

The Art of Crepes

Crepes for breakfast! Hors d'oeuvre crepes! Buffet crepes! Dessert crepes! Learn the basic crepe recipe as well as some fabulous variations and get hands-on experience with a crepe pan. Roll them, fold them, eat them!

- Ham and Dijon Crepe Rolls
- Bacon, Leek and Gruyere Crepes
- Roasted Vegetable Crepes
- Chicken and Sun-Dried Tomato Crepes
- Crepe Suzette Cups

Fresh from the Garden

Learn to make the most of your fresh-grown produce. Whether it comes from your local farmer's market or direct from the backyard, these recipe ideas and preparation tips will turn you into a veggie veteran!

- Tomato, Green Bean and Feta Salad
- Grilled Zucchini Rolls with Garden Greens
- California Gazpacho
- Portobello Mushrooms with Ratatouille
- Spring Vegetable Paella
- Eggplant and Tomato Mousse Pie

Impressive Hors D'oeuvres

Learn how to make hors d'oeuvres that will dazzle your guests without spending days in the kitchen and without breaking your budget!

- Make wonton cups and learn recipes for three fantastic fillings!
- Roll out puff pastry and learn to make mouth-watering palmiers!
- Make appetizer pancakes and learn tasty little toppings!
- Learn a two-ingredient recipe that folks will fight over!