



## HANDS ON COOKING WITH HAZE DENNIS AT MISSION COLLEGE, SAT, OCT 5, 2019, 10AM-2PM

Chi-Am Board members wanted Italian cooking, so we came up with a menu that will entice you to come and learn how to prepare these simple and delicious gourmet Italian cuisine for yourself and your family. Chef Haze will help us become Italian home chefs, as we make and eat these delectable, yet healthy treats.

Cost: \$36 per person  
Sign up early (24 persons maximum)  
Go to our website, [www.ChiAmCircle.org](http://www.ChiAmCircle.org) to pay online, or mail your check to P.O. Box 2756, Cupertino, CA 95015

### Menu

*Appetizers: Bruschetta with fresh tomatoes, basil, and a light sprinkling of crusted Romano cheese on crunchy sliced bread*

*Crabmeat cakes*

*Soup: Lobster Bisque with Kabocha Squash*

*Entrées: Linguine alle vongole, Italian thin linguine with lots of fresh clams in a cream sauce*

*Breaded pork cutlet, Chef Haze's special recommendation*

*Baked Lasagna made with zucchini (instead of pasta), cheese, beef, and tomatoes*

*Salad: Tossed salad greens with marinated beets, artichokes, avocados, pinenuts, and Balsamic vinaigrette dressing*

*Side Dish: Steamed vegetables*

*Desserts: Tiramisu  
Dark Chocolate Truffles*

*Drinks: Tea Coffee Water*