

Susan's Cooking School
1001 Champlin Avenue
Utica, NY 13502

Register for classes by using the above **Registration Form**, or sign up online at susanscookingschool.com.

For more information, contact Susan Sady at ssady@susanscookingschool.com or 315-793-0649.

SUSAN'S WINTER - SPRING 2012 CLASSES



Class 1: Winter Comfort: January 31, 6-8:30 pm.

Learn how to make this satisfying meal that will take the chill off any cold winter day: Roasted chicken veggie soup flavored with wild mushrooms, spicy asiago puff pastry twists and for dessert, chocolate fudge walnut tartlets made with a tender butter pastry crust.

Class 2: Memories of Polonaise: March 6, 6-8:30 pm.

For special occasions at the Polonaise you might have found this favorite of Dariusz's: Tender chicken breast cutlets with a mild creamy horseradish sauce and kopytka, delicious hand made Polish potato dumplings that are creamy on the inside and crispy on the outside. For dessert we'll prepare Spanish apple cake topped with chocolate shavings.



Class 3: Bread, Soup & Cookies: March 13, 6-8:30 pm.



This time of year is perfect for continuing our soup, bread and cookies series. We'll prepare a creamy tomato bisque, rosemary roasted garlic baguettes, and oatmeal-coconut-chocolate-chip cookies - chewy and chocolatey!

Class 4: Mediterranean Sampler: March 20, 6-8:30 pm.

Learn how to make stuffed grape leaves filled with a savory rice, currant and pine nut mixture; lahmajun, a ground meat and vegetable topped flatbread; chick pea salad, and for a sweet ending; imrig helva - a favorite from my childhood made with farina, butter and pine nuts.



Class 5: Pierogi: March 27, 6-8:30 pm.



Back again! Learn how to make tender, delicious pierogi. We'll make the fillings, prepare some fresh dough and then put everything together. Learn how to properly fill, shape, and boil the potato/cheese and sauerkraut/mushroom pierogi. For a finishing touch, the pierogi will be fried in butter with onions!

Class 6: Spring Brunch: April 17, 6-8:30 pm.

April is a perfect time to make this Spring brunch for family and friends: Creamy pea soup with garlic crostini, honey mustard grilled chicken salad (another Polonaise favorite), and for a springy dessert, moist carrot cupcakes with a vanilla cream cheese icing.

