

Chef Joe Randall's Cooking School Newsletter

Seasoning & Spice



Volume III, Issue 10

April 2011

*Good Food * Good Wine * Good Times*

Dear Friends and Food Enthusiasts,



Travel the culinary world from the comfort of our kitchen with easily prepared meals from the freshest of ingredients, and enjoy our endless selection of flavorful, fun and informative demonstration classes. Our dishes are bold in flavor and prepared with little effort. Eat and learn to love good food with other food enthusiasts from the west coast to the east coast and around the world.

The featured class of the month is the "**SOUTHERN DINNER PARTY**". A delicious combination of Southern cooking you will want to hurry home to prepare. Enjoy Sautéed Shrimp Cakes with Herb Mustard Sauce, Pan-Broiled Quail with Country Ham, Down-home Potato Salad, Braised Cabbage with

To
register
for
current
classes

Spaces are limited
so be sure to
register early!

Gift Certificates
available

Country Bacon, and a Scrumptious Southern Sweet Potato Pie with Praline Sauce. Spaces are limited so be sure to register early!

Chef Joe Randall's Cooking School will feature another 4-day "[Real Kidz Summer Cooking Camp](#)" for ages 12-16 on July 18-21. Kids love to cook and we will show them how to measure, follow recipes and have lots of fun. More information to follow in the May issue.

In just three hours you'll learn how to recreate the magic of Savannah in your own kitchen. I will demonstrate basic southern cooking techniques and share my favorite cooking tips and recipes. The classes are taught as demonstration dinners for everyone's enjoyment. If you are unavailable to attend the featured class of the month browse through the numerous classes located at: <www.chefjoerandall.com/calendar.htm>.

Easter fills us with hope, joy and warmth. It is a time to get together with friends, family and loved ones and celebrate this joyful time. Have a joyous Easter!

Always in Cookin',

Chef Joe



If you would like to give a course as a gift, let me know in time to send you a gift certificate. The gift certificates are perfect for *Christmas, Valentine's Day, Professional Administrative Assistants Day, Boss' Day, Mother's Day, Father's Day, Grandparents Day, birthdays, wedding gifts, business gifts, etc.*

Let Chef Joe Randall's Cooking School



Put a little south in your mouth. Chef Joe says "food does not have to be complicated - keep it simple - make it taste good".

[Join Our Mailing List!](#)

Please join
our *Seasoning & Spice*
Newsletter Mailing List



[Join Our Mailing List!](#)

Private Classes

Chef Joe Randall's Cooking School can put together a special private cooking event for you and your group.



*A party for a job well done
 Birthday and anniversary parties
 Youth group workshops
 Product promotions and introductions
 Team building workshops
 Medical round table discussion group
 Spouse's entertainment while your convention is in Savannah*

Chef Joe serves hearty portions - remember to eat light on the day of your class.

- Now serving a full selection of fine wines. [Click here](#) to view the wine list
- Need a brochure to hand out to friends/co-workers? [Click here](#) to view/download our latest promotional brochure
- Frequently Asked Questions [Click here](#)

Easter Egg Preparation

To prepare perfect hard-boiled eggs, place eggs in a single layer in a saucepan. Add enough cold water to cover by at least one inch. Cover the pan and quickly bring them to a boil. Remove from the burner and let stand, covered, about 15 minutes for large eggs (adjust time up or down by about three minutes for each size larger or smaller). Remove lid, drain the hot water and run eggs under cold water (or place in ice water) until completely cooled.

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 Seasoning & Spice
 to a friend

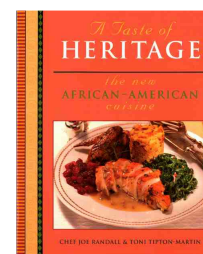
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Thank you!

[FAQ's](#)
[Learn More](#)
[Class Calendar/Register](#)
[Map and Driving Instructions](#)
[Weather](#)

A Taste of Heritage



"A Taste of Heritage"

Chef Joe's Cookbook is available for purchase directly off this site.

