



## “Appetizers” Class Preparation

**Equipment:** These are the tools that will be needed to complete this class. I am including links to my favorites, but whatever you have at home will do. If you do not have something, reach out and ask me before buying. There is frequently a way to do the job without a specific tool.

<a href="#">Chef's knife</a>	<a href="#">Blender</a>
<a href="#">Cocktail Glasses</a> - 8oz or smaller	<a href="#">Mixing bowls</a> (variety of sizes)
<a href="#">Cutting Board</a>	<a href="#">12" Skillet</a>
<a href="#">10" Cast Iron Skillet</a> (or other ovenproof skillet)	<a href="#">Measuring spoons</a>
<a href="#">Strainer/Fine mesh sieve</a>	Measuring cups, <a href="#">liquid</a> and <a href="#">dry</a>

**Prep:** This is the mise en place or preparation needed to be completed before the class. If this is not completed, it will be impossible to keep up with the class. [This video](#) will illustrate exactly what to do.

- Prior to class, please roast 1 large or 2 medium heads of garlic.
- Make or buy breadcrumbs, see video to make your own.
- Make or buy pesto. See website for multiple pesto recipes to make your own. I will be using the [dairy free basil pesto](#), but any of them would be delicious! We will NOT be making this in class, so *please prepare in advance if making your own*.
- Wash all produce prior to class.

Have all equipment out and ready to use for class.

- For more recommendations on my favorite equipment visit [“My Favorite Products”](#) on the [Cook Colorful](#) website.