

# SWEET BASIL

Gourmetware and Cooking School

Summer 2017

July ~ August ~ September

Join us this summer in our cool **Market Cafe** - Have you tried our *Salmon Guacamole Salad*? And join us this summer in our cool **Classroom Kitchen** for exciting classes like the *ITALIAN CUCINA SERIES* that begins on August 15<sup>th</sup> and the *French Classics Series* that begins on September 15<sup>th</sup>. And join us this summer in our cool **Gourmetware Store** for all your cooking, serving, entertaining & gift-giving needs this summer like the new Nora Fleming serving pieces & Minis & the amazing Scizza Pizza Scissors. (See below.)

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Look for a collection of Minis - like this Sailboat - on the first few pages of this Schedule.

We're thrilled with these beautiful **Nora Fleming** oval & square-sectioned platters that are perfect for summer dining & casual entertaining! They are made from BPA-free Melamine & are food-safe & dishwasher safe. And of course they come with a base ready for a charming selection of interchangeable *Minis* - like the sailboat shown on the oval platter.



(Note the base for your Minis in the center of the Square Sectioned Platter.)

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If there had been pizza in 19<sup>th</sup> century Boston, American philosopher Ralph Waldo Emerson would have said "Build a better way to slice & serve pizza and the world will beat a path to your door." Calling all pizza lovers to check out the *Scizza* from **Dreamfarm** - a pizza cutter that perfectly slices any pizza on any surface and even serves the slice too. (Yes! The *Scizza* makes easy work of thick crusts and deep dish pizza too.)

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The history of Western cuisine is grounded in the culinary traditions of Italy and France. We've put together two exciting series of classes that will feature the heart & soul of Italian and French cooking. Join Chef Linda Martin for these fascinating journeys.

The **ITALIAN CUCINA SERIES** - Begins on Tuesday August 15<sup>th</sup> & meets for 3 Tuesdays.

Italian women for centuries have known how to pay close attentions to the foods they cook, choosing foods connected to the land, cooking seasonally and simply.

Rich or poor, they are keepers of their own culinary legacy.



The **FRENCH CLASSICS SERIES** begins on Tuesday, October 5<sup>th</sup> & meets for 3 Tuesdays.

In *Mastering the Art of French Cooking* by Julia Child and co-authors, they point out the most important goal to the French in cooking is how does the food taste? French cooks don't often take to unusual combinations or presentations, rather find pleasure taking a traditional dish, cooking it perfectly, making sure each step is done properly.

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## 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](http://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.

**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*.

### 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.  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 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.

Purchase Sweet Basil Gift Certificates online at [sweetbasilgourmet.com/gift-certificates/](http://sweetbasilgourmet.com/gift-certificates/)

### Sweet Basil Instructors

We welcome Chef Terri Milligan to our teaching staff. Terri is a recent restaurant owner, teacher & food writer from Wisconsin. Terri is new to Arizona & brings a unique style, creativity, knowledge & expertise to our school.

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

**Lisa Brisch** - *Dinner Thyme Chef Service*

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

**Terri Milligan** - *Savory Spoon Cooking School, Edible Door Magazine, youtube.com*

**Eric Naddy** - *Tall Order Catering, Arizona Culinary Institute*

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

*"Tomatoes and oregano make it Italian; wine and tarragon make it French. Sour cream makes it Russian; lemon and cinnamon make it Greek. Soy sauce makes it Chinese; garlic makes it good."*

*Alice May Brock.  
(Of Alice's Restaurant)*

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

## JULY

### **FISH FANTASTIC Linda Martin**

**Thursday July 6**

**6:30-9:30 PM**

Fish is the perfect food for summer eating, with preparations that are light, quick and healthy.

Sign up for this fun class so you can have an array of delicious summer meals including: Grilled Cedar Plank Salmon with Cilantro Pesto; Sautéed Tilapia Piccata with glazed Carrots; Fish Cakes with Caper-Parsley Sauce; Braised Red Snapper with Rosemary, New Potatoes & Garlic; Thai Style Cod with Coconut-Curry Broth; Pan Seared Tuna with Tomatoes, Olives, & White Wine; & Baja Fish Tacos with Chipotle Mayo & fresh Tomato Salsa. 65.00

### **LUNCH & LEARN Linda Martin**

**Friday July 7**

**12:00 – 1:00 PM**

Treat yourself to a great lunch & DEMONSTRATION class with a cool inviting menu. Our lesson is Maryland Crab Cakes on Baby Greens with Caper Remoulade, served with “Mom’s” Garlic Toast. Dessert will be Peach & Blackberry Cobbler with Vanilla Whipped Cream. 30.00

### **GOURMET COUPLES Linda Martin**

**Friday July 7**

**6:30 -9:30 PM**

Sign up for an evening of fun with your partner and have a great time cooking as a team with like-minded couples. Come learn this delicious three course meal of Baklava-style Baked Brie with Pistachios & Orange-Cardamom Syrup & a Little Gem Lettuce Salad with fresh Raspberries & Lemon Vinaigrette, served with Chardonnay. The entrée is Rum-Red Roasted Pork Tenderloin; Individual Spinach Gratins, & Yukon Gold Mashed Potatoes with White Truffle Oil; and roasted Beets and Carrots with Dijon & fresh Herbs, served with Merlot. Dessert is Cruzan Banana Flambé with Vanilla Bean Ice Cream. 150.00 per couple

### **STIR FRY STANDOUTS Eric Naddy**

**Saturday July 8**

**2:00 – 5:00PM**

Give your family a lot of reasons to be excited about dinner this summer. These are fast easy preparations with a delicious array of flavors. Enjoy a fun lesson and learn to use a stir-fry pan to create traditional Fried Rice with Green Onion, Egg and Pork; Curried Tofu and Vegetables; Coconut Sticky Rice with Chili Mangoes and Kahlua Sauce; Sesame Ginger Pork with Snow Peas and Carrots; Chicken and Asparagus in Orange Chili Sauce; Sake braised Baby Bok Choy with Lemon Garlic Sauce; & Shitake Mushrooms, Green Onion and Zucchini over Soba Noodles with Black Bean Sauce. 60.00

### **KIDS COOKING CAMP Melissa Stockmar Mon - Fri July 10-14 9:30 AM - 12:00 Noon**

Kids who like to cook will enjoy a week of lessons with a variety of themes & lots of great foods! Come for **Monday - Brunch:** Eggs Benedict Casserole; Chocolate Chip Banana Bread; Apple Pie Pancakes; Sausage, Egg and Cheese Breakfast Sandwiches; Breakfast Quesadillas with Chicken, Spinach and Avocado; Individual Monkey Bread with Strawberry-Caramel Sauce, & Mini Taco Quiches with Roasted Tomato Salsa. **Tuesday - Appetizers:** Loaded Baked Potatoes with Chive Sour Cream; Pork Satays with Pineapple and Peanut Sauce; Pesto Meatball Sliders; Turkey and Spinach Taquitos; Caprese Bruschetta with Pesto; Shredded Beef Nachos with Queso and Banana Chocolate Chip Spring Rolls with Caramel Sauce. **Wednesday - Snack Foods:** BLT Dip with Garlic Pita Chips; Sweet Honey BBQ Turkey Meatballs; Mexican Cream Cheese Pinwheels; Potato Chip Chicken Lollypops with Ranch Dip; Coconut Fruit Sushi with Raspberry Sauce; Chocolate Chip Zucchini Protein Bars, and No-bake Cherry Honey Oatmeal Bars. **Thursday - Pasta:** Pasta shell boats filled with Italian salad; Baked Penne Pasta with Sausage and Tomatoes; Lemon Parmesan Chicken with Fettuccini; Creamy Ham and Cheese Tortellini Casserole; Cheesy Beef Taco Rigatoni Pasta; Pizza Pasta Bake with Pepperoni and Mozzarella Cheese, & Cinnamon Orzo Pasta.

