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Feasting on Leftovers: Save time, money, and stop wasting food! Cooking Demonstration and Tasting



We all struggle with leftovers. A freshly made dinner entices us with rich aromas, bright colors, and delicious flavors. Taking out the leftovers the next day may not be so enticing, but what if you could take those leftovers, add in a few pantry items and transform them into an amazing dish? With a few hints and lots of creative ideas Chef Liz Barbour will give you the tools to use your leftovers to stretch your food dollars and your culinary imagination. Soon you will be creating healthy and delicious meals the second time around.

[Knives and knife sharpeners](#) will be available for purchase.

Programs Include:

- ~ 2-Course demonstrations can vary in length from 1 hour to 2 hours depending on your time constraints
- ~ Discussion of your chosen topic
- ~ ½ hour Power Point Presentation when indicated in program description
- ~ A cooking demonstration of two recipes
- ~ Tasting samples
- ~ Paper goods
- ~ Recipe cards