

Culinary

NEW!

Spend a few hours in the kitchen with Chef Sara Brown, owner of Rutabagas Comfort Food, a plant-based eatery and food truck in Lincoln. You will learn how to make a few American comfort food classics—creamy dreamy mac and cheese with a few plant-based protein mix-in options, lentil meatloaf and side dishes to complement these main dishes.

You will go home with all of your prepared creations—enough food to feed your family of four for a few days.

Oct. 6	U	3-6 p.m.	\$89
Lincoln, RTBG	Brown	LLLX-2206-OCFA	

The charcuterie board is the essence of easy entertaining for the host and a favorite of the guests. You will discover lots of ideas and tricks to make a stunning board, and you get to keep the wood charcuterie board provided in class.

Bring to class: a box of your favorite crackers, along with your imagination and creativity.

Nov. 2	S	9 a.m.-Noon	\$59
Lincoln, CEC, 104	Coatney	LLLX-1656-CEFA	

A new chapter in the Truly Mexican cookbook: chicken pozole with green chile, black bean tostadas, rice, cilantro cream and agua fresca. A unique Mexican soup.

Bring an apron and small storage containers to take leftovers home should there be any. Wear closed-toe shoes.

Join us for a morning of pretzel play. We will be making soft pretzel dough and learning how to shape and bake. We also will make dipping sauces. Grab your pretzel-loving partner and let's get cooking.

Bring an apron for each participant, tie hair back (if longer) and wear closed-toe shoes. Bring a container to take pretzels home. Class is designed for one child aged 7-12 and one adult. Only the adult needs to register.

Dec. 7	S	9 a.m.-Noon	
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Lincoln, CEC, 104	Niemann	-Noon LLLX-1613-CEFB	\$49
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Perfect for gift giving – sweet and spicy treats! You will make spiced nuts, colorful meringue cookies and chewy oven-baked caramel corn.

Bring to class: two cookie sheets and a container to take your goodies home. Wear hair restraint and nonslip shoes. Optional: a mixer powerful enough to whip meringue.

Dec. 14	S	1-4 p.m.	\$49
Lincoln, CEC, 104	Harper	LLLX-2157-CEFA	

Join us for a fun morning where we will customize a basic cake mix into five different cookie recipes and share ideas for additional varieties. Creativity is the key . . . the sky's the limit. Grab your cookie partner and let's get baking.

Class is designed for one child aged 7-12 and one adult. Only the adult needs to register and pay. Bring to class: your apron and a container to take home your cookies. Please tie back long hair.

Oct. 5	S	9-11:30 a.m.	\$49
Lincoln, CEC, 104	Coatney	LLLX-0499-CEFA	

Location Key

Lincoln, CECJack J. Huck Continuing Education Center,
301 S. 68th St. Place

Lincoln, RTBG

For more information, contact us at 402-437-2700 or
continuinged@southeast.edu

Basic, but never boring, the sugar cookie has an invitation to almost any celebration. It can be a blank canvas for festive shapes and designs. Discover how to take this blank canvas of festive shapes and designs and decorate it with smooth royal icing for beautiful creations.

Bring to class: a rolling pin, two large cookie sheets with sides, a small spatula, a 1- or 2-cup measuring cup, your favorite cookie cutters, and an apron. Wear closed-toe shoes and hair restraint.

Dec. 14	S	9 a.m.-Noon	\$49
Lincoln, CEC, 104	Harper	LLX-2053-CEFB	

Discover the techniques needed to make beautiful and delicious macarons. We will make and share chocolate ganache, buttercream and pastry cream filling0 1 n-USanache, buttercream and

NEW!

Designed for aspiring entrepreneurs, culinary enthusiasts or business-

You must have an email account to register online.