

JUNGLE JIM'S INTERNATIONAL MARKET

THE cooking school

with *Leigh Barnhart Ochs*



Voted Best
Cooking Class
CityBeat

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Dear Friends of the Cooking School,

We enter 2020 with excitement because the Cooking School has reached a memorable milestone – the 25th anniversary. This fall we will be celebrating with a look back at the people and classes that have earned us the “Best of Cincinnati Cooking Classes” for so many consecutive years. Thank you for your support! We hope we have contributed to delicious meals served to family and friends.

The culinary trips to Tuscany and Emilia-Romagna, Italy, are planned for the end of May and into June. If you have read about these trips and considered joining us, please do. Each year we experience new places to explore and great restaurants, wineries, festivals and more. The Fico Eataly World excursion to Bologna was an outstanding day of food, drink and all the different agricultural products that make Italy such a gastronomic pleasure. We will return again in 2020 by popular demand if you join us for the Emilia-Romagna leg of the journey.

Jack Keegan has brought new interest and information to our wine tasting classes. He recently completed a 4 session master class on the wines of the Bordeaux region of France for 12 lucky students. If you are hoping to improve your wine knowledge in 2020, consider joining Jack for a tasting class. He also selects the wine for our wine and food pairing classes and helps you learn to pair the best wines with your meals.

We hope to see you in our winter classes. We have a full schedule with many different topics offered by our chefs - try something new. If you want to improve your culinary skills in 2020, we are here to help! Keep us in mind this holiday season - our gift cards are a good fit for family and friends and make an easy and thoughtful gift.

Happy Holidays from our kitchen to yours!

Bon Appétit!

Leigh Barnhart Ochs

In This Issue

Jack Keegan
The Tasting Room



Rob Seideman
Japanese Steakhouse &
How to Build Tons of Flavor



Ellen Mueller
Hands-On Class
Instructor



James Trent
Oscar Event Center
Executive Chef



Winter Classes: January - April 2020

Instructors

Leigh Barnhart Ochs

Leigh is the director of The Cooking School at Jungle Jim's International Market. She was a guest instructor at The Cooking School from 2005-2010 when she assumed directorship. Her training includes ten years of cooking school sessions at LaVarenne at The Greenbrier in West Virginia, cooking and studying with Julia Child, Anne Willan, Lynne Rossetto Kasper, Todd English and other top chefs in the industry. Leigh has worked as both a personal and private chef and owned a cafe in Cincinnati. She has made appearances in the cooking segments for "The List", WCPO Channel 9, WKRC Channel 12, WDTN, and Fox's 19 Morning Extra Show along with radio and newspaper features. Leigh has served in recipe development as well as recipe testing for a James Beard Award winning author. Be Your Guest (2005), Leigh's first cookbook, teaches busy people how to prepare simple, make-ahead recipes for maximum flavor with minimum work. She compiled and edited The Cooking School's 15 Years of Cooking School Recipes (2010). Currently she is working on another cookbook. Leigh holds a Bachelor's degree from Miami University and a Master's degree from the University of Cincinnati.

Don Govoni

Don Govoni is a professional chemist and chemistry professor with a passion for Italian cooking, in particular the regional cuisine of Emilia-Romagna. Over the past 25 years, Don has been refining his skills at making homemade pasta that he learned from his grandmother and relatives who live in the fertile plain outside of Bologna. He lives part of the year in the town of Cento, which is situated between the cities of Bologna, Modena and Ferrara, and may be the gastronomic epicenter of Italy. Don combines his passion for Italian cooking with his passion for teaching and is also an experienced winemaker, sausage maker and makes the cured meats of his region.

Rita Heikenfeld

Rita is a certified herbalist and a featured national speaker. She's a member of IACP, a certified Professional Level II instructor, an award winning syndicated food columnist in the Community Press Newspapers and author of several cookbooks. The founding editor of her website "Abouteating.com" and her blog "Cooking with Rita" on Cincinnati.com, Rita also has an international weekly cooking segment on Sacred Heart Radio and is resident herbalist for Granny's Garden School, Natop's Garden stores and Fox 19's Morning Extra show.

Jack Keegan

Recently retired from Miami University, Jack is a Certified Wine Educator (CWE) from the Society of Wine Educators, and has been to the Napa Wine Educators academy, the German Wine Academy, and has certifications in the wines of Spain and as a Bordeaux Wine Educator. He does numerous wine tastings for charitable groups and alumni and is a judge for the Cincinnati Wine Festival. He is probably best known for teaching Biology 244, Viticulture and Enology, also known as the "Wines" course at Miami since 1995. This 15 week course is an overview of grapes and wines throughout the world, and has had over 5,000 students through the years.

Catrina Mills

Catrina was born and raised in two great food cities: Chicago and New Orleans. After serving in the Air Force, she spent 21 years working for the VA. She is a trained chef having graduated from the Midwest Culinary Institute and the University of Cincinnati, a cooking instructor, mother, culinologist, published author and creator of her own line of spices. She owns her own catering business in Cincinnati.

Bryn Mooth

Bryn is the editor of Edible Ohio Valley magazine and author of "The Findlay Market Cookbook." She also writes the Midwest-based food blog Writes4Food.com, which shares recipes, kitchen wisdom and explores regional foods and producers. While she doesn't hold a formal cooking degree, she trained in the kitchens of her mother and grandmothers. She and her husband, Rob, are avid cooks, wine lovers and advocates for the Cincinnati food community.

Ellen Mueller

Ellen loves to cook and entertain family and friends. Since Ellen is Greek, food is the cornerstone of many family functions and traditions. She has been a sous chef at Jungle Jim's for 15 years and teaches hands-on classes. Her love of cooking continues to be inspired by the many chefs she assists at the school.

Rob Seideman

Rob is the founder of Cooking School of Aspen. He served as the food columnist for the Aspen Daily News, and has led culinary adventures throughout Italy, Morocco and South Africa. He now assists food companies around the globe with strategy and innovation.

