

Chef Joe Randall's Cooking School Newsletter

Seasoning & Spice



Volume III, Issue 7

January 2011

*Good Food * Good Wine * Good Times*



Spaces are limited
so be sure to
register early!

Dear Friends and Cooking Enthusiasts,

This has certainly been a wonderful year...2010 has given me the opportunity to welcome so many of you into my kitchen for the very first time, and for some, a chance to try a new menu in familiar surroundings. We were able to celebrate the cooking school's tenth year anniversary with some of the greatest friends a man could have in cooking. I'd like to thank each and every one of you for all of your support over the years. It has been a culmination of wonderful memories.

"The Best Low Country Boil in the Country" is the featured class of the month. Preparing a delicious Low Country Boil is easy and lots of fun. It is the perfect meal for a family get-together or the meal to prepare for lots of friends. You'll

learn how to build the flavor and season THE BEST LOW COUNTRY BOIL IN THE COUNTRY. Umm...GOOD. 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.

In this new year, expect new menus and some interesting additions to some of my recipes you may have already enjoyed. We look forward to seeing you all this coming year and wish you all a joyful and prosperous 2011.

Always in Cookin',

Chef Joe



Gift Certificates
available



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.*

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!](#)

Private Classes

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

[Join Our Mailing List!](#)

Forward
Seasoning & Spice



**Jacques & Cynthia Beauchamp, Eric & Jenne Bull
and Bradley Brigman & Paula Parker Brigman
(Spine & Sport- Savannah)**

- 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*

Featured Class of the Month

to a friend

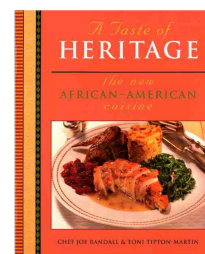
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Thank you!

- [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](#)

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THE BEST LOW COUNTRY BOIL IN THE COUNTRY

Lecture & Demonstration with Chef Joe Randall

Wednesday, January 12, 2011

6:30 PM-9:30 PM

\$60 per person

This is probably one of my favorite classes and I hope it will become yours also. Preparing a delicious Low Country Boil is easy and lots of fun. It is the perfect meal for a family get-together or the meal to prepare for lots of friends. You'll learn how to build the flavor and season a LOW COUNTRY BOIL.

Testimonials

Happy New Year!

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Thank you!

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Join me on

e Blogger™

Enjoy cooking videos

**You
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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

*Fried Green Tomatoes on
Butter Lettuce w/ Buttermilk
Dressing*



Terri Kennickell, Kacey Kennickell, Evetta Dudley (The Kennickell Group), and Gulfstream clients

Hi Chef Joe and Barbara,

Last Thursday evening was one to remember. Everything was just perfect and my customers have said that they had a great time and completely enjoyed themselves. It was a wonderful way to spend the evening and no other place or experience could hold a candle to that! You two are wonderful entertainers and Chef Joe, the food was superb.

Thanks again and I pray for Peace, Love and lots of Family to fill your Christmas holidays!

Terri Kennickell

Basic Cooking Series I

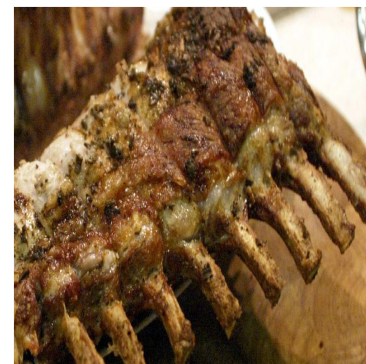


Another one of Chef Joe's most requested classes



A Taste of Savannah - \$65
Saturday, January 8, 2011
6:30 PM-9:30 PM

Roasted Rack of Sage Pork



The Dinner Party - \$65
Wednesday, January 19, 2011
6:30 PM-9:30 PM

Chocolate Creme Brulee with Raspberries



Seafood Lovers Dinner - \$70
Friday, January 28, 2011
6:30 PM-9:30 PM

Pan Roasted Grouper



The Caribbean Dinner - \$65
Saturday, January 29, 2011
6:30 PM-9:30 PM

Date of Class: Tuesdays, January 4, 11, 18, 25 and February 1 & 8, 2011
Time of Class: 6:30pm-9:00pm
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 the experienced cook who wishes to improve their cooking knowledge and skills. This series will guide you carefully through basic cooking techniques, principles, and terminology that teach you the importance of various cooking methods. The series concludes with a graduation dinner, and a certificate of completion. Call 912-303-0409 for more information.



