

SWEET BASIL

Gourmetware and Cooking School

Spring 2017
April ~ May ~ June



Spring in the Valley and the surrounding desert is - especially with the kind of rain we've had this year - a green delight whether it is poppies at Lake Pleasant or the herbs in our home garden. The star of our garden is, of course, **Sweet Basil**, followed by - in the words of Simon & Garfunkel - sage, rosemary and thyme. (Alas, the parsley isn't around for very long despite our micro-fiber sunshade.) We use our herbs in the **Cooking School** and in the **Market Cafe**. See below for some tools available in the Kitchen Tools section of our **Store** that you'll find useful whether your source for fresh herbs is a farmer's market, your windowsill or garden.

PROGRESSIVE HERB KEEPER

Whether you grow your own or purchase fresh herbs at the grocers or farmer's market, they are not inexpensive. Protect your investment with **Progressive's Herb Keeper!**

(Also great for storing asparagus!)



- > Features an easily refillable base for water to keep herbs hydrated
- > Keeps refrigerator odors out
- > 9" H - 3 3/4" W
- > Holds up to 3 bunches of herbs

CHEF'N LOOSELEAF™



HERB & GREENS STRIPPERS

<<< *The looseleaf* has 8 different sized holes to strip leaves like kale & romaine greens.

CHEF'N ZIPSTRIP™



The zipstrip has 4 different sized holes to strip herbs with a measuring cup >>>

ENDURANCE® HERB SNIPS



Five 3" stainless steel blades make short - and accurate - work of cutting fresh herbs.

<<<



Tomato Tart

AND SPEAKING OF FRESH BASIL!

The **Sweet Basil Market Cafe's** new menu has some great additions like the *Tomato Tart* with garden tomatoes, swiss cheese, parmesan, **basil**, thyme & parsley baked in a flaky butter crust. (And we mean FLAKY!) We have indoor seating or enjoy spring weather on our patio!

Monday ~ Saturday 11 AM - 3:00 PM

Welcome to Sweet Basil Cooking School!

Join us in our comfortable, modern kitchen for lots of exciting classes! Most of the classes are hands-on so you have the benefit of learning by doing. Demonstration classes are noted in the descriptions. Each class includes a copy of the recipes & a meal of the foods prepared. You can register for a class in the store or by phone. An updated class schedule is available on our Web site:

www.sweetbasilgourmet.com/classes.html

CANCELLATION POLICY: If you must cancel a class, we can refund the amount or give you credit for another class up to **one week** before the class. Up to **72 hours** before the class, we can give you credit for another class. No refunds or credit can be given for cancellations less than 72 hours before a class.

~ All Kids & Teens summer camp dates are on our web site. ~

KIDS & TEENS COOK SUMMER CAMPS CANCELLATION POLICY Please select the dates for your Cooking Camp carefully. There are no refunds given for canceling *Kids & Teens Cook Summer Camps*. *Kids & Teens Cook* classes that are canceled up to one week before the class will receive credit for other classes.

Always at Sweet Basil

Complimentary gift-wrap for any purchase of \$25.00 or more. Remember, we can **ship your gifts** (UPS) anywhere in the United States. If you haven't tried our rich and flavorful **Gaviña Coffees**, you should! And when you join the **Coffee Club** and purchase 10 pounds of coffee, you get the next pound free. Engaged? Or know someone who is? Our **Bridal Registry** offers a complete selection of cookware and accessories for entertaining. Out-of-town guests can call or e-mail the store and our staff will help with selections. (sweetbasil@sweetbasilgourmet.com) Our colorful **Gift Baskets** are great for gift giving! They combine convenience and thoughtfulness for anyone - out of town relatives and friends, business associates & colleagues, corporate gift giving - anyone who would enjoy a selection of "gifts within a gift!" They can be custom-made from just about anything in the store - including our bountiful selection of gourmet foods - or order from our pre-made selection. **Gift Certificates** are available in any amount online, in the store or by phone. They are good for cooking classes and store merchandise. **Knife Sharpening** Ask us about **Private & Team-building** cooking classes.

Sweet Basil Instructors

Amy Barnes - *Impeccable Pig Restaurant; Hyatt, Gainey Ranch*

Lisa Brisch - *Dinner Thyme Chef Service*

Linda Martin - *Anthem Country Club; Owner, Dinner Designs Catering*

Melissa Stockmar - *Boulders Resort, Copperwynd Resort, Dean & Deluca*

"Secrets, especially with cooking, are best shared so that the cuisine lives on."

- Thai Chef Bo Songvisava

TO REGISTER FOR CLASSES CALL: **480-596-5628**

APRIL



KIDS COOK Snack Foods Melissa Stockmar Saturday April 1 9:30 AM-12:30 PM

Kids ages 8 & above will have a great time learning to make snack foods for themselves, siblings & friends. Mom & Dad can let kids take over & make this great selection! Come for Chocolate Chip Zucchini Protein Bars; Mexican Chicken Cream Cheese Pinwheels; Chicken Salad & Cranberry Chutney Roll-Ups; Tropical Fruit Salsa with homemade Baked Flour Tortilla Chips; Egg Salad Lettuce Wraps; Homemade Whole Grain Fig Newtons & Nutella Banana Sushi made with Chocolate Crepes. 55.00

EASY OUTDOOR ENTERTAINING Lisa Brisch Saturday April 1 2:00-5:00 PM

Take your friends to a new place with a casual, fun outdoor party, serving a delicious menu of finger foods! Come for an afternoon of fun to prepare Tomato Bruschetta with Arugula Pesto & Goat Cheese; Herbed Shrimp Toasts; Dirty Martini Deviled Eggs; Prosciutto Scallops on Rosemary Skewers with Balsamic Glaze; Steak Crostini with Cilantro Sauce; Lemon-Caper Parmesan Potato Salad Bites; Mini Lemon Cheesecakes, & Cocktail of a Grapefruit Sidecar. 60.00

PRIZED PASTA Melissa Stockmar Tues April 4 9:30 AM-12:30 PM

Learn to make the very best Pasta for yourself & your family! These homemade specialties will add many great dishes to your dinner choices. Come learn to make & stretch your own Pasta including Chicken Carbonara with homemade Whole Wheat Fettuccini; Gnocchi & Bacon Gratin with Garlic Béchamel Sauce; Chilled Penne Pasta Salad with Balsamic Grilled Vegetables & Parmesan Vinaigrette; Grilled roasted Garlic Tilapia with Linguini & Citrus Pesto Sauce; Goat Cheese & Eggplant Tortellini with Pancetta, Tomato Sauce, Salmon, & Spinach; Grilled Corn & Cherry Tomato Bowtie Pasta with Basil, & Boursin Cheese Ravioli with Brown Butter Lemon Sauce. 60.00

DESERT SPECIALTIES Linda Martin Tuesday April 4 6:30-9:30 PM

Come & learn how remarkable the foods & flavors of Southwest cuisine truly are. Our lesson introduces locally & regionally grown foods. The menu is Chorizo stuffed-Bacon wrapped Dates; Grilled Corn & Watercress Salad with Spiced Pecans; Coffee & Spice rubbed Pork Tenderloin with Chipotle Cream Sauce; Roasted Chilies with Chorizo & Cotija Cheese; Agave Glazed Roasted Carrots with fresh Rosemary, & Indian Fry Bread with Desert Clover Honey. Dessert is Goat Cheese & Pistachio Mini Cheese Cakes with Tequila-Lime Syrup. 65.00

CAST IRON COOKING Amy Barnes Wednesday April 5 6:30-9:30 PM

Take that great old Cast Iron Pan you've had around for years & turn it into a pan that produces some of the best foods you can make! This class will help you discover the magic of cooking like your Grandmother cooked. Come for a great lesson on Wagon Pepper Steak; Garlic Fried Chicken with Scallion Mashed Potatoes; Cowboy Blackened Catfish with Brown Butter; pressed whole Chicken with Black Pepper Maple Glaze; Cheddar Jalapeno Corn Sticks; Cast Iron Buttermilk Biscuits with Jam, & Pineapple Upside down Cake. 60.00

COOKING WITH HERBS & SPICES L Brisch Thur April 6 9:30 AM-12:30 PM

Learn to use fresh Herbs & Spices to add new dimensions to your cooking. This lesson introduces the flavor profile of each so you gain an understanding of what it adds here & to anything you cook. Come for a fun & valuable lesson on Tomato Bread & fresh Herb Salad (fresh Basil & Mint); Lemon-Thyme Salmon with Spiced Parsley Mayonnaise (fresh Thyme, Parsley, Cilantro, dried Oregano & Cayenne); Rosemary Shrimp Scampi Skewers; Jamaican Jerk Pork Tenderloin (fresh Thyme, Allspice, Nutmeg, & Cinnamon); Spiced Basmati Pilaf (Cinnamon, & Cloves); Sautéed Green Beans with Spice Glazed Pecans (fresh Rosemary, Cumin, & Cayenne) & dessert of Spice Cake (Cardamom, Allspice, Nutmeg, Cloves, & Cinnamon). 60.00



TO REGISTER FOR CLASSES CALL: 480-596-5628



INNOVATIVE COOKING Linda Martin Thursday April 6 6:30-9:30 PM

This intermediate-advanced class will focus on roasting & grilling. If you are past the beginning stage of cooking & ready for new challenges, this class for you! Come learn roasted Butternut Squash, Bacon & fresh Rosemary Pizza; Grilled Chicken Chili with Roasted Chilies & Pinto Beans; Grilled Tomatoes with Mixed Greens & Blue Cheese Dressing; Roasted Vegetable Enchiladas with Tomatillo Sauce; Roasted Brussels Sprouts & Yukon Potatoes with Pancetta, & Grilled Polenta Shortcakes with Marsala Berries & Sweet Mascarpone. 65.00

