

KIDS' & TEENS' CAMPS summer 2018

The Chopping Block

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 and do not need to be taken sequentially.

Easy Online Enrollment at TheChoppingBlock.com

Kids' Camps

LINCOLN SQUARE | 2-4PM

Kids 7 to 11 years old have their choice of three different four-day Kids' Camps, featuring hands-on cooking and lots of eating! We will focus on following recipes, working cleanly and safely in the kitchen, and exploring new foods.

Kids' Camp I: A Trip Around the Globe - \$250

June 11-14 | July 9-12 | July 30-August 2 | August 20-23

Day 1 | Greece: Spanakopita; Homemade Gyros with Pita Bread and Tzatziki Sauce; Greek Donuts with Lemon-Honey Syrup

Day 2 | Thailand: Mango and Cucumber Spring Rolls; Chicken Satay with Hoisin Sauce; Tofu Pad Thai

Day 3 | Italy: Artichoke and Red Pepper Antipasto with Pesto Vinaigrette; Homemade Spaghetti and Meatballs; Ricotta and Chocolate-Filled Cannoli

Day 4 | France: Steamed Mussels with Garlic, Tomatoes and Fresh Herbs; Croque Monsieur (Griddled Ham and Cheese Sandwich) with Mornay Sauce; Chocolate Mousse

Kids' Camp II: Summer in the City - \$250

June 18-21 | July 16-19 | August 6-9 | August 27-30

Day 1 | Pack a Picnic: Grilled Steak Wraps with Roasted Peppers and Fresh Herb Aioli; Pasta Primavera; Lemon Bars

Day 2 | Fun at the Fair: Nachos with Homemade Cheese Sauce; BBQ Chicken Wings with Homemade Ranch Dipping Sauce; Funnel Cakes with Powdered Sugar

Day 3 | A Day at the Beach: Strawberry Salsa with Tortilla Chips; Oven "Fried" Chicken; Quinoa Salad with Tomatoes and Cucumbers; Blondies

Day 4 | Backyard BBQ: BLT Burgers; Potato Salad; Grilled Corn on the Cob; Seasonal Fruit Crisp

Kids' Camp III: Breakfast to Bedtime - \$250

June 25-28 | July 23-26 | August 13-16

Day 1 | Breakfast: Watermelon and Fresh Berry Fruit Salad; Breakfast Tacos with Black Beans, Tomatoes and Chihuahua Cheese; Roasted Potatoes with Chorizo; Chocolate-Banana Muffins

Day 2 | Lunch: Fresh Tomato Soup; Grilled Cheese with Smoked Gouda and Roasted Peppers; Caesar Pasta Salad

Day 3 | Dinner: Antipasto Salad with Salami, Provolone and Chickpeas; Spinach-Ricotta Gnocchi with Three Cheese Sauce; Ricotta-Lemon Cookies with Powdered Sugar Glaze

Day 4 | Dessert: Chocolate Pudding with Vanilla Whipped Cream; Oatmeal Cream Pies with Cream Cheese Filling; Seasonal Fruit Cobbler

Teens' Camps

LINCOLN SQUARE | 10AM-12:30PM

A five-day mini camp for kids age 12 to 16 to experience, hands-on, cooking simple yet sophisticated menus that they can recreate at home. They will learn the basics of knife skills, menu planning, and organizing prep work. We wrap up the week with a team cooking competition!

Teens' Camp I: American Regional - \$350

June 11-15 | July 9-13 | July 30-August 3 | August 20-24

Day 1 | Tex Mex: Loaded Nachos with Chorizo, Pico de Gallo and Homemade Cheese Sauce; Grilled Steak Fajitas with Peppers, Onions and Guacamole; Refried Beans

Day 2 | New Orleans: Shrimp and Andouille Sausage Etouffee; Cornbread Muffins with Honey Butter; Beignets

Day 3 | Hawaii: Mango and Veggie Spring Rolls; Grilled Huli Huli (Pineapple and Soy) Chicken with Spam Fried Rice; Coconut Cupcakes with Guava Frosting

Day 4 | Midwest: Chicago Deep Dish Pizza; Cincinnati Chili (Homemade Chili Served Over Spaghetti); Brownie Sundaes

Day 5 | Team Competition!

