MEET OUR CHEFS

BILL ABRUZZO, Personal Chef, has authored a food blog, *Recipes and Ramblings in Italy*, for 6 years. He is the author of two Italian cookbooks: *In the Footsteps of Nonna, Recipes and Ramblings in Southern Italy and Sicily* (Pelican Publishing Company, 2016) and a second book on northern Italian cooking due to be released in October.

CHAZ KILBY, Personal Chef is a graduate of the Culinary Business Academy and a member of the U.S. Personal Chef Association. Chaz’s career spans from hotels to restaurants to catering. Chaz currently provides culinary services to private clients and groups, from weeknight dinners to large celebratory events.

JAMES ZITZ honed his craft in the restaurants of Key West under various talented Chefs, where he developed an appreciation for seafood. He has been featured on national television and is currently the Executive Chef of Blue Sea Seafood in Arlington, Virginia.

**Join Chef Chaz Kilby in The Kitchen Thursdays for an approximately 1-hour plus course in fast and easy dishes. Eat while you learn! $22.00 per person.**

**January 12 - The Chicken is Flat but the Flavor is Not!**
Three quick cook recipes with thin cut chicken.
- Chicken with Creamy Dijon Mustard Sauce
- Sautéed Chicken with Sage Brown Butter
- Chicken Piccata

**January 26 - The Lunch Lady…**
Recreate and elevate some favorite recipes from school lunch
- From Scratch Sloppy Joes
- French Bread Pizza (for the grown up kid in all of us!)
- Apple Crisp

**February 9 - Things You Never Tried to do with Tortillas**
Unusual uses for everyday tortillas.
- Asparagus Cigars with a Dipping Sauce
- Tortilla French Toast
- Mini Tortilla Cups with Egg and Cheese

**February 23 - Oh, Stuff It!**
Fillings for Peppers, Mushrooms and Chicken.
- Chicken Stuffed with Bacon and Spinach
- Stuffed Mushrooms with Italian Sausage
- Goat Cheese Pesto Stuffed Mini Peppers

**March 9 - Not Your Typical Taco**
Recipes that will bring you out of your shell!
- Veggie Tacos
- Tropical Chicken Tacos
- Blackened Shrimp Tacos

**March 23 - They’re Hot! Hot Sandwiches**
Your friends will think they are “cool.”
- Sausage and Peppers Sandwich
- Artichoke and Prosciutto Panini
- Ham-and-Cheese Sandwiches with Tapenade

**April 6 - Cha-Cha, Rumba, Samba… Dance on Over to the Empanada, a Latin Meat Pie**
- Empanada Dough
- Two Different Flavor Mixes for Empanadas

**April 20 - Playful Pasta Party!**
Recipes that you will want to serve at a party.
- Bowtie Pasta with Creamy Wild Mushroom Sauce
- Chicken and Asparagus Carbonara
- Sausage and Tomato Fettuccine with Arugula

**PRIVATE PARTIES**
Find out about a private class at The Kitchen for your next club meeting or special occasion.
$50.00 per person with a 10-person minimum.
Gift certificates are available for birthdays, bridal showers or office parties.
Children’s classes also available.
Have a cooking class birthday party for a child!
January

January 22 $45.00
Sunday 1:00 PM Chaz Kilby

Meatloaf Madness
A Recipe that will have you Craving Mad for Meatloaf...
- Classic American Beef Meatloaf with the Intimate Meatloaf Sauce
- Creamy Mashed Potatoes
- Buttered Peas

January 25 $45.00
Wednesday 6:00 PM Bill Abruzzo

Snowy Alpine Warmers
- Cremini Mushroom and Barley Soup
- Pasta with Butternut Squash, Prosciutto, Walnuts and Sage
- Baked Pears Stuffed with Walnuts and Dried Fruit in Sweet Red Wine Sauce

January 30 $50.00
Tuesday 6:00 PM James Zitz

The Wonderful, Delicate and Misunderstood Oyster
- Salts versus Sweets and Which Condiments, If Any
- Fried Oyster Bahn Mi
- Smoked Oysters with Home Made Sweet Chili Sauce
- A Hearty Oyster Stew

February

February 16 $45.00
Thursday 6:00 PM Bill Abruzzo

More Cheese Please!
- Fontina Cheese and Speck Casserole Served with Mushroom Broth in a Soup
- Pan Fried Mozzarella Cheese Pockets Stuffed with Mushrooms and Artichokes
- Ricotta and Spinach Dumplings Topped with Béchamel Sauce and Asago Cheese

February 22 $45.00
Thursday 6:00 PM James Zitz

The Exotic Pho Made Simple
- Rice Noodles and All the Garnishments
- Crispy Beef with Egg
- Ox Tail
- Veggie Pho