LUNCH & LEARN Linda Martin Friday April 7 12:00 Noon-1:00 PM

Here is a delicious opportunity to treat yourself to an amazing lunch while you learn how to prepare it for your own uses. Come for a DEMONSTRATION of Shrimp Scampi, Rosemary, & Fontina Pizza, served with Classic Caesar Salad. Dessert will be Chocolate Decadence Cupcakes with dark Chocolate Cake, Fudge Frosting & shaved Chocolate. 28.00

GOURMET COUPLES Linda Martin Friday April 7 6:30-9:30 PM

This class is for couples who enjoy cooking together & learning a new three course gourmet menu. Join a group of like-minded couples & be part of creating this delicious three course gourmet menu. We will prepare Crab Cakes with Dijon-Caper Remoulade; Crispy Romaine Salad with Herb Vinaigrette served with Sauvignon Blanc. The entrée is Coffee & Spice Rubbed & Grilled Pork Tenderloin with Chipotle Cream Sauce; Crispy Bacon Fried Rice, & Roasted Asparagus with Toasted Hazelnuts & Lemon served with Merlot. Dessert is Pear & Apple Crostata with Caramel Sauce. 150.00 per couple

CUPCAKE CRAZY Melissa Stockmar Saturday April 8 9:30 AM-12:30 PM

Learn to make these prize winning Cupcakes so you can impress everyone with your artistry! Our fun lesson is Malted Cupcakes with Marshmallow Frosting; Mississippi Mud Pie Cupcakes with Devils Food Cupcakes; Bananas Foster Cupcakes with Rum Butter Cream, Caramel Drizzle, & Candied Pecans; Margarita Cupcakes with Lime Butter Cream, Tequila Syrup & Candied Lime Zest; Piña Colada Cupcakes with Vanilla Bean Pineapple Confit; Mocha Irish Cream Cupcakes with Chocolate Curls, & Fluffer Nutter Cupcakes. 60.00

ORIENTAL SPECIALTIES Lisa Brisch Saturday April 8 2:00 – 5:00 PM

Learn about the ingredients, spices & methods of creating these Oriental specialties. This delicious menu is Cilantro & Curry Hummus with Wonton Chips; Vietnamese-style Beef with Garlic, Black Pepper, & Lime; Indonesian-Style Fried Rice (Nasi Goreng); Dak Bokkeum with Spinach (Korean Chicken with Spinach); Asian Roasted Green Beans with Shiitake Mushrooms; Sautéed Carrots with Ginger, Orange, & Scallions, & Mango-Coconut Sherbet. 60.00

KIDS COOK AFTER SCHOOL M Stockmar Mon April 10–May 15 3:45– 5:30 PM

This six week after school program is for kids 8 to 14. We will introduce stove top & oven cooking methods & techniques. Hands on instruction includes **Week 1: Knife Skills** – Teriyaki Beef, Bell Pepper & Egg Noodle Stir Fry; Hoisin Chicken, Carrot & Pea Fried Rice; **Week 2: Breakfast Basics** – Bacon & Cheddar Scones; Apple Pie Pancakes; Baked Cheddar Eggs & Potatoes; Breakfast Pizzas with Sausage, Eggs, Tomatoes & Cheese & Chocolate Glazed Doughnut Holes; **Week 3: Sandwiches, Soups & Salads** – Mozzarella, Tomato & Pesto Panini; Hot Chicken Teriyaki Subs; Chunky Pizza Soup; Cheeseburger Soup; BLT Salad with Sweet Balsamic Dressing & Croutons; **Week 4: Potatoes, Pasta & Rice** – Sweet Potato Chili Cheese Fries; Baked Potato Skins with Bacon, Cream Cheese & Chive Sour Cream; Creamy Lemon Parmesan Chicken with Linguini; Macaroni & Cheese Cupcakes & Sausage Risotto with Parmesan. **Week 5: Proteins & Veggies** – Corn & Bell Pepper Salad; Parmesan Zucchini Fries; Lime Spiced Steak Tacos with Guacamole; Caramel Apple Pork Chops, & Grilled Aloha Chicken with Pineapple; **Week 6: Cupcakes & Cookies** – Strawberry Cheesecake Cupcakes; Chocolate Cupcakes with Chocolate Buttercream Frosting; Peanut Butter & Rolo Cookies with Chocolate Drizzle & Sugar Cookies with colored Sugar decorations. 240.00



COOKING WITH MOULAY Moulay Zougari Monday April 10 6:30-9:30 PM



A master of Thai cuisine, Moulay owns *Takeda Thai* Restaurant & his followers, recognizing his talent, have made it a huge success. Come be enchanted by his food & learn the methods to creating his specialties. The DEMONSTRATION lesson is Green Papaya Salad; Lettuce Wraps; Pad Thai; Takeda Thai Rice; Thai Red Curry, & Thai Dessert Surprise. 65.00

GLUTEN FREE COOKING M Stockmar Tuesday April 11 9:30 AM-12:30 PM

If you feel better by eliminating gluten from your diet, here is a lesson that opens the doors to great tasting gluten free foods. Come be inspired to use wheat alternatives for many favorites! Our lesson is Garden Vegetable Soup; Quinoa, Caramelized Onion & Goat Cheese Stuffed Peppers; Beef Teriyaki Stir-Fry with Kale & Sweet Potatoes; Zucchini Noodles with grilled Lemon Garlic Shrimp, Spinach Pesto & Sunflower Seeds & Prosciutto-Spinach Chicken Roll with Mushrooms. Dessert is Lemon Yogurt Cake with Blueberry Compote. 60.00

COOKING FROM THE LOIRE VALLEY L Martin Tues April 11 6:30-9:30 PM

Foods from this enchanting area of France are crisp & clean with each flavor standing out but melting into the next. Come experience what it's like to cook from this region & learn Roquefort & Pear Strudel; Spinach, Butter Lettuce, & fresh Mushroom Salad with Dijon Vinaigrette; Herb & Goat Cheese Soufflés; Roasted Salmon with Tarragon-Chardonnay Beurre Blanc; Coq Au Vin, & Roasted Artichokes with Lemon & fresh Thyme. Dessert is Rustic Apple & Dried Cherry Galette with Caramel Sauce. 65.00



BRUNCH IT! Lisa Brisch Wednesday April 12 9:30 AM-12:30 PM

Brunch is such a fun way to entertain & can be endlessly creative in offerings. Learn this amazing menu & delight your friends with your own Brunch party! Our great lesson is Maple pull-apart Bacon Biscuits; Deviled Egg Spread & Parmesan & Rosemary Crackers; Potato & Sausage Breakfast Popovers; Smoked Salmon & Caramelized Onion Mini Quiches; Individual Frittatas with Asparagus, Dill Goat Cheese French Breakfast Puffs; Mini Chocolate Chip Pancake Muffins, & Raspberry Champagne Cocktail. 60.00

NORTHERN ITALIAN SPECIALTIES L Brisch Wed April 12 6:30-9:30 PM

Experience the goodness of Italian flavors made with the freshest of ingredients in magical Italian combinations. This fun lesson is Rosemary Focaccia; fresh Chickpea Ravioli with Basil Pesto; Mushroom Risotto with Pancetta & Sage; Rosemary Steak Tips with Gorgonzola Polenta; Osso Bucco with Chicken Thighs; Gnocchi with Shrimp, Asparagus, & Pesto. Dessert is Tiramisu Mousse. 65.00

INFLAMMATORY RESCUE FOODS! A Barnes, A Baragar Thur April 13 9:30AM-12:30 PM

Help your body feel better. If you have arthritis, or any condition with inflammation challenges, this class introduces foods & recipes that can help you feel better. Integrate these foods into your diet to help the discomfort. In this fascinating class learn Coconut Flour Biscuits; Coconut crusted Pan-fried Chicken; Zucchini Pasta with Bacon Pesto; Spaghetti Squash Cakes, & Rib-Eye Steak with Horseradish Puree & Thyme Butter. Dessert is Mexican Chocolate Ice Cream made with Avocados. 60.00

INNOVATIVE COOKING Sauces & Sauté L Martin Thur April 13 6:30-9:30 PM

This great class is for people with an intermediate or above knowledge of cooking. This lesson teaches complete meals with two advanced principals of cooking! Come for the fun & challenge of learning Sautéed Wild Mushrooms with Bourbon-Butter Sauce on Crostini; Sautéed Scallops on Watercress with Champagne-Butter Sauce; Sautéed Chicken Breasts with Whole Grain Mustard & Sage; Sautéed Steak with Port-Rosemary Sauce & Shoestring Potatoes; Sautéed Pork Medallions with Apple Cider-Pan Sauce, & Sautéed Vegetables with Puttanesca Sauce & Basil Oil. Dessert will be Bourbon-Caramel Sauce over Sautéed Apples & Vanilla Ice Cream. 65.00





LUNCH & LEARN Lisa Brisch Friday April 14 12:00 Noon-1:00 PM

Learn to make this amazing Italian specialty for yourself! This DEMONSTRATION will show how to create fresh Pasta & wonderful Bolognese Meat Sauce, served with Crispy Garlic Bread. Dessert will be Balsamic Caramel Sauce over Vanilla Bean Ice Cream. 28.00

GOURMET COUPLES Linda Martin Friday April 14 6:30-9:30 PM

You & your partner can learn this delicious gourmet menu in the company of other couples, & enjoy a sampling of wines with the meal! This menu is Jalapeno stuffed Bacon-wrapped Shrimp; Tomato, Radicchio, & Grilled Peach Salad with Basil Oil, served with Pinot Grigio. The entrée is Roasted Halibut with Cherry Tomatoes, Olives, & Capers; Garlic & Herb Grilled Sweet Potatoes, & Wild Mushroom Risotto, served with Merlot. Dessert will be Caramelized Pear & Almond Upside-down Cakes. 150.00 per couple

