



1170 W. Gannon Dr., Festus, MO 63028

Phone: 636-937-3333

Fax: 636-937-8540

www.chefsstop.com ~ Marv@chefsstop.com

One Stop Shopping for Your Kitchen Accessories and Gourmet Foods

Chaumette Vineyards & Winery Cooking with Wine Class



Registration Required ~ Call 636-937-3333 or Stop In ~ \$30 Per Class
Cancellations accepted up to 10 days before the class.



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What an exciting event! Chaumette Vineyards & Winery Executive Chef Kevin Sthair certainly enlightened the group with insight regarding tips for embellishing our domestic menus! One tip he shared is when boiling shrimp, add white wine to the water, boil or blanch the shrimp only until opaque, then plunge the shrimp into an ice water bath to stop the cooking, preventing the shrimp from being tough and over-cooked. OK, that was actually three tips, which is indicative of how the entire class was presented. The Duck Confit Crepe was excellent and the Green Grape Gazpacho excited the taste buds! Chef Sthair also prepared a delightful tomato and fresh mozzarella salad, using unusual tomatoes such as the Green Zebra Stripe Tomato from Wind Rush Farms near Ste. Genevieve. Carly, Chaumette Vineyards & Winery Wine Tasting Director, assisted with wine sampling, a very palate pleasing experience. We all enjoyed this culinary extravaganza!

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