DAD JOKES & DAD MAGIC: A COMPARATIVE STUDY

SYLLABUS

Faculty: Magician Nash Fung, Brian Canlis

Wednesday, November 11th at 5:00 PM

Objectives:

- ❏ Hosted by two dads and a real magician, Nash Fung. With a trick up your sleeve and joke at the ready, you're sure to knock the socks off of even your most unamused child/friend/housemate/whatever.

Required Resources:

- ❏ Cellphone
- ❏ Deck of playing cards
- ❏ Penny and 2 quarters

Optional items:

- ❏ bowl of M&Ms
- ❏ salt shaker
- ❏ napkin

SEE YOU IN CLASS!

SIPPING & DOUBLE DIPPING

SYLLABUS

Faculty: Kayleigh & Jeremiah Otto (Seattle Candle Company), Maren Patrick

Wednesday, November 11th at 7:00 PM

Objectives:

- ❏ Fondue, a bottle of wine, and your new favorite homesteading hobby: candle making with the Seattle Candle Company.

Candle Making Materials:

- ❏ 2 - 8 oz glass tumblers
- ❏ 1 pound soy wax
- ❏ 2 cotton core wicks
- ❏ 2 wick stickers
- ❏ fragrance (1 oz)
- ❏ chopsticks (for wick straightening)
- ❏ Thermometer
- ❏ Pot
- ❏ Measuring cup (Pyrex or a measuring cup that is heat proof)
- ❏ Or double boiler

What we will be eating and drinking:

- ❏ Bottle of wine: Nicolas Potel, Macon, Bourgogne Blanc, FRA
- ❏ Cheese Fondue
- ❏ Bread
- ❏ Ham
- ❏ Pickles
- ❏ Mustard

SEE YOU IN CLASS!

WINE FIGHT CLUB

SYLLABUS

Faculty: Erica Catubig, Nelson Daquip

Thursday, November 12th at 6:30 PM

Objectives:

- ❏ James Beard Award Winning sommelier Nelson Daquip will ring the bell and referee as Washington, Oregon and California try to dethrone the champ: France.

Required Resources:

Round One

- ❏ Dom. du Prieure Savigny les Beaune, Blanc, Burgundy, FRA
- ❏ Copain Tous Ensemble Chardonnay, Mendocino, CA

Round Two

- ❏ Remoissenet Bourgogne Rouge, Burgundy, FRA
- ❏ Avni Pinot Noir, Willamette Valley, OR

Round Three

- ❏ Olivier Dumaine St. Joseph, Rhône Valley, FRA
- ❏ Kerloo Black Rock Syrah, Yakima Valley, WA

What we will be eating:

- ❏ 2 Dozen Chicken Wings

Three Sauces

- ❏ Kwan's Chicken Wing Sauce
- ❏ Buffalo Sauce
- ❏ Honey Vinegar Togarashi

SEE YOU IN CLASS!

BRADY AND KAMONEGI
DO JAPANESE DRINKING FOOD
SYLLABUS

Faculty: Mutsuko Soma (Kamoneji & Hannyatou), Chef Brady Williams
Tuesday, November 10th at 6:30 PM

Objectives:
- ❏ Chef Brady and Chef Soma share with you and each other, some of their favorite drinking snacks to make and pair with sake.

Required Resources:
Avocado Namerou*
- ❏ 1/2 avocado
- ❏ 1 tablespoon chopped green onion
- ❏ 1 teaspoon fine chopped ginger
- ❏ 1 tablespoon white miso paste (free from **Hannyatou** if you buy a sake pairing or stop by)
- ❏ 1 teaspoon sesame oil
- ❏ Shiso leaf or sesame seeds as garnish (optional)

Hiroshima style 3 minute ramen okonomiyaki*
- ❏ 1 Top Ramen brand shrimp flavor in the cup (other flavors are okay as well, we prefers the cup over the packet but will show both methods)
- ❏ 2 eggs
- ❏ 1/2 cup shredded cabbage
- ❏ 1 street style small flour tortilla
- ❏ handful green onion
- ❏ 1/4 cup okonomiyaki sauce preferred (we will show how to make a sauce with ketchup and soy sauce and bbq sauce as an alternative) Check local Asian market; Uwajimaya, Maruta Shoten, Asian Family Market, or H Mart



- ❏ 2 tablespoons kewpie mayo (we will show how to make mayo - 1 egg, 1 cup vegetable oil, vinegar, garlic - as an alternative)

