

Holiday Entertaining Demos

Some of Long Island's most talented chefs are coming to Hicks Nurseries in Westbury to demonstrate special holiday dishes. The chefs will provide tastes of what they prepare, as well as recipes.

All sessions are one hour long and begin promptly at 11 a.m. The demonstrations are free and reservations are not necessary but space is limited. The demos will be held in the Henry Hicks Learning Center at Hicks Nurseries, 100 Jericho Turnpike in Westbury.

Saturday, Oct. 31, 11 a.m.: Dry Aged Prime Standing Rib Roast with Lou & Josh Kreitzman, Prime Time Butcher, Roslyn Heights and Woodbury

Co-owners Lou and Josh Kreitzman will show how to prepare a dry aged prime standing rib roast that will be the centerpiece of a memorable holiday feast. Bring all your questions. Expert advice will be offered about cuts and preparation of meat, as well as how to eat well for less.

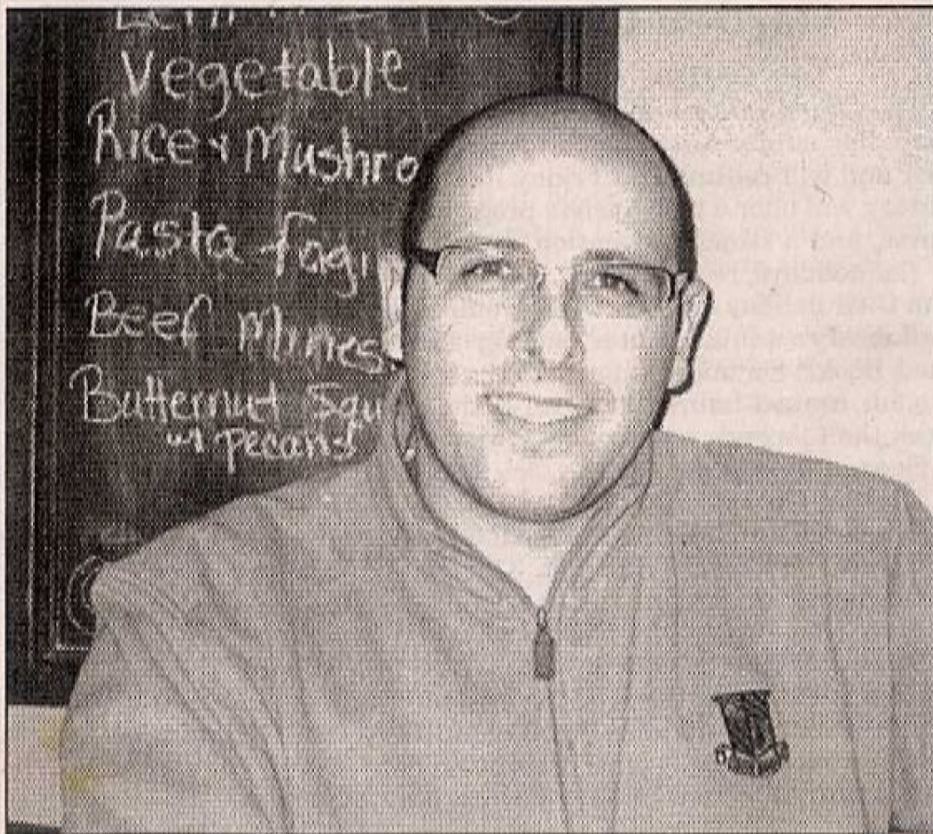
Saturday, Nov. 7, 11 a.m.: Polenta with Giuseppe Ruta, chef and proprietor, La Bottega Corporation, Garden City South and Roslyn

Polenta is a great dish for entertaining during the holiday season, as well as throughout the year. Polenta, the Italian name for corn meal, is a unique product that allows for cooking creativity and diverse preparations. Chef Giuseppe will showcase and instruct how to use this harvest food to create holiday favorites in a few festive Italian-style ways.

Saturday, Nov. 14, 11 a.m.: Hors d'oeuvres with Chef Rodrigo Bernal, The Carlton, East Meadow

Take an international tour of stuffed hors d'oeuvres with Chef Rodrigo of The Carlton. Guests will be impressed with spanakopita, Spanish empanadas, perogies and wild mushroom wontons with pine nut, soy and beurre blanc. These are perfect for a cocktail party, at the beginning of a meal or as an experience in themselves.

Saturday, Nov. 21, 11 a.m.: Glazed Ham and Candied Yams with Leisa Dent, LL Dent, Carle Place Chef Leisa returns to Hicks Nurseries with a perennial holiday favorite, smoked glazed ham with pineapple and candied yams.



The Saturday Chefs at Hicks Nurseries

Come and enjoy demonstrations of great food prepared by these wonderful Long Island chefs. All sessions are one hour long and begin promptly at 11 am. Seating is limited. Recipes and tastings provided. No charge.

Saturday, October 31 11 am



Lou & Josh Kreitzman, Co-owners
Prime Time Butcher, Roslyn Heights & Woodbury

Learn how to prepare a dry aged prime standing rib roast that will be the centerpiece of a memorable holiday feast. Bring all your questions. Expert advice about cuts and preparation of meat as well as how to eat well for less.

Saturday, November 7 11 am

Giuseppe Ruta, Chef & Proprietor
La Bottega Corporation, Garden City South & Roslyn

Polenta, the Italian name for corn meal, is a unique product that allows for cooking creativity and diverse preparations. Chef Giuseppe will demonstrate how to use polenta to create holiday favorites in a few festive Italian-style ways.



Saturday, November 14 11 am



Rodrigo Bernal, Chef
The Carlton, East Meadow

Take an international tour of stuffed hors d'oeuvres with chef Rodrigo of The Carlton. Guests will be impressed with spanakopita, Spanish empanadas, perogies and wild mushroom won tons with pine nut, soy and beurre^sblanc.

Saturday, November 21 11 am

Leisa Dent, Co-owner & Executive Chef
LL Dent, Carle Place

Chef Leisa returns to Hicks Nurseries with a perennial holiday favorite - smoked glazed ham with pineapple and candied yams. A presentation from Long Island's queen of southern cuisine promises to be lively, informative and delicious.



100 Jericho Turnpike Westbury, NY 11590

(516) 334-0066 • www.hicksnurseries.com

Store Hours: Every day 8am-6pm, Fridays 'til 8pm