

Chef Chu's
Spring
Cooking Classes

and

Asian Chefs
Series IX

with

John Hung Le
Joyce Jue

Spring 2012
Cooking Class Schedule



1067 North San Antonio Road (at El Camino Real)
 Los Altos, CA 94022
 Phone: 650 948-2696 Fax: 650 948-0121



1067 North San Antonio Road
 Los Altos, CA 94022

To:

Registration Information

- All classes are taught demonstration-style
- A printed set of all recipes provided
- Ample sampling of all dishes

WHERE ARE CLASSES HELD?

Chef Chu's Cooking Studio in the restaurant (corner of 1067 N. San Antonio Road at El Camino Real.) Free parking.

CLASS FEES

Chef Chu's CLASS FEES ARE LISTED by EACH CLASS
 ALL ASIAN CHEF SERIES IX classes are \$ 65. per person

REGISTRATION

PREREGISTRATION & PREPAYMENT are required when you sign-up to reserve your seat in class.

Fill out the attached Sign-Up Form. Check off the classes that you are signing up for. Include names, addresses and phone numbers of all persons registering with you on the back of the form, or, fill out a separate sheet with their necessary information. No class confirmations will be sent. If a class is full, or, if you are put on a waiting list, you will be notified by phone.

PHONE RESERVATIONS

Reservations made by phone will be held for 7 days after your call. Please confirm your phone reservation with immediate payment in full by mail within 7 days, or, make your class payment at the restaurant by credit card, check or cash within 7 days. Please have your Sign-up Form filled out when you make payment. Paid registrations are given FIRST priority in class seating. If your phone reservation is not PAID IN FULL within 7 days of your call, your seating will be given to the next paid registrant.

CANCELLATION POLICY

Cancellation must be made by phone 48 hours prior to the class date and time, which means by 6:30 PM, Sunday evening prior to your scheduled class meeting. Prior to the 48 hour cancellation deadline, you can find a substitute to take your place in class, transfer your registration to another open class, or receive a full refund. To confirm registration, cancel or transfer to another class, call Arlene at 650 592-1437. Send Sign-Up Form and Fees to:

Chef Chu's Spring Cooking Classes
 c/o Arlene McKellar
 355 Quay Lane
 Redwood City, CA 94065-1012

Additional brochures can be sent to you, or are available at the restaurant, or viewed online on our homepage at:

www.chefchu.com
 look under Upcoming Events

Please call or e-mail Arlene, if you have any questions.

Ph: 650 592-1437

E-mail: arlenemc@ix.netcom.com

Sign-Up Form - Chef Chu's Spring 2012 Cooking Classes

Name _____ Daytime Phone _____

Address _____ Evening Phone _____

City _____ ST _____ Zip _____ Pymt Rec'd _____

E-mail: _____ Office Use Only Method Amt Date Pd

Mark your class dates & times on your calendar!

My payment is enclosed for the TOTAL AMOUNT.

- April 3 BEGINNER'S BASICS - \$ 50
 - April 10 BUILDING ON THE BASICS - \$ 50
 - April 17 John Le - IT'S BARBECUE TIME! - \$ 65
 - April 24 HONING YOUR SKILLS - \$ 50
 - May 15 CHINESE PASTRIES - \$ 65
 - May 22 SEAFOOD EXTRAVAGANZA - \$ 85
 - May 29 Joyce Jue - SOUTHEAST ASIAN DINNER PARTY - \$ 65
- PREREGISTRATION and PREPAYMENT are required: Make your check out to Chef Chu's for the total amount.
 - Please include additional persons' names, addresses & phone numbers on the back of this form or on a separate sheet.

Chef Chu's Spring Cooking Classes • c/o Arlene McKellar • 355 Quay Lane • Redwood City, CA 94065

Chef Chu's Spring Cooking Classes 2012

April

April 3 - Tues 6:30 pm \$50
Beginner's Basics

Where do i begin? Chef Lawrence Chu teaches you the **BA-SICS**: how to select ingredients, using different cutting and cooking techniques, and discussing basic cooking equipment. Learn how to de-bone a chicken, make rich chicken broth, how to deep-fry, stir-fry, and cook perfect rice.

Appetizer: Chef Chu's Famous Chicken Salad
Soup: Won-ton
Entrées: Lemon Chicken
 Prawns with Sizzling Rice
 Perfect Boiled Rice

April 10 - Tues 6:30 pm \$50
Building on the Basics

Explore the next steps toward culinary mastery—build your cooking confidence by trying these popular restaurant favorites—Minced Chicken in Lettuce Cups, delicious Sizzling Rice Soup, popular Sweet & Sour Pork, Canton Oyster Beef Strips and Fried Rice wrapped in a Lotus Leaf.