- ❑ Optional for garnish: dried bonito flakes, aonori flakes and gari ginger (pickled ginger)

<u>20 minutes quick kimchi*</u>

- ❑ 2 teaspoons salt
- ❑ 1 tiny piece ginger
- ❑ 3 cloves of garlic
- ❑ 1/2 cup rice wine vinegar
- ❑ 1/4 cup Korean chili flakes
- ❑ 1/2 sliced yellow onion
- ❑ 1 pound white daikon or cabbage
- ❑ handful of green onion
- ❑ 1 tablespoon sesame oil
- ❑ 1 tablespoon sugar

**All these items can all be vegetarian*

Sake pairings:

- ❑ Taka "Nobel Arrow" Tokubetsu Junmai 720ml
- ❑ Gozenshu Usunigori Bodaimoto Junmai 720ml
- ❑ Choryo Yoshinosugi Omachi Taruzake Yamahai Junmai 720ml

All of these sake pairings are available for purchase at Chef Soma's sake bar:

- *10% off the sake pairings for this week of November 2 and next week of November 9*
- *You can pre-order sake from Hannyatou from their website.*
- *Please visit Hannyatou.com and click "store"*

Hannyatou
1060 N 39th St
Seattle, WA 98103
(206) 294-4104
Hours: Tuesday thru Saturday - 4:00 PM to 8:00 PM, Sunday & Monday - Closed

SEE YOU IN CLASS!

CHAMPAGNE & OYSTERS

SYLLABUS

Faculty: Tom Stocks (Taylor Shellfish), Nelson Daquip

Thursday, November 5th at 6:30 PM

Objectives:

- ❏ To learn everything we can about oysters and champagne.

Tools you'll need:

- ❏ Oyster Knife
- ❏ Champagne Stopper
- ❏ Hand Towel
- ❏ Toothbrush

Required Resources:

- ❏ NV Roederer Brut Premiere, Champagne, FRA (half bottle)
- ❏ NV Pierre Gimonnet et Fils Blanc de Blancs, Champagne, FRA (Half bottle)
- ❏ NV Philippe Fontaine Blanc de Noirs, Champagne, FRA (Half bottle)
- ❏ 6 Samish Bay Pacifics Oysters from Taylor Shellfish Farms
- ❏ 6 Kumamoto Oysters from Taylor Shellfish Farms
- ❏ 6 Shigoku Oysters from Taylor Shellfish Farms
- ❏ Classic Oyster Garnish:
  - ❏ Lemon
  - ❏ Mignonette
  - ❏ Cocktail Sauce

SEE YOU IN CLASS!

THINGS THAT LAST: A FILSON WORKSHOP

SYLLABUS

Faculty: Filson, Mark Canlis

Wednesday, November 4th at 7:00 PM

Objectives:

- ❏ Master materials maintenance with the field team at Filson - the rugged clothing company that basically invented rugged apparel.

Tools you'll need:

- ❏ heat source (a hair dryer or heat gun) – you will need this to practice waxing materials during the class.
- ❏ rag / cloth
- ❏ rubber gloves (optional)

There is NO shopping list for this class.

The kit includes:

- ❏ Filson specific fabrics
- ❏ Owens Meat variety pack (sold at the Flagship Filson Store via a vending machine)
- ❏ 2 tall cans of One Hundred Ways IPA from E9
- ❏ 2 tall cans of The White Lodge Belgian-Style White Ale from Holy Mountain
- ❏ 2 cans of B'Ham Brown English Brown Ale from Aslan Brewing Co

SEE YOU IN CLASS!

TREASURES FROM THE CANLIS CELLAR

SYLLABUS

Faculty: Nelson Daquip, Mark Canlis

Friday, November 6th at 6:30 PM

Objectives:

- ❏ The name pretty much says it all: we're tasting through some of the very best wines in our cellar to understand what makes the rare and special wines truly fun to drink.

There is NO shopping list for this class.

The kit includes:

- ❏ 2015 Domaine des Comtes Lafon, Clos de la Baronne, Meursault, Burgundy, FRA (6oz)
- ❏ 2014 Château de la Tour, Clos de Vougeot, Grand Cru, Burgundy, FRA (6oz)
- ❏ 2003 Mouton-Rothschild, First Growth, Pauillac, Bordeaux, FRA (6oz)
- ❏ 2015 Opus One, Red Blend, Napa Valley, CA (6oz)
- ❏ 2011 Horsepower Syrah, Walla Walla Valley, WA from a Magnum! (6oz)
- ❏ Charcuterie Plate

SEE YOU IN CLASS!