James Trent

Executive Chef at Jungle Jim's Oscar Event Center, James has been cooking professionally for over twenty years in various states throughout the country. In 1998 he toured with the Beastie Boys as a chef for the kitchen team. For the last 11 years he was the Executive Chef and Partner at Funky's Catering. He has an extreme passion for learning and teaching food and culture.

Joe Westfall

A self taught cook, Joe caught the cooking bug early in life when he took a Home Economics class in junior high school. He was previously the Culinary School Director at Cooks'Wares for over 5 years and learned at the side of many local and national chef/instructors over the past 20 years.

Our Staff

Jenny Rupp is our office manager, most of the time you'll hear her voice over the phone and she assists at classes. Ellen Mueller, Pamela Acito, Katrina Mills, and Joe Westfall are the cooking school sous chefs and are instrumental in preparing for classes and keeping the school in good running condition. Lora Allen, Anne Burkhart, Doris Delaney, Sheryl Jones, Marilyn McKnight, Lyn Plummer, Laura Rinsky, Mike Sprinkel, and Nancy Roach are the classroom assistants and the backbone of the school. Their efforts before and during class enable our program to run smoothly and efficiently. All of our instructors are most grateful for the help they provide during their classes.

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Classes

What to Expect at Class

Where are classes held?

All cooking classes and The Tasting Room wine tastings are held at the Fairfield Location only!

How long are the classes?

Our classes are 2 – 2 ½ hours in length. (4-person workshops are an exception)

What kind of class format do you offer?

We offer both hands-on and demonstration classes.



If you want full participation, look for “Hands-On” in the title and a hand icon beside the class description.



The chef will explain and prepare all menu items during demonstration classes, so look for the chef hat icon.

In both types of classes, students receive a complete recipe packet, enjoy a generous taste of each dish and are served wine as part of the class. Each class is led by experienced chef instructors.

Should I call to register for a class with a wait list?

Yes. Occasionally seats become available and we fill available seats from the wait list.

What should I wear to class?

Wear comfortable clothing and shoes. Please do not wear open-toed shoes to hands-on classes. We provide aprons and all the equipment you will need to use for hands-on classes.

Who can attend?

Due to class format and size, only paid participants may attend class. Infants and children may not accompany adults to class. Minimum age to participate in our classes is 16 years old.

What is your cancellation policy?

We require 7 days advance notice to cancel a class and receive a full refund. For groups of 3 or more, we require 14 days advance notification.

No refunds will be given within the 7 or 14 day cancellation policy unless we can fill those seats from the wait list. You are welcome to send other people in your place.

Hands-On Class

Date Night - Distinctive Dining

With Catrina Mills



Join us for a white-tablecloth dining experience. It's a three course menu that is special for any

date night celebration – or just a quiet night in. Unexpectedly easy to prepare and very expectedly delicious!

Clementine, Apple and Spinach Salad
Prosciutto-Wrapped Filet Mignon with Blue Cheese Pecan Butter
Mashed Potato and Rutabaga Gratin
Chocolate Raspberry Cakes with Chambord Sauce

Tuesday, January 7

6:00pm – 8:30pm \$150 per couple

Hands-On Class

Deep Dish Pizza

With Ellen Mueller



Take your pizza making skills to a new level! If you are a fan of thicker, chewy pizza crusts that are topped with incredible ingredients, then you

should join us! Make your own crust, sauce and sausage in this class. If delicious pizza makes your heart flutter, this class is for you!

Spinach-Stuffed Mushrooms
Mediterranean Chopped Salad
Deep Dish Pizza with Homemade Fennel Sausage

Ice Cream Sundaes with Caramel Sauce

Thursday, January 9

6:00pm – 8:30pm \$75

Demonstration Class

Super Bowl Celebration

With Leigh Barnhart Ochs



Calling all sport lovers! Enjoy eating and drinking as we prepare for the greatest sports show ever – Super

Bowl! We've trained long and hard for this culinary explosion of flavors guaranteed to score points with fans and friends.

Chorizo and Shrimp Stuffed Jalapeños
Buffalo Cheddar Party Mix
Mexican Street Corn Dip
Pressed Italian Sandwiches
Steak and Black Bean Chili with Lime Crema
Individual Three-Cheese Stuffed Rolls
White Chocolate Brownies

Saturday, January 11

11:00am – 1:30pm \$55

Classes

Hands-On Class

Italian Winter Picnic

With Ellen Mueller



Spread the blanket in front of a roaring fire and cozy up with a winter picnic. We've included a fine menu for sharing. Plenty of napkins will be needed! Make a memory that will warm you throughout the winter.

Baked Goat Cheese with Spicy Tomato Sauce

Flank Steak Pinwheels with Boursin, Spinach and Sundried Tomatoes

Smoked Mozzarella, Arugula and Penne with Parmesan Dressing

Torte Sbrisolona – Italian Almond Cookie

Tuesday, January 14

6:00pm – 8:30pm \$75

Hands-On Class

Making Sushi

With James Trent



Join James for an introduction to making sushi. The fundamentals will be covered: ingredients, techniques and especially creating sushi rice.

Roll up your reservations early because this class is in demand.

Sushi Rice

California Roll

Spicy Tuna with YumYum Sauce

Dragon Roll

Philadelphia Roll

Thursday, January 16

6:00pm – 8:00pm \$75



Wine Tasting Class

The Tasting Room Burnet Ridge Wines

With Jack Keegan and Chip Emmerich



Start the New Year right with our favorite local wine from Burnet Ridge Winery. Chip will share his knowledge of wine making and love for wine with our Tasting Room students.

Saturday, January 18

1:00pm – 3:00pm \$40

Hands-On Class

“Ciao, Bella!” Chicken

With Ellen Mueller



Create an Italian-inspired feast for your guests. Entertain your family and friends with a host of flavors reminiscent of the rustic countryside.

Enjoy a glass of wine with dinner and new friends who share a love of good food.