Spaces are limited
so be sure to
register early!

**Chef Joe
serves hearty
portions - remember
to eat lightly 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](#)

Food Poisoning and Safe Food Handling - Prevention

You can prevent most cases of [food poisoning](#) by being careful when preparing and storing food. Wash your hands and working surfaces while preparing food, cook foods to safe temperatures, and refrigerate foods promptly. Be especially careful when cooking or heating perishable foods, such as eggs, meats, poultry, fish, shellfish, milk, and milk products. You should also take extra care if you are

[pregnant](#), have an [impaired immune system](#), or are preparing foods for children or older people.

The following steps can help prevent [food poisoning](#) (adapted from the U.S. Centers for Disease Control and Prevention). [Read more...](#)

[Sweethearts Valentine's Dinner Party](#)

Coming
Soon . . .



(VALENTINE'S DAY) - \$70 per person

Sunday, February 13, 2011 - 6:30 pm-10:00 pm

or

Monday, February 14, 2011 - 6:30 pm-10:00 pm

Lecture and Demonstration with Chef Joe Randall

A Romantic Dinner !

French Onion Soup Au Gratin
Sliced Tomatoes & Artichokes on Spring Greens
with Herb Mustard Vinaigrette
Classic Beef Wellington with Red Wine Sauce
Duchess Potatoes
Asparagus Bundles with Hollandaise Sauce
Chocolate Cheesecake with Fresh Raspberry Sauce



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.

New Year's Day



Hoppin' John is the Southern United States' version of the rice and beans dish traditional throughout West Africa. It consists of black-eyed peas (or field peas) and rice, with diced onion and garlic, seasoned with diced streak-of-lean streak-of-fat or slab bacon, cayenne and salt. You can also substitute ham hock or fatback for the streak-of-fat or slab bacon; some recipes call for green peppers or vinegar and spices. Smaller than black-eyed peas, field peas are used in the Low Country of South Carolina and Georgia; black-eyed peas are the norm across the country.

Throughout certain areas of the country, eating Hoppin' John on New Year's Day is thought to bring a prosperous year filled with luck. The peas are symbolic of pennies or coins. Collard greens, mustard greens, turnip greens, chard, kale etc. along with this dish are supposed to also add to your wealth because they are the color of money.

Favorite Recipe of the Month



Hoppin' John (Red Field Peas and Rice)

Makes 8 servings

- 1 cup dried red field peas presoaked overnight (drained)
- 3 1/2 cups water
- 3 ounces streak-of-lean streak-of-fat finely diced
- 1 small onion diced
- 2 cloves garlic minced
- 1 teaspoon salt
- 1/2 teaspoon fresh ground black pepper
- 1/2 teaspoon cayenne pepper
- 1/2 tablespoon butter
- 1 cup long grain white rice

Carefully pick over the peas and rinse them in a bowl. Add with 3 cups of water. Soak for 6-8 hours; drain the peas, reserving water.

Heat a soup kettle or Dutch oven and sauté the streak-of-lean ~ streak-of-fat 3-4 minutes. Sauté the onion and garlic 1-3 minutes; do not brown. Add the water, red field peas and salt; bring to a boil. Reduce heat and add peppers and butter. Cook uncovered for 30 minutes, adding water as needed. Stir in rice and simmer covered for 20-25 minutes.



Southern Collard Greens

Makes 8 Servings

- 2 quarts water
- 2 pounds ham hocks, split
- 4 bunches collard greens (4 lbs.)
- 1/2 teaspoon crushed red pepper
- 2 cloves minced garlic

salt and freshly ground pepper to taste

In a large stockpot bring water and ham hocks to a boil. Reduce heat and simmer for 1 1/2-2 hours.

Wash greens thoroughly; drain and remove stems. Cut into broad strips. Add greens, red pepper flakes and garlic to pot. Return to boil, then reduce heat and simmer 1 1/2-2 hours or until greens are tender. Remove ham hocks from pot. Season with salt and pepper to taste. Serve hot.

Chef's Tip: For a change of pace, try mixed greens, a combination of mustard and turnip greens added to the pot.

Notes: Ham hocks simmer in an aromatic stock, which gives collards their palate-haunting flavor. For an added touch to your dish, remove the ham from the ham hock - dice then return to the pot.

These recipes are 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