**KIDS COOKING CAMP CONTINUED ON NEXT PAGE**

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



**KIDS COOKING CAMP CONTINUED FROM PREVIOUS PAGE**

**Friday – Comfort Desserts:** Peach Cobbler with Cinnamon Ice Cream; Sopapillas with Dulce de Leche Sauce; Oreo White Chocolate Truffles; Peanut Butter Caramel Shortbread Bars; Devils Food Cupcakes with Chocolate Mousse, & Root Beer Cookies. 275.00

**TEENS COOKING CAMP Linda Martin Monday – Friday July 10-14 2:00 –4:30 PM**

This class for people ages 13 to 17 will introduce a variety of delicious lessons, themes & techniques. Come for a fun week of cooking to learn: **Monday - Salsas & Sauces:** Tomato Salsa with Homemade Tortilla Chips; Avocado-Mango Salsa over Three Cheese Quesadillas; Fresh Berry Salsa with Lemon Pound Cake; Basil Pesto over Angel Hair Pasta with Garlic Toast; Cola BBQ sauce over Sautéed Marinated Chicken; Steamed Broccoli with Cheddar Cheese Sauce, & Homemade Ice Cream with Chocolate & Caramel Sauces. **Tuesday - Chinese Take Out:** Eggrolls with Honey Mustard Dipping Sauce; Chicken Chow Mein; Stir-Fry Beef & Broccoli; Crab Angels; Pork Fried Rice; Five Spice Pork Ribs, & Dessert Won Tons with Bananas & Strawberries. **Wednesday - Pizza from Scratch:** Three Cheese Pizza with Homemade Pizza Sauce; Grilled Italian Sausage Pizza with Mozzarella & Parmesan; Roasted Vegetable Pizza; Cherry Tomato & Fresh Herb Pizza; Thai Chicken Pizza; Tomato & Basil Pizza with Fresh Mozzarella, & Pear & Caramelized Onion Pizza. **Thursday - Wings, Fries, & Burgers:** Buffalo Chicken Wings with Cilantro-Ranch Dip; Teriyaki Grilled Wings; Shoe String Fries; Grilled Sweet Potato Fries; Mini Beef & Cheddar Burger Sliders; Teriyaki Burgers with Grilled Pineapple, & Avocado & Bacon Turkey Burgers. **Friday - Bake-Off:** Crepes with Strawberries & Whipped Cream; Peach & Raspberry French Tarts; Chocolate Pudding Cakes; Banana Cupcakes with Butter Cream Frosting; Apple Crisps with Homemade Ice Cream; Phyllo Tarts with Dark Chocolate & Fresh Strawberries, & Cinnamon & Sugar Doughnut Holes. 275.00



**ALOHA! ISLAND CUISINE Lisa Brisch Saturday July 15 2:00 – 5:00PM**

We may not be in the Hawaiian Islands, but we can sure get a taste of the island cuisine & enjoy eating as though we are! This fun lesson introduces specialties you'll find only in the beautiful islands with the azure waters. Come have fun & learn Caramelized Maui Onion Dip and Sweet Potato Chips; Huli Huli Chicken; Beef Teriyaki; Char Siu-Glazed Pork and Pineapple Buns; Hawaiian Fried Rice; Hawaiian Macaroni Salad, & Ambrosia Salad. We'll also enjoy a Mai Tai Cocktail. 60.00



**BEAUTIFUL BRUNCH Melissa Stockmar Tuesday July 18 9:30 AM – 12:30 PM**

Invite your friends to enjoy a casual late morning gathering! Treat them to a beautiful array of specialties with all the trimmings! They will love and appreciate your efforts and you'll enjoy all the fun in putting it together! Come for this lesson of Raspberry Lemon Swirl Sweet Rolls; Baked Egg Cups with Spinach, Prosciutto and Parmesan Cheese; Salmon Hash with Poached Eggs and Chive Hollandaise; Lemon Blueberry Coffee Cake with Almond Streusel Topping; Mushroom, Leek and Fontina Cheese Puff Pastry Strudel Chicken, Artichoke, and Brie Crepes with Honey Sauce, & Phyllo and Egg Breakfast Torta. 60.00

**WEST COAST CUISINE Linda Martin Tuesday July 18 6:30 – 9:30 PM**

Here is a fun lesson where the focus is on food specialties unique to the coast. This delicious lesson will teach the things you need to know to re-create the true flavors of Avocado Toasts with Red and Yellow Tomatoes & Balsamic Syrup; Thai Chicken Pizza; West Coast Cioppino; Baja Fish Tacos; Classic Cobb Salad with Blue Cheese Vinaigrette; Angel Hair Pasta with Fresh Crab & Lemon Gremolata, & Flourless Chocolate Cake with Salted Caramel Sauce. 65.00



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



**PALEO PLEASURES Lisa Brisch Thursday July 20 9:30 AM – 12:30 PM**

So many have tapped into the delicious and healthy benefits of Paleo cooking. Come for a creative & informative lesson to learn about it or expand your repertoire of recipes. This great lesson is Breakfast Bacon and Vegetable Bake; Apple-Spice Muffins; Chipotle Pulled Pork; Lettuce Wraps with Avocado Aioli; Chicken Pad Thai; Asian Meatballs with Korean Cilantro Sauce; Tomato Zucchini Tart, & dessert of Almond Butter Cups. 60.00

**BARBECUE, BEER & BACON Linda Martin Thursday July 20 6:30-9:30PM**

Three favorites grouped together put everyone in party mode! Here is the perfect combination of flavors and brews that will hit it out of the ball park! Come for a fun and inspiring lesson of New Orleans Style Barbecue Shrimp; Beer Battered Onion Rings; Bacon Wrapped Corn on the Grill; Perfect Grilled Steak with Molasses & Beer BBQ Sauce; Beer Can Chicken with Balsamic BBQ Sauce, & Grilled Brussels Sprouts with Bacon. Last we'll indulge in amazing Beer & Bacon Toffee Sundaes. 65.00

**LUNCH & LEARN Lisa Brisch Friday July 21 12:00 – 1:00 PM**

Take a break from your busy schedule and come in for a cool and delicious lunch and lesson with our DEMONSTRATION. The menu is made for entertaining somewhere in your future! Enjoy Pork Tenderloin with Rosemary-Orange Glaze served with Buttered Carrots. Dessert will be icy cold Fresh Raspberry Sherbet & Lemon Poppy Seed Cookies. 28.00

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

Sign up with your cooking partner & be part of a group of couples working together to create this amazing three course gourmet meal. You'll enjoy a sampling of wine with the meal. Join us to learn Smoked Salmon Corn Cakes with Dill Crème Fraiche, & Butternut & Kale Salad with Toasted Pumpkin Seeds, served with Sauvignon Blanc. The entrée is Maple Glazed Pan-Seared Chicken Breasts with Dijon Pan Sauce; Cast Iron Spicy Brussels Sprouts with Toasted Garlic & Crushed Red Pepper Bacon, Sweet Potato Hash, & Kentucky Cheese Grits, served with Merlot. Dessert will be Blackberry & Peach Skillet Cobbler with Vanilla Ice Cream. 150.00 per couple



