Registration ................. 1
Welcome ...................... 2
Parent/Family ........... 3
Adult 15+ ...................... 4
Adult 21+ ...................... 5

REGISTRATION

Call 303.326.8650 or login to your account at CityofAurora.PerfectMind.com to browse and register for classes.
Dear Aurora Cooks Guests,

It has certainly been a while since we have been able to cook, learn and laugh with all of our Aurora Cooks guests! We miss each and every one of you, from our tiniest tots to our most seasoned chefs, and can’t wait to be cooking together again.

Over the past few months, our team worked hard to re-imagine the Aurora Cooks experience. While we hope to someday have you back in our kitchens, we have reworked classes to bring you Aurora Cooks LIVE! virtual cooking classes. Our hope is to continue to make cooking empowering, practical and fun through this live, interactive virtual platform.

Scroll down to see the list of engaging LIVE classes we’ve planned for September. Class descriptions can be viewed and registered for at CityofAurora.PerfectMind.com.

At the time of your class, guests simply open the registration link and connect in real-time with our chef instructors. Our talented team will walk you through the entire menu, sharing our tips and expertise, and allowing time for questions and providing opportunities to virtually connect and share the dishes we create together.

Classes will be conducted through Microsoft Teams. If you don’t have the desktop app downloaded, click here to download now!

All classes are $15 and will be 2 hours in length. Aurora Cooks LIVE! virtual classes are non-refundable and all purchases are final. Please call 303.326.8634 or email awight@auroragov.org to discuss allergies or dietary restrictions, prior to enrolling.

We are excited for you to join us on this new virtual journey!

- The Aurora Cooks Team
Curriculum designed for youth ages 6-12 accompanied by an adult 18 years or older. $15 • Price includes one registration link per household.

**CHICAGO DEEP DISH PIZZA**
Let’s explore the “Windy City’s” classic pizza style and take pizza night to a new level at home. Menu: Pepperoni and Cheese Deep Dish Pizza, Roasted Garlic Broccoli, Marinara, Roasted Peaches with a Crumble Topping.  
**32849** Sept. 12  
- Sat., 2-4 p.m.  
- Kirsten Hall

**IMPRESSIONS IMPOSTERS**
Are you a health nut or simply looking to slip an undetected healthy dish onto the dinner table? Join us in preparing this fun, delicious, and guilt free meal. Menu: Buffalo Cauliflower, Southwest Black Bean Sliders and Chunky Monkey NICE Cream.  
**32850** Sept. 26  
- Sat., 2-4 p.m.  
- Mia Randall
ADULT 15+

Curriculum designed adults ages 15 years and older.
$15 • Price includes one registration link per household.

VEGAN CHEESE
All of the joy of cheese, with none of the dairy! Learn how to make gourmet vegan cheese in the comfort of your own home. Menu: Vegan Smoked Cheddar Cheese, Vegan Mozzarella Caprese Salad, and Homemade Crackers.
32851 Sept. 12
• Sat., 6-8 p.m.
• Mia Randall

EMPANADAS WORKSHOP
Empanadas made easy! Join us and learn how simple and delicious making empanadas from scratch can be. Menu: Spinach, Bacon & Cheese Empanadas with Chipotle Crema and Chocolate Dulce De Leche Empanadas.
32852 Sept. 19
• Sat., 2-4 p.m.
• Mia Randall

TRADITIONAL NEW MEXICAN CUISINE
This class will prepare traditional New Mexican dishes showcasing native ingredients like green chile and the authentic tricks to recreate this enchanting cuisine at home! Menu: Green Chile Chicken Enchiladas, Calabacitas, Sopapillas with Whipped Honey Spiced Butter.
32853 Sept. 25
• Fri., 6-8 p.m.
• Ryan Schaefer
ADULT 21+

Curriculum designed adults ages 21 years and older.
$15 • Price includes one registration link per household.

CUBAN FLAVORS & MOJITOS
Grab a fresh, homemade mojito and let us transport you to the wildly flavorful; Spanish, African and Caribbean blended cuisine of Cuba. Menu: Picadillo, Black Beans and Rice, Avocado Mango Salad w/ Plantain Chips, Strawberry Mango Cream Cheese Pastries.
32854 Sept. 11
• Fri., 6-8 p.m.
• Ryan Schaefer

IRISH WHISKEY DINNER
32856 Sept. 19
• Sat., 6-8 p.m.
• Kirsten Hall

FRIDAY NIGHT-INDIAN STREET FOOD
Enjoy an Indian Spiced Mojito and join us as we explore the vibrant flavors of Indian street food. Menu: Chaat Samosa: Homemade Fried Samosa topped with Chana Masala, Yogurt Drizzle, Mint and Tamarind chutney with Jal Jeera Mojitos.
32855 Sept. 18
• Fri., 6-8 p.m.
• Ryan Schaefer

FARMERS MARKET HARVEST
Let the flavor from your fresh market produce shine! Join us as we take your farmers market and local produce directly to your dinner plate. Menu: Cantaloupe and Prosciutto Brochettes, Tomato & Cucumber Panzanella (Grilled Bread Salad), Brick Chicken.
32857 Sept. 26
• Sat., 6-8 p.m.
• Kirsten Hall