Appetizer: Minced Chicken in Lettuce Cups
Soup: Sizzling Rice
Entrées: Sweet & Sour Pork
 Canton Oyster Beef Strips (with Seasonal Vegetables)
 Fancy Fried Rice (in Lotus Leaf)

April 17 - Tues 6:30 pm \$65
It's Barbecue Time!

John Hung Le - Asian Chef Series IX

John, is chef-owner of *Three Seasons* restaurant Palo Alto. He continuously creates innovative dishes to serve in his clientele. Warm up your grill and get ready for warm weather barbecuing at its best.

Appetizer: Chicken Satay
Salad: Grapefruit & Jicama
Entrées: Korean BBQ Short Ribs
 Grilled Shrimp & BBQ Pork Cool Noodles
 Flank Steak Sliders with Green Papaya & Mango Pickles
Dessert: Vietnamese Strawberry & Banana Smoothie

April - May

April 24 - Tues 6:30 pm \$50
Honing Your Skills

Time to perfect your newfound culinary skills. Learn how to fold and pan-sear perfect Potstickers, then steam them to perfection. Try our bracing Hot and Sour Soup, and discover the secrets on how to make our special Kung Pao Chicken, add our go-to one-dish meal of Pan-Fried Angel-hair Noodles and enjoy tender Fish Filets in Wine Sauce.

Appetizer: Potstickers
Soup: Hot & Sour
Entrées: Kung Pao Chicken
 Pan-Fried Angel-hair Noodles
 Sole Filets in Wine Sauce

May

May 15 - Tues 6:30 pm \$65
Chinese Pastries

If you love eating or making pastries, learn three approaches to making Chinese savory and sweet pastry often served at dim sum or as appetizers in restaurants. This is a rare and unique class is rarely taught by Chinese chefs.

Raised Yeast Dough:
 Steamed Barbecued Pork Buns
 Longevity Peach Buns
Flour/Water Dough (rolled for wrappers):
 Pot Stickers
 Shanghai Onion Cakes
Oil/Water Pastry Dough (flaky, layered)
 Curried Beef Turnovers
 Silk Road Lamb with Baked Sesame Buns

Chef Chu's cookbook
"Celebrating Your Place at Our Table"
 is available for sale at the restaurant!
 Paperback - \$ 25 Hardcover - \$ 30

May

May 22 - Tues 6:30 pm \$85
Seafood Extravaganza

This is our most popular class! If you love seafood, this is your night! We feature our renown banquet dishes served at our Chinese New Year banquets and special occasion dinners.

Appetizer: Minced Crystal Prawns with Toasted Pine Nuts
Soup: Kabocha Bisque with Fat Choy Purples
Entrées: Steamed Half-Shell Oyster with Black Beans
 Half Maine Lobster with Fragrant Spicy Sauce
 Char Siew-Glazed Sea Bass
Dessert: Orange Refresher

May 29 - Tues 6:30 pm \$65
Southeast Asian Dinner Party

Joyce Jue - Asian Chef Series IX

Joyce Jue, renowned cookbook author, culinary instructor and tour leader leads you through Southeast Asia to discover the exciting, tantalizing flavors of this expansive cultural cross-road. Learn how to make delicious curry paste from scratch!

Goi Buo - Thai Pomelo & Shrimp, Mint & Cilantro Salad
 Thai Green Curry Seared Scallops with Thai Basil
Gaeng Keow Wan - Homemade Thai Green Curry Paste
Cha Traop Dot - Cambodian Clay Pot Braised Eggplant
 Steamed Jasmine Rice

Please register early!

Classes fill quickly.

Class fees are listed per student, per class.

Only PREPAID RESERVATIONS will be honored on a first-come, first-served basis

JOIN OUR E-MAIL LIST

for our latest activities & cooking classes!

Your e-mail information is not shared with any person or organization

Please send your name, home address and e-mail to:

Arlene McKellar at: arlenemc@ix.netcom.com

Give a Gift

If you have a special occasion or celebration, give a gift of a cooking class or Chef Chu's new cookbook to someone special...

Gift Certificates

are available and redeemable at any time for cooking classes, meals or takeout.

No expiration date.

To purchase, please contact or visit the restaurant.

Phone: 650 948-2696

Please include the names of additional persons registering with you below:
PLEASE PRINT

Name _____

Address _____

City _____ ST _____ Zip _____

Day Ph _____

Eve Ph _____

E-Mail: _____

Name _____

Address _____

City _____ ST _____ Zip _____

Day Ph _____

Eve Ph _____

E-Mail: _____