BAKE SHOP Lisa Brisch Saturday April 15 9:30 AM-12:30 PM

Learn how to bake a variety of warm, yummy Breads & Desserts that will put big smiles on the faces of your family & friends! These recipes introduce techniques for easy delicious specialties! Our lesson is Beer Batter Cheese Bread; Fluffy Biscuits; Peppercorn Biscuits; Coffeecake Muffins; Chocolate Soufflé; Lemon Bars with Powdered Sugar; & Strawberry Angelfood Cake with Chocolate Whipped Cream & fresh Strawberries. 55.00

KIDS & PARENTS COOK M Stockmar Saturday April 15 2:00 -5:00 PM

As a team you & your child (aged 8 & above) can learn this amazing array of dishes to bring home & share with your family. This lesson is Pretzel-crust Chicken Fingers with Honey Mustard Sauce; Steak Hoagies with White Cheddar Sauce & Grilled Onions & Peppers; Orzo Broccoli & Cheese Casserole; Tropical Pulled Pork Sliders; Stuffed Crust Margarita Pizza with Mozzarella, Tomato & Basil; BBQ Chicken Tacos with Corn & Black Bean Salsa; & Berry Turnovers with White Chocolate Chip Ice Cream. 55.00 per person

GRILLING WITH GUSTO M Stockmar Tuesday April 18 9:30 AM-12:30 PM

Learn to make the Grill your good friend! This fun lesson teaches an entire meal cooked on the grill. Come for an inspiring lesson of Grilled Spiced Salmon & Lemon Kebabs with Caper Aioli; Grilled Bread Salad with Balsamic Grilled Peppers, Zucchini, Squash & Onions with Feta Cheese; Sweet Chicken Wings with Cherry BBQ Sauce; Herb Grilled Hanger Steak with Fennel & Tomato Salad; Pork Tenderloin with Charred-Chili Adobo & Tomatillo Salsa; Grilled Cauliflower Steaks with Sun-dried Tomato Pesto; & Grilled Banana Splits with Coffee Ice Cream, Mocha Sauce & Candied Almonds. 60.00

TUSCAN FINGER FOODS Linda Martin Tuesday April 18 6:30-9:30 PM

Tuscan cuisine is famous for fresh ingredients & amazingly simple combinations of local ingredients. Tap into these Tuscan flavor creations: Grilled Flatbread with fresh Tomatoes, Romano & Garlic Oil; Pumpkin Ravioli with Sage Butter; Grilled Sausage Bites with Balsamic Reduction; Mini Capers Grilled Cheese; Basil, Macadamia Nuts, & Ricotta in Puff Pastry, & Steak Skewers with Tomato-Basil Sauce. Dessert is Chocolate Dipped Hazelnut Biscotti. 60.00

FISHIN' AROUND Amy Barnes Wednesday April 19 6:30-9:30 PM

If fish is a favorite at your house, come learn new ways to shop, store & cook it! This great lesson includes: Parmesan Crusted Broiled Tilapia; Saucy Sautéed Snapper with Bay Shrimp; Grilled Salmon with Lime Butter Sauce; Tuna & Red Onion Spiedini Kebabs; Baked Mahi-Mahi & Potatoes with Rosemary & Garlic; Shrimp Risotto with fresh Herb Butter, & Scallops with Pine Nuts & Browned Butter Vinaigrette. 65.00

Food Fact Spiedini is derived from the Italian word for skewers. There are both meat & seafood versions.





SOUTHWEST PLEASURES Lisa Brisch Thursday April 20 9:30 AM-12:30 PM

Foods from our Southwest region are filled with dynamic satisfying flavors unlike any other cuisine. Spend a morning learning to create these delicious specialties for yourself & your family. You may be impressed how these easy it is to make these amazing combinations! Our lesson is Chile Con Queso & fresh Tortilla Chips; Marinated Tomato Salad with Jalapeno & Queso Blanco; Steak Fajitas with Tri-tip, Sweet Onions & Red Peppers; Chiles Rellenos; Cheese Enchiladas; Mexican Street Corn, & Churro Popovers. 60.00

BEGINNING COOKING Linda Martin Thursday April 20 - May 11 6:30-9:30 PM

This four week series is for people who want to turn little or no cooking experience into being comfortable in the kitchen, learning to understand recipes, ingredients, cooking methods & techniques. You'll gain a whole new repertoire of meals you can prepare for yourself, family & friends! This class teaches: **Week 1 - Knife Skills** - How to choose, hold, and care for your knives. We will practice knife cuts & prepare Curried Carrot Soup; Stir-Fry Chicken with Vegetables; Mashed Potatoes with Butter, Sour Cream, & Chives, & Fresh Fruit & Mint Salad. **Week 2: Roasting, Steaming & Searing, & Sauce Making** The lesson is Lemon-Thyme Beurre Blanc with roasted Salmon; Caper Brown Butter Sauce & roasted Salmon; Hollandaise with steamed Asparagus; Bordelaise over pan-seared Steak; Cheese Sauce over steamed Broccoli & Red Wine Reduction with Pan-seared Steak. Dessert is Caramel Sauce with homemade Vanilla Ice Cream. **Week 3: Roasting & Grilling:** Roasted Pork Tenderloin with Dijon Peppercorn Sauce; Balsamic Roasted Whole Chicken; Roasted Marinated Vegetables; Soy & Mirin Grilled Salmon with Mango Salsa; Garlic & Herb Sweet Potatoes on the Grill, & Grilled Red Onions with Balsamic & Rosemary. **Week 4: Baking** Cheddar Cheese Scones; Scallion-Goat Cheese Muffins; Southern Biscuits with Sausage Gravy; English Muffins; Cinnamon Rolls; Grilled Pizza with Marinara; Fontina, & Caramelized Onions, & Italian Bread with Herb Butter. 240.00



LUNCH & LEARN Amy Barnes Friday April 21 12:00 Noon-1:00 PM

Here is a lesson with a little Latin Pizzazz! Come for a DEMONSTRATION & enjoy an outstanding lunch of Chicken Fried Steak Cuban style served with Black Beans & White Rice. Dessert is Mojito Cake. Lunch will be served with Pineapple Spritzers. 30.00

GOURMET COUPLES Linda Martin Friday April 21 6:30-9:30 PM

Couples who like to cook will enjoy the experience of being partners with other foodies learning to create this delicious gourmet dinner paired with wines. Join us to be part of making Crostini with Fontina, Bacon & Chives, & Gazpacho Soup with Fresh Tomatoes & Vodka, served with Sauvignon Blanc. The entrée is Seared Rib Eye Steak with Brandy-Peppercorn Sauce; Fettuccine with Walnuts, Parsley, & Parmesan, & Tequila & Butter Braised Carrots, served with Zinfandel. Dessert will be Bittersweet Chocolate Pudding Cakes. 150.00 per couple

CREPES, TARTS & PUFF PASTRY M Stockmar Sat April 22 9:30 AM-12:30 PM

If you like to bake or are ready to learn about these specialties, this is a great class for you! Come learn the techniques & methods for making the best Crepes, Tarts & Puff Pastry dishes. Our lesson is French Leek Tart; Chicken, Artichoke, & Brie Crepes with Honey; Spring Vegetable & Goat Cheese Custard Tart; Butternut Squash, Pancetta & Asiago Puff Pastry Squares; Brown Butter & Raspberry Tart with Lemon Whipped Cream; Tiramisu Crepes with Candied Hazelnuts, & Banana Tarte Tatin with Rum Caramel Pecan Ice Cream. 60.00

TAPAS & PAELLA PARTY Lisa Brisch Saturday April 22 2:00 -5:00 PM

In the Spanish tradition we're combining the appetizers (Tapas) & one pot entrée (Paella) in one lesson so you can bring your party in the kitchen & enjoy the flavors of great Spanish specialties! Our lesson is Grilled Bread with Serrano Ham, Manchego, & Olives; Spanish Tortilla (Egg & Potato wedges); Grilled Peppers with Sherry Vinegar, Green Olives, & Capers; Cremini Mushrooms Stuffed with Spanish Ham; Chicken & Chorizo Paella; Seafood Paella with (Shrimp, Chorizo, Mussels); & Crema Catalana with Lemon, Orange, Cinnamon Custard. Our cocktail is Sangria Blanco. 60.00



TO REGISTER FOR CLASSES CALL: 480-596-5628



ELEGANT VEGETABLES M Stockmar Tuesday April 25 9:30 AM-12:30 PM

The elegant vegetable is often overlooked in favor of its heartier, tougher big brother – Meat! Come learn to unlock the magic of Vegetables’ goodness & deliciousness with this inspiring class! Our lesson is Spicy Tomato Soup; Roasted Eggplant & Bell Pepper Dip with Garlic Pita Chips; BBQ Cauliflower & Chickpea Tacos with Creamy Lime Slaw; Squash, Bell Pepper & Tomato Gratin; Corn Cake Stacks with White Cheddar & Arugula; Herb, Mushroom, Caramelized Onion & Gruyere Cheese Tarts, & Spinach Zucchini Bread Pudding with Lemon & Feta Cheese. 60.00

LADIES NIGHT OUT Linda Martin Tuesday April 25 6:30-9:30 PM

Ladies, gather a group of your girlfriends to enjoy an evening preparing a menu of finger foods! Our delicious lesson is Grilled Rib Eye on Cracked Black Pepper Biscuits with Horseradish Cream; Wild Mushroom & Mozzarella Canapés; Boursin with Sun-dried Tomatoes & Pesto; Smoked Gouda & Caramelized Pear Grilled Cheese; Roasted Salmon Bites with Sun-dried Tomato Vinaigrette & Sweet Chicken Bacon Wraps with Buttermilk-Peppercorn Dip. Dessert is Lemon Curd & fresh Raspberry Tartlets. We’ll enjoy this feast with Tequila Cosmos. 65.00