**ICE CREAM ECSTASY Melissa Stockmar Saturday July 22 9:30 AM – 12:30 PM**

Treat yourself to this sweet, fun lesson of Ice Cream specialties so you and your family will have fun cooling down throughout the summer! This is a perfect lesson for parents and kids to take together! Have fun learning these amazing specialties including Coconut Frozen Custard with Lime Shortbread Cookies; Popcorn Frozen Custard with Peanut Brittle; Cannoli Ice Cream with Chocolate Pizzelles; Honey Gelato with Orange-glazed & Grilled Pineapple; Poppy Seed Ice Cream with Lemon Polenta Bundt Cake; Toffee Caramel Ice Cream Espresso Floats & No-cook Chocolate Candied Hazelnut Ice Cream. 60.00 per person

**KIDS COOKING CAMP Linda Martin Mon – Fri July 24-28 9:30 AM - 12:00 Noon**

Kids ages 8 to 12 will have the chance to make a lot of different kinds of foods in this camp. Come be part of the hands-on experience to make **Monday - Fun Foods on a Stick:** Salad on a Stick with Sweet Balsamic Salad Dressing; Mini Corn Dogs; Meatballs on a Stick with Tomato Dipping Sauce; Pizza on a Stick; Chicken Fingers on a Stick with Ranch Dressing; Street Corn on a Stick; & Pound Cake on a Stick with Chocolate & Sprinkles. **Tuesday - Camp-Out Food:** Campsite Roasted Corn; Cheese Quesadillas with Salsa; Best Ever BBQ Beans; Cook-out Steaks with Dr. Pepper BBQ Sauce; Skillet Cornbread with Honey Butter; Potato Packets with Bacon & Cheese; One Pot No-Bean Chili, and Cinnamon-Apple Crisp with Vanilla Ice Cream.

**KIDS COOKING CAMP CONTINUED ON NEXT PAGE**

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

KIDS COOKING CAMP CONTINUED FROM PREVIOUS PAGE



**Wednesday - Spaghetti Dinner:** Perfect Tomato Bruschetta; Romaine Salad with Creamy Italian Dressing & Croutons; Baked Penne with Cream, Parmesan & Toasted Crumbs; Spaghetti & Meatballs with Tomato Sauce; Fresh Italian Bread; Italian Sugar & Cinnamon Doughnuts, & Strawberry Gelato. **Thursday - Taco Party:** Cheese Quesadillas with Fresh Salsa; Chopped Salad with Ranch Dressing; Chicken Soft Tacos; Ground Beef Tacos; Taco Salad; Bean & Cheese Nachos, & Cinnamon & Sugar Fried Tortilla Crisps with Vanilla Ice Cream. **Friday - Cupcake Wars:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes; and Banana Cupcakes. Students will work in teams to make Cupcakes, and then choose colors for Icing and Decorations. 275.00

**TEENS COOKING CAMP Lisa Brisch Monday – Friday July 24-28 2:00 –4:30 PM**

People ages 13 to 17 will explore a variety of cuisines in this week long series. Come learn in a hands-on class how to create these delicious recipes. Our lessons are **Monday: Sandwiches & Salads:** Hawaiian BLPTS (Bacon, Lettuce, Pineapple, Tomato) & Macaroni Salad; BBQ Chicken Sandwiches with Buttermilk Slaw; Cheese Steak Subs & Grape Tomato Caprese Salad; Bacon-Avocado Caesar Salad; Chinese Chicken Salad; Gazpacho Pasta Salad, & Cuban Quesadillas. **Tuesday - Ultimate Snacks:** Cilantro and Curry Hummus & Wonton Chips; Buffalo Chicken Dip with Celery and Carrots; Edamame Dumplings with Dipping Sauce; Cheesy Jalapeno Bacon Cornbread; Bacon-Ranch Potato Tots; Chicken Lettuce Wraps, & Chile Con Queso with Tortilla Chips. **Wednesday – International Cuisine:** Sesame Chicken Noodles; Fresh Spring Rolls with Dipping Sauce; Caribbean-Style Chicken with Coconut Milk and Cilantro; Chicken Tikka Masala; Ground Beef Enchiladas; French Onion and Bacon Tart, & Italian Potato Cake. **Thursday – Pasta & Pizza:** Armadillo Cheesy Garlic Bread; Pepperoni Pizza Mac and Cheese; "BLT" Pasta; Margarita Pizza with Pesto; Hoisin Chicken Pizza; Fresh Pasta with Fresh Tomato Sauce, & Chicken Teriyaki Zucchini Noodles. **Friday – Dessert Delights:** Old Fashioned Chocolate Cake with Chocolate Frosting; Banana Bonanza; Nutella; Banana Ice Cream, Strawberries & Cream Banana Ice Cream, and Banana Almond Chocolate Milkshake; Cookies and Cream Cupcakes; Angel Pie; Brown Sugar Fudge; Jam Thumbprint Melting Moments, and Congo Bars (Nutty Coconut Blondies with Chocolate Chips). 275.00



**KIDS COOKING CAMP Linda Martin Mon – Fri July 31 – Aug 4 9:30 AM - 12:00 Noon**

Kids will learn a lot in this week long series of cooking. Join us for a great hands-on cooking experience. Come to learn **Monday - Bite Size Delights:** Sweet Chicken-Bacon Wraps; Roasted Five Spice Baby Back Ribs; Egg Roll Bites with Dipping Sauce; Mini Tomato & Cheese Grilled Sandwiches; Chocolate Chip Banana Mini Muffins; Doughnut Minis, & Fried Banana Bites with Chocolate Sauce. **Tuesday – Crazy for Noodles:** Chicken & Noodle Casserole; Spaghetti Omelet; Rolled Lasagna; Asian Noodle Salad; Mini Mac & Cheeses; Stir Fry Vegetables & Noodles, & Noodle Goulash with Meat Sauce. **Wednesday - Soup & Sandwiches:** Chicken Tortilla Soup; Egg Salad Sandwich Wraps; Roasted Tomato Soup with Croutons; Bacon, Turkey, & Avocado Sandwiches; Minestrone Soup with Vegetables & Pasta; Meatball Sub Sandwiches, & Homemade Ice Cream Sandwiches. **Thursday - Breakfast for Dinner:** Sausage Pancakes with Cinnamon Syrup; Homemade Biscuits with Honey Butter; Eggs in a Nest; Banana French Toast; Breakfast Potatoes with Ham; Fresh Fruit Skewers, & Breakfast Burritos with Fresh Salsa. **Friday - Cupcake Wars:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, & Banana Cupcakes. Students will work in teams to make Cupcakes, then choose colors for Icing and Decorations. 275.00



TO REGISTER FOR CLASSES CALL: 480-596-5628

## AUGUST

### **PRIZED PIZZAS Amy Barnes**

**Wednesday August 2**

**6:30 -9:30 PM**

Pizzas made at home are the best! Break out & enjoy a fun & delicious experience learning to make Crust from scratch. We'll move on to prepare these toppings & make awesome Pizzas! Our lesson is Santa Fe Chorizo Pizza with a Cornmeal Crust; Chicago-style Pan Pizza with Sausage & Mushrooms; Teriyaki Chicken Pizza; Grilled Shrimp & Cilantro Pesto Pizza; Grilled Pizza Margarita with fresh Mozzarella; White flour Cheese Pizza with Balsamic & Garlic, and Chocolate Hazelnut Pizza.

