

This class will be 2 to 3 hours long.

In order to be ready to cook, I will send you a list of ingredients a week or two ahead of time. Sometimes you may need to go on a hunt. Although, I like to keep the ingredients simple so you can easily find them.

I will ask you to have your ingredients "Mise en Place" for each class. (I will send you detailed instructions for the prework.)

By the end of the class, you will be able to sit and enjoy your meal with three friends.

I will also pair a beverage with the meal that you could purchase, if you chose, ahead of time.

Bio: Crystal Kotow-Sullivan is a food lover! She grew up learning to cook and bake from her Ukrainian grandmother, often in her summer kitchen on the farm in the very south of Ontario. She has collected recipes from her travels around the world...perhaps a book one day! When Crystal was preparing to retire, her retirement coach suggested she think of a dream she had as a young woman that was waylaid...it was to go to cooking school. So, in the last year and a half of her time at GBC, she attended cooking classes at the GBC Chef school...at night of course! She loves to grow her own vegetables, freeze, can and dehydrate them. She loves searching for ingredients! And of course, she loves the task of cooking delicious food for her family and friends.