February 25 $45.00
Saturday 1:00 PM Bill Abruzzo

Absolutely Amazing Italian Appetizers
- Chicken Liver Pate with Smear of Fig Jam
- Crispy Pan Fried Shrimp Croquettes
- Pan Fried Bread Pockets Stuffed with Mozzarell

February 28 $50.00
Tuesday 6:00 PM Chaz Kilby

Seafood Norfolk
A “Must Have” in your Recipe Arsenal
- Seafood Norfolk Featuring a Creamy Sauce and Ham
- Fresh Apple Crisp

March

March 14 $45.00
Tuesday 6:00 PM Chaz Kilby

Pie Day - Not the Equation, the Perfect Chicken Pot Pie
- Tender Chicken and Veggies
- Pot Pie Classic Creamy Gravy
- The Top Crust
- A Surprise Dessert, Bet You Can’t Guess What It’s Going to Be!

March 22 $45.00
Wednesday 6:00 PM Bill Abruzzo

March Mushroom Madness
- Cremini Mushroom and Barley Soup
- Jumbo White Mushroom Caps with Parmesan and Herb Stuffing
- Tagliatelle with Sautéed Shiitake, Oyster and Cremini Mushrooms

March 28 $50.00
Tuesday 6:00 PM James Zitz

Explore Local Fish and Seafood
- Local Clams Casino
- Rockfish with Black Rice
- Sautéed Fluke with Cucumber and Country Ham Salad
- Fried Croaker Sandwich with Homemade Aioli Potato Goufrettes

March 30 $45.00
Thursday 6:00 PM Chaz Kilby

Late Night Eats
What to eat after a night out? Let’s put this question to bed.
- Turkey Apple and Brie Quesadilla
- White Bean Dip with Herbs
- Pimento Grilled Cheese
- Chicken Tomato Bruschetta Pasta
- Bananas Foster with Ice Cream

ABOUT THE CLASSES
Our Chefs lead our participants through hands-on preparation of two or more dishes, which means that most participants will be standing for the duration of the classes. Limited seating is available.
Recipe

**Italian Wontons**
By Chef Chaz Kilby

Www.GoingToMakeIt.com

(Makes 20 large or 40 small)

**Ingredients**
- 6 oz. bulk sweet Italian Sausage
- 4 oz. Mozzarella cheese, shredded
- 2 T Parmesan cheese, grated
- 1 t red pepper flake
- 1/4 cup onion, finely chopped
- 2 T parsley
- 20 large wonton wrappers
- Cooking oil for shallow frying pan
- Marinara Sauce for dipping (optional)

**Instruction**
Cook sausage and onion over medium heat until sausage is brown and onion is tender, stirring to break the meat into small pieces. Drain well and cool.

Add Mozzarella cheese, Parmesan cheese, and parsley. Place 2 rounded teaspoons of filling in wonton wrapper. Moisten edges with water.

Starting at one corner, fold wrapper over filling, not forming a triangle. Fold in outer edges and continue rolling to seal. Cook in deep hot oil 1 1/2 minutes per side or until golden brown. Drain and serve with warm Marinara Sauce.

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**April**

**April 5**
Wednesday 6:00 PM  $45.00
James Zitz
**A Vegetarian Feast!**
- Tofu Sloppy Joe with Pickled Ramps and Homemade Beer Mustard
- Tempura Asparagus with Romanesco Sauce
- Crispy Tofu with Spicy Green Beans and Peanut Sauce
- Quick Bread with Ramps and Almonds

**April 10**
Monday 6:00 PM  $45.00
Bill Abruzzo
**April in Azzone**
- Springtime Vegetable Soup Served with Crostini and Pesto
- Frittata with Asparagus, Prosciutto, Fontina Cheese and Crispy Topping
- Sweet and Sour Venetian Style Chicken

**April 11**
Tuesday 6:00 PM  $50.00
Chaz Kilby
**Spanish Paella**
- The Right Pan to Use and Helpful Shortcuts
- Spanish Paella with Chicken, Seafood and the Perfect Rice

**April 22**
Saturday 1:00 PM  $45.00
Bill Abruzzo
**Pan-Fried and Perfect!**
- Fried Mozzarella Cheese Pockets Stuffed with Mushrooms and Artichokes
- Crispy Tyrolean Potato Pancakes
- Crispy Pan Fried Shrimp Croquettes

**April 25**
Tuesday 6:00 PM  $45.00
Chaz Kilby
**Pub Crawl Fish and Chips**
- The Real Potato Chip, the Homemade French Fry
- Guinness Beer Battered Cod and Chips
- Traditional IPA Fish and Chips
- Spicy Remoulade for Dipping

**Reservations are required for Cooking Classes. Your spot will not be reserved until payment is made in full, and no refunds will be issued less than 48 hours before the class takes place. All participants will receive 10% off any purchases made in The Kitchen Store on the day of the class.**