65.00

### **GOURMET COUPLES Lisa Brisch**

**Friday August 4**

**6:30 -9:30 PM**

Invite your partner to share an evening of cooking with a group of like minded couples. Get ready to have a great time as part of a team preparing a three course gourmet meal. Our lesson is Gruyere Cheese & Mushroom Bruschetta, and Stacked Harvest Tomatoes layered with Tapenade and drizzled with Basil Dressing then sprinkled with Pine Nuts, served with Pinot Grigio. The entrée will be roasted Salmon with a crispy topping of Panko Lemon & Thyme, Herbed Rice and Pasta Pilaf with roasted Red Peppers, & Green Beans with Buttered Almond Breadcrumb & Lemon Zest, served with Pinot Noir. Dessert will be Lemon Pudding Cakes with Blueberry Coulis.

150.00 per couple

### **KNIFE SKILLS Melissa Stockmar Saturday August 5**

**2:00 -5:00 PM**

Get comfortable using 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 knowledge and skill of a pro. This great lesson provides each person with an array of veggies and fruit. We will work through an array of classic cutting techniques. The class will also learn to prepare Chicken Stir-Fry, Roasted Vegetables & Melon Salad with Citrus Syrup.

60.00

### **COOKING WITH HERBS Melissa Stockmar Tuesday August 8 9:30 AM – 12:30 PM**

Learn to add great new flavors with the use of fresh culinary herbs in many of the dishes you cook! This informative and practical lesson opens the door to creating many delightful flavors when you can distinguish & understand each Herb & its best use. This fun summertime menu is Zucchini Dill Fritters with Lemon Garlic Yogurt Sauce; Grilled Corn and Cherry Tomato Salad with Basil Vinaigrette; Lamb Kefta with Mint and Feta served with Dill Cucumber Sauce; Blackened Tilapia Fish Tacos with Cilantro-Parsley Sauce; Rosemary Chicken with Orange Maple Glaze; Bacon-wrapped Pork Loin with mixed Herb Red Pepper Stuffing. Dessert is Lemon Tarragon Ricotta Cream Tarts.

60.00

### **SUSHI STARS Linda Martin Tuesday August 8**

**6:30 -9:30 PM**

Learn to make Sushi at home so you can enjoy it any time! Our fabulous class teaches where & what to purchase for Sushi-grade Fish. We'll prepare & eat it throughout class so come hungry! Our lesson is Sushi Rice; Tuna Tempura Roll; Inside-out Spicy Tuna & Lettuce Roll; Roll of Cucumber, Avocado, Daikon Sprouts, & Carrots with Toasted Sesame Seeds; Beef Tataki Sushi Roll; Crab Nigiri with Wasabi & Chives, & Salmon Nigiri with Tobiko.

65.00

### **MEDITERRANEAN FINGER FOODS Amy Barnes Wednesday August 9 6:30 -9:30 PM**

There is something magical as well as healthy & fresh about the foods and flavors of the Med. Learn to make Grilled Turkey Meatball Skewers with Garlic Yogurt Sauce; Spanakopita Tarts; Mediterranean Sirloin Beef Skewers marinated in Lemon & Herbs; Palmiers stuffed with Pesto, Sun-dried Tomatoes & Feta; Artichoke, Tomato & Spinach Flatbreads, and Shrimp Cakes with Avocado Crema. We'll enjoy it all with Plum & Thyme Prosecco Smash Cocktails.

65.00

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





**FISH FOR FAMILIES Lisa Brisch Thursday August 10 9:30 AM – 12:30 PM**

If you like Fish, join a class that will teach you a whole new repertoire of dinners with Fish recipes your family should Love! Our amazing menu offers lots of choices including Almond Crusted Tilapia with Asian BBQ Sauce & Glazed Carrots with Ginger; Butterflied Shrimp and Vegetable Stir-Fry; Mahi Mahi with Bacon-Tomato Butter & Herbed Rice Pilaf; Grilled Salmon with Apricot-Mustard Glaze & Roasted Broccoli; Cod Baked Scampi-Style and Pasta with Garlic and Oil; Pan-Roasted Rockfish with Mediterranean Tomato Sauce & Creamy Polenta, & Roasted Cod and Green Beans with Asian Cilantro Sauce. 60.00

**ADVANCED COOKING Linda Martin Thursday August 10 6:30 -9:30 PM**

If you consider yourself a good cook and are ready for some fun new culinary challenges, this series could be for you! Our first lesson is focused on Appetizers and First Courses. Come for a fun & delicious lesson of Brie Brûlée (Dip) with Apples & fresh Thyme; Sautéed Scallops with Champagne-Vanilla Butter Sauce; Grilled Rib-Eye on Cracked Pepper Biscuits with Horseradish Cream; Grilled Mushroom & Celery Heart Salad with Lemon-Balsamic Vinaigrette; Avocado Tomato Tower with Balsamic & Basil Oil; Carrot-Ginger Soup with Chili Butter & Toasted Peanuts, & Cold Gazpacho Soup with Fresh Tomatoes & Vodka. 65.00

**LUNCH & LEARN Linda Martin Friday August 11 12:00 – 1:00 PM**

At the end of the week you deserve a break! We can offer you a lunch which is delicious, and satisfying. Join us for a great DEMONSTRATION lesson & enjoy Roasted Salmon with Sun-dried Tomato Pesto & Basil Oil over Angel Hair Pasta. Dessert is Chocolate-Amaretto Custard with Whipped Cream. 28.00



**GOURMET COUPLES Linda Martin Friday August 11 6:30 -9:30 PM**

Here is a very fun lesson you and your partner can enjoy preparing alongside other couples who also enjoy cooking and good foods. Come learn this wonderful three course meal which begins with Togarashi Seared Tuna Avocado-Cucumber Salsa with Grilled Mushroom & Celery Heart Salad with Lemon-Balsamic Vinaigrette, served with Sauvignon Blanc. The entrée is Gorgonzola Crusted Beef Filets with Port Wine Sauce; Butter Sautéed Red Onions with Red Wine; Rosemary Roasted Asparagus with Toasted Hazelnuts & Lemon Zest, & Flash Fried Sweet Potatoes, served with Cabernet Sauvignon. Dessert is Dark Chocolate Mousse with Vanilla Whipped Cream & Shaved Chocolate. 150.00 per couple

**FAMILIES COOK Melissa Stockmar Saturday August 12 9:30 AM – 12:30 PM**

This is a perfect class for parents and kids who like to cook & want to learn together! Our lesson teaches new techniques and great recipes for family friendly dinners! Come for a fun morning of cooking and make Herb Balsamic grilled Vegetable and Bread Salad; Cheese Tortellini Skewers with Cherry Tomatoes and Pesto Cream Dipping Sauce; Crispy Cornflake Crusted Chicken Sliders with Pineapple Coleslaw; Bacon BBQ Turkey Burgers with Fried Onion Straws; Beef and Bean Enchilada Casserole, and pressure cooker Cilantro Lime Pork Tacos with Salsa Verde. Dessert will be Chocolate Hazelnut Fudge Tart. 55.00 per person

**ASIAN ENTERTAINING Lisa Brisch Saturday August 12 2:00 – 5:00 PM**

Offer your guests an array of these mouth watering Asian finger foods. You'll have the makings for a truly amazing party menu! Come for a fun afternoon of cooking & learn to dazzle everyone with amazing little morsels. Our lesson is Crab Cream Cheese and Scallion Wontons; Fresh Spring Rolls; Basil Chicken; Caramelized Black Pepper Shrimp; Sweet and Spicy Ginger Green Beans; Sweet and Salty Coconut Rice, & Ginger Ice Cream with Chocolate Sauce. 60.00