Penne with Pesto Trapanese

Chicken with Pecorino-Truffle Sauce

Roast Potatoes with Pancetta

Chocolate-Almond Biscotti

Tuesday, January 21

6:00pm – 8:30pm \$75

Demonstration Class

Japanese Steakhouse

With Rob Seideman



Rob introduces classic steakhouse ingredients prepared with a Japanese twist. Add a fresh infusion of flavor to a winter dinner. You won't want to miss this delicious exploration!

Eggplant with Miso-Sake Glaze

Seared Ahi Tuna with Shiso and Ponzu

Deglazing Sauce with a Microgreen Salad

Grilled Ginger and Soy-Marinated NY Strip

Steak served with Wasabi Mashers and

Sesame Roasted Asparagus

Flourless Chocolate Cake

Thursday, January 23

6:00pm – 8:30pm \$55

Hands-On Class

Shrimp and Grits

With Ellen Mueller



How many times can we sing the praise of Cajun food?! You'll enjoy discovering the answer when you prepare a spicy meal redolent of

warm Southern summer nights.

Cajun Cheese Straws

Kale Salad with Cajun Spiced Chickpeas and

Buttermilk Dressing

Cajun BBQ Shrimp and Andouille Grits

Bourbon Bread Pudding

Tuesday, January 28

6:00pm – 8:30pm \$75



Hands-On Class

Entertaining Made Easy and Delicious

With Ellen Mueller



This lineup of easy and impressive dishes makes a terrific menu for your next party or gathering. Add these to your library of recipes for entertaining this winter.

Crostini with Mushrooms and Gruyère

Pork Tenderloin with Fig and Port Wine

Sauce

Creamy Orzo with Feta and Sundried

Tomatoes

Cranberry Toffee Pecan Bars

Thursday, January 30

6:00pm – 8:30pm \$75

Demonstration Class

Time for Winter Soups

With Joe Westfall



The cold days of February are perfect for making a nice pot of hearty soup.

This class offers you an opportunity to go beyond the basic chicken soup to try some new flavors and soup night options!

Cream of Chicken and Mushroom

Sweet Potato and Piquillo Pepper Bisque

Southwestern Minestrone with Pork

Tom Kha Gai Soup – Thai Chicken Coconut

Soup

Easy Buttery Herb Flatbread

Coconut Chocolate Almond Bars

Tuesday, February 4

11:00am – 1:30pm \$55



Demonstration Class

Winter Pasta Favorites

With Leigh Barnhart Ochs



Pasta dishes are the ultimate comfort food. Join Leigh for a collection of pasta dishes sure to be crowd pleasers this winter.

One-Pan Sausage and Penne Ragù

Gnocchi with Chicken Sausage, Arugula,

Broccoli Rabe and Cannellini Beans

Cannelloni with Ham, Spinach and Almonds

Quick Garlic Sticks

Cherry-Almond Biscotti

Thursday, February 6

6:00pm – 8:30pm \$55

Classes

Hands-On Class

Gather at the Grill for Filet Mignon

With Catrina Mills



Looking for a great night out? Join our staff as they take the party out to the patio for a fun day of food and laughter as you grill steaks on our indoor grilling deck. Enjoy a glass of wine while learning to cook a delicious meal and meeting new friends who love to eat!

Cajun BBQ Shrimp

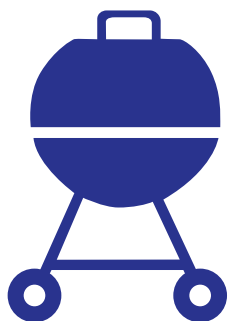
Grilled Filets Mignon with Horseradish Butter
Potato Gratin with Cheddar, Shallots and

Rosemary
Carrot and Zucchini Ribbons

Nutella Brownie Tart

Tuesday, February 11

6:00pm – 8:30pm \$75



Hands-On Class

Date Night - That's Amore!

With Ellen Mueller



Join us for Valentine's Day (a little early!) to celebrate the love of Italian food with the one you love. The

perfect match of wine and food will make this a special day to remember. Don an apron and enjoy the afternoon in our kitchen. Love is in the air!

Arugula Salad with Gorgonzola Custards, Pears and Walnuts

Olive and Herb Bread

Steak with Red Wine, Olives and Pepperoncini

Baked Spinach with Garlic Bread Crumbs

Pressed Chocolate Cake

Thursday, February 13

6:00pm – 8:30pm \$150 per couple



Cooking School Gift
Certificates are a special gift
for birthday or anytime.

Wine Tasting Class

The Tasting Room A Winter Selection of Wine and Small Bites

With Leigh Barnhart Ochs and Jack Keegan



The wine and small bites series brings you a selection of sensational winter food and drink. We are pleased

to offer you a savory celebration perfect for a cold night in front of a crackling fire.

Rosemary Roasted Cashews

Assorted Salami

Crostini with Mushrooms, Prosciutto and Goat Cheese

Baked Penne with Five Cheeses

Jack will expertly select 8 wines to pair with the menu.

Saturday, February 15

1:00pm – 3:00pm \$50

Demonstration Class

A Tour of Mediterranean Cuisine

With Rita Heikenfeld and Ellen Mueller



Rita and Ellen tap into their Lebanese and Greek backgrounds to compose dishes that have been handed down for generations. From Meze, "food to whet the appetite" to dessert, you're in for a mouthwatering menu presented in a leisurely fashion. Join us and feel like a member of Rita and Ellen's family as you sample these treasured recipes.

Baba Ghanoush with Red Pepper Swirl and Pita Wedges

Salata Chopped Salad

Middle Eastern Chicken Kebabs – marinated in tangy yogurt and spices

Pastitsio

Karithopita – a delicious Greek dessert

Tuesday, February 18

6:00pm – 8:30pm \$55

Hands-On Class

An Italian Peppercorn Steak Dinner

With Ellen Mueller



You'll appreciate this meal from start to finish! This indulgent green peppercorn sauce is a rich and savory complement to a tender steak. Bright green broccoli rabe is the perfect accompaniment to the rich entree. And you'll have cake – life is good!