BOXED & CANNED WINE:
A SOMMELIER SYMPOSIUM

SYLLABUS

Faculty: Nelson Daquip, Erica Catubig
Thursday, October 15th at 6:30 PM

Objectives:

- ❏ Delicious and cheap? You bet! Easy wine and a pairing of truck-stop worthy salty snack foods. Date Night on a budget never looked so good and this class will teach you how.

Required Resources:

- ❏ La Petite Frog, Picpoul de Pinet, FRA (6oz) - boxed wine
- ❏ Bota Box Sauvignon Blanc, CA (6oz) - boxed wine
- ❏ From the Tank, Rhône Red, FRA (6oz) - boxed wine
- ❏ Old Westminster, Pinot Gris, Seeds & Skins, MD (1 Can)
- ❏ Nomadica, Sparkling White, CA (1 Can)
- ❏ House Wine Pinot Noir, WA (1 Can)
- ❏ Symposium Sipping Snacks
    - ❏ Li Hing Gummy Bears
      In Hawaii, Li hing powder is often sprinkled on tropical fruits such as pineapple and papaya along with many other snacks like gummy bears and popcorn. Li hing mui powder is made from dried salted plums. It has both a sweet and sour taste with a hint of saltiness.
    - ❏ Cool Ranch Doritos
    - ❏ Himemaru Japanese Rice Crackers



- ❏ TV Dinners - we will be enjoying Swedish Meatballs
- ❏ Your favorite salty snack. There are no rules to a good time.

SEE YOU IN CLASS!

CANNING & PICKLING 101

SYLLABUS

Faculty: Sous Chef John Courtney, Anne Marie Canlis

Wednesday, October 28th at 5:00 PM

Objectives:

- ❏ Learn to preserve whatever you can get your hands on for the coming winter months, and we'll teach you all the techniques you'll need.

Tools you'll need:

- ❏ 3 jars with metal lids, it doesn't matter what size you chose (we will be using large 32 ounce jars)
  Jars need to be washed in hot soapy water, rinsed with hot water and fully dry before class begins (this is to sanitize the jars)
- ❏ Knife & cutting board
- ❏ Cheesecloth (optional for spices)
- ❏ Multiple pots, 1 large one for boiling your jars
- ❏ Jar Lifting Clamp (you can use tongs, but have to be very careful)



- ❏ Canning rack - this goes in the pot (the glass jar can NOT touch the bottom of the pot)
  Other ideas are a steam rack or metal colander



Ingredients:

- ❏ Apples or pears - your choice whatever looks better in your local grocery store. The recipe works for both. (We like granny smith ourselves.)
- ❏ Spices of your choice that look good to you for the apples or pears (cinnamon, nutmeg, cardamom, star anise, or all the above.) Honestly, you cannot go wrong here.
- ❏ Acid: 2 lemons or an orange
- ❏ Crunchy vegetables of your choice (no leafy greens) - Examples: green beans, cucumbers and beets
- ❏ Rice wine vinegar or white wine vinegar or a similar vinegar of your choice (not distilled vinegar) - the bigger the jug the better depending how much you want to pickle (at least 32 ounces)
- ❏ Sugar, 1 pound
- ❏ Kosher Salt, ½ pound (NOT iodized or table salt)
- ❏ Pickling spices you may also like to include, but are not necessary
  Examples: Fresh dill, crushed red pepper, black peppercorns (whole), garlic cloves, coriander, spicy peppers - like jalapenos, habaneros (if you like heat.) Again, it's personal choice you can't go wrong.

Recipes for the class:

Pickle Brine:
8 cups water
8 cups white wine vinegar or apple cider
1 cup salt
1/4 cup sugar

Dill Pickle:
6 cucumbers
1 tablespoons pickling spice
1 bunch dill
1 shallot
4 cloves garlic
2 cups pickle brine

Pickling Spice:
5 tablespoons mustard seed
5 tablespoons coriander
5 tablespoons black pepper
3 tablespoons chili flake

Beet Pickle:
6 - 10 baby beets
1 shallot
1 tablespoons pickling spice
3 cups pickle brine

Apple Butter:
6 - 10 apples
2 cups white wine or water
2 cups apple cider vinegar
2 cups sugar (any, but not powdered)
1 stick cinnamon
2 pieces star anise

SEE YOU IN CLASS!

