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Chef Joe Randall's Cooking School Newsletter

Seasoning & Spice

Vol 2, Issue 5

November 2009



*Good Food * Good Wine * Good Times*

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A Taste of Heritage

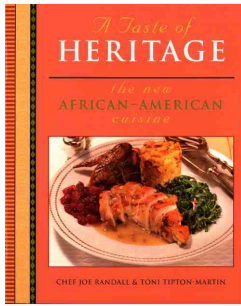
Dear Friends & Food Enthusiast,



Welcome to Seasoning & Spice!

Thanksgiving is traditionally a time to gather with friends and loved ones to give thanks for life's blessings. The holiday lends itself to reflection on the things for which one is most grateful. Have a wonderful Thanksgiving!

During this time, many of us think of how and where to celebrate a special occasion with co-workers and friends. There are a variety of demonstration classes to choose from, that will teach you new techniques and tricks of the trade. So, please keep an eye open for new menus and classes posted on the schedule throughout the fall.



While many of us have enjoyed fried chicken and biscuits, but as tasty and comforting as those flavors, remarkably delicious, invigorating and ingrained with heritage and love. Home cooks of all levels will relish the culinary exploration and depth of "A Taste of Heritage", a clear and comprehensive collection of traditional and contemporary recipes.

"SOUTHERN PASSAGE " is the featured class of the month. Chef Randall goes back to his southern roots with this modern southern menu. The menu will include: Sliced Beets, Smithfield Ham, Bermuda Onions & Georgia Peanuts over Green Leaf Lettuce with Peanut Oil Dressing; Southern Fried Quail with Natural Gravy over Creamy Grits; Southern Green Beans and a wonderful dessert of Sweet Potato Pie drizzled with warm luscious Praline Sauce. Register early - seats are limited.

The class schedule is posted online through January. Let Chef Joe Randall's Cooking School "put a little south in your mouth". Please encourage your friends, neighbors, family, and co-workers to sign up for future newsletters. We enjoy providing you with a schedule of upcoming classes, recipes, and chef tips every month. If you missed previous issues, don't worry, all issues are [archived](#) on my website.

Check out my website at www.chefjoerandall.com for additional details or call the cooking school at (912) 303-0409 for information on upcoming classes.

November Food Favorites

Always in Cookin',

Chef Joe

PRIME RIB



THE BLACKTIE DINNER - \$65
THURSDAY, NOVEMBER 5, 2009
6:30 PM-9:30 PM

Let Chef Joe Randall's Cooking School



"Put a little south in your mouth"

SOUTHERN FRIED WHITING FILLETS

TO REGISTER FOR CLASSES

Chef Joe says...



THE LOW COUNTRY BRUNCH - \$65
SUNDAY, NOVEMBER 8, 2009
10:30 AM-1:30 PM



" Food does not have to be complicated - keep it simple - make it taste good".

ROASTED DUCKLING ALA ORANGE



SOUTHERN DINNER PARTY- \$65
WEDNESDAY, NOVEMBER 18, 2009
6:30 PM-9:30 PM

SOUTHERN POUND CAKE



LOW COUNTRY DINNER - \$65
FRIDAY, NOVEMBER 13, 2009
6:30 PM-9:30 PM

Cooking Tip:

ROASTING TURKEY TIPS FOR SAFETY & DONENESS

1. Set the oven temperature no lower than 325° F. Preheating is not necessary.
2. Be sure the turkey is completely thawed. Times are based on fresh or completely thawed frozen birds at a refrigerator temperature of 40F or below. When completely thawed out remove neck and giblets from the neck and body cavities. (Giblets are the turkey's gizzard, heart and liver. The giblets and neck, when cooked until tender, are delicious additions to gravy or stuffing). Rinse turkey with cool running water then pat dry with paper towels.
3. Place turkey breast-side up on a flat wire rack in a shallow roasting pan 2 to 2 1/2 inches deep with wing tips tucked underneath shoulders of the bird. Rub with salt, pepper, poultry seasoning and melted butter. Juices from the turkey will baste the meat as it cooks. For added moisture, pour 1/2 cup water in the bottom of the pan and brush the turkey with butter and seasonings. Baste with juices every 30 minutes. In the beginning, a tent of aluminum foil may be placed loosely over the breast of the turkey for the first 1 to 1 1/2 hours, then removed for browning. Or, a tent of foil may be placed over the turkey after the turkey has reached the desired golden brown.
4. If a meat thermometer is not available, cook stuffing in a casserole. Mix ingredients just before stuffing a turkey; stuff loosely. Additional time is required for the turkey and stuffing to reach a safe internal temperature (see chart below).
5. For safety and doneness, the internal temperature should be checked with a meat thermometer. The temperature must reach 180F in the thigh of a whole turkey (center of the stuffing should reach 165F) before removing it from the oven. Cook a turkey breast to 170F.



