

KIDS' & TEENS' CAMPS summer 2021

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.

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

4747 N Lincoln Ave. Chicago, IL 60625 | 773.472.6700

Easy Online Enrollment at TheChoppingBlock.com

Kids' Camps

We welcome kids ages 7 to 11 to join us for a five-day mini-camp featuring baking and pastry techniques around the world. We will focus on following recipes, proper measuring, classic techniques, working cleanly and safely in the kitchen, and exploring new foods.

Kids' Camp: Baking Around the World — \$450*

- Dates:** June 14–18 | August 9–13 **Time:** 9AM–12PM
- Day 1 | Americana:** Individual Apple Pies, Red Velvet Whoopie Pies with Cream Cheese Filling, 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

Kids' Camp: Summer in the City — \$400*

- Dates:** July 12–16 **Time:** 9AM–11:30PM
- Day 1 | Picnic in the Park:** Grilled Chicken BLT Wraps with Fresh Herb Aioli, Greek Orzo Summer Salad, Blueberry-Lemon 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 | 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, Corn Fritters, Four Cheese Mac-n-Cheese, Chocolate Chip Cookie Ice Cream Sandwiches

Teen Boot Camp — \$1175*

Is your teen ready to take their culinary skills to the next level? In our week-long Teen 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.

- Dates:** June 21–25 | July 19–23 | August 16–20 **Time:** 9AM–3PM
- Day 1 | Lunch:** Knife Skills Lesson, Avocado Toast with Poached Eggs, Build-Your-Own Omelets with Maple-Glazed Bacon, Ham and Cheese Frittata Bites, Potato Hash, Lemon-Blueberry Scones, Crêpes with Banana and Nutella, 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:** Chicken Parmesan with Homemade Tomato Sauce and Fresh Fettuccine, Roasted Fish Tacos with Mango Salsa 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 (Will be served for lunch on day 4)
- 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, 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 Chorizo Quesadillas with Chipotle Sour Cream, Fried Cheese Sticks with Marinara Sauce

Teens' Camps

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

Teens' Camp: Baking and Pastry — \$500*

- Dates:** June 28–July 2 | August 2–6 | August 30–September 3 **Time:** 9AM–12PM
- 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, Cinnamon Rolls with Cream Cheese Frosting, Apple Fritters with Cinnamon Sugar
- Day 4 | Cakes, Cookies and Bars:** Chocolate Cupcakes with Ganache Centers and Roasted Banana Buttercream, Oatmeal Cream Pies with Vanilla Cream Filling, Raspberry Swirl Lemon Cheesecake Bars with Graham Cracker Crust
- Day 5 | Fruit Desserts:** Pop Tarts with Homemade Strawberry Jam and Vanilla Glaze, Fresh Fruit Tart with Vanilla Pastry Cream, Pineapple Upside-Down Cake

Teens' Camp: Outdoor Grilling — \$450*

- Dates:** June 28–July 2 | August 30–September 3 **Time:** 2PM–4:30PM
- Day 1 | Backyard BBQ:** Sweet and Spicy Barbecued Chicken, Grilled Corn on the Cob with Lemon-Dill Butter, New Potato Salad with Ranch Dressing, Cast Iron Baked Brownies
- Day 2 | Grilling Fiesta:** Grilled Avocado and Cilantro Guacamole, Grilled Skirt Steak Fajitas with Peppers, Onions and Grilled Tomatillo Salsa, Grilled Cumin-Spiced Sweet Potatoes, Grilled Pineapple with Citrus Caramel Drizzle
- Day 3 | Pool Party:** BLAT Burgers (Bacon, Lettuce, Avocado and Tomatoes), Grilled Pizza with Seasonal Vegetables and Mozzarella Cheese, Smoked Honey-Sriracha Wings, "Campfire" S'mores
- Day 4 | Global Grilling:** Korean Beef Lettuce Wraps with Asian Pears and Sesame Seeds, Cedar Planked Salmon with Miso Butter and Grilled Broccoli, Jerk-Spiced Chicken Breasts with Pineapple Salsa
- Day 5 | The Italian Grill:** Grilled Caesar Salad, Grilled Meatball Sandwiches with Fire Roasted Tomato Sauce, Grilled Asparagus with Shaved Parmesan, Grilled Seasonal Stone Fruit Sundaes

Teens' Camp: Global Cuisine — \$450*

- Dates:** July 5–July 9 **Time:** 9AM–11:30PM
- Day 1 | South America:** Pao De Queijo (Brazilian Cheese Puffs), Chivito (Grilled Steak, Egg and Cheese Sandwich), Cumin Roasted Potatoes, Tropical 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 and Mustard Vinaigrette, 40 Clove Garlic Chicken with Mashed Potatoes and Roasted Green Beans, Lemon Soufflé
- Day 4 | Japan:** Spicy Edamame, Homemade Sushi: Maki and California Rolls, Ginger Pot de Crème
- Day 5 | Mexico:** Chorizo Queso Fundido with Tortilla Chips, Roasted Fish Tacos with Pineapple Salsa, Grilled Corn Salad with Cherry Tomatoes and Avocados, Choco-Flan (Chocolate-Flan Cake)

Teens' Camp: Summer in the City — \$450*

- Dates:** August 23–August 27 **Time:** 9AM–11:30PM
- Day 1 | Millennium Park Picnic:** Fried Chicken, Creamy Cabbage Slaw, Cheddar-Cornbread Muffins, Lemon Bars with Oat Crumble
- 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, Tres Leches Cake with Strawberries
- Day 4 | Lakeside BBQ:** Caprese Salad Skewers with Balsamic Drizzle, BLT Burgers, Roasted Campfire Potatoes, S'mores Cookie Bar
- Day 5 | Backyard Pool Party:** Chicken Parmesan Sandwiches with Roasted Tomato Sauce, Grilled Vegetable Pasta Primavera with Pesto, Peach-Blueberry Crisp

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