

★ All classes are hands-on. ★

Parent & Teen

\$55 per pair

Saturday, July 14, 11a.m.-1:30p.m. (Ages 12-17)

Parents bring your teen and join us for a hands-on workshop all about feeding your family. Together, you will work to make four delicious dishes that the whole family will love while learning basic cooking skills and exploring new flavors. We'll start with **Grilled Chicken and Pineapple Sandwiches, Mini Cheddar Potato Skins, Multi-layer Greek Isle Pie and Marble Chocolate Mousse.**

Instructor: Market Street Culinary Staff

Bread Making - 2-Day Camp

\$90

Wednesday & Thursday, July 18,19, 1-4p.m.

(Ages 12-17)

You'll be rolling in the dough when you come to this two day bread making camp. From pizza dough to grandma's pie crust, you'll learn the tips and trade secrets of kneading the dough just right and creating the flakiest biscuits ever!

Instructor: Market Street Culinary Staff

Bon Appetit!

\$30

Friday, July 27, 1-3:30p.m. (Ages 12-17)

This class is filled with wonderful sweet and savory French dishes, but also many important classic cooking techniques. Learn the best of what France has to offer while making **Herb de Provence Baked Chicken, Molded Lemon Couscous, Haricots Vert aux Eschallotes and Nutella Berry Crepes.**

Instructor: Market Street Culinary Staff

Cocina Mexicana

\$30

Friday, August 3, 1-3:30p.m. (Ages 12-17)

South of the Border we go to savor the delights of true Mexicana. **Best Ever Guacamole, Red Salsa, Green Chili Chicken Enchiladas, Cheesy Red Enchiladas and Dulce de Leche Tartlets.**

Instructor: Market Street Culinary Staff

Nonna's Kitchen - 2 Day Camp

\$30

Thursday & Friday, August 9,10, 1-4p.m.

(Ages 12-17)

If you don't already have an Italian grandmother, you'll think you have one after these three days. Whether it is scrumptious pastas, pizzas or other Italian-American classics, you will enjoy making and sharing every cozy family meal. Bigger and better than last year - Mama Mia!

Instructor: Market Street Culinary Staff

Cupcakes

\$30

Friday, August 17, 1-3:30p.m. (Ages 12-17)

Everyone loves cupcakes! With visions of sweet confections to be served any time of day, kids will make **Boston Cream Cupcakes; Double-Chocolate Peanut Butter Cupcakes; Lemon Burst Cupcakes; Root Beer Float Cupcakes.**

Instructor: Market Street Culinary Staff

Registration Information

- **Reservations are on a first-come, first-served basis. If classes are full, your name will be added to our waiting list.**
- **Your spot in the class is held with credit card information, cash, or check at the time of registration.**
- **No credit, refund or transfer will be issued if cancellation is made within 72 hours of a scheduled class.**
- **We reserve the right to cancel a class for any reason at which time a full refund will be issued.**

Market Street United
5605 Colleyville Blvd.
Colleyville, Texas 76034

Call 817-577-5047 to register.

MARKET STREET
United

marketstreetunited.com

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2012 Colleyville

★ KIDS ★

Summer Cooking Classes

Mom & Tots: Ages 3-4

Ages 5-6

Ice Cream

\$25 per pair

Friday, July 6, 10-11a.m. (Ages 3-4)

Let's all scream for ice cream! Join us as we break out the freezer and make delicious **Homemade Vanilla Ice Cream and Banana Splits.**

Instructor: Market Street Culinary Staff

Picnic Party

\$25 per pair

Tuesday, July 31, 10-11a.m. (Ages 3-4)

Find the shade of an old oak tree and we'll have a picnic! Join us as we make **Turkey Dog Wraps, Pound Cake Fruit Salad, and Raspberry Lemonade.**

Instructor: Market Street Culinary Staff

Green Eggs & Ham

\$25 per pair

Thursday, August 16, 10-11a.m. (Ages 3-4)

Do you like green eggs and ham? I do not like them, Sam-I-am; I do not like green eggs and ham! Join us for a reading from Dr. Seuss's book, "Green Eggs and Ham" as we create **Green Eggs and Ham Scramble, Apple Cinnamon Toast and Dr. Seuss's Pink Yink Ink Drink.**

Instructor: Market Street Culinary Staff

Chickadee!