Fettuccine Alfredo

Filet Mignon with Green Peppercorn-Cream Sauce

Sautéed Broccoli Rabe

Chocolate Hazelnut Cake

Thursday, February 20

6:00pm – 8:30pm \$75

Wine Tasting Class

The Tasting Room Washington State Wines

With Jack Keegan



What better way to celebrate Washington's birthday than with wines from the state that was named for

him! From outstanding Whites to Reds from the up and coming Walla Walla area, see what is happening in Washington! I promise no Cherry wine!

Saturday, February 22

1:00pm – 3:00pm \$40

Hands-On Class

Entertaining with Asian-Style Salmon

With Ellen Mueller



Get inspired to make a perfect weeknight meal featuring tender salmon packed with bright, fresh Asian flavors. If you want an infusion of new tastes, join us for an evening creating your next favorite fish dish.

Grilled Romaine with Sesame-Ginger-

Lemongrass Vinaigrette

Glazed Salmon with Ginger and Shiitake

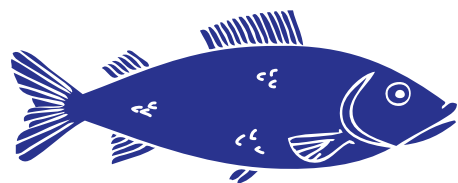
Mushrooms

Pearl Rice with Coconut and Edamame

Mango Crisp with Raspberries and Almonds

Tuesday, February 25

6:00pm – 8:30pm \$75



Hands-On Class

Weeknight Stuffed Chicken

With Ellen Mueller



Americans love chicken! We like it poached, sautéed, fried, baked, roasted, broiled, smoked and grilled and now STUFFED! This will be a welcome addition to your chicken repertoire. Feel like chicken tonight?

Sundried Tomato and Goat Cheese Stuffed Chicken

New Potatoes with Dill and Sour Cream

Sautéed Parsnips and Carrots with Honey and Rosemary

Chocolate Cherry Cakes with Cherry-Amaretto Sauce

Thursday, February 27

6:00pm – 8:30pm \$75

January 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
5	6	7 Hands-On Date Night - Distinctive Dining 6 – 8:30pm \$150 per couple	8	9 Hands-On Deep Dish Pizza 6 – 8:30pm \$75	10	11 Super Bowl Celebration 11am – 1:30pm \$55
12	13	14 Hands-On Italian Winter Picnic 6 – 8:30pm \$75	15	16 Hands-On Making Sushi 6 – 8:00pm \$75	17	18 The Tasting Room Burnet Ridge Wines 1 – 3:00pm \$40
19	20	21 Hands-On "Ciao, Bellal!" Chicken 6 – 8:30pm \$75	22	23 Japanese Steakhouse 6 – 8:30pm \$55	24	25
26	27	28 Hands-On Shrimp and Grits 6 – 8:30pm \$75	29	30 Hands-On Entertaining Made Easy and Delicious 6 – 8:30pm \$75	31	

February 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4 Time for Winter Soups 11:00am – 1:30pm \$55	5	6 Winter Pasta Favorites 6 – 8:30pm \$55	7	8
9	10	11 Hands-On Gather at the Grill for Filet Mignon 6 – 8:30pm \$75	12	13 Hands-On Date Night - That's Amore! 6 – 8:30pm \$150 per couple	14	15 The Tasting Room A Winter Selection of Wine and Small Bites 1 – 3:00pm \$50
16	17	18 A Tour of Mediterranean Cuisine 6 – 8:30pm \$55	19	20 Hands-On An Italian Peppercorn Steak Dinner 6 – 8:30pm \$75	21	22 The Tasting Room Washington State Wines 1 – 3:00pm \$40
23	24	25 Hands-On Entertaining with Asian-Style Salmon 6 – 8:30pm \$75	26	27 Hands-On Weeknight Stuffed Chicken 6 – 8:30pm \$75	28	29 Wine and Food Off the Beaten Path in Emilia- Romagna, Italy 12noon – 2:30pm \$75

March 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3 Hands-On Grand Marnier Chicken 6 – 8:30pm \$75	4	5 Hands-On Sumptuous Steak and Mushroom Stew 6 – 8:30pm \$75	6	7
8	9	10 How to Build Tons of Flavor 6 – 8:30pm \$55	11	12 Entertaining with Salmon in Phyllo 11:00a – 1:30pm \$55	13	14 The Tasting Room Rhone River Wines 1 – 3:00pm \$40
15	16	17 Hands-On Spring Entertaining Made Easy 6 – 8:30pm \$75	18	19 Everything Stuffed 6 – 8:30pm \$55	20	21 Wine and Food A Red Sauce Dinner 12noon – 2:30pm \$75
22	23	24 Hands-On Beef Wellington 6 – 8:30pm \$75	25	26 Hands-On Date Night - Couples in the Kitchen 6 – 8:30pm \$150 per couple	27	28
29	30	31 Hands-On Along the Bourbon Trail 6 – 8:30pm \$75				

April 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2 Express Class Sheet Pan Pasta 11:00am – 12:30pm \$45	3	4 The Tasting Room A Spring Selection of Wine and Small Bites 1 – 3:00pm \$50
5	6	7 Hands-On Hoppy Easter Brunch 6 – 8:30pm \$75	8	9 Hands-On Date Night - Distinctive Dining 6 – 8:30pm \$150 per couple	10	11
12	13	14 Hands-On The Mediterranean Way 6 – 8:30pm \$75	15	16 Globe Trotting Chicken 6 – 8:30pm \$55	17	18 The Tasting Room Rosés of the World 1 – 3:00pm \$40
19	20	21 Flavors of Spring 6 – 8:30pm \$55	22	23 Hands-On Provincial Style Chicken 6 – 8:30pm \$75	24	25
26	27	28 Hands-On Succulent Seafood Pasta 6 – 8:30pm \$75	29	30 Fish Without Fear – Spring Edition 6 – 8:30pm \$55		

Classes

Wine and Food Demonstration Class

Off the Beaten Path in Emilia-Romagna, Italy

With Don Govoni and Jack Keegan



Brighten up a cold and wintery February day with some comfort food, Emilia-Romagna style! Join us for

a soul-satisfying meal that is sure to warm you up with thoughts of Italian sunshine. And if cabin fever has you thinking of vacation, give a thought to our 8th annual "Off the Beaten Path" tour in May 2020. Join Don for a festive and informative jaunt through Emilia-Romagna and savor the flavors of the region known as "the breadbasket of Italy."