BEEF IT UP Amy Barnes Wednesday April 26 6:30-9:30 PM

Beef. It’s what’s for dinner & lunch & breakfast! Come for a lesson of specialties you’ll love to share with your family & friends including Rio Grande Beef Burritos with Roasted Peppers & Spanish Rice with Zucchini; Country Fried Steak & Milk Gravy with Sour Cream 'n' Chive Potatoes; Jalapeno-Blue Cheese Burgers with Black Bean, Corn, & Tomato Salad with Feta Cheese; Greek-Style Rib Eye Steaks with Lemon Pepper Pasta; Beef Tenderloin in Creamy Porcini Sauce with New Potatoes; Meatball Sliders, & a beverage of Frozen Springtime Gin, Tea & Citrus Punch. 65.00



PALEO PRIMER Lisa Brisch Thursday April 27 9:30 AM-12:30 PM

Learn the ins & outs of the Paleo diet with recipes inspired with Meat, Fish, Vegetables, & Fruits, eliminating processed foods. This healthy & delicious lesson will get you on board with the Paleo way. Come to learn Sweet Potato Hummus & Seeded Crackers; Kale & Avocado Salad; Bacon Sweet Potato Waffles; Indian-Spiced Roast Salmon with Cilantro Lime Vinaigrette; Chicken Lettuce Wraps; Zucchini Spaghetti & Meatballs. Dessert is Chunky Monkey Muffins with Chocolate, Bananas & Walnuts. 60.00

LUNCH & LEARN Linda Martin Friday April 28 12:00 Noon-1:00 PM

Enjoy a delicious lunch menu which could be your next favorite menu for entertaining. Our DEMONSTRATION lesson is Rum-glazed Shrimp over Baby Greens with Mint Salsa served with Shoestring Sweet Potatoes with fresh Herbs. Dessert is Bananas Foster over Vanilla Bean Ice Cream. 28.00

GOURMET COUPLES Linda Martin Friday April 28 6:30-9:30 PM

This lesson is for couples who enjoy cooking together & have a curiosity about foods & learning new recipes. Our fun three course dinner is Grilled Clams Casino with Bacon & Garlic, & Roasted Pear & Arugula Salad with Walnuts & Shallot Vinaigrette, served with Pinot Grigio. The entrée is Mushroom & Pancetta stuffed Chicken with Chardonnay-Butter Sauce; Browned Garlic Brussels Sprouts, & grilled Potatoes with fresh Herbs & Lemon, served with Merlot. Dessert is Pear Tart with Ancho Chili-Chocolate Sauce. 150.00 per couple

KIDS COOK: Sleepover Foods M Stockmar Sat April 29 9:30 AM-12:30 PM

This class is for people ages 8 & above who cook & are ready to learn new foods perfect for sleep overs. Come enjoy the fun of making Chip Chicken Lollypops with BBQ Sauce; Soft baked Pretzels with Cheddar Sauce; Turkey & Cream Cheese Taquitos with Tomato Salsa; Pepperoni & Sausage Pizza Cups, & Hawaiian Beef Sliders with Grilled Pineapple. Dessert is Chocolate Caramel Fondue with Pound Cake & fresh Fruit & Strawberry Ice Cream Sodas with White Chocolate covered Strawberries. 55.00





PRESSURE COOKER PRIMER J Whiting Saturday April 29 2:00 -5:00 PM

Learn to use a pressure cooker to reduce the cooking time to 1/3 of conventional cooking. This informative & insightful lesson explores the use of stove top & electric pressure cookers. Enjoy this fun DEMONSTRATION of Coffee Ancho Pulled Pork; Pressure Cooker Pickles; Garlicky Smashed Potatoes; Bacon Lemon Brussels Sprouts, & Milk Chocolate Rice Pudding with Bourbon Caramel. 25.00

MAY

ITALIAN FOR FAMILIES Melissa Stockmar Tuesday May 2 9:30 AM-12:30 PM

If your family loves Italian foods, here is a great lesson with entrees that could become NEW family favorites! Come for a delicious lesson of roasted Mushroom & Spinach Pizzas; Hobo Anti-Pasta Dip with Crostini; Tilapia with mixed Herb Gremolata; Grilled Pork Cutlets with Zucchini, Corn & Cherry Tomato Sauce; Parmesan Chicken Mini Pies; Cheese Ravioli Skillet Lasagna with Pesto Bread Crumbs & Lemon Ricotta Cookies with Lemon Glaze. 60.00

PASTA PERFECTION Linda Martin Tuesday May 2 6:30-9:30 PM

Fresh Pasta by any other name is just Pasta. When you make your own, you'll have the best! Come for a fun lesson & learn to make it from scratch & prepare Homemade Pasta with Shrimp Scampi; fresh Fettuccini with Vodka Cream Sauce; Pappardelle Pasta with homemade Marinara Sauce; Black Pepper Fettuccini Alfredo; Ricotta Ravioli with Roasted Red Pepper Sauce; Potato Gnocchi with Roasted Garlic Oil & Parmesan, & Homemade Mushroom Ravioli with Roasted Tomato Sauce. 60.00

GRILL IT ALL Amy Barnes Wednesday May 3 6:30-9:30 PM

The grill is a great cooking resource especially as we get closer to summer. With a little knowledge you can cook anything & leave the heat outside! Come for a fun & empowering lesson & learn to make an entire meal on the grill top! Our menu is Grilled Chicken Breasts with fresh Strawberry Serrano Salsa; Garlic Cajun Baby Back Ribs; Blue Cheese Stuffed Mushrooms with Grilled Onions; Grilled Corn on the Cob with Garlic Butter, fresh Lime & Cotija Cheese; Grilled Romaine Salad with Shallot Dressing; Blue Cheese Stuffed Mushrooms with Grilled Onions; Grilled Vegetable Salad with fresh Basil, & Chocolate-Ancho Pepper Crème Brûlée. 65.00



SPRING COCKTAIL PARTY Lisa Brisch Thursday May 4 9:30 AM-12:30 PM

This is a great time to invite friends for a party & treat them to the very best finger foods. This delightful spring menu is Minted Peas & Prosciutto Crostini; Mushroom, Scallion, & Spinach Tart; Asparagus & Potato Flatbread; Roasted Beet & Goat Cheese Dip with crisp Rosemary-Pepper Breadsticks; Beef, Arugula, & Artichoke Crostini with New York Steak; Grilled Shrimp Skewers with Lemon-Garlic Sauce, & Strawberry, Mascarpone & Marsala Budini Parfaits. We'll enjoy this party sipping Salty Dog Cocktails with Vodka & Grapefruit Juice. 60.00

LUNCH & LEARN Amy Barnes Friday May 5 12:00 Noon-1:00 PM

Here is a menu created in the spirit of the Kentucky Derby. Our DEMONSTRATION lesson teaches a delicious lunch of Slow Cooker Bourbon Baby Back Ribs with thick Bacon BBQ Sauce, served with Kentucky Garlic Cheese Grits. Dessert is Mint Julep Cupcakes. 28.00

GOURMET COUPLES Lisa Brisch Friday May 5 6:30-9:30 PM

Invite your partner to be part of creating an amazing Oriental themed three course meal & enjoy a sampling of wine with the meal. Couples will work together to create fresh Spring Rolls & Ginger-Soy Dipping Sauce, & Southeast Asian Cabbage & Shrimp Salad, served with Riesling. The entrée is Peppercorn-cruste Pork Tenderloin with Soy-Caramel Sauce, Vietnamese Fried Rice & Sautéed Carrots with Ginger, Orange, & Scallions, served with Pinot Noir. Dessert is amazing Avocado Shake & sweet Palmiers. 150.00 per couple





RISE & SHINE Melissa Stockmar Saturday May 6 9:30 AM-12:30 PM

Get your family ready for a great day with these special breakfast foods! Join us for Cherry Nut Bread with Almond Streusel; Lemon Curd & Raspberry French Toast Casserole; Pancetta, Spinach & Parmesan Pastry Puffs; Blueberry Custard Danish Braids; Smoked Gouda, Grits & Sausage Casserole; Mushroom, Leek & Fontina Cheese Frittata, & Poached Eggs in Tomato Sauce with Chickpeas & Feta Cheese. 60.00

WINE COUNTRY ENTERTAINING L Brisch Saturday May 6 2:00 -5:00 PM

Pair this menu with wines produced in the enchanting region of wine production & you'll have the makings of an amazing party! Our lesson is Fennel, Orange, & Parmigiano Salad; Garlic Flatbreads with Smoked Mozzarella & Tomato Vinaigrette; Grilled Beef with Rosemary, Capers, & Lemons; Grilled Marinated Shrimp with Salsa Fresco; whole Roasted Cauliflower with Almond-Herb Sauce & Broiled Tomatoes with Sicilian Pesto. Dessert is Orange Olive Oil Cake. 65.00

DUTCH OVEN COOKING Melissa Stockmar Tuesday May 9 9:30 AM-12:30 PM



Cooking a meal in one pot is the ultimate in easy dinner preparation! Come learn what a Dutch Oven is & how to put it to use so dinner making is a breeze! Our fun lesson is Curried Meatballs with Chickpea Naan Bread; Braised Artichokes with Sun-dried Tomatoes & Mint; Garlic & Citrus Roasted Chicken with Red Potatoes & Pan Gravy; Spicy Dutch Oven Andouille Sausage & Shrimp Risotto; Pork Stew with Peppers, Mushrooms & Red Wine, & Candied Pecan Trout with Vegetable Pilaf. Dessert is Peach-Blackberry Cake with Buttermilk Ice Cream. 60.00

SUPERB SOUTHWEST Linda Martin Tuesday May 9 6:30-9:30 PM

Learn to create dynamic flavors with the unique combinations of foods found in cuisine of the Southwest! This exciting & fun lesson is Chili Dusted Shrimp with Corn Relish; Southwest Caesar Salad with Cotija & Crisp Tortilla Strips; Char Grilled Steak with Three Herb Chimichurri Sauce; Roasted Salmon with Smoky Red Pepper Sauce; Grilled Vegetables with Chipotle Dressing; Smoked Chili Scalloped Sweet Potatoes, & Papaya Upside-down Cake with Tequila Whipped Cream 65.00