CANABLIS: A HIGHER EDUCATION

SYLLABUS

Faculty: Jody Hall (Cupcake Royale), Brian Canlis
Tuesday, October 27th at 6:30 PM

Objectives:

- ❏ Learn the finer points of baking with cannabis and CBD.

Prerequisites:

- ❏ Crockpot (optional)
- ❏ Oven
- ❏ Mixer
- ❏ Sheet pans

Chocolate Chip Cookies:

- ❏ All Purpose Flour - 3 3/4 cup (473 grams)
- ❏ Baking Soda - 1 tsp (5 grams)
- ❏ Baking Powder - 1 tsp (5 grams)
- ❏ Kosher Salt - 2 1/4 tsp (10 grams)
- ❏ Vanilla Extract - 1 1/2 tsp (6 grams)
- ❏ Unsalted Butter - 1 1/4 cup (283 grams)
- ❏ Cannabutter* - (see step 3, item #10)
  NOTE: Total butter needed is 283 grams. Cannabutter will be a subset of butter needed depending on potency target.
- ❏ Brown Sugar - 1 1/2 cup (330 grams)
- ❏ Granulated Sugar - 1 cup (200 grams)
- ❏ Large Eggs - 2
- ❏ Dark Chocolate Chips - 1 1/3 cup (225 grams)
- ❏ Milk Chocolate Chips - 1 cup (180 grams)

**** We will demo on the show how to make Cannabutter, but the whole process takes about three hours. If you want to follow along when we're cooking, you have two options.

1. Make your Cannabutter in advance of the show, steps & recipe below.
   OR - take the easy route and...
2. Purchase 100mg THC tincture oil (or RSO) and bring to class. We'll reduce butter by 1 tablespoon (or 14 grams) if oil is in 15ml; if in 30ml, sub out 2 tablespoons (28 grams) of butter.

Cannabutter (recipe makes one pound, but we will only use a portion of this on the show):

- ❏ Unsalted Butter - 1 pound
- ❏ Cannabis Flower - 7 grams
  (Honestly, you can purchase any size and infuse into any amount of butter. For this effort, we suggest infusing 7 grams into 1 pound of butter.)

STEP 1: Decarboxylate the cannabis

1. Preheat oven to 250 degrees F
2. Roughly grind or break apart your favorite cannabis - you want it to look like the size of a grain of rice, not too fine or you risk burning.
3. Line a baking sheet with aluminum foil (important to regulate heat with direct contact to the pan.)
4. Evenly spread the ground cannabis on the lined baking sheet - make sure the cannabis is very thinly spread for even decarboxylation.
5. When the oven is preheated, place the cannabis baking sheet into the oven - middle rack.
6. Cook for 30 minutes, stirring every 10 minutes or so to avoid burning.
7. After 30 minutes, remove the baking sheet from the oven and allow to cool for 30 minutes.
8. The cannabis can now be transitioned to your infusion medium of choice or stored for future infusion. (Butter is best!)

STEP 2: INFUSE into butter

1. Melt butter in a crockpot on high.
2. Once butter is melted, add your decarboxylated cannabis
3. Infuse for 3 hours - Use a thermometer to make sure butter stays between 175-200 degrees F - stir every 20 to 30 minutes.
4. After 90 minutes, turn the crockpot to low (ensure temp is between 175-200 degrees F.)
5. After 3 full hours your butter is now infused.
6. Place a cheesecloth over a mesh liner or colander. Pour contents of the crockpot into the cheesecloth. Once butter has drained, wrap cloth around solids and squeeze.
7. Store butter in the fridge or freezer until ready to use for recipes.

STEP 3: determine potency of butter

1. Packaging should have the THCA and THC % available to you.
2. Math: example: THCA = 22.2%; THC = 0.7%. Equation to determine how much THC is (.88 x THCA) + THC = Total THC
3. Example: After Decarboxylation: Total THC = (0.88 x 22.2%) + 0.7% = 20.2% THC
4. Math: Multiply THC by number of grams purchased x 1000
5. Example: I purchased 7 grams: 7 x (20.2% x 1000)/100 = 1414 MG THC
6. Math: 1 pound of Infused Butter = 32 Tablespoons
7. Example: 1 pound butter will have 1414 MG THC. Divide 1414/32 to get MG THC per Tablespoon
8. In this example, every Tablespoon of butter will have 44mg THC. POTENT!
9. Determine potency of each cookie to determine how much butter needed. I suggest 5mg/cookie
10. In this example, making 34 cookies, we'll need 170mg THC or about 4 tablespoons (or 55g) of pot butter to combine with 228g regular butter.