*Erbazzone, savory tart of mixed greens
Tagliatelle ai Funghi Porcini, egg pasta
ribbons with wild mushrooms*

Braciola al Vino, pork chops cooked with wine

Cipolline in Agrodolce, sweet and sour onions, Bologna style

Patate al Rosmarino, oven roasted potatoes in the Emilian style

Tagliatelle Fritte, a little-known Bolognese dessert made with...pasta!

Jack will expertly select 4 wines to pair with this menu

Saturday, February 29
12noon – 2:30pm \$75



Hands-On Class

Grand Marnier Chicken

With Catrina Mills



This bird is all dressed up and ready for company! Get in the spirit and join our staff for a night of summer fun and a menu to impress friends and family. There's always room on the table for chicken!

Layered Spinach Salad with Honey Mustard Dressing

Grand Marnier Chicken

Brown Rice with Soy, Bacon and Green Onion

Raspberry Jam Cake

Tuesday, March 3

6:00 – 8:30pm \$75

Hands-On Class

Sumptuous Steak and Mushroom Stew

With Ellen Mueller



Warm and satisfying, stews are a meal in a bowl. This delicious combination of NY Strip steak and deeply flavored shiitake mushrooms

are a smart choice for the discriminating cook. For those who like dessert, these brownies are the perfect finish!

Grilled Shrimp Bruschetta with Feta and Olives

Steak and Shiitake Stew with Red Wine and Herbs

Mashed Potatoes with Boursin Cheese

Individual Skillet Brownies

Thursday, March 5

6:00 – 8:30pm \$75

Demonstration Class

How to Build Tons of Flavor

With Rob Seideman



Rob loves to talk about balancing flavor, but the focus of this class is how to develop flavor! You won't want to miss the fun and instruction

from a chef who loves to cook!

Chicken Taquitos with Mole Poblano

Thai Rice Salad with Spicy Pork and Cool Veggies

Seafood Stew with Shiso-Infused Broth

Berry-Bourbon Pie

Tuesday, March 10

6:00 – 8:30pm \$55

Demonstration Class

Entertaining with Salmon in Phyllo

With Leigh Barnhart Ochs



Fine dining doesn't have to be difficult to prepare. Elevate good, simple ingredients to a guest-

quality dinner. Join Leigh for a special menu just right for entertaining.

Crostini with Mushrooms, Prosciutto and Goat Cheese

Arugula Salad with Manchego, Apples and Walnuts with Maple-Orange Vinaigrette

Phyllo-Wrapped Salmon and Spinach

Haricots Vert with Herb Butter

Chocolate Almond Cake with Amaretto

Thursday, March 12

11:00am – 1:30pm \$55

Wine Tasting Class

The Tasting Room Rhone River Wines

With Jack Keegan



The Rhone is a river and a fine wine growing area since Roman times. We will taste some of the great whites,

and also the distinctive blends of the South along with the smoky and long-lived wines of the North. Take a trip along the Rhone with Jack!

Saturday, March 14

1:00pm – 3:00pm \$40

Hands-On Class

Spring Entertaining Made Easy

With Ellen Mueller



Looking for a special menu for a dinner with friends? Fresh salmon wrapped in phyllo is the perfect entrée to impress your guests.

Friendly and flavorful sides will complement the salmon and a supremely sweet ending to dinner is sure to be enjoyed.

Crostini with Mushrooms, Prosciutto and Goat Cheese

Salmon with Spinach and Feta in Phyllo

Green Beans and Grape Tomatoes

Chocolate Raspberry Cakes with Chambord Sauce

Tuesday, March 17

6:00 – 8:30pm \$75

Demonstration Class

Everything Stuffed

With James Trent



Stuffed foods are popular on all continents. James will introduce you to a wide variety of dishes from around the world that have one

thing in common – they are stuffed! Enjoy an evening of truly unique dishes prepared just for your dining pleasure and edification.

Shrimp and Queso Chili Rellenos with Avocado Crema

Scotch Quail Egg

Pierogi with Chive Brown Butter

Apple and Cornbread Pork Roulade with Bacon Tarragon Sauce

Roasted Baby Carrots

Salted Caramel Apple Empanada

Thursday, March 19

6:00pm – 8:30pm \$55



Hands-on class size is limited so register early. Please wear closed-toe shoes at hands-on classes.

Classes

Wine and Food Demonstration Class

A Red Sauce Dinner

With Leigh Barnhart Ochs and Jack Keegan



Inspired by a visit to Mozza, LA's famed restaurant, Leigh decided to offer our wine and food-loving

students an exceptional red sauce meal. Enjoy this hearty Italian meal with wine paired to make the food sing!

Warm Mushroom Salad Fiorentina

Garlic Breadsticks

Meatballs and Sausage with Tomato Sauce

Baked Parmesan Polenta

Sautéed Broccoli Rabe

Cheese Course

Amarena Cherry Chocolate Almond Cake

Jack will expertly select 4 wines to pair with this menu

Saturday, March 21

12noon – 2:30pm \$75

Hands-On Class

Beef Wellington

With Ellen Mueller



In this hands-on class, you will learn how to create an individual beef wellington.

Our staff will teach you how to use a flaky puff pastry crust as well as the technique to making a beautifully

flavored red wine sauce. For dessert, you will try your hand at a decadent chocolate cake.

Arugula Salad with Manchego, Apples and

Walnuts with Maple-Orange Vinaigrette

Individual Beef Wellingtons with Red Wine Reduction

Green Beans with Almonds and Garlic

Chocolate Truffle Cakes

Tuesday, March 24

6:00 – 8:30pm \$75

Hands-On Class

Date Night - Couples in the Kitchen

With Catrina Mills

Bring your date to the Cooking School for a fun night of food and laughter. Meet new



friends and enjoy a glass of wine while learning to cook a decadent and delicious meal you'll love to recreate

at home!