\$25

Friday, June 8, 10-11:30a.m. (Ages 5-6)

Chicken - a kid-friendly favorite! Join us for a hands-on class of **Chicken Quesadillas, Chicken Fingers and Oven Baked Fries.**

Instructor: Market Street Culinary Staff

Father's Day

\$25

Saturday, June 16, 10-11:30a.m. (Ages 5-6)

The little ones get to make their own special goodie bag of treats for dad. Treat bag includes **Chocolate Chip Cookies, Caramel Popcorn and Nutty Trail Mix Snack.**

Instructor: Market Street Culinary Staff

Fourth of July

\$25

Monday, July 2, 10-11:30a.m. (Ages 5-6)

Time for fireworks and festive foods for the Fourth of July! Kids will make **Red, White & Blue Fruit Salad, Hamburger Sliders and Homemade Lemonade.**

Instructor: Market Street Culinary Staff

Ice Cream

\$25

Thursday, July 5, 10-11:30a.m. (Ages 5-6)

Let's all scream for ice cream! Join us as we break out the freezer and make delicious **Homemade Vanilla Ice Cream and Banana Splits.**

Instructor: Market Street Culinary Staff

★ All classes are hands-on. ★

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Cupcakes

\$25

Monday, July 16, 10-11:30a.m. (Ages 5-6)

Everyone loves cupcakes! With visions of sweet confections to be served any time of day, kids will create **Tie-Dyed Cupcakes, Snickerdoodle Cupcakes and Catchin' the Rays Cupcakes.**

Instructor: Market Street Culinary Staff

Picnic Party

\$25

Monday, July 30, 10-11:30a.m. (Ages 5-6)

Find the shade of an old oak tree and we'll have a picnic. Come join us as we make **Turkey Dog Wraps, double Chocolate Cookies and Raspberry Lemonade.**

Instructor: Market Street Culinary Staff

Cloudy with a Chance of Meatballs \$25

Tuesday, August 7, 10-11:30a.m. (Ages 5-6)

Cloudy With a Chance of Meatballs by Judi Barrett is a children's picture book that features an imaginative and amusing story, moving the reader from reality to fantasy. Today we will take the children through the fun tale, with the foods based around the story: **Meatballs, Mashed Potato Clouds, Broccoli Trees, and Cloudy with a Chance of Meatball Cupcakes.**

Instructor: Market Street Culinary Staff

Green Eggs & Ham

\$25

Monday, August 13, 10-11:30a.m. (Ages 5-6)

Do you like green eggs and ham? I do not like them, Sam-I-am; I do not like green eggs and ham! Join us for a reading from Dr. Seuss's book, "Green Eggs and Ham" as we create **Green Eggs and Ham Scramble, Apple Cinnamon Toast and Dr. Seuss's Pink Yink Ink Drink.**

Instructor: Market Street Culinary Staff

Ages 7-11

Creative Cakes By Kids

\$30

Saturday, June 2, 1-3p.m. (Ages 7-11)

Fun begins in the kitchen when kids get to design and decorate their own cake. Our resident chef will work with the children to make fun cake shapes and decorate them, using newly learned skills of basic decorating. Your child will learn to hold and decorate with a pastry bag, spreading techniques and styles, and will prepare their own cake to take home.

Instructor: Market Street Culinary Staff

Summer Camp Cupcakes! - 3-Day Camp

\$90

Monday-Wednesday, June 11-13, 1-4p.m. (Ages 7-11)

Whether you want to learn how to make crazy confections or just mouth-watering cupcakes, this class is for you! You will learn to build your own crazy cupcakes as you mix, bake, design and create fantastic cupcakes! Your creations will not only look professional, but taste divine!

Instructor: Market Street Culinary Staff

Father's Day

\$25

Saturday, June 16, 12:30-2:30p.m. (Ages 7-11)

Kids will get to make their own special goodie bag of treats for dad. Treat bag includes **Chocolate Chip Cookies, Caramel Popcorn and Nutty Trail Mix Snack.**

Instructor: Market Street Culinary Staff

Pizza, Pizza, Pizza

\$25

Monday, June 18, 10a.m.-Noon (Ages 7-11)

Who doesn't love pizza? Kids will make the crust, stretch it out and load it up with favorites like, **BBQ Chicken, Classic Pepperoni, Hawaiian Tropics, and White Sauce Pie (with all white cheese).**

Instructor: Market Street Culinary Staff

Fowl Mood

\$25

Friday, June 22, 10a.m.-Noon (Ages 7-11)

Chicken - a kid friendly favorite! Join us for a hands-on class of **BBQ & Buffalo Fried Chicken Wings, Chicken Quesadillas, Chicken Fingers, and Oven Baked Fries.**

Instructor: Market Street Culinary Staff

Cocina Mexicana - 3-Day Camp

\$90

Wednesday-Friday, June 27-29, 1-4p.m. (Ages 7-11)

Texas is right next to the Mexican border, this camp has all the ingredients for a great fiesta! Taste the flavors of the Southwest and Mexico as we explore the culture and flavors of this amazing country. Kids will indulge while learning to layer the variety of flavors in **Chicken Fajitas, Enchiladas, Southwest Bean Soup, Handmade Tortillas and more.**

Instructor: Market Street Culinary Staff

Call 817-577-5047 to register.

