

Chapter 1 : big Burrito Restaurant Group | big Burrito Restaurant Group

Casbah With sunset hues and tables gathered close together, Casbah's interior exudes warmth and charm. The restaurant attracts a wide audience, appealing to both young professionals and the young at heart.

It was the sole dance club in Aurora, Colorado, and the lack of competition ensured that The Kasbah secured all of the old school dancers in the area. The rowdy younger crowd took over the spot and brought in problems instead of profit. Some of these young customers chose to sneak in alcohol instead of buying one in the counter, and fights became commonplace. The frequency of violence plus the presence of gang members made The Kasbah exhibit an unfriendly and unsafe presence that repelled customers. Eventually the employees were bit by the slacking bug and irresponsibility got the best of them. To help control the situation Bouknight has decided to call for a rescue. Jon Taffer showed footage to his experts namely chef Aaron McCargo and mixologist Elayne Duff wherein patrons complained about bad customer service and the unfriendliness of the bar towards the ladies. The surveillance revealed a pathetic sound system, misdirected disco lights, and bartenders with attitude problems that served drinks that were too strong. When they ordered food the bartender told them to personally pick up the tray at the kitchen window as if the patrons were in a drive-thru, and to make matters worse the food was placed in a Styrofoam container instead of the usual plates. One of the male patrons approached the two girls and made inappropriate remarks, and security only intervened when tensions were at a critical level. In the kitchen McCargo was met with several sanitation problems and fire hazards directly underneath the fryers. Kitchen staff Diego was aware of the problems but did not have the initiative to clean the place up hence Taffer had him and his cook Chino wipe every nook and cranny until the kitchen was spotless. In the bar area the bartenders brought up their issues to Taffer like a lack of training and teamwork. The security personnel complained about the lack of a dress code and their problems with pimps and drunken patrons. McCargo assessed the culinary skills of the kitchen staff. They were capable of whipping out delectable meals but the problem lies in the quantity of their servings which was too much for a nightclub. Bouknight defended the use of Styrofoam containers by stating that the staff was too busy to wash dishes. Duff trained the bartenders with the core basics of mixing and how to prepare drinks with a smile. During the test Taffer and Doc had a few customers sneak in small liquor bottles to see if the guards can catch them. The bartenders find themselves in a nerve-wracking situation as customers flocked the counter, and the kitchen personnel still had to get used to serving smaller portions on dishes. McCargo taught Diego and Chino easy-to-prepare appetizers served on small glasses to help control the portions. Doc trained security personnel Angel and Demon how to properly stop altercations and catfights. The Moroccan name of the bar was reinforced with appropriate designs on the exterior, and a sign next to the door reminded everyone about the now-strict dress code. At the bar area Taffer installed a chilled shot machine, a POS system, and the revamped service station that will allow servers to easily handle multiple orders. The Kasbah Night Club welcomed a good amount of customers during its grand reopening night. The bartenders paid attention to the patrons with a smile which was a massive improvement compared to how they were before, and the drinks they made were of topnotch quality. The security team effectively filtered out guests that hid booze and drugs beneath their clothes. Trouble still managed to catch up in the kitchen as Diego was working inebriated and spewing profanity towards Chino and McCargo. Bouknight fired him on the spot after the drunken staff spewed a couple of nasty things towards his own boss. Even when working solo Chino still handled the kitchen and the orders without much problem. The Kasbah is still open with an impressive amount of five-star reviews on their Facebook page which you can visit by clicking [here](#). People praised virtually everything about the bar with barely any one to two star reviews since the past year. Their Yelp page however only has few reviews. The Hennessy visit During the first week of February The Kasbah was visited by a spokesperson coming from Hennessy and commended the bar for having the most number of sales of the liquor in Colorado. Check out their official website at [http:](http://)

Chapter 2 : Cooking at the Kasbah: Recipes from My Morroccan Kitchen - Kitty Morse - Google Books

DOWNLOAD PDF KITCHEN IN THE KASBAH

On the third Thursday of November, French law allows the release of the "first wine of the harvest." Casbah celebrates the juicy and uninhibited Beaujolais Nouveau with a four course menu rich with fall flavors and bright wine accents.

Chapter 3 : The "Kasbah" - Treasure Cay Beachfront Home

Online shopping from a great selection at Home & Kitchen Store.

Chapter 4 : Cooking at the Kasbah: Recipes from My Moroccan Kitchen | Eat Your Books

5 thoughts on " Cooking at the Kasbah: Recipes from my Moroccan Kitchen " Linda Berzok November 14, at am. Help! I just made the stuffing for the Seafood B'stilla in your book which I was planning to freeze and serve as an appetizer at a meal in December.

Chapter 5 : The Kasbah Update - What Happened After Bar Rescue - Gazette Review

The Kasbah Chronicles July More Vietnam and more Morocco! The Kasbah Chronicles: May , Vietnam (Part 1), Morocco, and more BOOK CLUB BINGO with Adventures by the book June 10,

Chapter 6 : Food Network UK | TV Channel | Easy Recipes, TV Shows and Videos | Food Network UK

Moroccan food features the delicious flavors and health benefits of other Mediterranean cuisines, but tantalizes the senses with its own unique combinations of spices and simple ingredients.

Chapter 7 : upper west side kosher restaurants

The Kasbah - East 6th Avenue, Aurora, Colorado - Rated based on Reviews "I'm a catfish connoisseur and Sam the new cook hit it outta.

Chapter 8 : News | Casbah | Mediterranean Kitchen & Wine Bar

THE BAR. When Shelton Bouknight invested his K into The Kasbah in , it was the first old school dance club in the Denver area. The Kasbah was an overnight success breaking into an unexploited market; in the first few years, The Kasbah brought in \$85, a month and \$, plus a year.

Chapter 9 : Cooking at the Kasbah : Recipes from My Moroccan Kitchen by Kitty Morse (, Paperback) | eB

*Cooking at the Kasbah: Recipes from My Moroccan Kitchen [Kitty Morse, Laurie Smith] on calendrierdelascience.com *FREE* shipping on qualifying offers. Moroccan food features the delicious flavors and health benefits of other Mediterranean cuisines, but tantalizes the senses with its own unique combinations of spices and simple ingredients.*