

BRIGID'S Catering

Healthy, Homestyle Cooking –
Delivered to your Door!



Healthy
Wholesome-
Ready to "Heat-&-Eat"

COURSE OUTLINE

<p>1ST Lesson Mince</p> <ol style="list-style-type: none">1. Mince Lasagna2. Spaghetti & Meatballs3. Bobotie4. Mince Rissoles/Meatballs5. Spaghetti Bolognaise6. Cottage Pie7. Penne Picante	<p>2nd Lesson Sweet and Sour</p> <ol style="list-style-type: none">1. Sweet and Sour Pork Chops2. Jamaican Chicken Pieces3. Sweet & Sour Chicken Fillets wrapped in Bacon4. Roast Pork with Sweet and Sour Gravy5. Roast Chicken with Sweet and Sour Gravy6. Side Veg Dishes
<p>3rd Lesson Pasta</p> <ol style="list-style-type: none">1. Pasta Alfredo – With Ham or Chicken2. Pasta Carbonara3. Penne Paesana4. Steak, Olive & Garlic Pasta5. Baked Ziti6. Pasta Salad7. Macaroni Cheese8. Macaroni Cheese with Bacon	<p>4th Lesson Curries, Stews & Casseroles</p> <ol style="list-style-type: none">1. Irish Stew – Or Brown Stew2. Chicken, Lamb or Beef Indian Style Curry3. Chicken, Lamb or Beef Malay Style Curry – Great in Potjie4. Beef in Red Wine5. Chicken & Broccoli Au Gratin6. Potato Dishes

Course cost: R1 200 per learner (payable once off or weekly)

Cost includes all learning material and tastings.