

Savory Spoon In Ellison Bay Offers Classes July 4 Week

By [Door County Pulse](#), [Peninsula Pulse](#)

The Savory Spoon is offering several cooking classes over the Fourth of July week, so bring a friend and let the “sparks” fly in the kitchen.

On July 1 at 9:30 am, join Amy Rebhan in making several decadent dishes in “Breakfast Forever.” On the menu is: Baked Eggs with Spiced Creamed Spinach; BLT Benedict with Avocado-Tomato Relish; Jam-Stuffed Brioche French Toast; Sausage Biscuit and Gravy Bake; and Vegetable Frittata.

“Asian Grill” is also July 1 at 6 pm. Asian-inspired flavors and techniques will guide your taste buds through this exciting and informative class. These recipes offer imaginative culinary trends, while teaching ease in preparation. Learn how to make Satays, cook with miso and infuse desserts with fresh coconut. The menu includes: Grilled Coconut Shrimp Satay; Asian Snap Cole Slaw; Stir Fried Noodles With Seared Beef, Shitakes, and Spinach; Spiced Yogurt Marinated Chicken; and Toasted Coconut Ice Cream with Macadamia Brittle.

Join Chef Marta in a class called “Greek Party Time” on how to prepare an authentic Greek dinner on July 5 at 6 pm. Together the class will travel through the Mediterranean islands of Greece and prepare some of the traditional favorites of the countries historic regions. The menu includes: Greek Souzoukaklia (pork and lamb) on a Skewer; Spanakopita (spinach and cream cheese wraps); Roasted Red Pepper and Garlic Hummus; Horta Vrasta (boiled leafy greens); Authentic Greek Salad; Traditional Tzatziki Sauce; and Baklava.