

Teens Cook: A Hands-on Seasonal Cooking Class



Come Join *Chef Jenny Devivo* in
THE KITCHEN at The Boston Public Market Sunday March 31,
2019 at 10AM for *Teens Cook: A Hands on Seasonal Cooking
Class*

Teens & tweens ages 12-18 will learn about local food and the journey it makes from the farm to the table. In these hands-on classes, young adults will explore and taste the seasonal bounty of the region through the local vendors of the Boston Public Market. Each class will feature different cooking skills and TWO

hands-on cooking experiences (two recipes). Attendees will be able to eat what they've made.

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Purchase Tickets through link:

<https://www.eventbrite.com/e/teens-cook-hands-on-seasonal-cooking-class-tickets-53436101819>

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March 31, 2019

~Oodles of Noodles~

Did you know that pasta comes in many wonderful shapes and sizes and that some pastas are the perfect match with certain sauces? Learn about locally-made Massachusetts cheeses from Appleton Farms as you create classic Mac-n-cheese from scratch. We'll also discuss what makes small-produced, pasture-raised meats better for our bodies, community and the planet as we make Spaghetti Bolognese with Chestnuts Farm meats.

Recipes: Classic Mac-n-Cheese and Meaty Spaghetti Bolognese

Learn how to:

Creating a classic roux
Safe cooking and boiling
Proper cooking timing
Stovetop & oven

