



Knife Skills with Chef Stef

*Sunday, March 8. 10:30am – 12:30pm
Cousins Ale Works, 1582 Route 9, Wappingers Falls
(Drive behind AutoZone)*

Chef Stef brings back his 100% hands-on classes by taking it back to basics. Each participant will be instructed on proper knife usage and care.

You will learn:

- What different knives are used for, and which ones you really need
 - The proper way to sharpen and maintain a knife
- The best, and safest, practices when working with different foods
 - How to use your new skills in a simple recipe

Your enrollment includes:

- ❖ Instruction from a local graduate of the Culinary Institute of America (2004)
 - ❖ All necessary tools and foods for instruction
(knives will be provided, but you are encouraged to bring your own to learn on)
 - ❖ Instruction guide and recipe to take home
 - ❖ Knife sharpening stone to keep
 - ❖ Light lunch at the end of the lesson

Tickets are \$55 per person and can be purchased at the website below.
Pre-enrollment is required. Limited seating available.



www.chefstefny.com

Questions? (845) 554-8370.