FOOD CLASS: QUICK PICKLES FOR SPRING

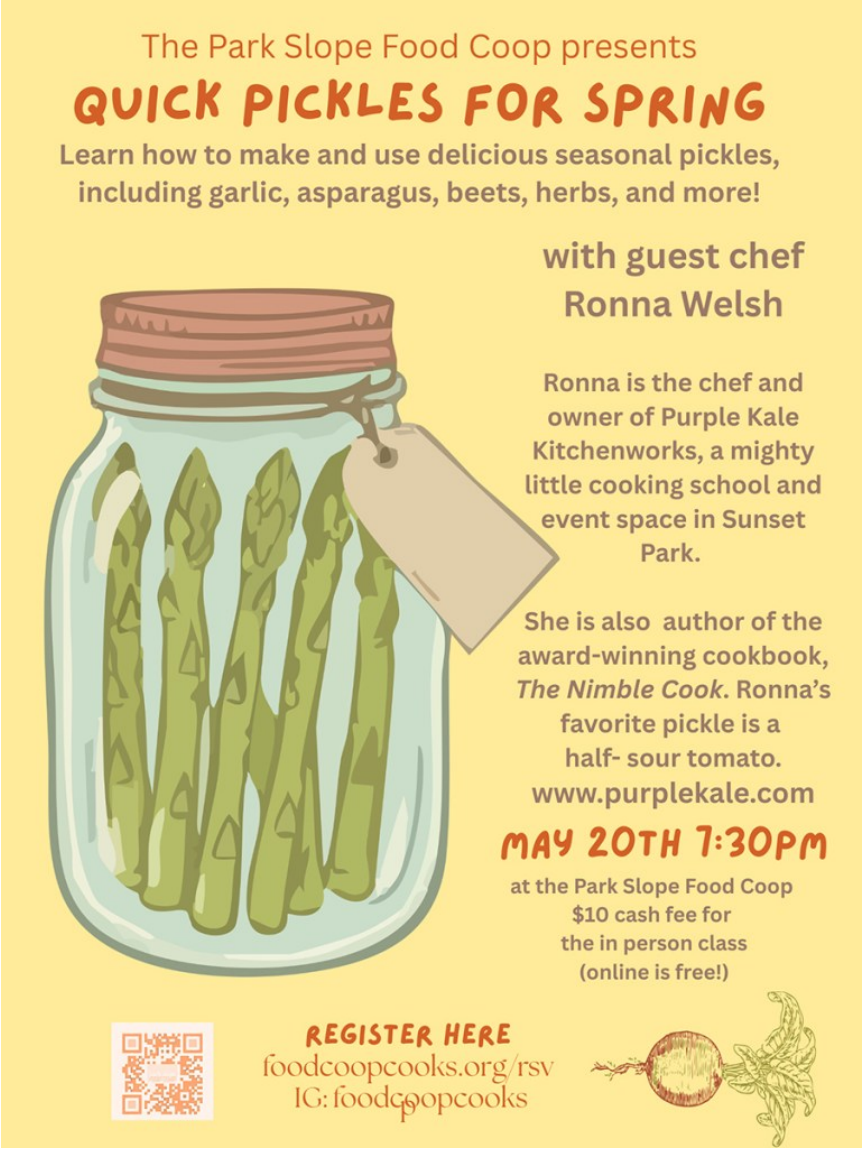
May 5, 2026



Provided by venue

Learn how to make and use delicious seasonal pickles like garlic, asparagus, beets, herbs and more! Join us with chef Ronna Welsh on Wednesday, May 20, at 7:30 p.m. as part of the Coop's monthly cooking series.

The class will be in person at the Coop and streamed online via Zoom. For in-person attendees, there is a $10 cash-only fee taken at the door to help cover the cost of ingredients. Attendees will get to interact with the chef and sample some pickles!



Flyer by Ronna Welsh

For the class, Ronna will introduce three favorite pickle brines to pair with a range of spring produce. She'll show off each pickle with a different bite to eat.

• **Garlic cloves** (tasting: pickled garlic dressing on collard greens)
• **Asparagus** (tasting: egg salad toast, walnut oil)
• **Golden beets** (tasting: labneh and walnuts)
• **Herbs** (tasting: ham and pickled parsley relish)
• **Rhubarb** (tasting: pulled pork and pickled rhubarb) — IF AVAILABLE

ABOUT THE CHEF

Ronna Welsh is the chef and owner of Purple Kale Kitchenworks, a beloved cooking school and event space in Sunset Park. She is also the author of the award-winning cookbook, “The Nimble Cook.” She has loved pickles all her life!

RSVP, PARTICIPATE AND FOLLOW

Sign up for classes, download recipes and find shopping lists to cook along from home at foodcoopcooks.org. As classes are added, they will show up on the Squad’s home page. Check back regularly for updates! Follow the Cooking Squad on Instagram at instagram.com/foodcoopcooks for more content including shopping sessions with guest chefs!

TEACH A CLASS

Though cooperation is at the heart of the Coop’s mission, so is food! The Cooking Committee is looking for guest chefs to share their food expertise, traditions and special treats. Members receive FTOP credit for preparing and delivering classes. Tell us what you want to teach!