

WELCOME TO KEL'S KITCHEN

# Newsletter

*I'm so glad you're here!*

WHAT'S COOKIN'?

## An Update



Wow! Has it really been more than five years since I founded Kel's Kitchen? I spent the past few days looking back over everything that has happened to date and thinking about where Kel's Kitchen is going now. Here's what I pondered: the humble beginning of two classes a month, the transition to Zoom during Covid lockdowns, the return to live classes with strict safety protocols, the expansion of scheduled instruction to four days a week, and now the cessation of live classes and the transition to a less frantic pace that still allows me to share my joy in the kitchen with you.

If all goes well in technology land, the Kel's Kitchen website will be the place to visit for tips and tricks, new recipes, my occasional blog, and instructional videos. I'll be available via online chat, email, or text to answer your culinary questions the best I can or point you in the direction of an expert. So let's get cookin'!

## Stay tuned ...

### KEL'S KITCHEN COOKBOOK

I'm very excited about launching a project I've dabbled in for years...writing a cookbook! The research has begun on how this is accomplished and recipe testers may be required in the future.





## Recipe Time

### A CHEF KEL ORIGINAL

Who doesn't love a good chili recipe? Try this original Kel's recipe for a chili that packs a healthy wallop

[DOWNLOAD](#)



## Free Resource

### LEARN HOW TO DO IT YOURSELF

Check out this little video on how to remove some of the bitterness from parsley and keep it fresher longer after its been cut

[WATCH NOW](#)



## Let's Cook Today!

### HAVE ANY QUESTIONS?

I'll do my best to help you if you get in a cooking jam. Don't let the newness of a technique or recipe stop you from trying! Everyone can cook!

[LET'S CHAT!](#)

flkelskitchen@outlook.com

[WWW.FLORIDAKELSKITCHEN.COM](http://WWW.FLORIDAKELSKITCHEN.COM)