STORE FACT	You'll find woks, skimmers, bamboo steamers, kitchen scissors & more in Sweet Basil's Oriental Department.
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TO REGISTER FOR CLASSES CALL: 480-596-5628





**CHILL OUT Melissa Stockmar Tuesday August 15 9:30 AM – 12:30 PM**

If you live in Arizona in the summer it’s definitely time to chill! Come for fun and learn to create your own refreshing, cool & delicious meals for dinner! Sign up & learn Garlic Lemon Shrimp Skewers with Basil Corn Salad; Grilled Zucchini and Bell Pepper Fattoush with Balsamic Dressing and Feta Cheese; Chilled Sweet Corn and Pancetta Soup with Crème Fraiche; Thai Chicken Lettuce Wraps with spicy Peanut Sauce; Seared Salmon with Avocado Salsa Verde and Cherry Tomato Salad, and Spiced Mediterranean Burgers with Smoky Tomato and Bell Pepper Relish. Dessert will be Lemon Cheesecake Ice Cream with Blueberry Compote. 60.00

**ITALIAN CUCINA SERIES Linda Martin Tuesdays Aug 15, 22 & 29 6:30 -9:30 PM**

Italian women for centuries have known how to pay close attentions to the foods they cook, choosing foods connected to the land, cooking seasonally and simply. Rich or poor, they are keepers of their own culinary legacy. We are now relearning how to feed ourselves & others, casting away the idea that food is fuel, cooking a chore. Studying the Italians with their appreciation, knowledge & use of simple foods leads us to create our own great foods. Join us for this elevating series to learn from the masters – the Italian women – their traditions & processes. Give yourself the opportunity to create and then pass along a legacy of your own. This three part series introduces these treasured lessons. **Week One – First Courses:** Hand Stretched Pizza with fresh Mozzarella, Tomatoes, & Basil; classic Italian Caponata on toasted Crostini; Stuffed Mushrooms with Peppers, Olives, & Romano; steamed Clams with Garlic & Wine; Panzanella Salad with Balsamic & Olive Oil; Antipasto Salad with Red Wine Vinaigrette; Caesar Salad with fresh Rosemary Croutons. **Week Two - Entrees:** Prosciutto Wrapped Salmon with Balsamic Vinegar & Cherry Tomatoes; Fennel Crusted Pork Loin with Red Wine Pan Sauce; Chicken Piccata with Lemon & Capers; Spaghetti Puttanesca; Classic Saffron Risotto; Roasted Eggplant with Onions, Pears, & Pancetta, & Creamy Polenta with Sautéed Mushrooms. **Week Three - Desserts:** Apple Cake with Toasted Pine Nuts; Apricot Crostata with Toasted Almonds; Homemade Cannoli with Ricotta-Chocolate Filling; Italian Doughnuts with Amaretto-Chocolate Dipping Sauce; Orange Sponge Cake with Sweet Mascarpone; Double Chocolate Biscotti, & Olive Oil Cake with Blackberry Jam & Mascarpone Cream. 195.00



**HEALTHY DINNER PARTY Amy Barnes Wednesday August 16 6:30 -9:30 PM**

Invite friends for dinner and treat them to a healthy meal (they don’t have to know) everyone will really enjoy and be grateful for (when you tell them)! This inspired lesson is Grilled Shrimp Salad with Orange, Endive, & Radicchio; Raw Zucchini Noodles with Tomatoes & Pesto; Spinach & Feta Stuffed Flank Steak; Skinny Eggplant Rollatini with Mozzarella & Ricotta; Broccoli & Orzo with Garlic & Olive Oil, & Baked Mozzarella Sticks with Marinara Sauce. Dessert will be Fruit Pizza with Sugar Cookie Crust and Strawberry Mango Cooler Cocktails. 65.00

**CAST IRON GOODNESS Lisa Brisch Thursday August 17 9:30 AM – 12:30 PM**

The Cast Iron Pan that you’ve had forever is the perfect pan for so many dishes! Come learn all you can do with Cast Iron cooking to achieve amazing results! Our lesson will show you how to make Chicago-Style Pepperoni Pan Pizza; Bulgogi (grilled marinated Beef); Spanish-style Garlic Shrimp; Korean Rice Bowl; Potato Rosti; Sweet Potato Galette with Mushrooms and Kale, & traditional Beignets. 60.00

STORE FACT	Sweet Basil always has a selection of <i>Ready-2-Go</i> Gift Baskets & we love to help you personalize a custom Gift Basket.
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TO REGISTER FOR CLASSES CALL: **480-596-5628**

**FOODS OF THE LOIRE Linda Martin Thursday August 17 6:30 -9:30 PM**

Foods native to this area are like no other. Light, flavorful & uncomplicated! Treat yourself & learn about the cuisine of this famous region and its' amazing culinary secrets! Our lesson is Tapenade of Olives, Anchovies, & Capers on Grilled Crostini; Cream of Asparagus Soup; Salad of warm Walnut Crusted Goat Cheese on Baby Greens; Filet of Sole Meunière with Brown Butter-Caper Sauce; Pan seared Duck Breast with Balsamic-Cherry Reduction; Roasted Root Vegetables with Herbes de Provence; & Apple Tarte Tatin with Vanilla Ice Cream. 65.00



**LUNCH & LEARN Terri Milligan Friday August 18 12:00 – 1:00 PM**

Join us for a delightfully cool & delicious lunch at our DEMONSTRATION. This hour long break will be one of the nicest treats of your week! This refreshing menu is Multi-colored Beet and Fresh Green Salad with "Pickled" Dried Cherries & Montrachet Cheese, served with a beautiful French style Galette (Crepe) with fresh Tomato & Feta on a Cornmeal crust. Dessert is Mascarpone and Orange-Scented Berry "Fool", layers of sweetened Whipped Cream & Fruit. What could be better? 28.00

**GOURMET COUPLES Linda Martin Friday August 18 6:30 -9:30 PM**

Here is another fun lesson for couples who like to cook together. Come be part of creating a delicious three course gourmet meal & enjoy a sampling of wines with the meal! Our lesson is Fig Jam & Brie Bruschetta & Chilled Cucumber Soup with Avocado & Dill, served with Sauvignon Blanc. The entrée is Bourbon Barbecue Salmon with Grilled Corn & Watercress Salad; Agave Glazed Carrots with Fresh Rosemary; Char Grilled Artichokes with Garlic Aioli, & Individual Creamy Potato Gratin, served with Pinot Noir. Dessert is Pecan Dusted Puff Pastry with Caramelized Pears & Whipped Cream. 150.00 per couple

**CELEBRATE WITH CHOCOLATE Melissa Stockmar Sat Aug 19 9:30 AM – 12:30 PM**

Working with Chocolate will be easy for you once you've taken this class. Learn the techniques and procedures to make Chocolate creations a success. In this lesson we'll make all of these amazing Chocolate specialties including Dark Chocolate and Caramel Shortbread Sandwich Cookies; Salted Almond Truffle Tart; Blackout Chocolate Cupcakes; Chocolate-Mocha gooey Butter Cake; Lemon White Chocolate Soufflés with Raspberry Sauce; Sacher Torte Brownies; & Milk Chocolate Pots de Crème with Dark Chocolate Tuile. 60.00

