

From: Santa Fe Wine & Chile Fiesta info@santafewineandchile.org
Subject: SF Wine & Chile Fiesta Partner SF School of Cooking Presents Virtual Classes
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To: caroline@aquisantafe.com



Santa Fe School of Cooking & Market

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The Santa Fe School Of Cooking Invites
You To Our Virtual Classes



The **Santa Fe School of Cooking** kitchen invites you to join us online!

Our new culinary adventures await you, in the form of affordably priced classes that allow you to cook right alongside our Chefs! We have been working hard on setting up our **Virtual Classes** and we're excited to finally be able to present the results to you.

For as long as we can remember, our guests have asked us repeatedly to offer online classes, and we're delighted to let you know that we have brought this request to fruition. We have a professional finished product filmed by a media expert, and best of all, each class is priced affordably at \$20 per person, perfect for a far-flung family watch party as you learn new dishes to share

We invite you to enjoy these new **Virtual Classes** taught by your favorite School of Cooking Chefs, and we've selected some of our most popular recipes to share with you:

- Grilled Salmon with Poblano Lime Jam and Corn and Green Onion Tamales **Class with Chef Michelle Chavez**
- Classic New Mexican Green Chile Chicken Tamales and Pinto Beans **Class with Chef Noe Cano**
- Authentic Mexican Enchiladas and Drunk Beans **Class with Chef Lois Ellen Frank**
- Classic Green Chile Stew and Blue Corn Muffins with **Class with Chef Allen Smith**
- **BBQ Fun Class with James Beard Award Winning Cookbook Author Cheryl Alters Jamison**
- Huevos Rancheros and Blue Corn Pancakes are Southwest Brunch Ideas **Class with Chef Allen Smith**

We will continue to add new virtual classes to the mix just as quickly as we can, so please stay in touch with us and you won't miss a thing.



Chefs L-R: Michelle Chavez, Noe Cano, Lois Ellen Frank, Allen Smith, Cheryl Alters Jamison

Most classes run for approximately an hour, and in addition to each cooking demonstration, every class includes all of the recipes and a

cooking demonstration, every class includes all of the recipes and a shopping list for the ingredients. A [short introduction](#) from Nicole, our Director of Operations shows you how to get ready to cook along with the chef if you like or you can just register, enjoy watching the culinary demonstration, and then prepare the dishes at your leisure.

The most important thing of all? We want you to have fun cooking with us at The Santa Fe School of Cooking, and we invite you to please [let us know](#) what you think and what else you would like to learn!

Find the signature ingredients we use in our classes in our [Online Market](#). Remember that we have curbside service, so be sure to choose that option when you place your order! And don't hesitate to call us at 800-982-4688 if you have questions - we're here to add fun and flavor to your home kitchen!

[Click Here to see a list of our affordable Virtual Cooking Classes!](#)

We've also been adding new features to our social media toolkit! We invite you to subscribe to our YouTube channel, and if you follow us on Facebook or Instagram, you'll be the first to see how we turn the historic building blocks and cooking techniques of our regional cuisine into delicious recipes that you'll use again and again.

Please feel free to share this Tidbits eblasts with family and friends, but it's even easier to share if you invite them to sign up here themselves!

[RECIPES & VIDEOS](#)

[VISIT OUR ONLINE MARKET](#)

Our classes, taught by some of the best chefs in Santa Fe, are not only entertaining and educational, they're delicious, too!

**125 North Guadalupe St
Santa Fe, NM 87501
1-800-982-4688 or
505-983-4511**





Susan Curtis
Owner/Founder

Nicole Curtis Ammerman
Director of Operations



Visit our website

Cooking Classes

Contact Us

Santa Fe Wine & Chile Fiesta | 217 E Marcy Street, Santa Fe, NM 87501

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