Contact Us:

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

Website:
www.chefjoerandall.com/

Email:

Please email comments or
 suggestions to
info@chefjoerandall.com

Gift Certificates



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 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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6. Juices should be clear. In the absence of a meat thermometer, pierce an unstuffed turkey with a fork in several places; juices should be clear with no trace of pink.
 7. Once out of the oven, allow the turkey to rest for at least 15-20 minutes to allow the juices to settle. The temperature of the bird will continue to rise. After carving the turkey, allow leftovers to cool slightly (but no more than an hour), then place in an airtight container and store in the refrigerator. Store leftover stuffing separately. Use within three days.

APPROXIMATE COOKING TIMES:

UNSTUFFED

4 to 6 lb breast.....1 1/2 to 2 1/4 hrs
 6 to 8 lb breast.....2 1/4 to 3 1/4 hrs
 8 to 12 lbs.....2 3/4 to 3 hrs
 12 to 14 lbs.....3 to 3 3/4 hrs
 14 to 18 lbs.....3 3/4 to 4 1/4 hrs
 18 to 20 lbs.....4 1/4 to 4 1/2 hrs
 20 to 24 lbs.....4 1/2 to 5 hrs

STUFFED

8 to 12 lbs.....3 to 3 1/2 hrs
 12 to 14 lbs.....3 1/2 to 4 hrs
 14 to 18 lbs.....4 to 4 1/4 hrs
 18 to 20 lbs.....4 1/4 to 4 3/4 hrs
 20 to 24 lbs.....4 3/4 to 5 1/4 hrs

SELF BASTING TURKEYS

As a value-added option for consumers, some turkeys are sold as "basted" or "self-basted," meaning they have been injected or marinated with a solution usually containing edible fat, natural broth, stock or water and seasonings. Self-basted turkeys are labeled with the percentage of the solution and its ingredients.

Featured Class of the Month



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

[SOUTHERN PASSAGE - \\$65 per person](#)

WEDNESDAY, NOVEMBER 11, 2009, 6:30 PM-9:30 PM
 Lecture & Demonstration with Chef Joe Randall

twitter



The cuisine of the south lends itself very well to today's diner. Learn how to keep interest in your special meals with these menus:

Sautéed Shrimp Cake with Herb Mustard Sauce
Sliced Beets, Smithfield Ham, Bermuda Onions and Georgia Peanuts over Green Leaf Lettuce with Peanut Oil Dressing
Southern Fried Quail with Natural Gravy
Creamy Grits
Southern Green Beans
Sweet Potato Pie with Praline Sauce

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NEW

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Southern Fried Quail over Creamy Grits

Private Classes



Damon and Latrina Pope Family & Friends from Atlanta GA

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



Appalachian State University Students on a class trip to Savannah

<http://www.facebook.com/profile.php?id=1798248643#/group.php?gid=333992695376&ref=mf>

Organize your own group - garden, gourmet, cooks and book club, reunion, kitchen shower, couples class, etc. - for a special private cooking class with a maximum of 20 people. We can tailor private cooking classes for:

- 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 groups
- Spouse's entertainment while your convention is in Savannah

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Testimonial

This is one of the most enjoyable ways to spend an evening with friends or that special someone. It is a very relaxed, friendly, and fun way to learn about good cooking. Whenever I have a new friend in town I always reserve an evening for us at Chef Joe's Cooking School. It has created wonderful memories of their trip to Savannah. Chef

Joe and Barbara are warm and wonderful and what ever he cooking for you, your experience will be worthwhile and memorable.
Thanks again and Cheers!!

Catherine Smith - Savannah, GA



Hi Chef Joe,

Just wanted to let you know that I thoroughly enjoyed Basic Cooking I. You are a phenomenal teacher and Master chef! What impressed me most was your ability to teach beginning students like myself the basics of cooking in just 6 sessions. All of the information is very practical and the recipes can be applied to everyday cooking immediately. You make cooking fun and I look forward to taking Basic Cooking II next year! See you in a few weeks for the Southern Thanksgiving Feast class.

Thanks and best wishes,

Bill Jefferson - Savannah, GA

Hi Chef Joe and Barbara,

We attended some of your early classes and have been coming ever since. You are a wonderful teacher a gifted chef and have a warm personality, and good sense of humor. We always end up laughing and most of all enjoying your delicious food! We have made many of the items you have taught for family and friends and they all rave about them!

Everyone should attend at least one class.....if not more.