Steak au Poivre with Cognac Sauce – a perfect match for a filet

Mashed Potatoes with Goat Cheese and Chives

Oven Roasted Ratatouille

Nutella Brownie Tart

Thursday, March 26

6:00 – 8:30pm \$150 per couple

Hands-On Class

Along the Bourbon Trail

With Joe Westfall



The bourbon trail is not just about the bourbon. While you travel to the Kentucky distilleries to taste that golden elixir, you should stop and sample some food of the South that uses bourbon. We'll give you a head start with a Bourbon Slushy!

Bourbon Slushy

Cast Iron Cornbread with Bacon Bourbon Butter

Creamy Bourbon Chicken and Mushrooms

Southern Fried Rice

Kentucky Bread Pudding with Bourbon Pecan Sauce

Tuesday, March 31

6:00 – 8:30pm \$75



Demonstration Express Class

Sheet Pan Pasta

With Leigh Barnhart Ochs



Say hello to your new weeknight pasta dish. This tasty one-pan

dinner couldn't be easier to make and enjoy. Deliciously mingle and boost flavors while saving time with clean-up chores. You can't beat that!

Warm Mushroom Salad Fiorentina

Quick Garlic Sticks

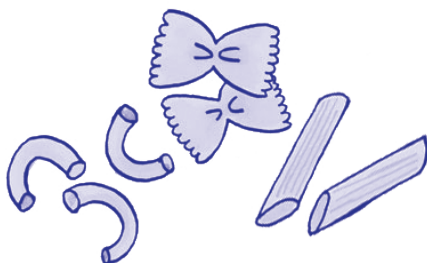
Sheet Pan Pasta with Red Onion, Fennel,

Radicchio, Sausage and Arugula

Bittersweet Chocolate Nutella Tart

Thursday, April 2

11:00am – 12:30pm \$45



Wine Tasting Class

The Tasting Room A Spring Selection of Wine and Small Bites

With Leigh Barnhart Ochs and Jack Keegan



The wine and small bites series brings you a selection of sensational spring food and drink. We are pleased

to offer you a savory celebration perfect for welcoming the warm weather.

Cannellini Bean and Pesto Crostini

Red Pepper Cheesecake

Grilled Prosciutto-Radicchio Wraps with Goat Cheese

Chocolate Truffle Brownies

Jack will expertly select 4 wines to pair with this menu

Saturday, April 4

1:00pm – 3:00pm \$50

Hands-On Class

Hoppy Easter Brunch

With Ellen Mueller



Let us help you serve your best Easter brunch ever. Celebrate the springtime holiday with easy and delicious brunch ideas that will make every bunny happy at the table.

Scrambled Eggs in Puff Pastry with Herbs and Parmesan

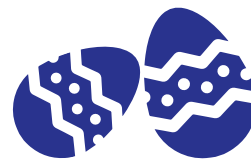
Bacon and Cheddar Grits Breakfast Casserole

Chicken Apple Sausage Sauté

Oatmeal Blueberry Bars

Tuesday, April 7

6:00 – 8:30pm \$75



Hands-On Class

Date Night - Distinctive Dining

With Catrina Mills



Join us for a white-tablecloth dining experience. It's a three course menu that is special for any

date night celebration – or just a quiet night in. Unexpectedly easy to prepare and very expectedly delicious!

Clementine, Apple and Spinach Salad

Prosciutto-Wrapped Filet Mignon with Blue

Cheese Pecan Butter

Mashed Potato and Rutabaga Gratin

Chocolate Raspberry Cakes with Chambord Sauce

Thursday, April 9

6:00 – 8:30pm \$150 per couple

Classes

Hands-On Class

The Mediterranean Way

With Ellen Mueller



Whether it's the flavors or nutrition that keeps people coming back for more, Mediterranean cuisine leaves people very satisfied. This menu hits the high notes of what fresh Mediterranean cuisine is all about.

Whipped Feta Dip with Dried Herb Oil
Chicken Kebabs with Lemon and Fresh Herbs
Mediterranean Bulgur Salad with Chickpeas, Tomatoes and Olives

Orange Sherry Cake

Tuesday, April 14

6:00 – 8:30pm \$75

Demonstration Class

Globe Trotting Chicken

With Leigh Barnhart Ochs



Universally loved and incredibly popular, one can't go wrong serving chicken to family and guests. Add some interesting chicken recipes to your weeknight meals and introduce some new flavors to this best-loved bird.

Spanish Chicken Stew with Chickpeas, Almonds and Olives

Mexican Cornmeal-Crusted Chicken Pot Pie

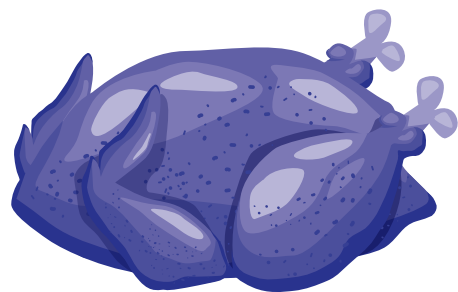
Italian Chicken with Tomatoes Prosciutto, Rosemary and White Wine

Baked Parmesan Polenta

Spanish Orange and Almond Cake

Thursday, April 16

6:00 – 8:30pm \$55



Wine Tasting Class

The Tasting Room Rosés of the World

With Jack Keegan



Rosé! Just the name brings the promise of summer! These wines come from many parts of the world and are made from many different grapes. We will do a survey from summer sippers to serious rosé! Maybe after you leave you may want to start your tan or escape to the Côte d'Azur!

Saturday, April 18

1:00pm – 3:00pm \$40

Demonstration Class

Flavors of Spring

With Bryn Mooth



Celebrate spring's welcome and bright flavors and vibrant colors with this easy and elegant dinner menu. Ideal for brunches and showers or any occasion that calls for celebration.

