

Chef Joe Randall's Cooking School Newsletter

Seasoning & Spice



Volume III, Issue 9

March 2011

*Good Food * Good Wine * Good Times*

Dear Friends and Food Enthusiasts,

Happy St. Patrick's Day



[Corned Beef and Cabbage](#)

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.

The featured class of the month is "[SOUTHERN PASSAGE](#)". Enjoy a wonderful southern experience by eating Sautéed Shrimp Cakes with Herb

To
register
for
current
classes

Spaces are limited
so be sure to
register early!

Gift Certificates
available

Mustard Sauce, a salad with Green Leaf Lettuce, Sliced Beets, Smithfield Ham, Bermuda Onions, & Georgia Peanuts with Peanut Oil Dressing, Southern Fried Quail with Natural Gravy, Creamy Mashed Potatoes, Southern Green Beans, and a delicious Sweet Potato Pie with Praline 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>.

Always in Cookin',

Chef Joe

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.



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.*

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our *Seasoning & Spice*
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Thank you!



Hubert and Cheri Keller (Keller's Flea Market) & Richmond Hill Friends

*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](#)

Knife Kitchen Tip

Keep your knives sharp. If your knife is sharp, it will slide easily through what you are cutting, with little force involved. If the knife is dull you will be prone to cut yourself.

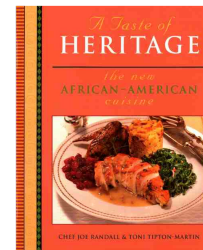
When you are using a knife, don't cut with the edge toward you or your fingers. Pay close attention to the direction of your sharp blade, and make sure it won't cut you should it slip from your hand.

Don't leave sharp knives loose in a kitchen drawer. Not only will banging around in a drawer ruin the good sharp edge of your knives, but you can easily cut yourself.

If you are working with or handling a knife, and you drop it, stand back and let it fall, don't try to catch it.

[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](#)

Pasta Fagioli



OSSO BUCCO CLASS

(Veal Shanks at their Best)
 \$70 per person
 THURSDAY, MARCH 3, 2011
 6:30 PM - 9:30 PM

Southern Pound Cake



[THE DINNER PARTY II](#)
 \$65 per person

If you have a dirty knife, don't wash it in the dishwasher. Wash knives by hand and dry thoroughly.

When you are working with a knife, and you lay it down on your counter or cutting board, don't lay it down with the edge pointing up.

If at all possible, store your knives in a butcher block with the blade facing upward.



FRIDAY, March 25, 2011
6:30 PM - 9:30 PM

Spinach and Artichoke Stuffed Tomatoes



FLAVORS OF NEW ORLEANS

\$65 per person
WEDNESDAY, MARCH 30, 2011
6:30 PM - 9:30 PM

Class of the Month



Green Leaf Lettuce, Sliced Beets, Smithfield Ham, Bermuda Onions, & Georgia Peanuts with Peanut Oil Dressing

Southern Passage - \$65 per person

WEDNESDAY, MARCH 24, 2010, 6:30 PM - 9:30 PM
Lecture and Demonstration with Chef Joe Randall

- Sautéed Shrimp Cakes with Herb Mustard Sauce*
- Green Leaf Lettuce, Sliced Beets, Smithfield Ham, Bermuda Onions, & Georgia Peanuts with Peanut Oil Dressing*
- Southern Fried Quail with Natural Gravy*
- Creamy Mashed Potatoes*
- Southern Green Beans*
- Sweet Potato Pie with Praline Sauce*

Chef Cooking Tip

Freeze fruits such as bananas, grapes and orange slices to make them more

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fun to eat for children. Next time they want a sweet snack offer them frozen fruit rather than ice cream.

Store desserts and other indulgent foods in the crisper, so they're "out of sight - out of mind". :)

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Thank you!

Contact Us

Website:

www.chefjoerandall.com/

Email:

Please email comments or suggestions to
info@chefjoerandall.com

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Our Clients

are our best advertisement.

"Joe Randall's Cooking School was great fun, delicious, and inspiring; We can't wait to go home and cook!"

A friend and I attended Joe's Pasta Class last night and it was so awesome! Joe and Barbara are so friendly and welcoming that you feel as if you just walked into the home of a good friend for a great meal together in the kitchen! If you love to eat or love to cook you should absolutely attend one of his classes because you will be wowed! You will watch him take the freshest simple ingredients, (you know the kind "real" people use, not some list of obscure hard to find components) and turn them into a masterpiece for the mouth! Our mouths were watering as he chatted and gave us plenty of helpful tips and ideas all while preparing delightful dishes. We have been eating in some of the best eateries in the area and this by far was the best meal we have eaten in Savannah! You must take one of these classes! You will be so glad you did! Awesome Awesome Awesome! I can't wait to take another class at Joe Randall's Cooking School in Savannah!!!!!!

Heavenleeone -Tennessee

Comments from TripAdvisor

Chef Randall,

Just wanted to say thank you! My girlfriend, Katie, and I had a great time last night at the Valentine's Dinner Party. You and your lovely wife Barbara made wonderful hosts! The only thing better than the food was the atmosphere you two were able to create - we will definitely be back for another class in the near future.

Thanks again,

Ian

Richmond Hill, GA



Watch Chef Joe's
Crab Cake Demo

(click below)



Southern Home Show

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



April 1-3, 2011

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



White Chocolate Banana Bread Pudding

Makes 8 servings

2	cups	half-and-half
1	cup	heavy cream
6		eggs (beaten)
2	cups	sugar
12	oz.	white chocolate (cut into small pieces)
1/8	teaspoon	nutmeg
1 1/2	teaspoons	cinnamon
3	each	bananas (diced)
5	cups	stale french bread (cubed)
2	tablespoons	butter (softened)
1	cup	Brandy Custard Sauce (see recipe)

In a saucepan, combine half-and-half and heavy cream; bring to a boil then remove from heat. Add white chocolate and stir until it melts. Beat eggs, sugar, nutmeg, and cinnamon together. Add bananas and stir well. Add bread cubes to the mixture and mix. Add cut butter then mix thoroughly. Pour into a greased 9"x13" baking pan. Bake in a pre-heated 350 degree oven for 35 to 40 minutes. Serve with Brandy Custard Sauce.

Brandy Custard Sauce

Makes 8 Servings

4	egg yolks
3	tablespoons sugar
1	dash salt
1	teaspoon cornstarch
1 3/4	cups milk scalded
1	tablespoon brandy

In mixing bowl, beat egg yolks and sugar until thickened and pale. Stir in salt and cornstarch. Gradually stir in milk. Pour mixture into heavy saucepan and cook over low heat. Stir constantly 10 to 15 minutes or until mixture thickens and lightly coats the back of a wooden spoon. Remove from heat and cool in ice water. Stir in brandy and refrigerate covered until serving time.

Recipes developed by
Chef Joseph G. Randall
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