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Fourth of July

\$25

Monday, July 2, 12:30-2:30p.m. (Ages 7-11)

Time for fireworks and festive foods for the Fourth of July! Kids will make **Red, White & Blue Fruit Salad, Hamburger Sliders and Homemade Lemonade.**

Instructor: Market Street Culinary Staff

Ice Cream

\$25

Friday, July 6, 12:30-2:30p.m. (Ages 7-11)

Let's all scream for ice cream! Join us as we break out the freezer and make delicious **Homemade Vanilla Ice Cream, Chocolate Ice Cream, Ice Cream Sandwiches and Banana Splits.**

Instructor: Market Street Culinary Staff

Nonna's Kitchen #2 - 3-Day Camp \$90

Wednesday-Friday, July 11-13, 1-4p.m. (Ages 7-11)

If you don't already have an Italian grandmother, you'll think you have one after these three days! Whether it is scrumptious pastas, pizzas or other Italian-American classics, you will enjoy making and sharing every cozy family meal. Bigger and better than last year - Mama Mia!

Instructor: Market Street Culinary Staff

Cupcakes

\$25

Monday, July 16, 1-3p.m. (Ages 7-11)

Everyone loves cupcakes! With visions of sweet confections to be served any time of day, the kids will make **Boston Cream Cupcakes, Double-Chocolate Peanut Butter Cupcakes, Snickerdoodle Cupcakes, and Catchin' the Rays Cupcakes.**

Instructor: Market Street Culinary Staff

Bread Making - 3-Day Camp

\$90

Monday-Wednesday, July 23-25, 1-4p.m. (Ages 7-11)

You'll be rolling in the dough when you come to this three day bread making camp. From pizza dough to grandma's pie crust, you'll learn the tips and trade secrets of kneading the dough just right and creating the flakiest biscuits ever!

Instructor: Market Street Culinary Staff

Picnic Party

\$25

Tuesday, July 31, 12:30-2:30p.m. (Ages 7-11)

Find the shade of an old oak tree and we'll have a picnic. Join us as we make **Inside Out Burgers, Baked Sweet Potato Fries, Grilled Fruit, double Chocolate Cookies, and Raspberry Lemonade.**

Instructor: Market Street Culinary Staff

Call 817-577-5047 to register.

Diary of a Wimpy Kid

\$25

Monday, August 6, 10:30a.m.-12:30p.m. (Ages 7-11)

It's summer vacation, the weather's great, and all the kids are having fun outside! So where's Greg Heffley? He's inside his house, playing video games with the shades drawn. But Greg's mom has a different vision for an ideal summer . . . one packed with outdoor activities and "family togetherness". Join us as we cook up a few favorites like, **Mini Sliders, Baked Cheesy Fries, Peanut Butter Cookies and Smoothie Delights.**

Instructor: Market Street Culinary Staff

Camp SpongeBob SquarePants & Krusty Krab -3-Day Camp

\$90

Monday-Wednesday, August 13-15, 1-4p.m. (Ages 7-11)

Join us in the underwater adventures of SpongeBob SquarePants and his friends in an underwater suburb called Bikini Bottom! Maybe with a little help in the kitchen, SpongeBob can become employee of the month at the Krusty Krab Restaurant!

Instructor: Market Street Culinary Staff

Ages 12-17

Cupcakes

\$30

Thursday, June 21, 1-3p.m. (Ages 12-17)

Let's face it - everyone loves cupcakes! With visions of sweet confections to be served any time of day, we start with the **Jelly-filled Doughnut Cupcake** and follow it with the delicious **Orange Soda Cupcake.** But for a special treat we'll also make **Banana Split Cupcakes and Cream Filled Decadent Chocolate Cupcakes!** Sugar overload!

Instructor: Market Street Culinary Staff

Knife Skills

\$35

Monday, July 9, 1-3:30p.m. (Ages 12-17)

Learn to care for and use the most vital tool in any good cook's arsenal: your knives. Teens will be carefully guided through the techniques for dicing, slicing, and mincing. A meal will be made with the food "practiced" on. *Class size is limited to eight students. Second class will be offered Tuesday, July 10, if necessary.*

Instructor: Market Street Culinary Staff