[Click here for more details](#)

Red Velvet Cake

Tip: If you plan to color your eggs later, refrigerate them in their original cartons.

Egg Coloring:



Combine a half-cup of boiling water, one teaspoon of vinegar and the specified number of drops of food color to achieve desired colors. Dip hard-boiled eggs in dye for about five minutes or until desired color. For variety, try dipping the top half in one color and the bottom half in another, or leaving the egg in the dye for different lengths of time, creating different shades of a particular color. Use a slotted spoon or tongs to add or remove eggs from dye.

McCormick suggests these color

combinations to create a vivid palette:

Lime - 24 drops yellow, 4 drops green
 Purple - 15 blue, 5 red
 Cantaloupe - 24 yellow, 2 red
 Jade - 17 green, 3 blue
 Plum - 10 red, 4 blue
 Maize - 24 yellow, 1 red
 Spearmint - 12 green, 6 yellow, 2 blue
 Raspberry - 14 red, 6 blue
 Watermelon - 25 red, 2 blue
 Teal - 15 green, 5 blue
 Grape - 17 blue, 3 red
 Fuchsia - 18 red, 2 blue
 Jungle Green - 14 green, 6 yellow
 Orange Sunset - 17 yellow, 3 red

McCormick - Spices & Seasonings

Class of the Month



SOUTHERN DESSERTS

\$60 per person
 THURSDAY, APRIL 14, 2011
 6:30 PM - 9:30 PM

Crab and Corn Chowder



SOUP, SOUP, SOUP!

\$60 per person
 WEDNESDAY, April 20, 2011
 6:30 PM - 9:30 PM

Sauteed Shrimp Cakes



THE SOUTHERN DINNER PARTY

\$65 per person
 FRIDAY, APRIL 29, 2011
 6:30 PM - 9:30 PM

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*Pan-Broiled Quail**Thank you!*

Southern Dinner Party - \$65 per person
 FRIDAY, MARCH 29, 2011, 6:30 PM - 9:30 PM
 Lecture and Demonstration with Chef Joe Randall

Sautéed Shrimp Cakes with Herb Mustard Sauce
Sweet Potato Smoked Louisiana Sausage Bisque
Pan-Broiled Quail with Country Ham
Down-home Potato Salad
Braised Cabbage and Country Bacon
Sweet Potato Pie with Praline Sauce

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 Blogger™

Summer Camp

Real *Kidz* Cook Summer Camp

July 18-21

10:00 am-2:00 pm

Ages: 12-16 years



Kids love to cook and we'll show them how.

Our Clients

are our best advertisement.

Amazing food and experience!!

My husband and I are only living in Savannah for a short amount of time so we are trying to take advantage of it and do something every Saturday. I found out about Chef Joe's cooking school through this website and read all the reviews and booked the Dinner Party. [MORE...](#)

Browniebell - Savannah

"A must-do for anyone..."

Thoroughly enjoyed Chef Joe, his lovely wife Barbara, and their assistant Valerie! He is such a character and a joy to watch. The food was simply the

Enjoy cooking videos



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*Thank you!***Contact Us**

Website:

www.chefjoerandall.com/

Email:

Please email comments or suggestions to
info@chefjoerandall.com

5409 Waters Avenue
 corner of 69th & Waters
 Savannah, Georgia 31404
 Phone: (912) 303-0409
 Fax: (912) 303-0947

best, comparable to meals I paid big money for (Avenue by the Sea, Jamaica Inn), but delivered in a down-home, unpretentious manner. [MORE...](#)
Prism68 - Milledgeville, Georgia

"Another fabulous dinner at Chef Joe Randall's Cooking School"

My husband and I have visited Chef Joe's Cooking School several times. He is a talented chef with a broad range of skills, many recipe options and he has a great way with people. Anyone can appreciate his talent, enjoy his meals and come away having learned something useful. [MORE...](#)
SynergyAdPro - Savannah

The reviews are the subjective opinions of TripAdvisor members

GPB - Georgia Traveler - Gathering and Giving



Episode 404 - Gathering and Giving

A lowcountry cooking lesson with Chef Joe

Video will take a few seconds to load

Double click to enlarge each recipe

Cancellation and Make-up Policies

Chef Joe Randall's Cooking School Cancellation Policy: Space is limited. **FIRST COME-FIRST SERVED.** In order to reserve your space in a class, full payment is required at the time of registration. A credit will be issued if the registered student cancels no less than seven days prior to the beginning of the class. If you cannot attend, **SEND A FRIEND** to take your place. Students canceling after seven days will be charged the full tuition and no credit will be given.

