



A TOUCH OF THAI

COOKING CLASS AND DINNER

TANGY, SWEET AND HOT

COOKING DATES PLEASE CHOOSE

JULY 14TH, 2018 - 5 PM TO 9.30 PM

JULY 21ST, 2018 - 5 PM TO 9.30 PM

JULY 28TH, 2018 - 5 PM TO 9.30 PM



Class size is limited to six people, reserve early to save your spot. Cooking Class cost: 95 dollars with complete dinner and wine. **To reserve please email** Christina@thespicemERCHANTSdaughter.com

Take a Thai taste journey of popular restaurant favorites from the North and South Regions of Thailand. The kind of dishes to make for family and friends since they are incredibly delicious and healthy. The Northern Larb Salad with minced pork is wonderfully seasoned with chili flakes, lime juice, toasted sticky rice to render some crunchy texture, and an aromatic assortment of fresh herbs to bring it all together. We will also make a deeply flavored BBQ baby back ribs. These pork ribs are never buried under layers and layers of sugar-like sauce rather seasoned with healthy tropical ingredients and spice rub for a succulent flavor. Enjoy these tender pork ribs with pineapple fried rice and sautéed leafy greens as part of your Thai main course. After this class, you will be able to cook and enjoy popular and exotic Thai favorites at home!

Summer Hand-on Cooking Menu

Northern Thai Larb Salad with Ground Pork, Assorted Fresh Herbs, chili flakes, Lime and Toasted Rice in Thai Dressing ... wow flavors!

Marinated Baby Back Ribs with Lemongrass and Coconut ... flavorfully tender
Served with Sautéed Leafy Greens

Fresh Pineapple Wok Fried Rice with Cashews, Golden Raisins and Basil Leaves divine

Dessert Wine and Tea

Christina Arokiasamy - Travelling Places Through Your Dinner Plate
<https://themalaysiankitchen.com/> 206 859 9566