SEE YOU IN CLASS!

CANLIS CLASSICS

SYLLABUS

Faculty: Mr. & Mrs. C (Dad & Mom), Mark Canlis
Thursday, October 22nd at 6:30 PM

Objectives:

- ❏ Learn to make our two most iconic classics, Canlis Salad and Canlis Prawns.

Prerequisites:

- ❏ Bowls, multiple sizes
- ❏ Knife & cutting board
- ❏ Large Skillet

Required Resources:

- ❏ White wine (your choice, but this is what will be featured): Grüner Veltliner, Chenin Blanc, and Sémillon/Sauvignon Blanc Blend

  Canlis Salad
- ❏ 2 heads of Romaine
- ❏ Bouquet of Mint, Oregano and Scallions
- ❏ Bacon, 8 ounces cooked
- ❏ Croutons, 8 ounces
- ❏ Romano, 8 ounces
- ❏ ½ a shell of Cherry Tomatoes

  For the dressing:
  - ❏ 1 raw egg
  - ❏ 1 cup of Olive Oil
  - ❏ 2 lemons

  Canlis Prawns
- ❏ 6-12 large prawns, shelled (except tail), split and clean
- ❏ 1 stick of butter (you may not use it all)
- ❏ 3 cloves of garlic (you may not use it all)
- ❏ ¼ cup dry vermouth
- ❏ 3 Tablespoons Olive Oil
- ❏ 2 lemons (3 Tablespoons of lemon juice)
- ❏ Salt
- ❏ Black pepper
- ❏ Crushed red pepper (if you like heat)

SEE YOU IN CLASS!

BAKING WITH THE WSU BREAD LAB

SYLLABUS

Faculty: Louie Prager & Stephen Jones (WSU Bread Lab), Mark Canlis
Tuesday, October 20th at 6:30 PM

Objectives:

- ❏ We'll cover a few tricks for a boast-worthy sourdough boule (or improve the one you've been perfecting all pandemic).

Prerequisites:

- ❏ Bread proofing basket (or an 8” bowl with a clean kitchen towel)
- ❏ Dough scraper (optional)
- ❏ Kitchen scale
- ❏ Knife
- ❏ Thermometer
- ❏ Medium or large mixing bowl
- ❏ Pizza stone or sheet pan or loaf pan

Required Resources:

- ❏ Finn River Cider (or your favorite beverage with bread)
- ❏ 2 pounds of Organic Whole Wheat Flour (for anyone joining last minute, really any AP or bread flour in your pantry will do—pastry flour and cake flour will NOT work)
- ❏ Dry Yeast - 1 packet or 2.25 teaspoons
- ❏ Salt
- ❏ Olive Oil, or other cooking oil (for coating the bowl)
- ❏ *If you prefer to use your own Sourdough Starter have it ready. Starters will be discussed during class.*

SEE YOU IN CLASS!

WINE DRINKING 101

SYLLABUS

Faculty: Nelson Daquip, Erica Catubig

Thursday, October 15th at 6:30 PM

Objectives:

- ❏ Enough of "wine tasting," this class is a lesson on truly enjoying wine for what it is: six distinct glasses of fermented fun in a bottle. Find out how a few easy fundamentals take your appreciation and enjoyment to a higher level.

Prerequisites:

- ❏ Wine Glasses
- ❏ Wine Key

Required Resources:

- ❏ 2017 Felluga Friulano, Friuli, ITA
- ❏ 2018 Von Buhl Dry Riesling, Pfalz, DEU
- ❏ 2017 Baptiste Nayrand, Puits à Vin, Coteaux Lyonnais, FRA
- ❏ 2017 Piolet Cabernet Sauvignon, Columbia Valley, WA
- ❏ 2018 Angelique Leon Chinon, Loire Valley, FRA
- ❏ 2011 Lopez de Heredia Viña Tondonia, Viña Cubillo, Rioja, ESP
- ❏ Your favorite Charcuterie items

SEE YOU IN CLASS!

