

# Sour Kapusta Workshop

Instructor: Lessia Petriv

September 29, 2018 | 10:00 a.m. - 12:00 p.m.

Location: ACUA , 9534 - 87 Street

Register by: September 15, 2018

Registration Fee Members: \$45

Registration Fee Non-Members: \$50



Participants will learn to prepare fermented shredded kapusta (cabbage) from scratch. Each participant will take home the sour kapusta they make at the end of the workshop. Participants may bring a cabbage slicing board, mandolin, or vegetable slicer. You should also bring an apron and 2 litre jar to bring your sour kapusta home in.

