


2012 COOKING CLASS CALENDAR

<p>Jan 14 Saturday</p>	<p>Mercimek corbasi</p> <p>Cook: Kubra</p> <p>This recipe of lentil soup is one of the many different kinds of lentil soups cooked in Turkey. It has a secret which makes people think if it is made with broth. "It has the taste of broth without the broth". Join us learning about this soup's secret!</p>	
<p>Feb 11 Saturday</p>	<p>Tavuk göğsü , "chicken breast"</p> <p>Cook: Tuba taskan</p> <p>This is a Turkish dessert pudding made with chicken and milk. It became one of the most famous delicacies served to the sultans in the Ottoman Topkapı Palace. It is today considered a 'signature' dish of Turkey. Modern recipes often pound the meat into a fine powder instead.</p>	
<p>March 10 Saturday</p>	<p>Buzlu Bisküvili Pasta Icecream cake with cookies.</p> <p>Cook: Sevinc Bilgin</p>	

<p>May 12 Saturday</p>	<p>Ucuncu Sehriyeli Pilav Cook: Senay Turker</p> <p>In Turkey, Pilav without vermicelli is just plain rice. Vermicelli gives taste and separate from Asian style steamed rice with butter.</p>	
<p>June 9 Saturday</p>	<p>Lahmacun Turkish Pizza Cook: Melanie</p> <p>Thin piece of dough topped with minced meat (most commonly beef and lamb). Lahmacun is often served sprinkled with lemon juice and wrapped around vegetables, tomatoes, peppers, onions, lettuce.</p>	
<p>July 14 Saturday</p>	<p>Un Kurabiyesi Turkish Shortbread Cookies</p>	
<p>Sept 8 Saturday</p>	<p>KUNEFE</p> <p>Kunefe, a sweet cheese pastry made with kadaifi</p>	

<p>Oct 13 Saturday</p>	<p>Elif tavuklu mantarli Sote</p> <p>Sautéed Chicken with Mushrooms</p>	
<p>Nov 10 Saturday</p>	<p>Sucuklu Kuru Fasulye</p> <p>Cook: Gulhanim</p> <p>Kuru Fasulye is a traditional and the most popular Turkish dish and it is associated with Turks around the world just like shish kebab. Served warm with bread, rice or Bulgur Pilavi, it tastes best in cold weather!</p>	
<p>Dec 8</p>	<p>Yasemin biskuvili top tatli</p>	