

Cooking Thai food with Thai Basil

by Suleka



Suleka is the chef and owner of Thai Basil restaurant which has been awarded for BEST THAI in Sacramento by Sac. Mag. and SN&R, Reader's choice awards since 2001.

In class she will reveal her mother's recipes as well as Thai Basil's signature dishes.

Class includes hands on and cooking demonstrations, tips & techniques and key ingredients to make delicious Thai food. In class, students will taste their favorite Thai dishes and share their experience of Thai cooking.

Classes are held in Thai Basil's new kitchen located above the restaurant.

Location: Thai Basil cafe - 2431 J street (2nd floor) Sac. Ca

Three different classes to choose from:

Class - A

Fresh salad rolls
Thai coconut soup
Curry beef noodle salad
Pad Thai
Mango and sweet rice

Class - B

Chicken Satay
Tom yum soup
Spicy grilled beef salad
Spicy red curry
Fried banana w/ ice cream

Class - C

Thai Basil's fried spring rolls
Thai green papaya salad
Drunken noodles
Gang karee gai (yellow curry)

Class size is limited to small group

Recipes and food samplings are provided

Key ingredients used in class will be available for purchase - cash only

Personal checks or credit cards will not be accepted

Menu subject to change without notice.



Class Schedule:

Sunday, Oct. 25	11:30 - 2:30	Class - A
Sunday, Nov. 8	11:30 - 2:30	Class - B
Sunday, Dec. 6	11:30 - 2:30	Class - C

Class Fees: \$65 for each class,

\$10 addition for wine tasting (optional)

Notes: please arrive 10 min. early to sign in

Reschedule must be min. one week prior to scheduled class, based on availability only

Class fees are non-refundable

Please call 916-442-7690 to sign up

Full payment is required

Under certain circumstances, class schedule may be changed or canceled, full refund will be issued