

KIDS' & TEENS' CAMPS summer 2020

Registration is now open for kids' and teens' summer cooking camps! These programs provide an opportunity for budding chefs to get comfortable and have fun in the kitchen, working with recipes geared for their age group. All camps take place at our Lincoln Square location (except for Teen Boot Camp which is at the Mart) and do not need to be taken sequentially.

*Please note a non-refundable 10% fee is applied for the operational and administrative costs incurred by TCB.

Easy online enrollment at thechoppingblock.com

Kids' Camps

LINCOLN SQUARE

We welcome kids ages 7 to 11 to join us for a five-day mini-camp, featuring hands-on cooking, learning and lots of eating! We will focus on following recipes, classic techniques, working cleanly and safely in the kitchen, and exploring new foods.

Baking Around the World — \$350* Lincoln Square | 9am-12pm

June 22-26 | July 6-10 | July 27-31 | August 10-14 | August 31-September 4

Day 1 | Americana: Individual Apple Pies; Bananas Foster with Vanilla Ice Cream; Cheesecake Bars with Gingersnap Crust

Day 2 | France: Profiteroles with Ice Cream and Chocolate Sauce; Chocolate Pot de Crème with Whipped Cream; Cinnamon-Sugar Palmiers

Day 3 | Italy: Strawberry Tiramisu; Chocolate Biscotti; Zeppole (Deep Fried Ricotta-Lemon Fritters)

Day 4 | Mexico: Chocoflan (Chocolate Cake and Vanilla Flan); Tres Leches Cake with Fresh Fruit; Mexican Wedding Cakes (Powdered Sugar-Dusted Cookies)

Day 5 | Asia: Sesame Cookies; Mango-Ginger Bread Pudding; Chocolate-Coconut Truffles

Global Cuisine — \$325* Lincoln Square | 10am-12pm

July 13-17 | August 3-7 | August 24-28

Day 1 | South America: Black Bean and Cheese Empanadas; Grilled Flank Steak with Chimichurri; Alfajores (Dulce de Leche Cookie Sandwiches)

Day 2 | Italy: Caesar Salad with Homemade Croutons; Individual Neapolitan Pizzas; Summer Fruit Crostata with Gelato

Day 3 | France: Croque Monsieur (Ham and Gruyere Cheese Griddled Sandwich); Herb Roasted Potatoes with Aioli Dipping Sauce; Lemon Pot de Crème with Raspberries

Day 4 | Japan: Pork and Vegetable Gyoza; Miso-Glazed Chicken with Sesame Broccoli and Steamed Rice; Matcha Cookies

Day 5 | Spain: Bacon-Wrapped Dates; Chicken Paella; Churros y Chocolate

Summer in the City — \$325* Lincoln Square | 10am-12pm

June 29-July 3 | July 20-24 | August 17-21

Day 1 | Pack a Picnic: Grilled Chicken BLT Wraps with Fresh Herb Aioli; Greek Orzo Summer Salad; Blackberry-Oat Crumble Bars

Day 2 | Fun at the Fair: Grilled Corn on the Cob with Chive-Lemon Butter; Greek Beef and Pepper Kebabs with Tzatziki Sauce; Cream Puffs (Profiteroles Filled with Whipped Cream)

Day 3 | A Day at the Beach: Caprese Pasta Salad; Smoked Turkey and Gouda Cheese Panini; Macerated Summer Fruit-Yogurt Parfaits with Graham Cracker Crumble

Day 4 | Backyard BBQ: Bacon-Avocado Burgers with Cheddar Cheese; Creamy Potato Salad with Fresh Dill; S'mores Brownies

Day 5 | Taste of Chicago: BBQ Ribs; Four Cheese Mac-n-Cheese; Chocolate Chip Cookie Ice Cream Sandwiches

Teens' Camps

LINCOLN SQUARE

We welcome kids ages 12 to 16 to join us for a five-day mini-camp, featuring simple-yet-sophisticated menus that can easily be recreated at home. We will focus on knife skills, classic techniques, menu planning, organization, working cleanly and safely in the kitchen, and creativity.

