# CULINARY EVENTS

## MAY 2014 TECHNIQUE CLASSES

Our Technique Classes are complimentary and held at your local Williams-Sonoma store. Class sizes are limited, reserving your spot is recommended. For specific times and more details, please see an associate.



#### Fiesta Favorites – Latin Grilling May 4

Whether it's Mother's Day or Cinco de Mayo, frosty margaritas and Latin-inspired grilled foods fit the bill perfectly. We'll show you how to make fajitas, creative salsas, margarita pie and skinny margaritas.



#### Spice Up Your Summer May 18

Boost the taste of grilled foods with aromatic spices. We'll discuss how to balance spices and heat when seasoning foods, and you'll learn to make some inventive recipes that will add sizzle to your summer.



Summer Kickoff May 25

Launch the grilling season by hosting a backyard barbecue. In this class we'll share grilling tips along with delicious recipes that you can enjoy all summer long.



## WILLIAMS-SONOMA JUNIOR CHEF CLASSES

#### Rocky Road Fudge for Mom - May 3

Give Mom a box of fudge that you've made yourself – it's way better than store-bought chocolates. Join us and learn how. For ages 5 and up.

**Mother's Day Special Event – Mom & Me Breakfast - May 10** Bring your mom and together we'll make waffles along with scrumptious toppings. For ages 5 and up.

#### Fresh Salsa - May 17

Learn to dice and chop vegetables and fruits for a fresh salsa, then dip in crunchy tortilla chips! For ages 8 and up.

#### Build A Burger - May 24

Discover how much fun it is to make stuffed burgers plus a vegetable burger that tastes amazing. For ages 8 and up.

#### Sparkling Drinks for Kids – May 31

Grown-up drinks look so cool – learn how to make kid-friendly ones that are just as neat. For ages 5 and up.



Cook your way through some of our very favorite cookbooks with our Cookbook Club Classes. Learn how to prepare and enjoy several dishes from one of our most popular cookbooks, which you will then get to take home with you!



## MAY COOKBOOK CLUB

#### The Blender Girl

#### Wednesday, May 14

(Fee: \$75 per person, includes cooking class, cookbook, and 10% discount after the class)

A powerful blender is a kitchen staple for most chefs because it is so versatile and can be used to prepare so many dishes - from soups to dips, dressings, and more. In this class, we will explore how to prepare an entire meal with the help of our blender.

#### On the menu:

- Incredibly Edible Edamame Dip with Crackers & Crudite
- Twisted Caesar Pleaser Salad
- Spicy Chickpea Burgers with Portobello Buns & Greens
- Virgin Margaritas
- Raw Chocolate-Orange Torte with Cashew Cream



## COCHON555 DREAM KITCHEN - PUNCH KING WEEKEND GIVEAWAY

#### Presented by Williams-Sonoma, Cochon 555, Breville, Eater, and Breckenridge Distillery

Together with notable winemakers, brewers, distillers and craft food makers, five of the best chefs will cook over 1200 pounds of flavor-packed dishes from head to toe.

### ENTER FOR A CHANCE TO WIN WWW.COCHON555.COM/WIN