HEALTHY COCKTAIL PARTY Amy Barnes Wednesday May 10 6:30-9:30 PM

Host the next party & offer an array of irresistible finger foods that are actually healthy! Share your secret with those who will appreciate your thoughtfulness! Our great menu is Prawn & Chive Pot Stickers with Soy Dip; Thai Chicken Satay with Peanut Sauce; Amy's Sake Spritzers; Sesame Chicken Strips with Sweet Sauce; Lemon Grass Ground Beef Skewers; Spicy Crab Spring Rolls; Cream Cheese 'n Herb Cucumber Bites, & Green Tea Mojitos. 60.00

EASY ASIAN NOODLES Lisa Brisch Thursday May 11 9:30 AM-12:30 PM

So many Asian Noodles & delicious ways to use them! Come learn about them to prepare all of these great dishes! Our lesson is Lo Mein Chinese Egg Noodles with Vegetables, Soy Sauce, Sugar, Sesame & Ginger; Shrimp Drunken Noodles - Udon Noodles, Soy Sauce, Brown Sugar & Sriracha; Peanut Noodle Salad Linguine with Chunky Peanut Butter & Sesame Oil; Stir-fried Chicken with Bok Choy & Crispy Noodle Cake; Shrimp Pad Thai with Rice Noodles, Lime, Brown Sugar & Fish Sauce; Mongolian Beef Ramen with Ramen Noodles, & Singapore Rice Noodles with Curry & Shrimp. 60.00

LUNCH & LEARN Lisa Brisch Friday May 12 12:00 Noon-1:00 PM

Learn to prepare a meal that will be fun to share with friends! Our DEMONSTRATION will show Chicken Dijonnaise with Mustard Cream Sauce served with Green Beans toasted with Buttered Bread Crumbs & Almonds. Dessert is Neapolitan Bundt Cake with Vanilla, Strawberry & Chocolate with a Chocolate Glaze. 28.00

Sweet Basil
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A Sweet Basil Gift Certificate can be used in the Store, the
Cooking School & the Market Cafe.



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GOURMET COUPLES Linda Martin Friday May 12 6:30-9:30 PM

This class is for people who like to cook & are ready to share a gourmet cooking experience with other couples! Come for a fun evening & prepare Baked Brie with Dried Cherries & Thyme; Watermelon, Arugula & Feta Salad with Fresh Mint served with Chardonnay. The entrée is Seared Salmon with Thai Red Curry Sauce; Sautéed Fresh Corn with Lime-Cumin Vinaigrette & Toasted Garlic Couscous, served with Pinot Noir. Dessert will be Fried Bananas with Candied Ginger Ice Cream & Chocolate-Rum Sauce. 150.00 per couple

KIDS MAKE BREAKFAST FOR MOM M Stockmar Sat May 13 9:30 AM-12:30 PM

If you are 8 or older show Mom how much you Love her with this lesson on all the good stuff you can make for breakfast on Mother's Day! Our yummy menu is Blueberry French Toast Bake; Eggs Benedict Skillet Casserole; Frittata with Zucchini, Squash, Pesto & Feta Cheese; Churro Waffles with Dulce de Leche Drizzle; Mushroom & Bacon Hash Brown Quiche; Cheese Blintzes with Strawberry Orange Sauce, & Easy Sticky Chocolate Chip Sticky Buns. 55.00

COOKING WITH BEER Lisa Brisch Saturday May 13 2:00 -5:00 PM

Learn to use Beers to create great flavors in your foods. Our fun informative lesson teaches recipes you'll enjoy for a long time! Come join the fun to make Bacon & Beer Griddle Cakes; Beer-Batter Bread with Cheddar & Jalapeno; New Orleans Barbecue Shrimp (with a Roux-based Sauce of Tomato, Garlic, Worcestershire, Beer, & fresh Thyme & Rosemary; Mustard Glazed Pork Chops with German Beer; Beer-Braised Cabbage, & Stout Mac & Cheese. Dessert is Chocolate Stout Brownies. 60.00

SUPERB SAUCES Melissa Stockmar Tuesday May 16 9:30 AM-12:30 PM

Sauce making is easy when you know the steps & technique. Sauces can boost the flavors of your dishes with ingredients you have on hand. Come learn how you can easily create these Sauces including Mediterranean spiced Shrimp with Mint Chimichurri Sauce; Rigatoni with Tomato Cream Vodka Sauce & Fried Basil Leaves; Pork Medallions with Orange Reduction Sauce; Sweet Potatoes & Spinach; Herb Roasted Chicken with Wild Mushroom Sauce; Grilled Skirt Steak with Smoky Ancho Almond Sauce & Grilled Naan Bread, & Salmon with White Wine Tarragon Sauce & Grilled Asparagus. 60.00

THAI IT ON Linda Martin Tuesday May 16 6:30-9:30 PM

Preparing Thai food mixes an array of flavors, ingredients & spices in dynamic combinations. Learn to create your own with this lesson of Thai Basil Lettuce Cups with Spicy Tofu; Sweet Potatoes with Chili & Curry; Spicy Noodles with Cilantro Chicken; Stir-fry Eggplant with Garlic & Chilies; Thai Red Curry Vegetables, & Thai Ginger & Sesame Beef Skewers. Dessert is Thai Coconut Ice Cream with Crystallized Ginger & Fried Wontons. 65.00

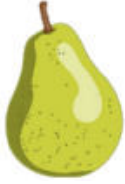
TUSCAN IN SPRING Amy Barnes Wednesday May 17 6:30-9:30 PM

Love Italian foods? This menu combines foods from the Spring harvest in unique Italian combinations. Spend a great evening learning Italian Sausage Soup with Spinach & White Beans; Layered Tuscan Salad with Beans, Bread, & Vegetables in Balsamic Vinaigrette; Polo al Mattone – Crisp whole Chicken under a brick; Fig & Prosciutto Crostini; Gourmet Mushroom Risotto with White Truffle Oil, & Ragu Toscana-Meat Sauce over Homemade Fettuccini. Dessert is Tuscan Apple Cake. 65.00

MAGICAL MEDITERRANEAN L Brisch Thursday May 18 9:30 AM-12:30 PM

Cuisine of the Mediterranean is filled with good healthy foods, using only the freshest & best quality ingredients. Come learn to create these combinations to enjoy at home! Our lesson is Tabbouleh; Toasted Pita Salad with homemade Pita Bread; Lentil, Tuna, & Roasted Pepper Salad; Grilled Beef Kebabs with Lemon & Rosemary; Chickpea Tagine with Cauliflower & Almonds, & Phyllo Pie with Chicken. Dessert will be Cornmeal Rosemary Cake with Pine Nuts & Orange Glaze. 60.00





INNOVATIVE COOKING: Steam-Braise-Poach L Martin Thur May 18 6:30-9:30 PM

This great class is for people who have advanced past the beginning stage, & are ready for new culinary challenges. Learn the principals of these cooking methods with this combination of recipes. Join us to learn Poached Salmon with Green Peppercorn, Orange, & Ginger Sauce; Poached Shrimp with Wild Mushroom Sauce & Goat Cheese Grits; Steamed Clams over homemade Fettuccini; Braised Red Cabbage & Apples; Braised Chicken with Potatoes & Tarragon; Chinese Style Steamed Fish with Ginger, Soy & Sake Glazed Carrots. Dessert is Poached Pears with Honey & Ginger over Homemade Ice Cream. 65.00

LUNCH & LEARN Linda Martin Friday May 19 12:00 Noon-1:00 PM

Learn a Spring menu that will be fun to share with friends when you entertain! Come for the DEMONSTRATION & enjoy lunch of Pan-seared Steak with Béarnaise Sauce, served with Julienned roasted Vegetables with Garlic & fresh Herbs. Dessert will be Peach Galettes with Vanilla Ice Cream & Zinfandel Syrup. 30.00

GOURMET COUPLES Linda Martin Friday May 19 6:30-9:30 PM

Sign up with your partner for a fun evening of cooking. This gourmet lesson is Fig, Goat Cheese, & fresh Rosemary Pizza & Crab Soup with Fennel & fresh Tomatoes, served with Sauvignon Blanc. The entrée is Chicken Cordon Bleu with Lemon-Butter Sauce; Sautéed Vegetables with Olives & fresh Herbs & Saffron Risotto, served with Merlot. Dessert will be warm Flourless Chocolate Cake with White Chocolate Sauce. 150.00 per couple

MACARON MAGIC Melissa Stockmar Saturday May 20 9:30 AM-12:30 PM

Learn to make these little treats with the most amazing flavors & perfect little shapes. These are great for special occasions! Our lesson is Orange Champagne Macarons; Lemon Macarons with Blueberry Mascarpone filling; Chocolate Salted Caramel Macarons; Raspberry White Chocolate Cream Macarons; Lavender Macarons with Panache Filling; Espresso Macarons with Nutella Filling & Strawberry Cheesecake Macarons. 60.00

BAKING WITH TRACY DEMPSEY Tracy Dempsey Sat May 20 2:00 -5:00 PM

Spend a fun afternoon with one of the truly talented pastry chefs in the Valley. Learn to create her most amazing dessert specialties including: Salted Caramel Pudding with Whipped Cream & Cocoa Shortbreads; Browned Butter Pineapple Tart with Bourbon Caramel Sauce; Chocolate Peanut Butter Soufflé Cake; Orange Olive Oil Cake with Honeyed Mascarpone Cream & fresh Berry Galette with Almond Streusel. 65.00



ENTERTAIN WITH EASE Melissa Stockmar Tuesday May 23 9:30 AM-12:30 PM

Make entertaining fun & easy with these great recipes. Come enjoy this lesson of Pepper Glazed Goat Cheese Gratin with Pita Chips; Zucchini Soup with Cilantro Crème; Lentil Salad with Roasted Peppers & Feta Cheese; Tuscan Pork Chops with Tomatoes & Capers, served with Herb Roasted Potatoes; Cilantro Flank Steak with Grilled Corn; Almond-crusting Tilapia with Honey Parmesan Polenta & Cast Iron Apple-Berry Charlotte Cake. 60.00

