

This is a list of everything you'll need for each course

If you're a beginner, or very comfortable, makes a kitchen. When I started cooking I was a hungry teenager. I could make something from what we had to cook with. We need to know what "kind" of chef you are. A beginner will have few tools to cook with. The more knowledgeable will have more. The advanced will have a well stocked kitchen. If you're more than a beginner we assume you have a lot of equipment. Never-the-less, here's a list of everything we can think of that you'll need.

First Course - Knife cuts

A sack of russet potato's. A bag of carrots, celery, six onions, three bulbs of garlic, five tomatoes, one yellow, orange and red pepper, fresh basil and a chefs knife. If you have knives better suited, we'll use them.

Second Course - Our primary recommended course

You will need to have the following in addition to the a fore mentioned in course one:

Thyme, parsley, bay leaves, pepper corns, whole cloves and sage. Sugar, cayenne, cumin, chili powder, cinnamon and paprika. All dry.

Unsalted butter, canola oil, small turkey with water added - like a Butter Ball. One pound fatty pork and one pound pork fat. (Call ahead to see what the butcher has available) Italian Arborio rice, flour, milk, parmesan cheese, whole mushrooms, (The white ones we put in salads) and bread (can be stale) De-veined shrimp. Ice, asparagus (Purple if you can find it) and... Salt and ground pepper.

Stand mixer. Meat grinder OR food processor.

A typical variety of sharp knives. A large cutting board, at least 24"X24" and a couple smaller cutting boards. butchers twine, cheese cloth, meat thermometer, ramekins, a couple strainers and a colander. Stock pot, sauce pans, pots, cookie sheet, hot pads, parchment paper, measuring cups and spoons, Mixing bowls, tongs, large stirring implements and ladle. Several small bowls for storing the foods used to cook the dishes. Dogs.

If you don't have any of the hardware, please let us know and we'll bring it. See the questionnaire. We'll bring things like meat grinder/stand mixer, large cutting board, meat thermometer and ramekins. We can't purchase anything on your behalf.

Third Course - Advanced Sea Food

After completing course two, you'll know what most of the things you need are, except the following:

One young chicken, olive oil, chorizo sausage, 1 pound lean pork, large deveined shrimp, red and green bell peppers. Eight small clams, eight mussels and saffron. One pound fresh tomatoes, dried rosemary, four lemons, short grain rice and fresh green peas.