

Easy Soups and Stews Class Report

We advertised this class saying just because you are short on time doesn't mean you have to skimp on quality. With a good idea, a few ingredients and only a little effort you can create quick, nutritious meals for the family table courtesy of Personal Chef Debbi Gordon. I think we should have included words like delicious, soul satisfying, wonderful, fulfilling, comfort foods to fit our busy schedules! The vegetable soup was a delightful combination of canned and fresh vegetables and the anchor of the soup: deli roasted whole chicken! Of course Chef Debbi explained why she prefers stock over broth, whether canned or home made. But the crowning touch was the unexpected garnish! (Some things you just have to attend the class to discover!) We loved it! Then we made bean stew using canned cannellini beans and turkey kielbasa. Boring you might say – but oh to the contrary! This was savory and full-bodied, with its surprise garnish.





