



Cooking Demonstrations and Cocktails with Chef Irv Miller at Jackson's Steakhouse, January - June 2011

Join Chef Irv Miller of Jackson's Steakhouse as he leads another series of cooking classes each month, January through June 2011. Classes cover everything from shopping to preparation to presentation. Two classes are scheduled for each month. The first class begins promptly at 5:00 p.m. and ends at 6:30 p.m. The second class begins at 7:30 p.m. and concludes at 9:00 p.m. Each class costs \$40 per person, which covers the cooking demonstration, tastings of the recipes, wine pairings, and a take-home recipe booklet so you can try your hand at Miller's recipes in the comfort of your own home. Reservations are required, so be sure to make yours by calling Maria Goldberg, Director of Marketing, Public Relations and Special Events at 850-217-2347 or the restaurant at 850-469-9898.

Northern Italian Cuisine: Wednesday, January 19

Most everyone loves Italian food! Chef Irv will prepare regional specialty dishes and will discuss the food similarities and differences of Italy's many regions. Northern Italy differs from the rest of the peninsula in a number of ways. Most traditional North Italian recipes call for unsalted butter and lard rather than olive oil, and include polenta and risotto. In the winter, we see rich, hearty soups, stewing, and braising from this region. In Lombardy, for example, you'll find Alpine cooking - game, braised meats, and cheeses, as well as flatland cooking - risotto, Grana Padano and other lowland cheeses, wetland game, lake fish, beef, and pork. Northern Italy regions include Lombardy, Valle d'Aosta, Piemonte, Veneto, Trentino Alto Adige, Liguria, and Friuli Venezia Giulia.

Cooking with Wine: Wednesday, February 16

Chef Irv will explain how to cook with wine and discuss the cause and effect of wine and food pairing. Along with wine expert Barry Phillips, the chef will discuss guidelines to help you make the best pick for cooking. In addition to cooking a cross section of some of his favorite dishes, he will discuss how to decide which wine to use, using wines as spices, and talk about alcohol and the cooking process. Chef Irv feels strongly that the wine you put in a dish is equally important as the wine you sip while you cook.

Cooking with wine should be fun. If you are just starting out, Chef suggests that you keep it simple. For fish and chicken try a chardonnay, sauvignon blanc or pinot gris; for meat sauces, try a young, bold red zinfandel, merlot, or cabernet sauvignon.

Cooking with Artisanal Cheeses: Wednesday, March 16

Artisanal cheeses are manufactured by hand, using the traditional craftsmanship of skilled cheese makers around the globe. As a result, the cheeses are often more complex in taste and variety. Many are aged and ripened to achieve certain aesthetics. This contrasts with the milder flavors of mass-produced cheeses made in large-scale operations, often shipped and sold right away. Part of the artisanal cheese-making process is aging and ripening of the cheeses to develop flavor and textural characteristics. One type of artisanal cheese is known as farmstead cheese, made traditionally with milk from the producer's own herds of cows, sheep, and goats. An example of

artisanal cheese makers is Sweet Home Farm in Elberta, Alabama. Chef Miller will create recipes using several categories of cheese: fresh and mild, soft, firm, and blue.

Spanish-Influenced Cuisine: Wednesday, April 13

Famous in the United States for its trendy tapas, Spanish cuisine is deeply rooted in history and consists of a variety of dishes that stem from differences in geography, culture, and climate. It is heavily influenced by seafood available from the waters that surround the country, and reflects the country's deep maritime roots. Spain's extensive history and influence to Florida cooking has led to an array of unique recipes and flavors. Chef will compose bodacious dishes from the freshest available bold regional ingredients found locally and will create exciting recipes celebrating the culinary harvest of this sun-drenched cuisine.

Bold Southwest Flavors: Wednesday, May 18

Chef will give some of his Southwest cooking tips and provide a delicious cross section of creative and easy-to-prepare chef-inspired recipes. Chef Irv will showcase some of our menu items including our Gulf grouper with bell pepper pico de gallo. Recipes will include alternative ideas for preparing fresh Gulf seafood, chicken, and beef. From chefs Diana Kennedy to Rick Bayless, Bobby Flay, and Stephen Pyles, Chef Irv will discuss the heavy influence of New Mexico in the creation of the now-famous Southwest cuisine and share some of his favorite food discoveries from years past.

The Farmer's Market: Wednesday, June 15

Produce shopping by season can be an adventure for the local farmer's market purist. The best just-dug vegetables and fruits come from small growers and farmers in our vicinity. Chef will visit and shop local produce stands and farmer's markets and come up with some fantastic recipes and dishes. In support of our local growers and vendors, we suggest visiting several of our local farmer's markets, such as Bailey's Produce & Nursery on N. Davis Highway, Flora-Bama Farms on Mobile Highway, and even westward as far as Emerald Coast Finest Produce in Mobile, Alabama. All support small growers from the vicinity and are privy to the freshest, best produce Northwest Florida and Alabama have to offer.