

Dinner Tonight Cooking School

Cooking with Chef Cruz

Texas A&M AgriLife Extension Service is proud to partner with Hidden Lakes Hunting Resort for a Dinner Tonight Cooking School. Hidden Lakes was established in 2008 in Yantis, Texas. It is a 550 acre resort that is divided into 4 separate fields, in which they allow natural grasses to cover the fields. They raise 25,000 quail and pheasants each year to provide their hunters with the ultimate hunting experience.

The resort also offers gourmet dining with a specialty of preparing wild game dishes. They pride themselves in serving only the best food that is locally grown. They have a two-acre garden, which provides their customers with fresh vegetables that are free from additives or preservatives. In addition to the vegetables, they also have a fruit orchard. From the orchard straight to your plate, you'll savor the finest desserts, jams, and jellies.

Their philosophy of cooking with fresh and healthy ingredients is also the hallmark of the Dinner Tonight Cooking Schools. The cooking schools target busy people who still want to make time for meal preparation and feel good about what they are feeding themselves and their family. Our goals are to promote family mealtime, teach families healthy meal planning and food preparation techniques, and promote Texas agriculture.

Join Texas A&M AgriLife Extension Service and Hidden Lakes Hunting Resort on Tuesday, June 6, 2017 at 6:00 p.m. at the hunting resort in Yantis, Texas for the Dinner Tonight Cooking School. Their Executive Chef will be demonstrating healthy cooking techniques for wild game such as Red Stag, Buffalo, Duck, and Quail. Chef Cruz Minjarez is originally from San Antonio, Texas. Before joining Hidden Lake Hunting Resort, he was a chef in Sitka, Alaska. Local AgriLife FCS County Extension Agents will also be sharing recipes for delicious side dishes to pair with the wild game.

All participants will receive Texas A&M AgriLife Extension recipes, goody bags, and a chance to win door prizes, sponsored by Texas Farm Credit.

The fee is \$20.00 if you register by May 12, 2017 (first 25 people will be on the tasting panel). The registration goes to \$25.00 after May 12, 2017. There is limited seating available and you must pre-register to attend.

Contact the Rains County Extension Office to register. You may also print off the registration form at rains.agrilife.org.

For more information, please feel free to contact the Texas A&M AgriLife Extension Office at 903-473-4580 or visit us at rains.agrilife.org. We are also on Facebook at [Facebook.com/pages/Rains-County-Family-Consumer-Sciences](https://www.facebook.com/pages/Rains-County-Family-Consumer-Sciences). Go and "Like" our page to keep up with the latest news, events, and programs offered by Family & Consumer Sciences in Rains County.