



July Culinary Programs

Get ready to chop, mix, and measure! Kids can dive into our fun, hands-on Drop-in Kitchen to learn new kitchen techniques and culinary skills while preparing the recipe of the day. This skill-building experience is **included free with museum entry**.

Thursday 2:00pm

7/2 Pickle Roll-ups

7/9 Watermelon Limeade

7/16 Grape Sorbet

7/23 Tomato & Cucumber Salad

7/30 Lemon Mint Cooler



Saturday 2:00pm

7/4 Museum Closed

7/11 Breakfast Burrito

7/18 Berry Croissants

7/25 Trail Mix



Pickle Roll-ups



Ingredients:

- 16 ounces sliced pastrami
- 2 (8 ounce) packages cream cheese, softened
- 1 (16 ounce) jar dill pickles, cut into strips lengthwise

Directions:

Spread cream cheese over a meat slice to cover. Place a pickle piece on one end, and roll the meat up. Repeat with remaining ingredients. Cut into 1 1/2 inch pieces, and chill until ready to serve.



¡Prepárate para picar, medir y mezclar! Los niños pueden unirse a la diversión, póngase manos a la obra y unanse a nuestra cocina para aprender nuevas técnicas culinarias mientras preparan la receta del día.

Esta experiencia basada en habilidades está incluida en su admisión diaria y/o membresía.

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