FARM FRESH TO TABLE Linda Martin Tuesday May 23 6:30-9:30 PM

Come home from the Farmer's Market & use these innovative recipes to highlight the goodness of the products you purchase. Discover how this fresh produce become Roasted Beets & Blue Cheese on Crostini with Arugula & Toasted Walnuts; Kale Caesar Salad; Carrot Soup with Maple Crème Fraiche; Grilled Pork Chops with Rosemary & Basil Oil; Grilled Asparagus with Candied Bacon & Fried Egg; Shaved Brussels Sprouts with Toasted Garlic, & Peach & Blackberry Cobbler with Vanilla Whipped Cream. 65.00

STIR FRY STAND OUTS Amy Barnes Wednesday May 24 6:30-9:30 PM

Make your Wok your friend in preparing fast, healthy, delicious dinners! Our lesson on Oriental specialties includes Shrimp Pad Thai; Stir-fried Pepper Steak Sesame Scallion Fried Rice; Thai inspired Chicken & Pineapple Stir Fry; Chili Shrimp & Asparagus Stir Fry; Asian Peanut Noodles with Chicken; Bacon & Veggie Fried Rice, & Sesame Thumbprint Cookies. 65.00



TO REGISTER FOR CLASSES CALL: 480-596-5628



ON THE GRILL Lisa Brisch Thursday May 25 9:30 AM-12:30 PM

Learn how your menu can have the unique flavors of grilled food. Using a grill lets you pull a meal together so quickly! Come for this dynamic lesson & learn Grilled Portobello Mushroom Bruschetta; Grilled Salmon with Orange-Sesame Glaze; Peruvian Chicken with Green Sauce; Grilled Black Pepper-Honey Marinated Skirt Steak; Grilled Cabbage Wedges, & Grilled Potato Packets. Dessert is Grilled Bananas on Sugared Rum Toast. 60.00

INNOVATIVE COOKING Linda Martin Thursday May 25 6:30-9:30 PM

In our intermediate-advanced series, this lesson explores the variety & innovation of the New American Cuisine. Pulling from classic American favorites & drawing on specialties from around the world, New American addresses many foods we love with exciting new combinations. Come for a challenging & fun learning experience with Fennel Seed & Black Pepper Flatbread with Masala Roasted Tomatoes; Chili-dusted Shrimp with Corn Relish; Watermelon, Arugula, & Feta Salad with Citrus Vinaigrette; Buttermilk Fried Chicken with Kentucky Cheese Grits; Togarashi seared Tuna with Avocado & Cucumber Salsa; Roasted Potatoes with Chorizo, Peppers, & Spanish Paprika, & Deconstructed Apple Pie with Salted Caramel. 65.00

LUNCH & LEARN Amy Barnes Friday May 26 12:00 Noon-1:00 PM

Enjoy a delicious lunch & learn to prepare these amazing Ribs & soul satisfying Polenta. Our DEMONSTRATION is Beef Short Ribs braised in Sherry & fresh Herbs, served with Creamy Parmesan Polenta. Dessert is Apple Crumble Tart with Almond Crumb. 28.00

GOURMET COUPLES Linda Martin Friday May 26 6:30-9:30 PM

Make a date night for you & your partner & enjoy an evening cooking a gourmet menu paired with a sampling of wines. This amazing lesson is Lobster Egg Rolls with Sriracha Sauce & Tomatillo, Grape Tomato, & Avocado Salad with Roasted Chili Dressing, served with Riesling. The entrée is Roasted Salmon with Sun-dried Tomato Pesto; Potato Gnocchi with Roasted Garlic Oil & Parmesan, & Roasted Green Beans with Lemon Gremolata, served with Pinot Noir. Dessert will be Peach Galettes with Vanilla Bean Ice Cream & Zinfandel Syrup. 150.00 per couple

KIDS COOK DINNER Melissa Stockmar Saturday May 27 9:30 AM-12:30 PM

If your kids (ages 8 or older) like to cook, here is a class where they'll learn a variety of dinners & will be able to make them without much help from Mom or Dad! Get signed up to learn Anti-Pasta Salad with Salami, Peppers, Mozzarella Balls & Creamy Italian Dressing; Sweet Pork Kebabs with Grilled Pineapple Rice; Chicken & Spinach Stuffed Pasta Shells with Parmesan White Sauce; Beef Fajitas with Homemade Flour Tortillas; Mini Turkey Meatloaves, & BBQ Chicken Pizza. 55.00

ITALIAN FINGER FOODS Lisa Brisch Saturday May 27 2:00 -5:00 PM

We're putting together some of the best Italian flavors & turning them into delicious little finger foods! Inspiration for a great cocktail party! Come for a delicious lesson of Pine Nut Salad Spears with Romaine Pine Nut Paste Vinaigrette; Arancini Risotto Balls filled with Mozzarella & fried; Crostini with Gorgonzola, Caramelized Onions, & Fig Jam; Crispy Polenta Triangles with Herbed Goat Cheese; Stuffed Meatballs with Marinara; Balsamic Beef Ribbons with Herb & Lemon Sauce, & sweet little Tiramisu Cupcakes. 60.00

PARISIAN SPECIALTIES M Stockmar Tuesday May 30 9:30 AM-12:30 PM

The foods of Paris are amazing whenever one can visit. If that's not often enough, learn to make these foods to enjoy them at home! This great lesson includes Cauliflower & Goat Cheese Soufflé; Pissaladière with Caramelized Onion, Olives & Anchovies; Parisian Salad with Mushrooms, Fennel, Artichokes & Nicoise Olives; Chicken Cassoulet; Grilled Paillards of Beef with Braised Red Cabbage & Port Wine Reduction; Bouillabaisse with Roasted Garlic & Parmesan Crostini; & Pistachio Cake with Lavender Whipped Cream. 60.00



GRILLING GIANTS Linda Martin Tuesday May 30 6:30-9:30 PM

Using a grill to cook provides many nice options including keeping the heat of cooking outside your kitchen! Come for an amazing lesson to learn Grilled Shrimp with Roasted Garlic-Herb Sauce; Grilled Vegetable Salad with Pesto Dressing; Perfect Grilled Steak with Tomato-Basil Sauce; Grilled Salmon with Balsamic Glaze; Grilled Marinated Chicken with Dr. Pepper Barbecue Sauce; Garlic, Red Chili, & Parmesan Grilled Potatoes, & Grilled Peach Cobbler with Vanilla Ice Cream. 65.00



COOKING WITH WINE Amy Barnes Wednesday May 31 6:30-9:30 PM

So many great flavors are possible with the use of wine in your recipes. Come learn new methods & flavors in this fun lesson! Our menu is Cast Iron Flank Steak with Garlic & Red Wine Sauce; Swiss Chard braised with Parmesan & Chardonnay; Sautéed Chicken with Figs in Cream Port Wine Sauce; Red Wine Risotto with Crimini Mushrooms & Mozzarella; White Wine Poached Salmon with Hollandaise & Roasted Broccoli; Italian Wine Cookies, & Marsala Zabaglione over fresh Berries. 65.00

JUNE

LIGHTEN UP Lisa Brisch Thursday June 1 9:30 AM-12:30 PM

Get your family to eat healthier using foods they love by simply making changes to your cooking methods & ingredients. This dinner lesson will help everyone eat better & feel healthier without giving up anything! Come to learn Lighter Chicken Parmesan; Better for you Broccoli; Mac & Cheese with Bacon; Skinny Meatloaf; Healthy Chicken Pot Pie; Lower fat Chicken Enchiladas; Lightened Up Scalloped Potatoes; & Luscious & healthy Chocolate Bundt Cake. 60.00

LOVING LATIN FLAVORS Linda Martin Thursday June 1 6:30-9:30 PM

The magic & sizzle of Latin culinary specialties have appeal far beyond their borders. This amazing lesson will open your eyes to the dynamic & delicious flavors from South America. Come have fun & learn Albondigas with Saffron-Tomato Sauce; Fried Plantain Tostones with Mojo Sauce; Avocado & Red Onion Salad; Argentine Grilled Steak with Chimichurri Sauce; Pan Seared Red Snapper with Romesco Sauce; Cuban Black Beans & Rice; Fried Doughnuts with Salted Caramel Sauce, & Mojito Cocktail. 65.00

LUNCH & LEARN Linda Martin Friday June 2 12:00 Noon-1:00 PM

Make plans to enjoy a delicious lunch & a DEMONSTRATION introducing amazing flavors of Chopped Chicken Salad with Feta, Olives, Tomatoes, & Balsamic Vinaigrette, served with fresh made Pita Crisps with Olive Oil & Sea Salt. Dessert will be Flourless Lemon-Almond Cake with Fresh Berries. 28.00

GOURMET COUPLES Linda Martin Friday June 2 6:30-9:30 PM

You & your partner can be part of a team having a great time putting together this delicious gourmet menu. Join the fun & learn to prepare Bruschetta with Grilled Corn, Tomatoes, & Smoked Paprika & Grilled Tomato & Mixed Green Salad with Blue Cheese Dressing, served with Sauvignon Blanc. The entrée is Blackened Steak with Parsley Pesto Sauce; Sautéed Carrots & Zucchini with Mint, & Black Pepper Fettuccini with Lemon Alfredo, served with Cabernet Sauvignon. Dessert will be Rustic Blueberry & Raspberry Tart with Sweet Mascarpone Cream. 150.00 per couple

KIDS COOK POOL PARTY M Stockmar Saturday June 3 9:30 AM-12:30 PM

Kids ages 8 & above will learn to prepare foods perfect for parties around the pool or when you just need a good snack! Join in the fun to learn Wonton Supreme Taco Cupcakes with Guacamole; Mini Cheeseburger Pies; Chicken Wings with Cherry BBQ Sauce; Corn Dogs with Parmesan & Sweet Potato Fries; Pesto Italian Meatball Hoagie Sandwiches; Candy Bar Fudge & Cheesecake Ice Cream Cones. 55.00



TO REGISTER FOR CLASSES CALL: 480-596-5628

KNIFE SKILLS Lisa Brisch Saturday June 3 2:00 -5:00 PM

Get comfortable with the most important tool in your kitchen – the Chef Knife! Learn to use a chef's knife properly so that you can chop, slice, & dice with the skills of a pro.