Baking and Pastry — \$375* Lincoln Square | 1:30-4:30pm

June 22-26 | July 6-10 | July 27-31 | August 10-14 | August 31-September 4

Day 1 | Quick Breads: Quiche Lorraine (Bacon and Gruyere Cheese); Chocolate Chip Scones; Lemon Pound Cake

Day 2 | French Pastry Techniques: Raspberry Macarons; Chocolate Pot de Crème with Whipped Cream; Blueberry Clafoutis with Powdered Sugar

Day 3 | Yeast Dough and Fritters: Homemade Soft Pretzels with Honey Mustard; Beignets with Powdered Sugar; Orange and Vanilla Mini Conchas (Popular Mexican Sweet Pastry)

Day 4 | Cakes, Cookies and Bars: Devil's Food Cupcakes with Ganache Centers and Roasted Banana Buttercream; Lime Shortbread Cookies with White Chocolate Ganache Drizzle; Millionaire Shortbread Bars (Shortbread, Caramel, Chocolate and Sea Salt)

Day 5 | Fruit Desserts: Pop Tarts with Homemade Jam and Vanilla Glaze; Fresh Fruit Tart with Vanilla Pastry Cream; Seasonal Fruit Sherbet

Global Cuisine — \$375* Lincoln Square | 1:30-4pm

July 13-17 | August 3-7 | August 24-28

Day 1 | South America: Pao De Queijo (Brazilian Cheese Puffs); Chivito (Grilled Steak, Egg, Cheese Sandwich); Cumin Roasted Potatoes; Fruit-Filled Empanadas

Day 2 | Italy: Caprese Salad (Tomatoes, Mozzarella and Basil) with Balsamic Glaze; Italian Sausage-Filled Homemade Ravioli with Pesto Cream Sauce; Macerated Summer Berries with Zabaglione

Day 3 | France: Frisée Salad with Apples, Goat Cheese, Mustard Vinaigrette; 40 Clove Garlic Chicken with Mashed Potatoes; Roasted Green Beans; Lemon Soufflé

Day 4 | Japan: Spicy Edamame; Homemade Sushi: Maki and California Rolls; Ginger Pot de Crème

Day 5 | Iron Chef Competition!

Summer in the City — \$375* Lincoln Square | 1:30-4pm

June 29-July 3 | July 20-24 | August 17-21

Day 1 | Millennium Park Picnic: Hummus with Assorted Crudité; Grilled Chicken Sandwiches on a Pretzel Bun with Homemade Aioli; Individual Key Lime Pies with Graham Cracker Crust

Day 2 | Taste of Chicago: Elotes (Grilled Corn with Parmesan Cheese and Lime); Chicago-Style Deep Dish Pizza with Italian Sausage and Mushrooms; Chocolate Cupcakes with Chocolate Buttercream

Day 3 | North Avenue Beach Party: Tomato Salsa with Homemade Tortilla Chips; Black Bean and Cheese Crunchwraps; Fruit Skewers with Honey-Lime Yogurt Dipping Sauce

Day 4 | Lakeside BBQ: Strawberry-Watermelon Caprese Salad; BLT Burgers; Roasted Campfire Potatoes; S'mores Cookie Bar

Day 5 | Iron Chef Competition!

Teen Boot Camp — \$975*

MERCHANDISE MART | 9am-3pm

June 22-26 | July 13-17 | August 3-7 | August 17-21

Is your teen ready to take their culinary skills to the next level? In this week-long Boot Camp, the Chopping Block's seasoned chefs will teach teens, ages 12 to 16, essential cooking techniques and share kitchen wisdom that will stay with them for a lifetime. Students will become proficient at making sauces, knife skills, meat and vegetable cookery, making dough and baking. Additionally, they will understand the hows and whys of cooking, preparing them for a future of confidence in the kitchen.

