Charcuterie

Tuesday,
March 29, 2016
6 PM-9 PM
Building C
Garde Manger Kitchen

What is Charcuterie? It refers to cooked, cured or smoked meats such as bacon, ham, sausage, terrines, rillettes, galantines, pâtés and dry-cured sausage. Charcuterie is a French culinary art since the 15th century. This hands-on class is how to prepare a variety of sausage the old-fashioned way.

Cost $45

Instructor Chef Kit Kiefer

Call 904.547.3282 today to register!