Richard and Betty Cox - Pooler, GA

Note: If you would like to share your Chef Joe Randall's Cooking School experience with Seasoning & Spice readers - please email info@chefjoerandall.com

November Schedule



THE HERITAGE DINNER - \$65 per person

WEDNESDAY, NOVEMBER 4, 2009, 6:30 PM-9:30 PM

Lecture & Demonstration with Chef Joe Randall

Chef Randall cooks and shares the great food off the Sea Island! (Shrimp Mull)

Sea Island Smothered Shrimp and Creamy Stone Ground Grits
Fried Green Tomatoes on Butter Lettuce with Buttermilk Dressing
Southern Fried Red Snapper Fillets
Gullah Crab Rice
Okra and Tomatoes
Georgia Peach Cobbler topped with Vanilla Ice Cream

THE BLACK TIE DINNER - \$65 per person

THURSDAY, NOVEMBER 5, 2009, 6:30 PM-9:30 PM
Lecture & Demonstration with Chef Joe Randall

Chef Randall goes back to his American roots with this modern English menu:

Fresh Sliced Pears and Stilton Cheese over Baby Greens with Walnut Oil Vinaigrette
Prime Rib of Beef with Au jus & Popovers
Horseradish Mashed Potatoes
Creamed Spinach
Savannah Pecan Tart with Chocolate Drizzle & Bourbon Custard Sauce

A TASTE OF SAVANNAH DINNER - \$65 per person

A Culinary Vacation in Savannah - Authentic Low Country Cuisine
FRIDAY EVENING, NOVEMBER 6, 2009, 6:30 PM-9:30 PM
Lecture & Demonstration with Chef Joe Randall

Savannah Crab Cakes with Herb Mustard Aioli
Fried Green Tomatoes on Butter Lettuce with Buttermilk Dressing
Grilled Breast of Chicken with Rosemary and Garlic
Savannah Red Rice
Southern Fried Corn
Brown Butter Peach and Blueberry Tart with Bourbon Custard Sauce

THE DINNER PARTY- \$65 per person

SATURDAY NIGHT, NOVEMBER 7, 2009, 6:30 PM-9:30 PM
Lecture & Demonstration with Chef Joe Randall

Crab and Corn Chowder
Roasted Rack of Sage Rubbed Pork with Natural Gravy
Hoppin John
Rustic Macaroni and Cheese
Okra and Tomatoes
Collard Greens
Hoe Cakes
Georgia Peach Cobbler with Vanilla Ice Cream

THE LOW COUNTRY BRUNCH - \$65 per person

SUNDAY MORNING, NOVEMBER 8, 2009, 10:30 PM-1:30 PM
Lecture & Demonstration with Chef Joe Randall

Fresh Melon with Mint
Sliced Tomatoes
Sea Island Smothered Shrimp and Yellow Stone Ground Grits
Southern Fried Quail
Southern Fried Whiting Fillets
Smoked Sausage
Hash Brown Potatoes
Eggs to order
Cheese Biscuits

SOUTHERN PASSAGE - \$65 per person *(Featured Class of the Month)*

WEDNESDAY, NOVEMBER 11, 2009, 6:30 PM-9:30 PM
Lecture & Demonstration with Chef Joe Randall

The cuisine of south lends itself very well to today's diner. Learn how to keep interest in your special meals with these menus:

Sautéed Shrimp Cake with Herb Mustard Sauce
Sliced Beets, Smithfield Ham, Bermuda Onions and Georgia Peanuts over Green Leaf Lettuce with Peanut Oil Dressing

Southern Fried Quail with Natural Gravy
 Creamy Grits
 Southern Green Beans
 Sweet Potato Pie with Praline Sauce

AMERICAN HERITAGE THANKSGIVING - \$65 per person

THURSDAY, NOVEMBER 12, 2009, 6:30 PM-9:30 PM
 Lecture & Demonstration with Chef Joe Randall

This menu features delicious ingredients that accentuate the art of fine cooking and holiday entertaining. I'll also teach you the technique of brining to add flavor, texture and moisture to your turkey.

Fresh Crab and Corn Chowder
 Herb-Brined Roast Turkey with Wild Rice Dressing and Port Wine Gravy
 Cranberry Orange Relish
 Root Vegetable Purée (Turnips & Rutabagas)
 Turnip Greens with Slab Bacon
 Savannah Pecan Rum Cake with Eggnog Ice Cream

THE LOW COUNTRY DINNER - \$65 per person

FRIDAY, NOVEMBER 13, 2009, 6:30 PM-9:30 PM
 Lecture & Demonstration with Chef Joe Randall

The cuisine of the south lends itself very well to today's diner. Learn how to keep interest in your special meals with these menus:

Sautéed Shrimp Cake with Herb Mustard Sauce
 Beef Tenderloin Soup
 Sautéed Calves Liver with Sautéed Onions and Bacon
 Creamy Mashed Potatoes
 Braised Cabbage with Slab Bacon
 Country Fried Apples
 Southern Pound Cake with Fresh Berries

