

Where to Take Cooking Classes in the Valley

Written by Ryan Donada

Thursday, 14 February 2013 15:48 - Last Updated Thursday, 14 February 2013 16:20



Sur la Table

Whether it's at Scottsdale Fashion Square or Kierland Commons, Sur la Table knows the "Art & Soul of Cooking" and want nothing more than to share their expertise. Offering special cooking classes for February, including Valentine's Dinner, chocolate truffles, Valentine macaroons, juicing, tasty Thai noodles and cheese and yogurt, Sur la Table is a great way to learn how to ignite that Valentine's Day date.

For Kierland Common's calendar visit: <http://www.surlatable.com/browse/storeCalendar.jsp?storeId=021>

For Fashion Square's calendar visit: <http://www.surlatable.com/browse/storeCalendar.jsp?storeId=110>



AndyFood: A Culinary Studio

Awarded "Best Cooking Classes" by Phoenix Magazine, Andy Food: A Culinary Studio in Scottsdale has been teaching how to sauté, sear, braise and bake for eight years. Their mission is to teach the art of cooking and create memorable food experience, emphasizing cooking techniques and flavor while using the freshest ingredients locally and globally. Take a cooking class and learn the true art of a good meal.

<http://www.andyfood.com/>



Whisked Away

From Cuban to Thai food, desserts to appetizers, the Chef Maggie will give you a hands-on experience in a state-of-the-art kitchen at Whisked Away, Phoenix. Offering cooking classes for everyone, students will learn efficient ways of serving deliciously replicated recipes for the home. Whisked Away also offers cooking parties, private classes in your home and private chef services for small occasion such as tea parties and dinner parties.

<http://whiskedaway.net/>

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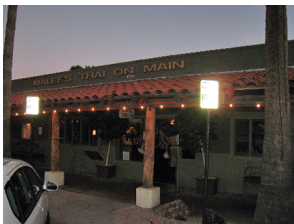
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To Grill or Not to Grill

Owner and Chef Craiger Van Zee is on the mission to teach America the art of grilling and the beauty of barbecuing. With 40 years in the food industry, he has become an imaginative expert on grilling food, making the most amazing flavors, techniques and results. So turn your weekend barbecue into a fantastic savory meal by taking a class or two at To Grill or Not to Grill in Fountain Hills.

<http://www.togrillornottogrill.com/>



Malee's Thai Bistro

On March 9 and 23 from 12 p.m. to 3 p.m., Malee's Thai Bistro in Old Town Scottsdale will be offering amazing Thai food cooking classes. While each class features different dishes, ranging from Pad Thai, hippy noodles, drunken dragon noodles, glass noodles, to curry dishes and more, Malee's is the spot to learn interesting recipes. Sign up quickly because they get booked fast.

<http://www.maleesthaibistro.com/>