BRADY & MEL DO FILIPINX FOOD

SYLLABUS

Faculty: Melissa Miranda (Musang), Brady Williams
Wednesday, October 14th at 7:00 PM

Objectives:

- ❏ Learn how to cook Filipinx-inspired cuisine with two of our favorite dishes: Lumpiang Shanghai and Musang's Pancit Canton.

Prerequisites for Lumpiang Shanghai:

- ❏ Large bowl - for filling mixture
- ❏ Small bowl - for beaten egg
- ❏ Small brush
- ❏ Medium sized pot for frying
- ❏ Tongs
- ❏ Cutting board
- ❏ Baking sheet

Required Resources:

- ❏ 1 pound ground pork (70/30 gives the most flavor)
- ❏ 12 pieces of peeled and deveined shrimp, chopped finely
- ❏ 1 medium carrot, peeled and grated
- ❏ 1 small onion, minced
- ❏ 1 small can of water chestnuts, minced
- ❏ 3 Tablespoon oyster Sauce
- ❏ 2 Eggs, beaten slightly (reserve one egg for sealing your lumpia)
- ❏ 2 teaspoons black pepper
- ❏ Johnny's Seasoning to taste
- ❏ 1 Package of TY Spring Roll Pastry (This is the preferred wrapper because it has a lot of give and forgiveness when taking each sheet off, it also doesn't dry out as quickly as the other wrappers. And honestly it fries really crisp and consistently.)
  https://www.amazon.com/Spring-Roll-Wrappers-Square-Sheets/dp/B01IFCK90K
- ❏ Canola Oil

House made lumpia sauce:

- ❏ ½ cup Cane Vinegar
- ❏ 1 Tablespoon Maggi Seasoning
- ❏ 1 Clove of minced Garlic

For store bought dipping you can use:

- ❏ https://www.amazon.com/Sweet-Chili-Sauce-Chicken-12oz/dp/B00NN6UISM/ref=sr_1_4?crid=2QQMYNJ239CK1&dchild=1&keywords=sweet+chili+sauce&qid=1602186180&s=grocery&sprefix=sweet+chili%2Cgrocery%2C277&sr=1-4

Directions:

1. In a bowl, combine all the filling ingredients; mix thoroughly.
2. Scoop out a tablespoon and form into a ball. Test fry your filling and adjust taste if need be.

Continued on next page

3. Pull off one wrapper and lay on a cutting board. And put the set aside beaten egg in a small bowl
4. Place a tablespoon of the mixture on each spring roll pastry.
5. With your hands, form it into a thin log, and fold pastry over and roll 1 and a half rotations, fold the sides in, and continue to fold with 1 ½ inches left on the top.
6. Brush the top with the egg wash and roll till sealed.
7. Deep fry, a few pieces at a time, in hot oil until golden brown and cooked through, about 4-6 minutes. Drain on paper towels to remove excess oil.
8. Serve hot with sweet chili sauce or ketchup as a dipping sauce. Enjoy!

Freezing:

You can freeze the lumpia as well. Place on a baking sheet and freeze. Once frozen you can place them in ziplock bags. You can fry from frozen as well, just make sure your oil isn't too hot and that you have a cover to avoid splashing.

Prerequisites for Musang's Pancit Canton (Yields 4):

- ❑ Knife and cutting board
- ❑ Large wok

Required Resources:

- ❑ 1 medium yellow onion, sliced thinly
- ❑ 5 cloves garlic, peeled and minced
- ❑ 2 carrots, peeled and julienned
- ❑ 2 stalks celery
- ❑ ½ cabbage (purple or green), shaved thinly
- ❑ 10 button mushrooms
- ❑ 2 stalks green onions, cut in rounds (garnish)
- ❑ 1 lemon, cut into wedges (garnish)
- ❑ 1 pack Pancit Canton Noodles, fresh not dry (can use Yakisoba or Miki Noodles)
  https://fsiseattle.com/products/wan-hua-noodle-yakisoba-4-5-lb/
  Wan Hua is a great brand and can be purchased at any asian grocery store like Fou Lee, Viet-wah, or Uwaijimaya.
- ❑ 1 Tablespoon soy sauce
- ❑ 1 Tablespoon Knorr Liquid Seasoning
- ❑ 2 cups mushroom stock or bouillon cube
- ❑ 2 Tablespoon canola oil
- ❑ Salt and Pepper to Taste

Directions:

1. Heat oil on medium high heat in a large wok or large skillet.
2. Saute garlic and onions till golden brown and translucent.
3. Add carrots and celery, cook for 1 min. Season with salt and Pepper.
4. Add cabbage and mushrooms, cook for 3-4 minutes, until veggies are tender but still crisp.
5. Season with salt and pepper.
6. 5. Add oyster sauce, Knorr Liquid Seasoning, soy sauce, mushroom stock and add noodles and cook until liquid is absorbed and noodles are done, about 8-10 minutes.
7. Remove from heat. Season with black pepper (if needed).
8. Garnish with lemon wedges and Green Onions.

