

# **YCA Family Workshops**

**Parents and children spend quality time cooking together**

## **Little Kids, Too! Kid Friendly Passover Foods: Sunday, April 10; 11am -1 pm**

Ages 4 to 94! The week without flour or leavened bread will not be noticed with these delicious Passover foods. Our young chefs will make deliciously pop-able **Cauliflower Kugel Bites** followed by **Matzo-Crusted Chicken Fingers**. For dessert, we'll put a chocolatey spin on traditional **Coconut Macaroons** and we'll make a sweet and sour **Strawberry Limeade** to complete our meal.

## **Cook like a Celebrity! Friday, April 22; 6:30 – 8:30pm**

We'll whip up some famous recipes by some famous chefs! We'll make Guy Fieri's **Philly Cheese Steak Egg Rolls**. Marcus Samuelsson's **Charred Corn Salad** will make an excellent side dish! Giada's **S'more Brownie Bites** will make a sweet ending! And Rachel's **Raspberry Arnold Palmer Iced Tea** will be famously refreshing. Bring a pen and paper so you can give out autographs after the class!

## **SOLD OUT! Little Kids, Too! Tea Party with Someone Special: Sunday, May 1; 1-3pm**

Spend the afternoon whipping up some special tea-time treats with someone special. We'll be making our deliciously crunchy **Grape Chicken Salad** and **Stuffed Cucumber Bites**. For something sweet we'll be baking our **Iced Lemon Tea Cakes**, served with a cup of warm, fruity, **Russian Tea**. Let's savor each and every minute!

## **SOLD OUT! Italian Style: Slice, Dice, Chop! Friday, May 13; 6:30-8:30pm**

Join us as we brush up on our basic kitchen skills by creating a simple, delicious four course Italian feast! We'll chop and dice to create the ever popular **Bruschetta** appetizer, followed by a classic **Caesar Salad**. We'll slice and dice our way to a delectable, meat-and-veggie filled **Bolognese Sauce** over pasta. We will finish our feast with a whisked sweet **Mascarpone Cream** topped with sweet-tangy-and sliced **Balsamic Strawberries**. *Delizioso!*

## **Flashback to the 50's Drive In! Sunday, May 22; 1-3pm**

We're going back in time to the decade of drive-in movies and drive-up foods! Can you dig it? We'll be rockin' and rollin' as we prepare some delicious **Turkey Burger Sliders** with a **Honey Dijon Dipping Sauce**! We'll jive to the tunes of that time while we bake up some **Crispy Baked Fries**. As a special drive-in treat, we'll add some flair to the ultimate drive-in food: **Flavored Popcorn**. Lastly, we'll cool down any hot rod driver with a **Chocolate Malted Milkshake**. Don't delay your registration "Daddy-o"!

## **Latin American Adventure: Friday, June 3; 6:30-8:30pm**

Hop on for the Latin American Food Adventure! We'll be making **Picadillo** on our stop in Cuba. We'll mix up some **Salsa Verde and Tortilla Chips** while in Mexico and enjoy some **Ham & Potato Croquettes** while in Spain. Finally, we'll slow it down and cool off in Puerto Rico with a **Coconut Tembleque**.

## **Grillin' & Chillin': Sunday, June 12; 1-3pm**

Celebrate the Dads, grads, and the start of summer with this warm weather workshop. We'll grill up some delicious **Chicken with Coffee BBQ Sauce** and a sweet treat of **Grilled Pound Cake S'mores**. We'll chill it down by making a **Loaded Baked Potato Dip** and an **Avocado Pineapple Salad**. With these recipes under your belt, you may be invited to every barbecue, picnic, and party over the summer!

## **End-of-School Celebration: Friday, June 24; 6:30-8:30pm**

Do you hear that sound? It's the sound of the last bell before summer break! Come celebrate the beginning of summer with us as we prepare our delicious **Celebration Salad** followed by our party inspired **Potato Chip Crusted Chicken Fingers**. We'll also make it a sweet kick off for the summer by making some **Chocolate Celebration Beach Bear Cupcakes** to go with a sparkling **Cotton Candy Mocktail**. Join in the Celebration!