Chef Joe Randall's Cooking School Make-up Policy: Make-ups are allowed for Basic Cooking Series classes only. Chef Joe Randall's Cooking School can accommodate no more than two make-up students per class meeting in order to maintain the ideal student- instructor ratio. Please call the school to schedule your make-up prior to the class date. Students must call Chef Joe Randall's Cooking School to request make-up registration within 6 months of the missed class.



Watch Chef Joe's Crab Cake Demo

(click below)



Join Chef Randall
Chef Evette Brady
(1620 Restaurant
Little Rock, AR)
and Chef Darryl Evans
(City Club of Buckhead)



Southern 101:
From Domestic to Chefs
(Panel Discussion)

Saturday, May 21
10:15 am



<http://atlfoodandwinefestival.com>



Favorite Recipe of the Month

Leg of Lamb with Garlic with Rosemary and Natural Gravy Makes 8 Servings

1 (6- to 7-pound) leg of lamb, trimmed, boned and trussed (tied)
6 cloves garlic sliced into slits
1/4 cup olive oil
1 teaspoon salt
1 teaspoon freshly ground black pepper
1 tablespoon rosemary
1/4 cup all-purpose flour
Lamb Stock (see recipe)

With a sharp knife, make thin slits in the leg of lamb. Insert garlic in slits. Season lamb with salt and pepper, rub all over with olive oil and fresh chopped rosemary. Place the lamb on a rack and roast in a preheated, 375 degree oven until it reaches an internal temperature of 140 degrees about (medium rare) 1 hour, 15 minutes-1 hour, 30 minutes. Transfer to a warm platter and let rest, for 8-10 minutes before carving.

Strain the pan juices, skimming off fat, reserve 1/4 cup of the fat. In a saucepan, heat the reserved fat over medium heat and stir in 1/4 cup flour to make a roux. Cook until brown, then gradually stir in pan juices and 2 cups Lamb Stock and stir until smooth. Adjust seasoning with salt and pepper to taste. Serve hot over slices of roast lamb.

Note: Ask your local butcher to trim, bone and trussed (tied) your leg of lamb. Request the bones and use them for your lamb stock.



Lamb Stock

Makes 8 Servings

1/4 cup diced celery
1/4 cup diced carrot
1/4 cup diced onion
1 1/2 quarts water
1 bay leaf
1 sprig rosemary
3 whole black peppercorns
3 sprigs fresh mint

Preheat the oven to 375 degrees. Place the lamb bones in baking pan and brown in the oven for 30 to 40 minutes. Place the browned bones in a stockpot and add the celery, carrot, onion, water, bay leaf, and rosemary. Bring the stock to a boil, then reduce heat, add peppercorns and mint; simmer for 2 hours. Strain. Cover and refrigerate. Will keep 2 days refrigerated can be frozen.

Natural Gravy

Makes 1 quart

3 tablespoons drippings
3 tablespoons flour
2 1/2 cups milk
1/2 cup heavy cream
salt and pepper to taste

Pour all drippings from skillet into a small bowl; measure and return 3 tablespoons. Stir in flour until well blended; cook over medium heat for 2 to 3 minutes, until bubbly. Gradually add milk and cream; boil until thick and smooth, stirring constantly. Season with salt and pepper to taste.

Recipes developed by
Chef Joseph G. Randall
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Chef Joe Randall's Cooking School | 5409 Waters Avenue | (corner of 69th St. & Waters Avenue) | Savannah | GA | 31404