Asparagus Prosciutto Bundles

Pasta with Spring Vegetables

Roasted Cod with Blood Oranges and Olives

Beautiful Whole-Leaf Salad

No-Bake Chocolate Cherry Walnut Torte

Tuesday, April 21

6:00 – 8:30pm \$55

Hands-On Class

Provincial Style Chicken

With Ellen Mueller



The popularity of poultry can't be denied. It's a blank canvas for creative cooks everywhere. In this class we'll pair the classic flavors of

French cuisine with our favorite bird and it's très bon!

Roasted Red Pepper Dip

Roast Chicken with Ratatouille Vegetables

Polenta with Parmesan

Lemon Fig Olive Oil Cake

Thursday, April 23

6:00 – 8:30pm \$75

Hands-On Class

Succulent Seafood Pasta

With Ellen Mueller



Simple yet elegant, this seafood pasta dish is stocked with juicy shrimp and scallops. It's light enough for spring, but hearty enough to satisfy hungry appetites. Come join our staff for a swimmingly fun evening in our kitchen.

Arugula, Berry and Pistachio Salad with

Strawberry-Balsamic Vinaigrette

Fresh Herb-Tomato Quick Bread

Pasta Primavera with Goat Cheese and Seared Shrimp and Scallops

Chocolate Hazelnut Mousse

Tuesday, April 28

6:00 – 8:30pm \$75



Students will receive a discount coupon during the class. The 10% discount is valid for seven days on entire purchase of items located in the Gourmet Galeria. (Discount not valid in other departments)

Demonstration Class

Fish Without Fear – Spring Edition

With Rita Heikenfeld



Yes you can! This class is a must for those who love seafood but are overwhelmed with choices and ways to prepare. Perfect for spring, Rita

will make these entertainment-worthy recipes again and again – with confidence!

High Roasted Salmon with Fresh Herb Drizzle and served with Pasta Aglio & Olio

Seared Dry Sea Scallops with Asparagus Tomato Relish and served with Roasted

Rainbow Carrots with Dill and Parsley

Eastern Shore Crab Cakes with Chili Mayo and

Cucumber Avocado Corn Salad

Tart Lemon Pie with Hazelnut Crumb Crust and Fresh Berries

Thursday, April 30

6:00 – 8:30pm \$55

2020 Culinary Trips

Off the Beaten Path in Emilia-Romagna

with Don Govoni

Friday, May 22 - Sunday, May 31, 2020



Wine and Food of Tuscany

with Leigh Ochs

Friday, May 31 - Sunday, June 7, 2020



For details, pricing, and more information call 513-674-6059 or visit the Cooking School website. Junglejims.com/cookingschool

Classes

Helpful Tip!

Pre-measure, prepare and arrange all of the ingredients and equipment for each recipe before you start cooking. This is called, "mise en place", the French term for *everything in its place*.



Reminder



- As our classroom is sometimes chilly, please bring a sweater, or jacket.
- Seating at the school is on a first come basis. If you need to save a seat, please come early.

Reminder

Schedule a Private Cooking Class

Hands-On and Demonstration Classes are out-of-the-ordinary activities for Team-Building Events, Reunions, Showers, Anniversaries or Parties.

For information and reservations

Call: 513.674.6059

or Email:

cookingschool@junglejims.com

Brochure Symbols



Hands-On Class



Demonstration Class



Day Class



Wine and Food Class



Couples Class



Wine Tasting Class



Express Class

Application Policy

Six Easy Ways to Register

Online

Junglejims.com/cookingschool

In Person

Pay by check, cash, Visa, MasterCard, America Express or Discover.

By Phone

Pay by Visa, MasterCard, American Express or Discover. Call 513-674-6059. One of our staff will receive your call. Due to our varied schedule, we are not always available to answer personally, so please leave your name and phone number on our answering machine and we will return your call as soon as possible.

By Mail

Pay by check, Visa, MasterCard, American Express or Discover. Send to: The Cooking School at Jungle Jim's International Market, 5440 Dixie Highway, Fairfield, Ohio, 45014.

By Fax

513-674-6001 Attn: Cooking School

By E-mail

cookingschool@junglejims.com

- For same day reservations please call to confirm availability.
- Make checks payable to The Cooking School at Jungle Jim's International Market. Please include your driver's license number on your check.
- All reservation requests will be confirmed by phone or email.
- Full payment must be made at the time of registration to reserve a place in class.

Cancellation Policy

Students may cancel registrations up to 7 days prior to the day of class. After that deadline, no refunds or credit will be issued. You may send a substitute. For registering three or more people for a class, a 14 day notice is required for canceling out of a class. This is the amount of time needed to find replacements for the class. When a refund is issued, students who pay in cash or check will receive a refund check. Those paying by credit card will be issued a credit towards their account.

The Cooking School reserves the right to cancel a class should it be necessary due to weather, other emergencies or insufficient enrollment; and to substitute teachers and food items as required.

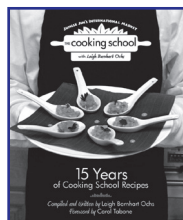
Questions? Or Reservations

Phone: 513-674-6059

9am - 3pm Monday through Friday

*Students must be 16 years of age and older unless otherwise noted.

Looking for a gift for your favorite foodies?



Give them a copy of the 15th Anniversary Cooking School Cookbook. A compilation of recipes from the school's past and current instructors.