## **Little Kids, Too! Classic Southern Recipes Sunday, July 10; 1-3pm**

Hey, y'all! Come cook up some southern fun with us at this southern themed workshop! Kids of all ages (4-94) will have a blast mixing up some famously southern **Pimento Cheese**. We'll be "fixin'" to whip up a batch of Louisiana (barely) spicy **Jambalaya** and with a tall glass of refreshing **Southern Sweet Tea** to cool us down. And what's the south without some **Georgia Peach Cobbler**? Come join us today on a road trip down to the good ol' south!

**Little Kids, Too! Ice Cream Social: Friday, July 22, 6:30-8:30 pm**

I scream, you scream, we all scream for ICE CREAM! Join us as we “shake it” to our famous **Zipper Bag Ice Cream** in a party atmosphere like no other! In addition to the ice cream, we’ll make decadent **Brownie Truffles**, delicious **Chocolate Chip Cookie Dough**, and a luscious **Caramel Sauce**. Create your very own dreamy and creamy ice cream sundae at our Ice Cream Social.

**Best of Bacon Celebration: Thursday, July 28; 6-8pm** *[BACK BY POPULAR DEMAND!]*

YES, it’s really happening (again): YCA is doing a bacon workshop! We will use our favorite pork product to make **Spaghetti Carbonara** and **Bacon-Wrapped-Mini-Meatloaves**. We will experiment with some flavors as we make **Baked Bacon** and add a touch of sweetness as we finish our meaty meal with a **Maple Bacon Chocolate Chip Cookie**. This one is sure to fill up fast so reserve your spot today!

**California’s Favorites: Sunday, August 7; 1-3pm**

Take a gastronomic road trip through America’s Golden State: California. Our first stop is Napa Valley, where we’ll make **Seared Pork Medallions with Grape Sauce**. We’ll sweeten up the trip as we head down the coast to San Francisco where we’ll prepare **Ghiradelli® Turtle Pretzel Candy Clusters**. Our stop in Hollywood will be as glamorous as the red carpet as we mix up a celebrity-worthy **Raspberry Lemonade Fizz**. Our trip will end on the sunny beaches of San Diego where we will “hang ten” and make some quick and easy **Fish Tacos**. This road trip sure will not disappoint!

**Little Kids, Too! Campfire Favorites: Wednesday, August 24, 6-8pm**

Nothing says summer like camping! Help us be inspired by the camp fire as we prepare personalized **YCA Pizza Potato Packets!** We’ll be enchanted by the outdoors as we make a delicious **Campfire Chili** and **Stuffed Campfire Sandwiches**. **Baked-on-the-Fire Apples** end our outdoor vacation on the sweetest of notes.

**Asian Invasion: Sunday, August 28; 1-3pm**

Journey to the Far East with us as we explore delicious cuisines from Asia! Make a stop in Vietnam where fresh **Shrimp Spring Rolls with a Sunbutter Dipping Sauce** will be on the menu. On the next excursion, journey to China where **Veggie Fried Rice** is sure to fill even the pickiest of bellies. Eat the rainbow with a colorful **Japanese Soba Noodle Salad** and finish with a treat of **Coconut Ladoo**, an authentic and delicious Indian dessert (also vegan!).

**Back-to-School Breakfasts: Sunday, September 11; 11am-1pm**

Get a jump start on the new school year with some awesome back to school breakfast ideas. Healthy **Strawberry Cinnamon Muffins** are a great way to start any day! We’ll also make some protein packed **Ham Quiche Cups** for breakfast on the go! Not sure which way to go? We’ll make our **Sweet & Salty Trail Mix Granola Bars** so you won’t have to decide. And because nothing is more delicious than sunshine in a glass, we will blend up some **Pineapple Banana Smoothies**. Start the school year on the most delicious note!

*Registration for the workshops is \$35.00 for the first child and \$12.00 for each additional family member (children must be accompanied by an adult). Unless noted, workshops are planned for children ages 6+; Little Kid Too! workshops are ages 4+. You must be pre-registered; payment is **NON-REFUNDABLE & NON-EXCHANGEABLE**. We reserve the right to cancel a class if minimum enrollment is not reached.*

*Please call 732-536-7777 for more information or to register.*

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