SOUTHERN DINNER PARTY- \$65 per person

WEDNESDAY, NOVEMBER 18, 2009, 6:30 PM-9:30 PM
 Lecture & Demonstration with Chef Joe Randall

The cuisine of the south lends itself very well to today's diner. Learn how to keep interest in your special meals with these menus:

Shrimp and Corn Soup
 Dried Cranberries over Tender Baby Greens with Raspberry Vinaigrette
 Roasted Duckling Ala Orange
 Steamed Wild Rice
 Butter Beans and Okra
 White Chocolate and Banana Bread Pudding with Praline Sauce

SOUTHERN THANKSGIVING FEAST-\$65 per person

THURSDAY, NOVEMBER 19, 2009, 6:30 PM-9:30 PM
 Lecture & Demonstration with Chef Joe Randall

In this class, I will teach you traditional southern Thanksgiving recipes that will ensure your success. Learn how to roast a perfect turkey, make a savory dressing and prepare smooth Giblet gravy.

Roast Turkey
 Sage Sausage Cornbread Dressing with Giblet Gravy
 Cranberry Relish
 Creamy Mashed Potatoes
 Creamed Green Beans
 Sweet Potato Pie

SOUTHERN CHRISTMAS FEAST - \$65 per person

FRIDAY, NOVEMBER 20, 2009, 6:30 PM-9:30 PM

Lecture & Demonstration with Chef Joe Randall

Crown Roast of Pork serves as this menu's festive centerpiece accompanied by fabulous side dishes; topped off with eggnog crème brûlée to add a touch of whimsy to your elegant feast.

Watercress & Country Fried Apple Salad with Slab Bacon Dressing

Crown Roast of Pork with Natural Gravy

Sage Dressing with Chestnuts

Creamy Mashed Potatoes with Roasted Garlic

Southern Collard Greens

Egg Nog Crème Brûlée

COUPLES DATE NIGHT - \$130 per couple

SATURDAY, NOVEMBER 21, 2009, 6:30 PM-9:30 PM

Lecture & Demonstration with Chef Joe Randall

Whether it's a first date or something very special, or a cozy night out with a friend, you will get to enjoy each other better as you watch Chef Joe prepare a menu step by step that is fun to cook and great to share with others. **(ONE REGISTRATION IS FOR TWO PEOPLE)**

Sautéed Lobster Cakes with Lemon Butter Sauce

Spring Greens & Yellow Tomatoes with Country Bacon Dressing

Sautéed Flounder Fillets with Crabmeat and Lemon Butter Sauce

Oven Roasted Rosemary New Potatoes

Buttered Fresh Asparagus

Crème Brûlée with Fresh Berries

Note:

Classes are subject to change

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.

**Quick Links**[Learn More](#)[Class Calendar - To Register](#)[Map and Directions](#)**Please join**our *Seasoning & Spice* Mailing List[Join Our Mailing List!](#)**Forward***Seasoning & Spice* to a friend



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Sweet Potato Pie

Makes 8 Servings

1 pound sweet potatoes, baked and pureed
1/2 cup butter (1 stick) softened
1/2 cup sugar
1/2 cup dark brown sugar
1/4 teaspoon salt
1/2 teaspoon nutmeg
1 teaspoon ground cinnamon
2 eggs beaten
1 cup half and half
1 teaspoon vanilla
1 each unbaked Southern Pie Shell (see recipe)

Combine potatoes, butter, sugars, salt, nutmeg and cinnamon in a bowl. Beat on medium speed of electric mixer until creamy. Beat in eggs, then reduce speed to low and beat in half and half and vanilla. Pour into Southern Pie Shell and bake in a preheated, 350 degree oven, 50 to 60 minutes or until set. Cool to room temperature before serving. Refrigerate leftovers.

Chef's Tip: Put the sweet potatoes through a ricer to remove any strings and to achieve a perfectly smooth consistency for this pie.

These recipes developed by
Chef Joseph G. Randall
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Praline Sauce **Makes 4 Servings**

1/4 cup butter
1/2 cup powder sugar
2 tablespoons dark corn syrup
1/4 cup dark rum
1/2 cup pecans chopped

In a saucepan, heat 1/4 cup butter over medium high heat. Add powdered sugar, corn syrup, rum, and pecans. Stir until well blended. Cook stirring often, until sauce is thick and syrupy, about 6 to 7 minutes. Set aside. Keep at room temperature.

This recipe developed by
Chef Joseph G. Randall
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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. Hope to see you soon!

Sincerely,

Chef Joe
Chef Joe Randall's Cooking School

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