

# SIMPLY SEASONAL

with  
*Victoria Burgess*



## HarborGreens



Harbor Greens is pleased to announce a series of cooking classes called Simply Seasonal by local cooking talent, Victoria Burgess!

Victoria is a home cook who is passionate about food and flavors. She has attended cooking classes in the U.S. and abroad and has also participated in demonstration cooking for charity events. Victoria enjoys preparing meals for family and friends. Whether dining alone or with a crowd, she savors the aromas, flavors and satisfaction of a well-cooked home meal.

Victoria will teach you how to create delicious daily and specialty meals using the freshest local ingredients. She will offer up recipes, cooking techniques, and shortcuts along with entertaining and food presentation tips. You will enjoy a delectable full course meal from starter to dessert in a lovely dining setting

Classes will be offered for \$25 and the size is limited!

### January 13th • Tuesday, 6pm

#### Weeknight Quick Cook! Chicken from Savory to Spicy.

Different flavors and spices transform Chicken into 3 very different meals. A little extra planning on night one saves time later in the week! We will have tastings of most menu items:



- Night 1: Herb Crusted Chicken with roasted Butternut Squash and Swiss Chard Tart.
- Night 2: Chicken Tostadas with Avocado & Jicama Salsa and Green Rice.
- Night 3: Curried Butternut Squash Soup and Chicken Salad with Tzatziki Dressing.

### January 29th • Thursday, 6pm

#### From Lad to Lady! Party food that can be served for a Super Bowl Party or dressed up for an Oscar Night Party.

6 to 8 appetizers and dessert recipes will be served with a demonstration of how to make them for a hungry sport crowd or elegant for a classy Oscar Night party.



#### SIGN ME UP!

Select Class Date:

Jan. 13th  Jan. 29th

Name: \_\_\_\_\_

Number of Attendees: \_\_\_\_\_

Phone Number: \_\_\_\_\_

E-mail: \_\_\_\_\_

Return to Harbor Greens with your payment of \$25 per person.



## HarborGreens

253.851.7911 • [www.HarborGreensMarket.com](http://www.HarborGreensMarket.com)

### February 12th • Thursday, 6pm

#### Food that Warms the Heart

This luscious hands-on meal is sure to entice you and your loved ones into a meal of togetherness. Whether your Valentine is romantic or platonic, this meal will bring you together as you dip, drizzle and flambé!



### February 24th • Tuesday, 6pm

#### Weeknight Quick Cook: Seafood Bounty

Dinners to encompass: Greens, Leeks and Winter Squash. Dishes to range from Pasta to Chowder to

### March 10th • Tuesday, 6pm

#### Weeknight Quick Cook: Spin on Irish Beef and Cabbage

Including Parsnips, Potatoes and Creamed Onions. Spinoff dinners include a kicked up Asian Stir Fry, Sweet & Sour Cabbage Soup and Beef Stroganoff.

### March 21st • Saturday, 12pm

#### Return of the Light! Celebrate the Vernal Equinox with a Brunch

Make-ahead dishes such as: Early Spring Vegetable Quiche and Strata Two Ways (a layered dish that can be sweet or savory). We may have a demonstrator known for her exquisite cake decorating!



Menus are based on fresh, seasonal ingredients. Please contact Victoria or check the website [www.HarborGreensMarket.com](http://www.HarborGreensMarket.com) for specific dishes to be served. Final menu items will be determined closer to the class dates.

#### Got Questions?

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