SEE YOU IN CLASS!

INTRODUCTION TO COCKTAILS

SYLLABUS

Faculty: Ali Daniels (Visit Seattle), James MacWilliams

Thursday, October 8th at 6:30 PM

Objectives:

- ❏ Learn to make the following classics cocktails like a pro: Martinez, Aviation and the Bacardi Cocktail.

Prerequisites:

- ❏ Measuring Glass
- ❏ Citrus Reamer
- ❏ Your favorite snacks to enjoy with cocktails, maybe Canlis Spiced Nuts & Marinated Olives

Required Resources:

- ❏ Sipsmith London Dry Gin (1 Bottle)
- ❏ Plantation 3 Stars White Rum (1 Bottle)
- ❏ Your preferred whiskey (1 Bottle)
- ❏ Carpano Antica Vermouth (Half Bottle)
- ❏ Simple Syrup
- ❏ House Grenadine
- ❏ Angostura Bitters
- ❏ Ingredients for Garnish
    - ❏ Limes
    - ❏ Lemons
    - ❏ Fresh Mint & Quatre Epices Cherries (translation: fancy cherries)

SEE YOU IN CLASS!

DUMPLING FUNDAMENTALS

SYLLABUS

Faculty: Amy Wong, Hui Qun Liu & Brady Williams

Tuesday, October 6th at 6:30 PM

Course Outline:

1. INTRO
2. DUMPLING WRAPPER EDUCATION
3. HOW TO MAKE DUMPLING FILLING
4. DUMPLING FOLDING TECHNIQUE
5. COOKING DUMPLINGS (Boiling, Pan Fried)
6. DUMPLING SAUCES (Make your own, Best sauces to buy)
7. FREEZING INSTRUCTIONS

Prerequisites:

- ❑ WASH YOUR HANDS
- ❑ Knife & cutting board
- ❑ Prepare a baking sheet or large plate with wax paper or parchment paper
- ❑ Prepare a large clean bowl, this is where we will mix the filling
- ❑ Fill a large pot of water and place it on the stove. Do not turn on the burner yet!
- ❑ Prepare a small bowl of water and a clean fork for each person participating.

Required Resources:

- ❑ 1 lb ground pork (80/20 or 70/30 fat content works best)
- ❑ 1 tablespoon grated or finely chopped ginger
- ❑ 1 cup chopped chives or green onions
- ❑ 1 cup chopped mushrooms (shiitakes or button/crimini)
- ❑ sesame oil
- ❑ 1 tablespoon soy sauce
- ❑ 1 egg
- ❑ ½ teaspoon salt
- ❑ 1 package of round dumpling wrappers:
  - ❑ These can be found in Asian & Specialty Grocery stores (Uwajimaya, Asian Family Market, H-Mart, Ballard Market) and are typically located in the refrigerated noodle section. Preferred brand is Twin Marquis, but any round wheat dumpling skin will work.
  - ❑ Northern Style- thick dumpling skin (preferred for boiled dumplings) (https://www.twinmarquis.com/products/northern-style-dumpling-wrapper/)
  - ❑ Shanghai Style- thin dumpling skin (preferred for steamed dumplings) (https://www.twinmarquis.com/products/northern-style-dumpling-wrapper/)

OPTIONAL for homemade dumpling sauce:

- ❑ 2 teaspoons sugar
- ❑ 1 tablespoon rice vinegar or brown rice vinegar
- ❑ 2 tablespoons soy sauce

If you prefer to purchase dumpling sauce at the store:

- ❑ Personal favorite is **Wei Chuan Dumpling Sauce** which comes in spicy & non spicy versions (both are great). You can find this in Asian grocery marts and in the Asian aisle at your local grocery store.
- ❑ If you're a spice fan, pick up some chili crisp. **Lao Gan Ma Chili Crisp** is the favorite, but any chili crisp will do. You can find this in Asian grocery marts and in the Asian aisle at your local grocery store.

SEE YOU IN CLASS!