



# The Dough Hook Cooking 101

## Creative Crockpot Cooking Class

WHEN: Thursday, October 11, 2018

OR Tuesday, October 16, 2018

WHERE: The Dough Hook,

117 N. Main Street

Bluffton, OH

TIME: 6 p.m. - 8 p.m.

COST: \$80.00 per person

### WHAT TO BRING:

6 or 8 quart Slow Cooker

Your favorite chopping knife

Vegetable Peeler

*Participants will gain hands on learning skills while creating some delicious meals.*

*Each participant will create one meal in the crockpot and then take home three meals that will be ready for your freezer!*

### The menu for this class includes:

*Crock Pot Rump Roast with Potatoes, Carrots and some delicious mix ins.*

We sell a lot of Rump Roast and people always ask what our secret is to tender roast...the secret is more than the fact that it's Hereford Beef... cut fresh while you wait. You'll learn that secret during this class!

#### *Chicken Fajitas*

Learn a quick, easy way to make the most delicious chicken fajitas on the planet using The Dough Hook's all natural boneless, skinless chicken breasts, bell peppers, onions and some other delicious mix ins!

#### *Slow Cooker Bacon Garlic Pork Loin*

How can you go wrong with something wrapped in bacon?! Make that something our tender, juicy boneless pork loin and you have a magical matchup!

#### *Smothered Pork Chops*

If you've tried pork chops in a crock pot before and came home to shredded pork, you're not alone! Let me show you how to cook pork chops the right way! This dish even makes its own gravy!! YUM!!!

*Want to schedule an exclusive class with some of your closest friends? Give us a call!*

