

Cooking Classes by Café Nola



Where: At Café Nola on 617 Union Street

When: Tuesdays 6 - 8pm

Instructor: Chef Kevin Brown

Cost: \$55 per class / \$50 per class if taking more than one

All classes are hands-on.

At the end of each class we will eat our creations!

January 31 - 6:00 to 8:00pm

Mardi Gras Madness

Menu includes Cajun shrimp appetizer: pan-seared shrimp seasoned with Cajun spices in a creamy tequila lime sauce garnished with garlic croutons; chicken gumbo with okra, fresh vegetables, and dirty rice; and Shrimp Diane, sautéed shrimp, mushrooms, green onions, parsley, and garlic lightly tossed in a Cajun sauce served over angel hair pasta.

February 7 - 6:00 to 8:00pm

Warming up to Cajun Cuisine I

Menu includes Cajun Bubble and Squeak: a poached egg atop Cajun ham, potato patties, and sautéed cabbage on a bed of sautéed spinach; Shrimp Remoulade; Fried Alligator Bites: all white alligator meat coated with a crispy Cajun crust then deep fried and served with a dipping sauce.

February 14 - 6:00 to 8:00pm

Warming up to Cajun Cuisine II

Menu includes Grillades and Cheesy Grits: tender beef simmered in a sauce of peppers, onions, and tomatoes and served over cheesy grits; crawfish quesadillas with mango salsa, fresh berries and Bailey's Sabayon.

February 28

Clammin' It Up

Menu includes Clam fritters; Rhode Island Style Clam Chowder: freshly ground quahogs, diced vegetables, fresh herbs and potatoes simmered in a naturally clear broth; Fresh Pasta with Spicy Clams: angel hair pasta, Cajun ham, and Andouille sausage tossed in a light Cajun cream sauce.

March 6

Portuguese Cuisine

Menu includes Caldo Verde: Portuguese kale soup; Bacalá: Portuguese cod stew; Stuffies: Quahogs stuffed with linguicia.

March 13

Warming up to Cajun Cuisine III

Menu includes: Crawfish jambalaya; Crawfish Nachos: New Orleans style crawfish etouffee served over a pile of crisp tortilla chips and covered with melted cheddar cheese; beignets: pastry made from deep-fried dough and sprinkled with confectioner.



Learn something new in 2012!

Come cook with us!

