

Chef Joe Randall's Cooking School Newsletter

Seasoning & Spice



Volume III, Issue 8

February 2011

*Good Food * Good Wine * Good Times*

Dear Friends and Food Enthusiasts,

Across the country, love is in the air in February, candy, flowers, and gifts are exchanged between loved ones, all in the name of St. Valentine. The class of the month is the *Sweethearts Dinner Party*. Enjoy a wonderful evening with your companion on Sunday, February 13 - Monday, February 14 is sold out. Enjoy a delicious French Onion Soup Au Gratin, Spring Greens with Sliced Tomatoes, and Artichokes with Champagne Vinaigrette, Chateaubriand with Béarnaise Sauce, Duchess Potatoes, Asparagus Bundles with Hollandaise Sauce and Chocolate Cheesecake with Fresh Raspberry Sauce. Spaces are limited so be sure to register early!



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. Class are posted through April.

Always in Cookin',

Chef Joe

Let Chef Joe Randall's Cooking School

To
register
for
current
classes

Spaces are limited
so be sure to
register early!

Gift Certificates
available



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!](#)



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, Secretaries Day, Boss' Day, Mother's Day, Father's Day, Grandparent's Day, birthdays, wedding gifts, business gifts, etc.*

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.



Alison Williams (Atlanta) Diageo-Guinness USA and managers from across the U.S. enjoyed a food and beer tasting dinner.

*A party for a job well done
Birthday and anniversary parties
Youth group workshops
Product promotions and introductions*

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to a friend

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Thank you!

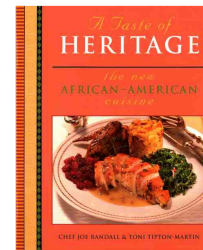
*Team building workshops
Medical round table discussion group
Spouse's entertainment while your convention is in Savannah*

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

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](#)

A Taste of Heritage



Basic Cooking Series II --- BY POPULAR DEMAND



"A Taste of Heritage"

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

[Click here for more details](#)

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Thank you!

Date of Class: Tuesdays, March 1, 8, 15, 22, 29 and April 5, 2011
Time of Class: 6:30pm - 9:30pm
Class Summary - Demonstration & Hands-on with Chef Joe Randall
Tuition: \$350.00 for the entire series

Class Description: This six week series is designed for the beginner or for the experienced cook who wishes to improve their knowledge and skills. This series will guide you carefully through basic cuts and their differences. Learn the importance of various cooking methods that you will apply to make sure your meat is cooked properly. The series concludes with a graduation dinner, and a certificate of completion. Contact (912) 303-0409 for additional information.

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Southern Women's Show

Savannah International Convention Center



February 4-6, 2011



The Southern Women's Show returns for its 8th year and you're invited to join the FUN! Jam-packed with cool jewelry and handbags, make-up tips and tricks, delicious gourmet treats and more. Besides the incredible shopping, you can enjoy runway fashion shows, cooking classes and informed speakers.



Chef Joe is scheduled to demonstrate authentic Lowcountry cooking on the Celebrity Cooking Stage on:

Friday, February 4 at 12:30 pm
Saturday, February 5 at 3:30 pm
Sunday, February 6 at 12:30 pm

Drop by for "a little south in your mouth". See you there!

Note: To prevent being unsubscribed, please use newsletter Forward to a Friend instead of your email account forward button.

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

Sweethearts Valentine's Dinner Party - \$70 per person



A Romantic Dinner !

Sunday, February 13, 2011
6:30 pm-10:00 pm
(Only 8 SEATS AVAILABLE)
 or
Monday, February 14, 2011
6:30 pm-10:00 pm
(SOLD OUT)

Lecture and Demonstration
with Chef Joe Randall

French Onion Soup Au Gratin
Sliced Tomatoes & Artichokes on Spring Greens
with Champagne Vinaigrette
Chateaubriand with Béarnaise Sauce

To
 register
 for
 current
 classes

Watch Chef Joe's
 Crab Cake Demo

(click below)

Duchess Potatoes
Asparagus Bundles with Hollandaise Sauce
Chocolate Cheesecake with Fresh Raspberry Sauce



Savannah Magazine

SavannahTaste



Soul Man
This 48-year veteran of food service lives to share the joys of Lowcountry cooking. Ikeda Lowe gets a taste.
Chef Joe Randall's "Taste of Savannah" doesn't just get to serve local...
...the author of "The Taste of Heritage..."
...the New African American Cuisine" makes a point of educating palates in the East...
...of Southern cooking — the Lowcountry food is not regional (proper title "Tripping..."
...Savannah) is a love dish that evolved from the better-known "gumbo" (John). In his view, the...
...teaching kitchen at Chef Joe Randall's Cooking School on Walnut Avenue, the chef's...
...combines his knowledge of history and local ingredients with a modern sense of adventure...
...and serves up all that wisdom in his trademark "Goodfather" style. — www.thejournal.com
Safe and secure

Our Clients

are our best advertisement.

"This is a WOW...from a couple spoiled with great eating opportunities"

Chef Joe is the real deal...he and his wife Barbara more than deliver on a very friendly kitchen-like environment an Outstanding dining experience...my wife and I went for the first time last week and immediately signed up for another dinner this week. We went hoping to brush up on our cooking skills and left full to the brim from a 5 star experience!

Shawn & Chelle -Alpharetta, GA
Comments from TripAdvisor

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.

Favorite Recipe of the Month

Grilled Duck Breast with Port Wine Sauce



Grilled Duck Breast Makes 4 servings

1	whole	duck breast (boneless)
1	cup	cane syrup
1/4	cup	brandy
1	teaspoon	red pepper flakes
1	clove	garlic
1	teaspoon	salt
1	teaspoon	black pepper
1/2	cup	water

Combine the syrup, brandy red pepper flakes, garlic, salt and pepper in a large bowl. Add the duck breast and marinate for 1 hour. Drain and grill 4 to 5 minutes on both sides on medium. Remove from grill. Let rest, and then slice.

Port Wine Sauce Makes 2 cups

2	cups	Port wine
1	large	minced shallots
2	cups	Demiglaze

salt and white pepper to taste

Pour port wine into a sauce pan. Add shallots reduce over high heat until a syrupy consistency. Add demiglaze stir and simmer until smooth. Remove from heat and season to taste with salt and white pepper. Strain through china cap. Set aside. Keep warm until ready to serve.

These recipes developed by
Chef Joseph G. Randall
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