

YAPA Kitchen Cooking Classes

Cooking Classes can be scheduled for any day or evening of the week except Tuesdays when we are having our Wine Tasting Classes. You call Chef Mark at 713-664-9272 to schedule your class for 10-18 people and you can choose from our list of classes below or work out your own class agenda with the chef! Classes last about two hours. You will eat the foods we prepare and then get to take home the recipes you worked to prepare. They will be hands on preparation for those who like to chop, to stir and to mix, but you can also just watch and eat if you prefer. These classes are great for birthdays, anniversaries, or give them as gifts to your friends and family who love good food and wine. These classes are also effective team building exercises for corporations and educational institutions. Let's get cooking!

Gills and Grills: The fruits of the sea. We prepare clams, shrimp and salmon on the grill. We learn the techniques for cooking seafood on the grill and the marinades for your favorite fish. \$45

The Coyote Cantina: Southwestern cuisine is always popular, so come find out what's new on the range. We prepare dishes from some of the best Southwestern style restaurants in the country, from Mark Miller to Rick Bayless. This is our kind of food, fun, sassy and spicy. \$45

Tapas, the little bites of Spain: These "little bites" of Spain are the appetizers of choice for the Red Wine Generation. Let us show you how you can quickly make these little morsels in your home kitchen. Potato Gallette, Shrimp in Garlic Sauce and Grilled Tuna Tapenade can be on your next cocktail party menu. \$45

The Paris Bistro. Simple, rustic and delicious dishes from the famous bistros in the City of Lights. Chicken Liver Mousse Pate with Tomato Shallot Sauce, Roasted Squash Bisque and Scallops St. Jacques. These elegant dishes take less time to prepare than you think! Oohh, la, la. \$45

The Big Night, Risotto. We love the film, The Big Night so we have dedicated an entire class to the revelation called Risotto. Let us show you the technique for perfect Risotto every time. How about Wild Mushroom Risotto or a Seafood Risotto? \$45

Souffles. The classic special occasion dessert. Let's impress the guests at your next dinner party by practicing our Grand Marnier Souffle and our Chilled Lemon and White Chocolate Souffle. What about the show stopping Chocolate Mousse Souffle? Let us show you how. \$35

Elegant Bake and Freeze Chocolate Desserts. Getting ready for the Holiday Party Season? We have been testing some delicious bake and freeze desserts that are perfect when you just won't have enough time to make everything on the day of the event. Your guests will wonder how you find the time. \$45

The Italian Trattoria. Quick, simple and delicious pasta dishes for the whole family. Let us show you our Tomato and Pancetta Sauce and our crowd pleasing Grilled Vegetable Ravioli. Ciao Roma! \$35.

A Trip to Thailand. Come learn the Thai Classics of Pad Thai, Tom Yum Gong, Yam Nuea and our version of Chicken Satay with Thai Peanut Dipping Sauce. Thai food is not only very healthy and nutritious but it is also easy to prepare! Sawadee! \$35

The Taj Mahal. Exotic, aromatic and fantastically delicious Indian food in your own kitchen is one class away. Join us for an evening of learning about Indian spices, making some classic dishes and the eating will be our reward! \$35

The Thrill of the Grill. Imagine standing around the grill, the aroma of grilled chicken, beef and pork on the grill and a cold one in your hand. If this is your calling, then join us as we learn some new marinades for your favorite meats. We will marinate, we will grill then we will eat! \$45

Texas Time BBQ and then there's the rest of them. If you love BBQ Brisket, Ribs and Sausage, you don't want to miss this class. We will make some of our favorite rubs, sauces and glazes. Giddyup! \$45

The ABC's of Sauces. Do you love the idea of cooking, but never have the time to learn the basics? This is your class. We will make Bernaise Sauce, Bechemel Sauce, Buerre Blanc Sauce, Hollandaise Sauce, and Stock. These are the building blocks of great home cooking. \$35

Mediterranean Cheeses and Olive Oils. This class is a blind comparative tasting of the cheeses and olive oils from the countries surrounding the Mediterranean Sea. What country makes the best olive oil? What kinds of milk are used to make these delicious cheeses. Come explore one of the great food regions in the world. \$45

Pizza and Brownies. The perfect class for the kids who are showing an interest in the kitchen. We learn about the ingredients. When is my brownie done? Why does the dough rise? And of course we make and eat our pizza and brownies. This class is great for birthday parties and summer vacation. \$25

Design your own class. We take special requests. Want to learn some special for yourself. Just call the chef and let's get cooking! You can design your own class to meet your needs and scheduling.