

## Around the Table Cooking Classes

Enjoy  
Food, Friendship and Lots of Laughter

For more information contact Susan at:

▪ 603/526 7319 ▪  
[aroundthetable@tds.net](mailto:aroundthetable@tds.net) ▪ [www.susannye.com](http://www.susannye.com) ▪

A small sampling of what you can expect at an Around the Table Cooking Class!

**Relax, get comfortable and enjoy the wonderful warmth of an Italian Country Kitchen.** Celebrate autumn with butternut squash risotto, Tuscan roast pork, a sweet and spicy roasted apple dessert and a few cozy surprises.

**Get ready for the holidays with Tapas & Finger Food.** We'll gather ingredients from around the Mediterranean and prepare a delightful array of tasty hors d'oeuvres. No more of the same-old-same-old, we'll explore savory dips and spreads, delicious bite-sized treats and top it off with tiny sweets.

**Party time with French Bistro Cooking.** With perfect mignons of beef and a special soup, I promise a menu filled with delicious surprises. From the first elegant amuse bouche to the last bite of beautiful white chocolate mousse trifle, we'll create a wonderful dinner fit for a festive New Year's Eve.

**We'll chase away the cold with comfy, cozy French Country Cooking.** Get ready to warm up cold winter nights with flavorful lentil soup and cassoulet. We'll round out the menu with lots of tasty winter dishes and complete the evening with a delicious mini tarte tatin (upside down apple tart)

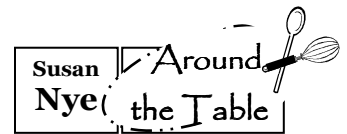
**Ignore the cold! Forget the wintertime blues with a Moroccan Feast.** Defy the cold weather with a dinner from hot and dry Morocco. We'll enjoy a delightfully different dinner with delicious chicken with preserved lemons, a couscous to die for, wonderful Middle Eastern pastries and lots more.

**Latinas Night out! It's time for a trip to the Caribbean.** We'll start the evening with lively Avocado and Corn Tostaditas, move on to a savory fish stew and enjoy lots of delicious surprises before we finish the evening with a wonderful coconut flan.

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***Celebrate an Italian Easter.*** Straight from the Roman countryside, we will enjoy braised lamb with artichokes and mushrooms. And that's not all; a spring time appetizer, light and fluffy ricotta pie and much, much more.

***Time to get ready for summer grilling; Sicilian style.*** With warm weather, entertaining moves outside. We'll get ready with delicious bruschetta, summery pasta and grilled swordfish with Caponata. We'll complete the menu with a few more summer treats.

***Chill out with global summer salads.*** Salad is the perfect summer fare. We'll create a variety of cool, summer dishes from delicious appetizers to a fruity dessert.

*Bon appétit!*