

WINTER, SPRING & SUMMER CLASS SCHEDULE 2025

(Beginning Tuesday, January 7 – Ending Thursday, June 26)

TRADITIONAL ITALIAN CUISINE - Participation class **(Tuesday, January 7 thru Thursday, January 30)**

Enjoy the marvelous flavors of traditional Italian cuisine starting with "Panzanella", Enjoy a toasted bread salad with refreshing summer vegetables in a light vinaigrette. You'll prepare "chicken saltimbocca" using thin sliced prosciutto ham and fresh sage in a lemon, caper, artichoke butter sauce. You'll make potato gnocchi (Italian dumplings) then we'll toss them in a medley of sauces including, basil pesto, marinara and brown butter with sage and walnuts. We'll finish with "Cannoli", fried pastry filled with sweetened ricotta and mascarpone cheeses, served on a pool of chocolate sauce, garnished with pistachios.

A TEX MEX FIESTA - Participation class **(Tuesday, February 11 thru Thursday, March 6)**

We'll begin with "Empanadas ", pastries filled with beef, tomatoes, potatoes and herbs. Flautas are next with chicken in a jalapeno/garlic paste and fried crisp in a corn tortillas. We'll then prepare authentic Mexican rice prepared with onions, garlic, tomatoes and fresh cilantro along with Mexican style corn prepared with lime aioli, cayenne pepper and Cotija cheese. Fajitas follow with tender strips of marinated beef and chicken with fresh sauteed bell peppers and onions wrapped in a warm tortilla shell. We'll finish this fiesta with a Yucatecan-style delight, fresh coconut blended with rich custard in a wonderful nutty crust, baked to a caramelly brown, and served with crème fraîche.

CHICKEN MARSALA VS CHICKEN LIMONE - Participation class **(Tuesday, March 18 thru Thursday, April 17)**

Begins with bruschetta topped with fresh mozzarella cheese, skinned roma tomatoes and sweet roasted bell pepper sprinkled with fresh basil and drizzled with olive oil. You'll prepare "Chicken Marsala" with fresh sauteed mushrooms in a sweet Marsala butter sauce. We'll see how that measures up against "Chicken Limone" topped with a chardonney, lemon, butter sauce with capers. Both entrees are paired with "Spaghetti Aglio Olio", tender garden vegetables tossed with olive oil, garlic, and Romano cheese. We'll finish with "Diplomatico", a divine combination of rum and espresso soaked pound cake, rich chocolate mouse and fresh whipped cream.

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TANTALIZING THAI CUISINE - Participation
(Tuesday, April 29 thru Thursday, May 22)

You'll begin by preparing Thai summer rolls (fresh) served with a variety of dipping sauces. You'll then prepare Pad Thai blending the vibrant flavors of Thailand with rice noodles, chicken, eggs, chilies, garlic, basil, and more. Vietnamese spring rolls follow, stuffed with pork, turkey, and glass noodles, fried, with nuoc cham for dipping. We'll finish with a smooth, creamy, lime custard topped with a dollop of fresh whipped cream.

THE ART OF SUSHI - Participation
(Tuesday, June 3 thru Thursday, June 26)

Come explore the world of sushi as you create this Japanese delicacy yourself. We'll begin by preparing the coveted sushi rice then you'll learn the art of "nigiri-sushi"(hand molded rice) topped with shrimp, unagi, tamago, ahi tuna, and more. You'll then learn how to prepare "maki-sushi" using a bamboo mat to roll rice with various fillings in and around Nori (seaweed sheets). Options and accompaniments will include surimi, cucumber, avocado, cream cheese, teriyaki chicken, tempura onions, spicy mayo, eel sauce, wasabi, pickled ginger and soy sauce.

Class locations

January

Monday	Tuesday	Wednesday	Thursday	Friday
	7 Osseo & Elk River	8 Hopkins & Minnetonka	9	10
13	14 Roseville	15 Prior Lake Savage & Shakopee	16	17
20	21 Fridley & Spring Lk Park	22 Anoka	23	24
27	28 Chaska & Eden Prairie	29 Lakeville	30 Wayzata & St Louis Park	31

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February

Monday	Tuesday	Wednesday	Thursday	Friday
3	4	5	6	7
A Tex Mex Fiesta begins >>>	11 Hopkins & Minnetonka	12 Osseo & Elk River	13	14
17	18 Prior Lake Savage & Shakopee	19 Roseville	20	21
24	25 Fridley & Spring Lk Park	26 Anoka	27	28

March

Monday	Tuesday	Wednesday	Thursday	Friday
3	4 Wayzata & St Louis Park	5 Lakeville	6 Chaska & Eden Prairie	7
10	11	12	13	14
Marsala vs Limone begins >>>	18 Osseo & Elk River	19 Hopkins & Minnetonka	20	21
24	25 Roseville	26 Prior Lake Savage & Shakopee	27	28

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April

Monday	Tuesday	Wednesday	Thursday	Friday
	1	2	3	4
7	8 Anoka	9 Fridley & Spring Lk Park	10	11
14	15 Wayzata & St Louis Park	16 Lakeville	17	18
21	22	23	24	25
Tantalizing Thai Cuisine begins >>>	29 Hopkins & Minnetonka	30 Osseo & Elk River		

May

Monday	Tuesday	Wednesday	Thursday	Friday
			1	2
5	6 Prior Lake Savage & Shakopee	7 Roseville	8	9
12	13 Fridley & Spring Lk Park	14 Anoka	15	16
19	20 Wayzata & St Louis Park	21 Lakeville	22 Chaska & Eden Prairie	23

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June

Monday	Tuesday	Wednesday	Thursday	Friday
The Art of Sushi begins >>>	3 Anoka	4	5 Fridley & Spring Lk Park	6
9	10 Osseo & Elk River	11	12	13
16	17 Hopkins & Minnetoka	18	19	20
23	24	25	26	27

TO REGISTER:

Anoka online: [https://ahschools.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://ahschools.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 763 506 1260

Chaska online: <https://district112.ce.eleyo.com/course/8899/fall-2024/asian-favorites-participation>

By phone: 952 556 6400

Eden Prairie online: [https://edenprairie.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://edenprairie.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 952 975 6940

Elk River online: [https://isd728.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://isd728.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 763 241 3520

Fridley online: [https://fridley.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://fridley.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 763 502 510

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Hopkins online: [https://hopkins.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://hopkins.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 952 988 4070

Lakeville online: [https://isd194.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://isd194.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 952 232 2150

Minnetonka online: [https://minnetonka.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://minnetonka.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 952 401 6800

Osseo online: [https://osseo.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://osseo.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 763 391 7242

Prior Lake Savage online: [https://priorlake-savage.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://priorlake-savage.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 952 226 0310

Roseville online: [https://isd623.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://isd623.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 651 604 3500

Shakopee online: https://shakopee.reg.eleyo.com/search?q=Jeff+Sandino&redirected_yet=true

By phone: 952 496 5029

Spring Lake Park online: https://anc.apm.activecommunities.com/springlakeparkrec/activity/search?onlineSiteId=0&activity_select_param=2&activity_category_ids=33&activity_keyword=jeff%20sandino&viewMode=list

By phone: 763 792 7201

St Louis Park online: [https://slp.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://slp.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

Wayzata online: [https://wayzata.ce.eleyo.com/search?it\[\]=Course&q=Jeff+Sandino&redirected_yet=true](https://wayzata.ce.eleyo.com/search?it[]=Course&q=Jeff+Sandino&redirected_yet=true)

By phone: 763 745 5200