



2024 CARYSFORT KITCHEN COOKING SCHOOL CLASSES



TANTALIZING TREATS CHEF JESSIE SHEEHAN

Friday, March 1
9:30 a.m. – 12:30 p.m. | \$130

Jessie Sheehan is a celebrated cookbook author, recipe developer, and baker. She is the self-proclaimed queen of “easy-peasy baking,” and contributes recipes and writing to The New York Times, the Washington Post, Epicurious, Food52, Bon Appetit, and more. Her third cookbook is all about fuss-free baking and was named one of the best cookbooks of 2022 by The New York Times.



THE SIZZLING GRILL CHEF AARON BROOKS

Monday, March 25
9:30 a.m. – 12:30 p.m. | \$130

Since joining EDGE Steak & Bar, Australian Chef Aaron Brooks has participated in renowned forums, including the prestigious James Beard House, Food & Wine Classic in Aspen and South Beach Wine & Food Festival. A local feat, he beat out five of Miami’s top culinary masterminds to win Prince of Porc in the Miami regional Cochon555. He’s been named the Miami “Ambassador” by Meat & Livestock Australia for his expertise and knowledge of Australia’s grass-fed lamb and beef products.



AUTENTICO ITALIANO CHEF ROLANDO BERAMENDI

Monday, March 4
9:30 a.m. – 12:30 p.m. | \$130

Rolando Beramendi is the founder of the Italian fine food importer Manicaretti and a frequent winner of Specialty Food Show awards. His mission is to keep the centuries-old culinary traditions of Italian cuisine alive and authentic. He shares the wisdom of what it means to make and eat an authentic Italian meal in his cooking classes.



NOTHING BUT THE BEST CHEF KELSEY BARNARD CLARK

Monday, April 1
9:30 a.m. – 12:30 p.m. | \$130

Kelsey Barnard Clark is a born and raised Gulf Southerner from Dothan, Alabama. She has developed an impressive resume including being the fifth woman and first southerner to win the title of Top Chef and was also voted fan favorite following her season 16 win.



CLASSICALLY SOUTHERN CHEF JENNIFER BRULE

Monday, March 11
9:30 a.m. – 12:30 p.m. | \$130

Chef Brule’s recipes have been featured in Cooking Light, Shape, and Fitness magazines. Her first cookbook, “Learn to Cook 25 Southern Classics 3 Ways” is in its second printing. She cooks weekly on NBC Charlotte, makes quarterly appearances on CNN’s Weekend Express and appeared in Food Network’s Ultimate Thanksgiving Challenge series.



STIR-FRY GURU CHEF GRACE YOUNG

Friday, April 5
9:30 a.m. – 12:30 p.m. | \$130

Grace Young is an award-winning cookbook author, culinary historian, and filmmaker. Named the “Poet Laureate of the Wok” by the food historian Betty Fussell, Grace has devoted her career to celebrating healthy wok cookery. Her accolades include James Beard Awards for her Wok Therapist comedy video and cookbook Stir-Frying to the Sky’s Edge. She is a six-time IACP award-winner, including the 2021 Lifetime Achievement Award and the Culinary Classics Award for her cookbook “The Breath of a Wok.” She is currently partnering with the James Beard Foundation on the #SupportChinatowns social media campaign to raise public awareness to preserve and protect America’s Chinatowns.



PUTTING ON THE RITZ CHEFS PAULA & CARISSA DASILVA

Monday, March 18
9:30 a.m. – 12:30 p.m. | \$130

Culinary darling Chef Paula DaSilva first came into the South Florida dining scene in 2000 and has become one of the area’s foremost talents in the realm of soulful, farm fresh cuisine. Carissa DaSilva started her own culinary career from a simple hobby that she grew into a little pastry shop called For the Love of Sweets in her hometown of Sebring, Florida.



OCEAN REEF CLUB®
A UNIQUE WAY OF LIFE
KEY LARGO, FLORIDA

PLEASE CALL 305-367-5931 TO REGISTER