

Cookin' Gumbo Ya Ya

November 3, 2010



The New Orleans School of Cooking (NOSOC) occupies a renovated molasses warehouse that was built in the 1830s in the heart of the French Quarter. Learn to prepare the distinctive dishes for which New Orleans is famous. Join us and the New Orleans School of Cooking as the chef shares the secrets of preparing flavorful Crescent City cuisine. Fun is the key ingredient in the kitchen as the entertaining chefs teach the basics of Louisiana cooking, seasoned with history, trivia and Louisiana lore. Examples of dishes being prepared are Gumbo, Shrimp Creole, and Bread Pudding. Most importantly, after the entertaining experience you will be able sit back and enjoy the delectable feast that was prepared. Upon your return home, you can serve up some authentic New Orleans cuisine in your own kitchen for friends and family. Bring your appetite and we'll wash it all down with ice cold Abita beer, tea and freshly brewed New Orleans Coffee and Chicory.

Cost \$50 per person
Based on 20 people

Time 9:30am to 1:30pm

Sample Itinerary

Depart hotel
Walk to NOSOC
Arrive at New Orleans School of Cooking
Experience Cooking Demonstration
Lunch
Depart New Orleans School of Cooking
Walk back to hotel
Return to hotel



Inclusions

- BBC escort through the historic French Quarter
- Admission to the New Orleans School of Cooking Demonstration
- Lunch at New Orleans School of Cooking
- Complete pre-event coordination and on-site management by BBC