Day 1 | Breakfast and Brunch: Knife Skills Lesson; Broccoli-Cheddar Frittata with Potato Hash; Avocado Toast with Poached Eggs; Build-Your-Own Omelets with Maple-Glazed Bacon; Lemon-Blueberry Scones; Ham and Cheese Crêpes with Hollandaise Sauce; Cinnamon Roll Coffee Cake

Day 2 | Lunch: Minestrone Soup with Pesto Drizzle; Grilled Greek Chicken Pasta Salad with Tomatoes, Cucumbers and Feta Cheese; Taco Salad with Ground Beef, Grilled Corn, Black Beans and Queso Fresco; Calzones with Homemade Tomato Sauce, Pepperoni and Mozzarella; Cuban Sandwiches (Roasted Pork, Ham and Swiss Cheese); Pineapple Fried Rice with Red Peppers and Edamame

Day 3 | Dinner: Sloppy Joes with Roasted Sweet Potato Wedges; Chicken Parmesan with Homemade Tomato Sauce and Fresh Fettuccine; Roasted Fish Tacos with Mango Salsa, Cabbage-Lime Slaw and Avocado Crema; Grilled Flank Steak with Twice-Baked Potatoes and Chimichurri Sauce; Potato-Herb Gnocchi with Alfredo Sauce; Spanish Rice-Stuffed Peppers with Black Bean-Corn Salsa and Chihuahua Cheese

Day 4 | Baking and Pastry: Homemade Buttery Dinner Rolls; Individual Lemon Meringue Pies with Homemade Pie Dough; Chocolate Mousse; Apple Crumble with Vanilla Ice Cream; S'mores Cupcakes with Toasted Marshmallow Frosting; Glazed French Crullers

Day 5 | Snacks and Party Food! Buffalo Wings with Homemade Ranch Dipping Sauce; BBQ Turkey Meatballs; Gougères (French Cheese Puffs); Philly Cheesesteak Sliders with Peppers and Onions; Roasted Poblano and Sautéed Mushroom Quesadillas with Chipotle Sour Cream; Shrimp Satay with Teriyaki Sauce; Fried Cheese Sticks with Marinara Sauce

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
JUNE 21	22	23	24	25	26	27
	Teen Boot Camp Monday-Friday, 9am-3pm					
	Baking Around the World Monday-Friday, 9am-12pm					
	Baking and Pastry Monday-Friday, 1:30-4:30pm					
28	29	30	JULY 1	2	3	4
	Summer in the City Monday-Friday, 10am-12pm					
	Summer in the City Monday-Friday, 1:30-4pm					
5	6	7	8	9	10	11
	Baking Around the World Monday-Friday, 9am-12pm					
	Baking and Pastry Monday-Friday, 1:30-4:30pm					
12	13	14	15	16	17	18
	Teen Boot Camp Monday-Friday, 9am-3pm					
	Global Cuisine Monday-Friday, 10am-12pm					
	Global Cuisine Monday-Friday, 1:30-4pm					
19	20	21	22	23	24	25
	Summer in the City Monday-Friday, 10am-12pm					
	Summer in the City Monday-Friday, 1:30-4pm					
26	27	28	29	30	31	AUGUST 1
	Baking Around the World Monday-Friday, 9am-12pm					
	Baking and Pastry Monday-Friday, 1:30-4:30pm					
2	3	4	5	6	7	8
	Teen Boot Camp Monday-Friday, 9am-3pm					
	Global Cuisine Monday-Friday, 10am-12pm					
	Global Cuisine Monday-Friday, 1:30-4pm					
9	10	11	12	13	14	15
	Baking Around the World Monday-Friday, 9am-12pm					
	Baking and Pastry Monday-Friday, 1:30-4:30pm					
16	17	18	19	20	21	22
	Teen Boot Camp Monday-Friday, 9am-3pm					
	Summer in the City Monday-Friday, 10am-12pm					
	Summer in the City Monday-Friday, 1:30-4pm					
23	24	25	26	27	28	29
	Global Cuisine Monday-Friday, 10am-12pm					
	Global Cuisine Monday-Friday, 1:30-4pm					
30	31	SEPTEMBER 1	2	3	4	5
	Baking Around the World Monday-Friday, 9am-12pm					
	Baking and Pastry Monday-Friday, 1:30-4:30pm					