

# COOKING CLASS

## Gluten-Free, Soy-Free, Additive-Free Homemade Condiments and Sauces



Bristow, VA—Learn simple, traditional ways to make homemade condiments that contain natural probiotics (via traditional fermentation methods), organic ingredients and ZERO additives or artificial ingredients.

In addition to the “burger basics,” by popular demand, I’ll also teach how to make delicious sauces (tartar, remoulade, etc), aioli that make everything from basic bird to taco night go “pop!”

Participants will leave with recipes, how-to’s and a chance to ask questions in this interactive class.

**Cost:** \$29 per person **Location:** Bristow, VA  
**Date:** Sunday March 9, 2014 3-4:30 p.m.

**For details and to register:**  
<http://bit.ly/1bCI8Ve> or call 703.791.9355

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