This great lesson provides each person with an array of veggies & fruit & leads you through an array of classic cutting techniques. The class will also learn to prepare Bread Salad with Chicken, Tuscan Bean Salad, Home Fries, & Citrus Couscous Salad. 60.00



KIDS COOK Lisa Brisch Monday – Friday June 5-9 9:30 AM-12:00 PM

This series is for people ages 8 to 12 who like to cook & want to learn to do a lot more in the kitchen. Each day is a new lesson. Come for a week of fun & make: **Monday: Breakfast** – Eggs in the Basket with Basil Pesto; Buttermilk Biscuits with Cinnamon Honey Butter; Asparagus & Swiss Omelette; Raspberry Crumb Muffins; Scrambled Egg Tacos with Avocado Salsa; Cheesy Hash Brown Casserole, & Peanut Butter Crunch French Toast. **Tuesday: Asian Specialties** -Sticky Thai Peanut Orange Chicken; Vegetable Fried Rice; Teriyaki Salmon Skewers; Sesame & Peanut Noodles; Asian Sloppy Joe Sliders; Moo Shu Chicken Lettuce Wraps, & Baked Banana & Mango Egg Rolls with Chocolate Sauce. **Wednesday: Italian Feast** – Bacon & Mushroom Pita Pizza; Orecchiette Pasta with Cherry Tomatoes, Mozzarella & Basil; Shrimp Scampi; Chicken Parmesan Meatballs; Stuffed Tomatoes with Sausage, Cheese & Basil; Orzo Pasta with Spinach & Parmesan, & Chocolate Chip Cannoli Dip. **Thursday: Picnic** – White Bean Hummus with Homemade Pita Chips; Avocado Pasta Salad; Grilled Apricot, Ham & Cheese Sandwiches; Chili-Pecan Popcorn Chicken with Ranch; Grilled Bacon Cheeseburgers; Apple Crumble, & Summer Berry Fizz. **Friday: Cakes & Cookies** – Cookie Cutter Sugar Cookies; Cinnamon Roll Cake; Harry Potter Butterbeer Pudding Cookies; Strawberry Jell-O Poke Cake; Chewy Chocolate Cookies; Fresh Apple Cake, & Raspberry Lemon Cookies. 275.00



COOKING WITH HERBS Linda Martin Tuesday June 6 6:30-9:30 PM

Learn to identify & know the flavors of culinary Herbs as we use them to enhance flavors of each of the recipes. Our lesson is Goat Cheese Toasts with Rosemary, Walnuts, & Honey; Spinach & Mushroom Salad with Tarragon Vinaigrette; Grilled Pork Tenderloin with Herbs, Garlic, & Balsamic-Red Wine Sauce; Pan seared Salmon with Mint Pesto; White Beans with Tomatoes & fresh Herbs; Roasted Carrots with Dijon & fresh Dill, & Honey & Lavender Ice Cream with fresh Raspberry Sauce. 65.00



ITALIAN SUMMER STYLE Linda Martin Thursday June 8 6:30-9:30 PM

Put a little Italian magic into your summer with a lesson of specialties that only the Italians could create. Light, fresh & delicious recipes are Grilled Clams with Garlic & Bacon; Italian Harvest Salad with Roasted Beets & Goat Cheese; Chicken Piccata with Capers & Lemon; Grilled Pork Tenderloin with Balsamic-Red Wine Sauce; Risotto with Peas & Parmesan; Grilled Zucchini, Eggplant, & Peppers with Herb Vinaigrette, & dessert of Rustic Apricot Tart with Toasted Almonds. 65.00

GOURMET COUPLES Linda Martin Friday June 9 6:30-9:30 PM

Create a little fun for yourself & your partner & come for a great night of cooking. Couples working together will create this wonderful three course meal. Join the fun & learn Mushroom & Goat Cheese Toasts with Basil Oil, & Caprese Salad with Balsamic Syrup, served with Pinot Grigio. The entrée is Pork Tenderloin Medallions with Dried Cherry & Port Sauce; Roasted Asparagus with Tomatoes, Olives, & fresh Herbs, & Oven Roasted Potatoes with Lemon & Sea Salt, served with Merlot. Dessert is Dark Chocolate-Bourbon Cake with Vanilla Ice Cream & Salted Caramel Sauce. 150.00 per couple



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We always have Ready-2-Go Gift Baskets & love to make Custom Gift Baskets.

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TAKE ALONG FOODS Melissa Stockmar Saturday June 10 9:30 AM-12:30 PM

When you're ready to get out & have fun away from your own kitchen, take along these easy to prepare summer specialties that travel well. Our menu & lesson is Summer Broccoli Salad with Balsamic Dressing, Bacon & Sunflower Seeds; Cornflake Chicken Bites with Jalapeno-Mustard Dipping Sauce; Pesto grilled Salmon Fillets; Balsamic Grilled Vegetable Kebabs; Grilled Steak Sandwiches with Mushrooms, Arugula, & Parmesan Dressing; Sweet & tangy Melon Slaw with Mint Honey Dressing & Tortilla Black Bean Casserole with Tomatillo Salsa. Dessert will be Salted Caramel Chocolate & Peanut Bars. 60.00

THAI IT UP! Lisa Brisch Saturday June 10 2:00 -5:00 PM

Do you find the flavors of Thai cuisine enchanting & cooking them a subject you'd like to better understand? Come for an amazing lesson & learn these recipes for yourself. We're making Thai Shrimp Bisque; Chicken Satay with Peanut Dipping Sauce; Stir-fried Thai-Style Beef with Chiles & Shallots; Stir-fried Cauliflower with Red Curry Sauce; Thai Cashew Coconut Rice with Ginger Peanut Sauce; & Pad Thai. Dessert is Coconut Ice Cream with Mango Swirl. 65.00

KIDS COOK Melissa Stockmar Monday – Friday June 12-16 9:30 AM-12:00 PM

If you like to cook & are between 8 & 12 years of age, join us & learn a new theme each day & will cook it from scratch! **Monday: Breakfast Basics** – Crunch Cinnamon French Toast Sticks; Pizza Cups with Bacon & Eggs; Sausage & Mushroom Frittatas; Butterscotch Monkey Bread; Pancake Soufflé Muffins with Strawberry Syrup; Croissant Croque Monsieur Sandwiches, & Cheesy Potato Breakfast Casserole. **Tuesday: Appetizers** – Beef & Pepper Jack Tostadas; Cheesy Chicken & Spinach Pinwheels; Mini Bacon-wrapped Sausages; Artichoke & Spinach Dip with Pita Chips; Loaded Baked Potatoes; Pork Satays with Peanut Dipping Sauce & Pesto Turkey Meatball Sliders with Marinara Sauce. **Wednesday: Pizza & Calzones** – Cheeseburger Calzones; Pesto Chicken Calzones with Roasted Red Peppers; Grilled Mediterranean Pizza with Hummus; Chicken Alfredo Pizza; Taco Pizza; BBQ Pork Calzones & Rocky Road Cookie Pizza. **Thursday: Tacos, Nachos & Salsas** – BBQ Pork Nachos with Corn & Black Bean Salsa; Fajita Beef Tacos with Pepper & Onions; Cheesy Turkey Tacos with Homemade Flour Tortillas; Fried Shrimp Tacos with Guacamole; Tropical Fruit Salsa with Corn Tortilla Chips; Grilled Tomato Salsa with Baked Flour Tortilla Chips, & Dessert Nachos with Cinnamon Chips, White Chocolate Sauce & Fruit Salsa. **Friday: Sweet Treats** – Homemade Taffy; No-bake Cookies & Cream Bars; Edible Chocolate Cups filled with Chocolate Mousse & Berries; Raspberry Streusel Crumb Bars; Pineapple Up-side Down Cake Sundaes; Root Beer Float Cookies, & Peanut Butter & Chocolate Hot Fudge Sundaes. 275.00

TEENS COOK Linda Martin Monday – Friday June 12-16 2:00- 4:30 PM

This class is for people ages 13 to 17 who want to cook hands-on a different lesson each day. Sign up & learn: **Monday: Pizza Party** - Pizza with Fresh Mozzarella, Tomatoes & Basil; BBQ Chicken Pizza with Smoked Gouda & Red Onion; Three Cheese Pizza with San Marzano Tomato Sauce & Roasted Garlic; Bacon & fresh Tomato Pizza; Roasted Vegetable Pizza; Pizza with Italian Sausage & Fresh Tomato Sauce, & Italian Salad Pizza. **Tuesday: Baking & Desserts** - Italian Bread with Herb Butter; Cranberry-Orange Scones; Cinnamon Rolls; Peach Muffins; Chocolate Chip Oatmeal Cookies; Apple Crisp with Homemade Ice Cream, & Rustic Berry Tart. **Wednesday: International Foods** - Crepes with Broccoli & Cheese Sauce; Beef & Vegetable Teppanyaki; Vegetable Egg Rolls with Dipping Sauce; Mediterranean Chicken & Vegetable Kebabs; German Potato Salad; Grilled Flatbread with Tzatziki, & Italian Doughnuts with Cinnamon & Sugar. **Thursday: Main Dish Summer Salads** - BBQ Chicken Salad; Taco Salad with Homemade Tortilla Chips; Grilled Vegetable Pasta Salad; Italian Antipasto Salad; warm Goat Cheese & Pear Salad; Seared Steak Salad with Peaches & Pecans, & Caesar Salad with Croutons & Roasted Salmon. **Friday: Cupcake Wars** - Students will work in teams to create the best Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, & Banana Cupcakes. 275.00





