



CULINARY TEACH-IN WITH CHEF KARL

Whether you are a gourmet connoisseur, keen to create delicious homemade dishes for your guests or simply want to learn more about full-flavored cooking, Chef Karl will share his secrets with you during a riveting 90-minute interactive demonstration.

Learn to experiment with and embrace bold flavor profiles like a pro as Chef Karl demonstrates tricks of the trade that you can use in your own environment. Chef Karl takes the joy of cooking and transforms it into a delightful 90-minute presentation of kitchen skill and ingenuity. Lunch and taste tests included!
Fun for the whole family!

WHAT TO EXPECT

- Learn to make and use sun-dried tomato pesto
- Discover creative side dishes, easy to make at home
- Explore bold flavors, and learn to develop & balance them in everyday dishes
- Taste the dishes, and take the recipes home
- Engage with the ever-delightful Chef Karl
- Enjoy a sumptuous luncheon featuring foods you made

WHEN

Wednesday, April 12, 2023
10:30 am - 12:30 pm

WHERE

Spirit in the Desert
7415 E Elbow Bend, Carefree, AZ 85377

COST

\$35 per person

REGISTER ONLINE AT

<https://spiritinthedesert.org/events/culinary-teach-in-with-chef-karl/>

Or Call (480) 488-5218



Chef Karl Schwirian started in the restaurant business at age 15, working at a Chicago Beef stand called the Yellow Submarine. This led to jobs in hotels including 5 years at the Arizona Biltmore. While working at the Coyote Café in Santa Fe, Karl assisted with many special events and cookbooks. After a stint at Scalo Northern Italian Grill in Albuquerque, Karl moved to Seattle and worked as Executive Chef at Pescatore. Upon returning to Phoenix, Karl worked with the Mastro Group at Marco Polo and Cocomo Joe's.

In an effort to find balance in life to raise a family, Karl left the kitchen for several years, working in food sales. Spirit is the newest addition to Karl's resume and he is up to the challenge. Karl believes that food is more than daily sustenance. It is with gratitude that meals are prepared with the best ingredients in simple ways, that let the food stand on its own, in its beauty and glory.

*Chef Karl's culinary approach: **QUE MITOTE!** In Mexico, the term mitote is used to refer to scandal, noise, disorder, relaxation or sometimes to everything that takes us out of concentration. It is also a ceremony of pre-Hispanic origin, where the deities are asked for and thanked for abundant rain, a good harvest and for the well-being of the community.*