**CHEESE & WINE PARTY Lisa Brisch Saturday August 19 2:00 – 5:00 PM**

Raise your culinary expertise with a lesson on Cheese making. Students will make fresh Ricotta and Queso Fresco. We'll take the Cheese & add ingredients to learn and prepare these recipes. Finally we'll pair our recipes with wines that complement these dishes. Our lesson is Marinated Tomato Salad with Jalapeño and Queso Fresco; Pasta Salad with Roasted Tomatoes and Queso Fresco; Quesadillas with Queso Fresco and Roasted Peppers; Tomato Bruschetta with Ricotta and Basil; Zucchini Stuffed with Ricotta; Pasta with Peas, Pine Nuts, and Ricotta. Dessert is warmed Berries with Honey and Fresh Cheese. 60.00



**EASY CHINESE STIR-FRY Melissa Stockmar Tues August 22 9:30 AM – 12:30 PM**

Do you need easy to prepare dinners you can put on the table in just a few minutes? This is a great lesson for that purpose. The fresh ingredients and oriental flavors are perfect for on the go families who like great tasting, interesting foods! Our lesson is Beef Ramen Stir-Fry with spicy Peppers and Broccoli; Lemon Shrimp with Peppers, Snap Peas, and Basmati Rice; Garlic Sriracha Pork and Green Bean Stir-Fry with Brown Rice; Curry-Cashew Chicken Stir-Fry with Cauliflower Rice; Quinoa Fried Rice with Wild Mushrooms, & Honey-Ginger Pineapple and Mixed Vegetable Stir-Fry. 60.00

TO REGISTER FOR CLASSES CALL: 480-596-5628



**STOVE TOP GRILL & SMOKE Amy Barnes Wednesday August 23 6:30 -9:30 PM**

Treat yourself to a wonderful culinary experience learning to grill and use a smoker on your stove top! This lesson teaches how to create some amazing flavors while you stay inside! Learn Mango Spiced Steak Skewers; Apple Orchard Chicken Salad on Greens with Gorgonzola & Toasted Pecans; Pork Tenderloin Souvlaki (Marinated in Olive Oil & Herbs) with Honeyed Apricots; Brown Sugar Brined Smoked Salmon Filets with Hollandaise Sauce, & Grilled Steak Fajita Tortilla Paninis. Dessert is Grilled Pineapple with Hazelnut Mascarpone Cream, & Spiked Cucumber Lemonade. 65.00

**FAST DINNERS Lisa Brisch Thursday August 24 9:30 AM – 12:30 PM**

Make sure your dinners are the best they can be even with your busy schedule! This is a valuable lesson with everything you need to create delicious dinners made Fast! Did we say healthy as well? Come to learn Flounder with Dill and Caper Cream Sauce & Salad with Bistro-Style Mustard Vinaigrette; Sautéed Chicken and Green Beans with Lemon and Thyme; Skillet Teriyaki Beef and Vegetables; Shrimp with Orzo; Pasta e Fagioli and Crispy Garlic Bread; Cheesy Meat Loaf Minis & Rosemary Potatoes, & Pasta with Mushroom Sauce. 60.00

**ADVANCED COOKING Linda Martin Thursday August 24 6:30 -9:30 PM**

Take your cooking knowledge to the next level with this lesson of Side Dishes! Advanced techniques, methods and food combinations open the door to amazing sides which pair nicely with your entrées. Join us for Grilled Red Potato Salad with Watercress & Blue Cheese Vinaigrette; Steakhouse Spinach Gratin; Grilled Vegetables with Basil & Garlic Oil; Almond Brown & Wild Rice with Golden Raisins; Roasted Brussels Sprouts with Mushrooms and Fried Shallots; Penne with Parmesan Cream & Prosciutto; & Provencal Slow Braised Ratatouille. 65.00



**LUNCH & LEARN Lisa Brisch Friday August 25 12:00 – 1:00 PM**

Before the three day holiday, give yourself a treat with a lesson you could use during the weekend to entertain or serve your family. Our DEMONSTRATION lesson is Shrimp Skewers on Gazpacho Gemelli Pasta Salad, served with Rosemary Breadsticks. Dessert is Almond Cake with Tangy Orange Sherbet. 28.00

**GOURMET COUPLES Linda Martin Friday August 25 6:30 -9:30 PM**

This will be a weekend you won't soon forget if you sign you & your partner up for our class. Make this a special weekend to enjoy some time together & learn this wonderful three course meal, paired with a sampling of wines. Our lesson is Grilled Shrimp with White Bean Antipasto and crisp Celery Root & Apple Salad with a Hazelnut Vinaigrette, served with Sauvignon Blanc. The entrée is Charred Chicken with Mole Sauce; Spaghetti Squash with Olive Oil, fresh grated Parmesan & cracked Black Pepper; slow simmered Black Beans with Bacon, & Green Chile Cornbread with Sweet Honey Butter, served with Shiraz. Dessert is Deconstructed Apple Pie with Salted Caramel and Vanilla Ice Cream. 150.00 per couple

**KIDS COOK AFTER SCHOOL FOODS Melissa Stockmar Sat Aug 26 9:30 AM – 12:30 PM**

Kids ages 8 to 12, come for this chance to learn to make foods for yourself when you get home from school. This great lesson teaches Homemade Pita Chips with Red Pepper Basil Hummus; Chewy Peanut Butter Chocolate Chip Oat Bars; Cheesy Pepperoni Pizza Sticks; Apple Fries with Caramel Cream Dip; Turkey BLT Wraps with Guacamole; Parmesan Chicken Bites with Marinara. Dessert is Carrot Apple Muffins. 60.00



<b>STORE FACT</b>	A Sweet Basil Gift Certificate is a great gift - good in our Market Cafe, the Gourmetware Store & for classes in the Cooking School.
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TO REGISTER FOR CLASSES CALL: 480-596-5628



**SUNSET DINNER PARTY Lisa Brisch Saturday August 26 2:00 – 5:00 PM**

Serve dinner as late as you want with this menu that will excite both your family & friends! Our menu of irresistible warm weather combinations are true crowd pleasers! Come have fun learning these amazing recipes. We'll begin with Mushroom Gruyere Puff Pastry Pinwheels; Salad of Mixed Greens with Sherry Vinaigrette and Candied Walnuts; Lemon Thyme Salmon; Steak Diane with Brandy-Mustard Sauce; Twice Baked Potatoes, & Bacon Wrapped Green Beans. Dessert is Lemon Chiffon Cake with Raspberry Cream. 60.00

**SUMMER PORCH PARTIES Melissa Stockmar Tues August 29 9:30 AM – 12:30 PM**

Entertain with casual grace and offer your friends this easy summer menu packed with flavor surprises! Our fun lesson is Artichoke, Tomato, and Spinach Flatbread; Mixed Greens with Grilled Stone Fruit Salad, Champagne Vinaigrette and Fried Goat Cheese; Grilled Chipotle Maple Chicken Drumsticks; Coconut Crusted Pork Tenderloin with Fruit Salsa; Tuna Burgers with Avocado Chutney and Sriracha Mayo; Tequila Lime Marinated Flank Steak with Southwest Couscous Salad, & Raspberry Lemon Bars. 60.00

**SAUTE SUPERSTARS Amy Barnes Wednesday August 30 6:30 -9:30 PM**

Master the technique of Saute and you'll have fast, easy ways to dazzle everyone you cook for with this amazing group of recipes. Come have fun and learn Sautéed Chicken Gruyere with Sautéed Mushrooms; Shrimp & Asparagus with Ginger Sesame Sauce; Wilted Spinach with Cherries & Goat Cheese; Thyme coated Pork Medallions with Sautéed Apples; Turkey Meatballs in Sour Cream Gravy with Egg (Zucchini) Noodles; Lemon Almond Buttermilk Loaf with Balsamic Strawberries, & Sautéed Bananas with Rum & Chocolate Sauce. 65.00