Teens' Camp II: Baking and Pastry - \$325

June 18-22 | July 16-20 | August 6-10 | August 27-31

Day 1 | Quick Breads: Individual Lemon Meringue Pies with Homemade Pie Dough; Buttermilk Biscuits; Blueberry Muffins with Streusel Topping

Day 2 | French Pastry Techniques: Cream Puffs with Pastry Cream and Chocolate Sauce; Crème Brûlée. Note: Yeast doughs will be made on this day in preparation for day 3

Day 3 | Yeast Dough and Fritters: Yeast Dough and Fritters: Berry Bombs (Jam-Filled Raised Donuts with Strawberry Glaze); Apple Fritters; Homemade Everything Bagels

Day 4 | Cakes and Cookies: Jelly Roll Cake with Fresh Fruit and Cream; Individual Devil's Food Cake; Lemon Macarons with White Chocolate-Lemon Ganache

Day 5 | Frosting, Filling, Cake Assembly and Decorating: Chocolate Buttercream; Whipped Caramel Ganache; Assemble, Fill, Frost and Decorate Devil's Food Cake; Fondant Flowers

Teens' Camp III: Global Journey - \$350

June 25-29 | July 23-27 | August 13-17

Day 1 | Indian: Mango Lassi; Aloo Paratha (Potato-Stuffed Griddle Bread); Chicken Tikka Masala; Spiced Rice

Day 2 | Italy: Summer Vegetable Crostini; Italian Sausage-Filled Homemade Tortellini with Pesto Cream Sauce; Amaretti Cookie-Stuffed Peaches

Day 3 | South American: Chicken Empanadas; Grill Flank Steak with Chimichurri Sauce; Cumin-Roasted Potatoes; Alfajores (Dulce de Leche Cookie Sandwiches)

Day 4 | Japan: Steamed Edamame; Homemade Sushi Including Maki and California Rolls; Ginger Crème Brûlée

Day 5 | Team Competition

Teen Boot Camp • \$950

MERCHANDISE MART | 9AM-3PM

June 18-22 | July 16-20 | August 6-10

Is your teen ready to take their culinary skills to the next level? In this five-day 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; Build-Your-Own Omelets; Eggs Benedict (Poached Eggs with Hollandaise Sauce); Over-Easy Eggs with Crispy Home Fries; Blueberry-Buttermilk Pancakes; Biscuits with Sausage Gravy; Banana-Chocolate Chip Muffins; Homemade Bagels with Herb Cream Cheese

Day 2 | Lunch: Neapolitan Pizzas with Assorted Toppings; Fresh Cream of Tomato Soup; Crispy Chicken, Bacon and Avocado Sandwich with Aioli; Grilled Vegetable Pasta Primavera with Pesto and Feta; Falafel with Hummus, Tomatoes and Cucumbers; Teriyaki Shrimp Stir Fry with Steamed Rice

Day 3 | Dinner: BLT Burgers with Oven Roasted Sweet Potatoes; Fried Chicken Thighs with Homemade Macaroni and Cheese; Miso-Glazed Salmon with Sesame Broccoli; Homemade Fettuccine with Tomato, Roasted Garlic Cream and Carbonara Sauces; Chickpea and Vegetable Curry with Cucumber-Yogurt Sauce; Grilled Steak Burritos with Tomatillo Salsa, Guacamole, Rice and Beans

Day 4 | Baking and Pastry: Multigrain Loaf; Cinnamon Rolls; Eclairs (Custard Filled and Chocolate Glazed Pastries); Chocolate-Zucchini Bread; Vanilla Layer Cake with Chocolate Buttercream Frosting; Flan

Day 5 | Snacks and Team Competition: Queso Fundido with Tortilla Chips; Chicken Satay with Hoisin Sauce; Deviled Eggs; Assorted Vegetable Tempura

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
JUNE 10	11 Teen Camp I Monday-Friday, 10AM-12:30PM Kids' Camp I Monday-Thursday, 2-4PM	12	13	14	15	16
17	18 Teen Camp II Monday-Friday, 10AM-12:30PM Kids' Camp II Monday-Thursday, 2-4PM	19	20	21	22	23
24	25 Teen Camp III Monday-Friday, 10AM-12:30PM Kids' Camp III Monday-Thursday, 2-4PM	26	27	28	29	30
JULY 1	NO CAMPS THIS WEEK! HAPPY INDEPENDENCE DAY!					
8	9 Teen Camp I Monday-Friday, 10AM-12:30PM Kids' Camp I Monday-Thursday, 2-4PM	10	11	12	13	14
15	16 Teen Camp II Monday-Friday, 10AM-12:30PM Kids' Camp II Monday-Thursday, 2-4PM	17	18	19	20	21
22	23 Teen Camp III Monday-Friday, 10AM-12:30PM Kids' Camp III Monday-Thursday, 2-4PM	24	25	26	27	28
29	30 Teen Camp I Monday-Friday, 10AM-12:30PM Kids' Camp I Monday-Thursday, 2-4PM	31	AUGUST 1	2	3	4
5	6 Teen Camp II Monday-Friday, 10AM-12PM Kids' Camp II Monday-Thursday, 1:30-3:30PM	7	8	9	10	11
12	13 Teen Camp III Monday-Friday, 10AM-12:30PM Kids' Camp III Monday-Thursday, 2-4PM	14	15	16	17	18
19	20 Teen Camp I Monday-Friday, 10AM-12:30PM Kids' Camp I Monday-Thursday, 2-4PM	21	22	23	24	25
26	27 Teen Camp II Monday-Friday, 10AM-12:30PM Kids' Camp II Monday-Thursday, 2-4PM	28	29	30	31	SEPTEMBER 1