

May 18, 2016



Save the Third for Chef Irv
Cooking Demonstrations and Wine Pairings
at
Jackson's Steakhouse
July – November 2016

Join Chef Irv Miller of Jackson's Steakhouse as he leads a series of cooking classes on the third Wednesday of each month. Classes cover everything from shopping to preparation to presentation. Two classes are scheduled for each month. The first class begins promptly at 5:00 p.m. and ends at 6:30 p.m. The second class begins at 7:30 p.m. and concludes at 9:00 p.m. Each class costs \$45 per person, which covers the cooking demonstration, tastings of the food, wine pairings, and a take-home recipe booklet so you can try your hand at Miller's recipes in the comfort of your own home. Advance reservations are required, so be sure to make yours by calling Maria Goldberg, Director of Marketing, Public Relations and Special Events at (850) 217-2347 or emailing maria@jacksonsrestaurant.com.

Flavors of New Mexico: Wednesday, July 20

For Immediate Release

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Everything tastes great in New Mexico, and when it comes to cooking in the spirit of the Southwest, there's more than just beef on the table. The pleasures of Southwest cooking are as big and bountiful as the state of New Mexico itself. Different regions welcome the diverse foods and recipes of growing ethnic populations that bring a fusion of cultural influences to the table. Texas is famous for barbecue techniques for slow-cooking beef and its fiery red barbecue sauce and regional sides. Tex-Mex cuisine is characterized by its heavy use of shredded cheese, meat, beans, and spices, in addition to Mexican-style tortillas. Chef Miller will prepare an array of regional fusion dishes.

South Florida Cuisine: Wednesday, August 17

The exotic flavors of South Florida cultivate the essence of South Florida-fusing Cuban soul and Latin American flavors artfully and deliciously on the plate. In the 1980s, South Florida chefs began to include foods from the Caribbean and Latin-based themes including Cuban, Nicaraguan, Haitian, Dominican, Colombian, Panamanian, Bahamian, Jamaican and Puerto Rican. They combined ingredients, flavors and cooking techniques to create rule-bending recipes and cutting-edge regional fusion dishes incorporating tropical fruits and vegetables available year-round. Chef Irv shares his passion for some of the dishes inspired by his South Florida friends.

Tailgate Cooking: Wednesday, September 21

Whether it's football, baseball, NASCAR, or the kid's soccer game, one thing is certain: have parking lot, will cook. Burgers and brats, chili and stew, tasty kabobs, ideal side dishes, desserts, and drinks to go with them, anyone can turn their simple hot-dog-and-beer party into a gastronomical glutton-fest of tasty delights. With expert tips on equipment, prep-ahead, timing, food storage, tailgating etiquette, and scoring the perfect spot to hunker down. Whether it's just two guys chomping muffulettas or a foodie fan with a setup worthy of a professional kitchen, Chef Irv will dare to prepare a four-course sampling for your pleasure.

Gulf Coast Classics: Wednesday, October 19

Chef Irv will walk you through some of his favorite Gulf Coast dishes. His regional dishes include ingredients that he has enjoyed and found remarkable as both traditional and

nontraditional Southern foods. Chef Irv will share information and prepare local ingredients and showcase recipes in a four-course sampling. Included will be some of his favorite seafood and vegetables provided by Maria's Seafood, small growers and local farmers to the waters of our very own Gulf of Mexico. Chef's dishes include Gulf of Mexico seafood, small-batch artisanal cheeses, locally raised pork, lamb, eggs, honey – to name a few.

Mediterranean Spice: Wednesday, November 16

Some of Chef Irv's favorite cooking techniques and dishes hail from the Mediterranean. Of all the bold ingredients and cooking styles of the sun-drenched region, the foods of Spain, France, Italy, Greece, Africa, Egypt and Israel inspire Chef Irv the most. He will prepare authentic regional condiments and foods, and re-create specialty dishes from within the Mediterranean and surrounding regions. Chef Irv will prepare four tastings and discuss food similarities and differences. Chef Irv will focus on the coastline seafood specialties, cheeses, country regional dishes and familiar global favorites to expand on his sun-drenched menu tastings.



Great Southern Restaurants | 850-469-9898 | contact@jacksonsrestaurant.com

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