

Spaces and Flavors of India Cooking Class

KAREN R LARSON

INTERIOR DESIGN, INC

Residential & Commercial

Chef: Nathan Mileski

Nathan Mileski, graduate of NMU and Culinary Arts Institute of Hyde Park, NY Corporate Executive Chef of NMU

Award winning chef returned to MI

Executive chef @ Drummond Island Resort-while under his direction, "The Babyside" was named one of the twelve Great Restaurants of America by Gourmet and Bon Appetit magazines.

3 times winner of American Culinary Federation UP Chef of the Year.

At NMU, oversees restaurants, cafes, dining, and catering for the entire university. Has won gold medals honors in American Culinary Federation competition. Lead teams to gold medal honors at U of M Chef Culinary Conference.



Menu:

Chef Nathan Mileski prepared Garam Masala and Chaat Masala Indian Spice Mixtures. The Masalas will then be incorporated in the following dishes:

- Chickpeas with Ginger, Onions and Chilis
- Red Kidney Beans with Ginger, Tomato and Curry Leaves
- Party Cauliflower
- Smokey Eggplant with Yogurt and Cilantro
- Ground Beef with Spinach and Fresh Mint
- Fried Shrimp, Crispy Okra Salad and
- Indian Chopped Mixed Salad

September 24th, 2013