Available Online at
Junglejims.com/shonline

At A Glance

Date(s)	Class Name	Time	Fee
<input type="checkbox"/> Tuesday, January 7	Hands-On: Date Night - Distinctive Dining	6:00 – 8:30pm	\$150 per couple
<input type="checkbox"/> Thursday, January 9	Hands-On: Deep Dish Pizza	6:00 – 8:30pm	\$75
<input type="checkbox"/> Saturday, January 11	Super Bowl Celebration	11:00am – 1:30pm	\$55
<input type="checkbox"/> Tuesday, January 14	Hands-On: Italian Winter Picnic	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, January 16	Hands-On: Making Sushi	6:00 – 8:00pm	\$75
<input type="checkbox"/> Saturday, January 18	The Tasting Room: Burnet Ridge Wines	1:00 – 3:00pm	\$40
<input type="checkbox"/> Tuesday, January 21	Hands-On: "Ciao, Bella!" Chicken	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, January 23	Japanese Steakhouse	6:00 – 8:30pm	\$55
<input type="checkbox"/> Tuesday, January 28	Hands-On: Shrimp and Grits	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, January 30	Hands-On: Entertaining Made Easy and Delicious	6:00 – 8:30pm	\$75
<input type="checkbox"/> Tuesday, February 4	Time for Winter Soups	11:00am – 1:30pm	\$55
<input type="checkbox"/> Thursday, February 6	Winter Pasta Favorites	6:00 – 8:30pm	\$55
<input type="checkbox"/> Tuesday, February 11	Hands-On: Gather at the Grill for Filet Mignon	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, February 13	Hands-On: Date Night - That's Amore!	6:00 – 8:30pm	\$150 per couple
<input type="checkbox"/> Saturday, February 15	The Tasting Room: A Winter Selection of Wine and Small Bites	1:00 – 3:00pm	\$50
<input type="checkbox"/> Tuesday, February 18	A Tour of Mediterranean Cuisine	6:00 – 8:30pm	\$55
<input type="checkbox"/> Thursday, February 20	Hands-On: An Italian Peppercorn Steak Dinner	6:00 – 8:30pm	\$75
<input type="checkbox"/> Saturday, February 22	The Tasting Room: Washington State Wines	1:00 – 3:00pm	\$40
<input type="checkbox"/> Tuesday, February 25	Hands-On: Entertaining with Asian-Style Salmon	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, February 27	Hands-On: Weeknight Stuffed Chicken	6:00 – 8:30pm	\$75
<input type="checkbox"/> Saturday, February 29	Wine and Food: Off the Beaten Path in Emilia-Romagna, Italy	12noon – 2:30pm	\$75
<input type="checkbox"/> Tuesday, March 3	Hands-On: Grand Marnier Chicken	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, March 5	Hands-On: Sumptuous Steak and Mushroom Stew	6:00 – 8:30pm	\$75
<input type="checkbox"/> Tuesday, March 10	How to Build Tons of Flavor	6:00 – 8:30pm	\$55
<input type="checkbox"/> Thursday, March 12	Entertaining with Salmon in Phyllo	11:00am – 1:30pm	\$55
<input type="checkbox"/> Saturday, March 14	The Tasting Room: Rhone River Wines	1:00 – 3:00pm	\$40
<input type="checkbox"/> Tuesday, March 17	Hands-On: Spring Entertaining Made Easy	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, March 19	Everything Stuffed	6:00 – 8:30pm	\$55
<input type="checkbox"/> Saturday, March 21	Wine and Food: A Red Sauce Dinner	12noon – 2:30pm	\$75
<input type="checkbox"/> Tuesday, March 24	Hands-On: Beef Wellington	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, March 26	Hands-On: Date Night - Couples in the Kitchen	6:00 – 8:30pm	\$150 per couple
<input type="checkbox"/> Tuesday, March 31	Hands-On: Along the Bourbon Trail	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, April 2	Express Class: Sheet Pan Pasta	11:00am – 12:30pm	\$45
<input type="checkbox"/> Saturday, April 4	The Tasting Room: A Spring Selection of Wine and Small Bites	1:00 – 3:00pm	\$50
<input type="checkbox"/> Tuesday, April 7	Hands-On: Hoppy Easter Brunch	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, April 9	Hands-On: Date Night - Distinctive Dining	6:00 – 8:30pm	\$150 per couple
<input type="checkbox"/> Tuesday, April 14	Hands-On: The Mediterranean Way	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, April 16	Globe Trotting Chicken	6:00 – 8:30pm	\$55
<input type="checkbox"/> Saturday, April 18	The Tasting Room: Rosés of the World	1:00 – 3:00pm	\$40
<input type="checkbox"/> Tuesday, April 21	Flavors of Spring	6:00 – 8:30pm	\$55
<input type="checkbox"/> Thursday, April 23	Hands-On: Provincial Style Chicken	6:00 – 8:30pm	\$75
<input type="checkbox"/> Tuesday, April 28	Hands-On: Succulent Seafood Pasta	6:00 – 8:30pm	\$75
<input type="checkbox"/> Thursday, April 30	Fish Without Fear – Spring Edition	6:00 – 8:30pm	\$55

Registration
Online at [Junglejims.com/cookingschool](https://junglejims.com/cookingschool)
By Phone: 513-674-6059



Helpful Information

Register early. Enrollment is limited. Seating in our classes is on a first-come, first-served basis. Our overhead mirrors provide a good view for everyone. When you arrive, please take a minute to check in. During class you'll receive a copy of the recipes to take home. All classes are taught by demonstration unless specifically stated as a "Hands-On" class which take lower enrollment since students will participate in preparing the dishes. An apron and equipment will be provided for your use. You will receive a generous sampling of all the dishes prepared... this is one of the best parts of the class! As a bonus, sample specially selected wine or beer that complements the menu.



Help yourself to the complementary coffee or tea before and during the class. Whether cooking is your hobby or passion, you'll love your cooking classes and you'll meet many new friends; so relax and enjoy this instructive and social event!



Leigh's Recipe Corner

Greek Vinaigrette

1 cup red wine vinegar
2 teaspoons granulated garlic
2 teaspoons dried oregano
2 teaspoons dried basil
1½ teaspoons pepper

1½ teaspoons salt
1½ teaspoons onion powder
1½ teaspoons Dijon mustard
Pinch of sugar, optional
¾ cup olive oil

In a medium bowl, whisk together the vinegar, granulated garlic, oregano, basil, pepper, salt, onion powder, mustard and sugar. Whisk in the olive oil vigorously, until well blended. Store tightly covered at room temperature up to 2 weeks (or longer if refrigerated). Vinaigrette tastes best made at least one day ahead. Shake well before using.

Makes about 2 cups