**SOUTHERN COMFORT Lisa Brisch Thursday August 31 9:30 AM – 12:30 PM**

Learn about the foods which are uniquely Southern & enjoy the specialties & flavors that come from culinary traditions of the South! Our fabulous lesson is Sausage Pecan Balls; Pimento Cheese Toasts; Coca Cola Glazed Chicken Wings; New Orleans Barbecue Shrimp; Fried Catfish with Remoulade; Grits and Greens; & Brown Sugar Shortcakes with Strawberries and Brown Sugar Cream. 60.00

**HOKED ON FISH Linda Martin Thursday August 31 6:30 -9:30 PM**

Fish is great for summertime meals. With so many ways to prepare it, you can be creative while keeping your kitchen cool as you cook. Learn about fresh and frozen choices at the market. Come for a fun and inspiring class to learn Grilled Red Snapper with Jalapeno-Basil Sauce & Grilled Vegetables; Coriander-Crusted Seared Tuna with Black Bean Salsa; Pan-Seared Breaded Tilapia with Fresh Lemon & Arugula; Poached Fish in Basil Cream Sauce; Lemon-Ginger Poached Halibut; Beer Battered Fish & Chips with Malt Vinegar, & Pan Seared Salmon with Thai Vegetables. 65.00



**SEPTEMBER**

**LUNCH & LEARN Amy Barnes Friday September 1 12:00 – 1:00 PM**

Enjoy a delicious lunch & learn an amazing new recipe using Chicken with an Oriental flavor! Our DEMONSTRATION lesson is Broiled Teriyaki Chicken served with Coconut Gingerroot Rice. Dessert will be luscious Mango Crème Brûlée. 28.00

STORE FACT	We ship your gifts via UPS.
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TO REGISTER FOR CLASSES CALL: 480-596-5628

**GOURMET COUPLES Linda Martin Friday September 1 6:30 -9:30 PM**

Invite your partner to share an evening creating a gourmet three course dinner with a group of other couples. You'll also enjoy a sampling of wines with the meal. Our delicious lesson is Tapenade on Grilled Crostini & Charred Corn & Radicchio Salad with Balsamic Syrup & Shaved Pecorino, served with Chardonnay. The entrée is Marinated Fire Roasted Pork Tenderloin with Blackberry-Red Wine Sauce; Grilled Peppers with Caper-Basil Vinaigrette; Roasted Asparagus with Tomatoes, Olives, & Basil, & Individual Truffled Yukon Gold Soufflés, served with Zinfandel. Dessert will be Flourless Cappuccino Cake with Espresso Zabaglione.

150.00 per couple

**CAKE DECORATING Melissa Stockmar Saturday September 2 9:30 AM – 12:30 PM**

If you've ever wanted to know how to decorate your own Cakes, here is your chance to learn.

Students will learn the methods of icing a Cake evenly, writing with icing, making flowers, borders & unique designs. Our lesson starts with a demonstration of these techniques, then practice until you are ready to design and decorate your own Cake. You'll take your cake home.

Supplies are included in the cost of the class.

65.00



**SUNDAY SUPPERS Melissa Stockmar Tuesday September 5 9:30 AM – 12:30 PM**

If your family is busy during the week, bring them together on the weekend with these delicious dinners and enjoy a little family time! Our lesson is Roast Chicken with Lemon Herb Butter and Fingerling Potatoes; Lentil Soup with Sausage and Kale; Herb Garlic Flank Steak with pan-roasted Grapes; Pork Scaloppini with Salsa Verde; Butter basted Salmon with Hazelnut Relish; Pressure cooker Red Wine Beef Short Ribs with Parmesan Polenta, & Enchiladas with Squash, Potatoes, Poblano Peppers, and Zucchini topped with Tomatillo Avocado Salsa.

60.00

**FRENCH CLASSICS SERIES Linda Martin Tuesdays Sept. 5, 12, 19 6:30 -9:30 PM**

In *Mastering the Art of French Cooking* by Julia Child and co-authors, they point out the most important goal to the French in cooking is how does the food taste? French cooks don't often

take to unusual combinations or presentations, rather find pleasure taking a traditional dish, cooking it perfectly, making sure each step is done properly. All that is required is a love of

cooking and practice of the art. It is in this spirit that we approach learning French classics - with attention to detail and the enjoyment of the art itself! Join us for this fun & enlightening three

week series to learn **Week 1 - Appetizers and First Courses:** Seared Scallops with Champagne-Butter Sauce; Mini Croque Monsieur; Croustade of Red Peppers with Goat Cheese, Capers, & Fresh Tomatoes; Mixed Greens with Croutons and Fresh Herb Vinaigrette; Spinach, Butter Lettuce & Fresh Mushroom Salad with Dijon Vinaigrette; Potato & Leek Vichyssoise, & Crab Soup with Fennel & Fresh Tomatoes. **Week Two - Entrees:** Steak Au Poivre with Green Peppercorn Cream Sauce; Red Snapper en Papillote with Fresh Herbs, Tomatoes, & Orange Zest; Sautéed Chicken with Blue Cheese Cream Sauce; Pommes Frites with Truffle Oil; Dauphinoise Potatoes; Classic French Ratatouille, & Courgette Gratinee (Roasted Zucchini with Parmesan). **Week Three-Desserts:** Chocolate-Grande Marnier Soufflés; Classic Dark Chocolate Mousse; Rustic Apricot Tart with Honey & Almonds; Lemon Custards with Lavender & Mint; Tres Vites Apple Tarts with Chantilly Cream; Crepes Suzette Flambé; & Honey & Lavender Ice Cream with Champagne Berries.

195.00



STORE FACT	Sweet Basil's Baking section has just about everything you'll need from pie pans to vanilla & measuring cups & spoons.
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TO REGISTER FOR CLASSES CALL: 480-596-5628

**ITALY IN SMALL BITES Lisa Brisch Wednesday September 6 9:30 AM – 12:30 PM**

What could be more fun than hosting an Italian Cocktail Party? In this lesson all of the Italian foods are prepared with amazing Italian flavor combinations we love so much! These amazing Italian finger foods are Crostini trio of Broccoli Rabe, Cannellini Bean & Ricotta; Pecorino Flan with Tomato Sauce; Garlicky Shrimp with Bread Crumbs; Pork Croquettes, & Stuffed Zucchini and Antipasti Pizza Bites. Dessert is Butterscotch Budino with whipped Crème Fraiche. 60.00



**FOODS OF THE MAN CAVE Amy Barnes Wednesday September 6 6:30 -9:30 PM**

OK men, you've got your space together, now get your food to go with it! This lesson is for men who like foods with great flavors and aren't afraid to get their hands dirty! Come learn to prepare Meatloaf Grilled Cheese Sandwiches with Baked Zucchini Spears; Sicilian Steak Sandwiches topped with Blue Cheese; Provolone & Cauliflower Salad with Cheddar & Bacon; Oven-fried Chicken Drumsticks stuffed with Cornbread, drizzled with Cranberry Chipotle Sauce; Kahlua Pecan Brown Sugar Baked Brie with Crackers; Firehouse Jalapenos stuffed with Sausage, Cream Cheese & wrapped in Bacon; BBQ Teriyaki Pork Kabobs, & dessert of Power Brownies topped with Vanilla Bean Ice Cream. 65.00