DAD’S DAY CELEBRATION with BOBBY GRIGGS Fri June 16 6:30-9:30 PM

Our friend Chef Bobby Griggs from **Hammer Stahl Cookware & Cutlery** will be here to share a lesson on a Beef Tenderloin. Treat your Dad to this complete meal of the very best cuts of Beef. Our evening begins with a little recipe of Kettle Chips & a Manhattan cocktail. From there Bobby will use Hammer Stahl Cookware & Cutlery to **DEMONSTRATE** making Chateaubriand with Demi-Glace; Filet of Beef with Baked Potatoes; Brussels Sprouts with Balsamic Glaze, & Cheese Steaks on Pretzel Rolls. Dessert will be his special Stove-top Apple Cobbler with Vanilla Frozen Yogurt. Learn how & why Hammer Stahl Cookware cooks each of these specialties perfectly & why the Cutlery makes cutting & slicing all parts of the menu an easy, enjoyable task. 40.00

FOODS OF THE FRENCH RIVIERA! L Brisch Saturday June 17 2:00 -5:00 PM

Some of the most wonderful foods of France are found in this amazing region. Our lesson takes us through the beautiful fairy tale land of fresh ingredients & spectacular flavor combinations. Join us for an amazing class to learn Summer Vegetable Gratin; Pissaladière; Bistro Bouillabaisse; Provençal Daube of Beef; Coq Au Riesling; & Penne with Zucchini Pistou. Dessert is Individual Fresh Berry Gratins with Honey-Lavender Zabaglione. 60.00

COOKING WITH FRIENDS M Stockmar Tuesday June 20 9:30 AM-12:30 PM

Bring on the party and have it in the kitchen with friends helping put it together. This fun menu is one you can share with friends! Come learn Coconut Shrimp with Chipotle Raspberry Sauce; Pecan-crusting Chicken Salad with Maple Vinaigrette dressed Butter Lettuce, Cranberries & Feta Cheese; Eggplant, Zucchini & Tomato Casserole with Pesto Breadcrumbs; Cedar Plank Salmon with Mustard & Brown Sugar Glaze; Tortilla Crusted Pork Tenderloin with Corn & Black Bean Salad, & Chicken Roll-ups Stuffed with Goat Cheese & Arugula. Dessert is Lemon-Orange Chiffon Cake. 60.00

STEAM IT! Linda Martin Tuesday June 20 6:30-9:30 PM

This healthy, innovative method of cooking has endless options for creating delicious foods! Come learn to create your own varieties with this fun inspiring lesson. We’ll prepare Steamed Vegetable Pot Stickers; East Indian Style Steamed Chicken; Steamed Fish with Ginger & Soy; Steamed Vegetables with Ginger Miso Dressing; Steamed Clams with Garlic & White Wine; Steamed Chipotle Sweet Potatoes, & Steamed Chocolate Cake with Chocolate Ganache. 65.00

WINGS & RIBS Amy Barnes Wednesday June 21 6:30-9:30 PM

This is great food anytime. When it’s time to party, bring it on! These special combinations should be a huge hit anytime you offer it! Our lesson is Kona Coffee Braised Chicken Wings; Oven Crisp Chicken Wings with Spicy Apricot Sauce; Sweet and Tangy Baked Maple Spare Ribs; Honey Lime Pan-fried Chicken Wings; Garlic Cajun Baby Back Ribs, & Sticky Sesame Wings & Whiskey Grilled Baby Back Ribs 65.00

PREMIERE PIZZAS Linda Martin Thursday June 22 6:30-9:30 PM

Learn to make the very best Pizzas right at your home! These combinations are guaranteed crowd pleasers! Join this evening of fun to make Hand Stretched Pizza with fresh Mozzarella, Tomatoes & Basil; Grilled Veggie Pizza with Roasted Tomatoes & Arugula Pesto; Fig & Goat Cheese Pizza; Grilled Pizza with Peppers, Prosciutto, & Italian Sausage; Roasted Chicken, Herb & Cherry Tomato Pizza; Potato, Rosemary, & Gruyere Pizza, & Caramelized Onion & Fresh Mushroom Pizza. 65.00

LUNCH & LEARN Amy Barnes Friday June 23 12:00 Noon-1:00 PM

Enjoy sampling Southwest flavors! This delicious lunch provides a tasty **DEMONSTRATION** lesson of Southwestern Caesar Salad with Mild Chipotle Dressing, served with Baked Marinated Shrimp Enchiladas. Dessert is Frozen Margarita Pie with Pretzel Crust. 28.00



Sweet Basil Fact A Private Class at Sweet Basil is great for Birthday & Anniversary Parties & Corporate Team-Building Events.

TO REGISTER FOR CLASSES CALL: 480-596-5628

GOURMET COUPLES Linda Martin Friday June 23 6:30-9:30 PM

Bring your partner for an evening of delicious food preparation & enjoy it with other foodie couples. This fun lesson will be topped off with a sampling of wines. Join us for Bacon wrapped Scallops with Apricot-Jalapeno Relish & shaved Brussels Sprouts Salad with Pecans & Pecorino, served with Sauvignon Blanc. The entrée is Seared Steak with Rum-Chile Sauce; roasted Julienne Zucchini with Garlic & Herbs, & Beer Battered Onion Rings, served with Zinfandel. Dessert is Chocolate Pots de Crème with Grand Marnier Whipped Cream. 150.00 per couple

TUSCAN COCKTAIL PARTY M Stockmar Saturday June 24 2:00 – 5:00 PM

Here is a great menu to use for an evening of Italian inspired fun. These amazing flavors will please crowds of all sizes! Join us for Smoked Mozzarella & Ricotta Fritters; Artichoke & White Bean Bruschetta; Feta & Leek Phyllo Triangles with Roasted Red Pepper Sauce; Kale Tarts with Fennel & Olives; Meat Croquettes, & Calamari Fritto with Marinara Sauce & Lemon Aioli. 60.00

KIDS COOK Linda Martin Monday – Friday June 26-30 9:30 AM-12:00 PM

This series is for people ages 8 to 12 who like to cook & want to learn to do a lot more in the kitchen. Each day is a new lesson. Come for a week of fun & make: **Monday: Party Foods** - BBQ Wings with Ranch Dressing; Hummus with Pita Chips; Roasted Corn Guacamole with Homemade Chips; Party Meatballs; Chicken Nachos with fresh Salsa; Deviled Eggs, & Chocolate Chip Oatmeal Cookies. **Tuesday: Soup for Dinner** - Chicken Tortilla Soup; Roasted Tomato Soup with Croutons; Minestrone Soup with Vegetables & Pasta; Chicken Noodle Soup; Cream of Broccoli Soup with Cheddar Cheese; Mushroom-Cream Soup, & Carrot Soup.

Wednesday: Homemade Pizza - Sausage & Marinara Pizza; Three Cheese Pizza; BBQ Chicken Pizza; Pepperoni & Cheese Pizza; Sautéed Veggie Pizza; Tomato & Basil Pizza, & Italian Salad Pizza. **Thursday: Sliders & Burgers** - Meatball Slider Sandwiches; Veggie Sliders; Cheese Steak Sliders; Peanut Butter, Bacon & Apple Sliders; Beef & Cheddar Mini Burgers; Teriyaki Mini Burgers with Grilled Pineapple, & Avocado, Bacon & Turkey Mini Burgers. **Friday:**

Cupcake Wars - Students will work in teams to make Cupcakes, then choose colors for icing & decorations to finish. Flavors are Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, & Banana Cupcakes. 275.00

TEENS COOK Lisa Brisch Monday – Friday June 26-30 2:00- 4:30 PM

This class is for people ages 13 to 17 who like to cook & want to learn about new interesting types of foods & cuisines. This hands-on series teaches a different lesson each day. Sign up & learn: **Monday Breakfast** - Surprise Flapjacks & Butter Pecan Syrup; Potato and Sausage Breakfast Popover; Morning Glory Muffins; Denver Omelet; Chocolate Chip Stuffed French Toast; Ham and Gruyere Breakfast Sandwiches, & Peaches and Cream Oatmeal. **Tuesday: Noodles** - Creamy Macaroni & Cheese with Ground Beef & Salsa; Fettuccine Alfredo (make pasta); Broccoli-Cheese Stuffed Jumbo Shells; Lasagna Roll-ups; Pasta Bolognese (make pasta); Zucchini Noodles with Basil Pesto, Chocolate Pasta with Chocolate Hazelnut Cream Sauce.

Wednesday: Fabulous Fast Foods - Ground Beef Tacos with Guacamole and Salsa; Chicken Fingers and Honey BBQ Sauce; Panda Express Chow Mein; Extra Crispy Fried Chicken and Biscuits; Beef Burrito Rice Bowl with Corn Chile Salsa; Burger & Sweet Potato Fries, & Lemon berry Slush & Blizzards. **Thursday: Pizza Party** - Veggie Delight Sheet Pan Pizza; Pizza Monkey Bread; Chicago-Style Deep-Dish Pizza with Sausage; Thin-Crust Whole-Wheat Pizza with Garlic Oil; Three Cheeses, & Basil; & BBQ Chicken Pizza. **Friday: Desserts:** Whoopie Pies; S'mores Brownies; Churros; Black-Bottom Cupcakes; Freeform Summer Fruit Tart; Ice Cream Bonbons; Vanilla Ice Cream & Homemade Magic Shell Chocolate Sauce. 275.00

Sweet Basil
Market Cafe
Fact

The Ultimate BLT with smoked bacon, avocado, tomato, aged swiss cheese & lettuce with mayonnaise on country bread is the most popular item on our menu.

TO REGISTER FOR CLASSES CALL: 480-596-5628