

Coffee & Cooking 101

Written by Debbi Covington
Tuesday, 04 August 2020 10:18



On July 22nd, I taught my very first virtual cooking class for the University of South Carolina Beaufort's Osher Lifelong Learning Institute. Hosted by USCB on Zoom from my kitchen on Lady's Island, the class of 92 students was very well socially distanced while still being able to interact with the hosts and the presenter. My dear friend, local photographer Susan DeLoach, helped me pull off the presentation.

Susan was able to rig my iPad on a rolling stand to follow me around the kitchen so that I could demonstrate the recipes and show the final delicious results. We had such a good time! Evidently, the participants did too. Susan and I have been invited to teach another virtual cooking class on September 30th. Please join us! For more information, call Erica Martin at OLLI. The recipes this week are the three offerings that were shared during our recent presentation. Happy Cooking!

Mushroom French Bread Pizza with White Truffle Oil

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to be used in a variety of ways (e.g. as a side dish or as a main course) and can be prepared in a variety of ways (e.g. as a side dish or as a main course).



For the best results, use a variety of ingredients and a variety of cooking methods. For example, you can use a variety of ingredients and a variety of cooking methods.



[Cavendish's Cider](#) is a popular brand of cider. It is made from a variety of apples and is known for its smooth taste. It is a popular choice for many people.