**VEGETABLE GARDEN GOODNESS Terri Milligan Thurs Sept 7 9:30 AM – 12:30 PM**

This lesson is for those who eat little or no meat and love great food! Come learn to unwrap the goodness of fresh Vegetables to enjoy their amazing flavors with the ingredient combinations of these dishes! Our lesson of earthly cuisine include: Zucchini Ribbon Salad with Hazelnuts, Feta & Lemon Vinaigrette; Vietnamese Summer Rolls with Spicy Peanut Sauce; Corn and Shiitake Cakes with Herb Aioli; Cucumber, Avocado and Coconut Chilled Soup with a Toasted Coconut Garnish; Carrot Pistachio Pesto Quinoa with Chickpeas and Fresh Basil; Shrimp and Avocado Tostada Appetizer with Lime Cilantro Crema Tarragon, and Carrot and Sweet Potato Bisque with Fresh Ginger and Turmeric. Dessert will be Shortcakes with Vanilla-Scented Whipped Cream and Berries. 60.00

**CUISINE OF THE ARIZONA DESERT Linda Martin Thurs Sept 7 6:30 -9:30 PM**

This lesson opens the door to foods grown & harvested in Arizona. These recipes create big bold flavors with the use of Chilies, Citrus, Cactus, Cheese & Produce. Come learn to capture these unique flavors for yourself as we prepare and enjoy Chorizo stuffed Dates wrapped in Bacon; 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, & Goat Cheese & Pistachio Mini Cheesecakes with Tequila-Lime Syrup. 65.00



**LUNCH & LEARN Terri Milligan Friday September 8 12:00 – 1:00 PM**

Enjoy an irresistible lunch as you watch our DEMONSTRATION. Our menu is Fire and Ice Salad of Melon, Berries, and Prosciutto with Lime Chili Vinaigrette. Enjoy Roasted Salmon with Herbes de Provence Crust and Lemon Herb Mayonnaise. Dessert will be Olive Oil and Rosemary Cake with Port & Vanilla Bean Fruit Compote. 28.00

**GOURMET COUPLES Linda Martin Friday September 8 6:30 - 9:30 PM**

Bring your culinary partner for an evening preparing a delicious three course gourmet meal. Our lesson is Grilled Sea Scallops with Hoisin-Orange Sauce, and Chopped Fennel and Clementine Salad with Millionaire Bacon, served with Chardonnay. The entrée is pan-Seared Steak in Blazing Jack Daniels Cream Sauce; Bourbon-Butter Mushrooms; Charred Zucchini with Basil, & Yukon Gold & Sweet Potato Gratin, served with Zinfandel. Dessert is White Chocolate Bread Pudding with Butter-Pecan Praline Sauce. 150.00 per couple

TO REGISTER FOR CLASSES CALL: 480-596-5628

**KIDS & PARENTS COOK DINNERS Melissa Stockmar Sat Sept 9 9:30 AM – 12:30 PM**

Come as a team and learn these dinner combinations so you can share the fun of preparing family dinners together at home. Our yummy lesson is Mushroom and Potato Pirogues with Caramelized Onions and Chive Sour Cream; Pizza Zucchini Boats; Pretzel-crust Chicken Fingers with Honey Mustard Dipping Sauce; Citrus Pork Carnitas with grilled Pineapple Salsa; Lemon and Parmesan Chicken with Linguini, & Sausage, Pepper and Pesto Calzones. Dessert is Brownies with Cookies and Cream Ice Cream. 55.00 per person

**PACIFIC NORTHWEST SPECIALTIES Lisa Brisch Sat September 9 2:00-5:00 PM**

Learn to create some of the amazing flavors that come from the specialties of the Pacific Northwest. This fun & interesting class will get you acquainted with Stuffed Mushrooms with Cheddar, Fennel, and Sage; Apple, Dried Cherry, and Pecan Salad with Maple Dressing; Pasta Frittata with Mushrooms and Gorgonzola; Cedar-Planked Salmon with Cucumber-Yogurt Sauce; Cod Baked in Foil with Leeks and Carrots, & Smoky Potato Cakes with Kale and Creamy Ricotta. Dessert is a Hazelnut Tart. We'll enjoy it all with a Blackberry Mojito Cocktail. 60.00

**KIDS COOK AFTER SCHOOL M Stockmar Mondays Sept 11 – October 16 3:45 – 5:30 PM**

This six week after school program is for kids 8 to 14 who like to cook! We will introduce cooking methods & techniques beginning with Knife skills, including stove top cooking & cooking in the oven. Hands-on instruction includes - **Week 1 – Knife Skills & Kitchen Safety:** Peanut Chicken with Peppers and Snap Peas; Beef and Broccoli Stir Fry with Sesame Rice; Chocolate Raspberry Wontons, & Melon Fruit Salad with Mint Honey Syrup. **Week 2 – Breakfast Basics:** Buttermilk Chocolate Chip Pancakes with Caramelized Bananas; Bacon, Mushroom and Cheese Quiche with Potato Crust; Breakfast Flatbreads with Crispy Prosciutto, Tomatoes and Fried Eggs; Sweet Potato, Pepper and Corn Hash, & Puff Pastry, Cream Cheese and Raspberry Pinwheels. **Week 3 – Sandwiches, Soup & Salad:** Fire Roasted Tomato Soup and Parmesan Crisps; Baked Potato and Cheddar Soup with Bacon; Southwest Salad with Lime grilled Flank Steak, Corn Relish, and Salsa Ranch Dressing; BBQ Pork Sliders with grilled Pineapple Coleslaw, & Chocolate Raspberry Panini. **Week 4 – Potatoes, Rice & Pasta:** Twice baked Potato Casserole; Pesto Potatoes with grilled Chicken and Bacon; Orzo, Broccoli and Cheese Casserole; Four Cheese Macaroni with Thyme-Parmesan Crust, & Vegetable Rice Pilaf. **Week 5 – Meat & Vegetables:** Pork Carnitas Tacos; Parmesan and Basil Crusted Chicken; Cowboy Skirt Steak Sandwiches; Broccoli and Cauliflower White Cheddar Gratin; & Roasted Ranch Baby Carrots. **Week 6 – Chocolate & Dessert:** Caramel Banana Chocolate Crepes; Chocolate Truffle Tart with Ganache; Chocolate Ice Cream with Caramel Sauce; Chocolate Rolo Cupcakes, & Oreo Cookie Fudge. 240.00

**PIG OUT! Melissa Stockmar Tuesday September 12 9:30 AM – 12:30 PM**

Come for a fun and enlightening cooking experience and learn the how to use Pork to make so many amazing dinners! Our fun lesson puts it all together with Sugar and Spice Pork Sliders with Bacon-Onion Jam; Raspberry Balsamic-glazed Pork Medallions with Rosemary roasted Potatoes; Garlic Herb Pork Loin with Mushroom Wine Sauce; Hot and Sweet Cubano Panini; Pork Enchiladas Rojas; Indian Pork Vindaloo (Curry) with Basmati Rice, & fall off the bone Chipotle BBQ Baby Back Ribs. 60.00

**COOKING WITH HERBS Lisa Brisch Wednesday September 13 9:30 AM – 12:30 PM**

Learn to distinguish the culinary herbs and their flavors in this marvelous lesson using them in all of these creative recipes. Our fun lesson is Radish Orange Herb Salad; Italian Flatbread with Garlic and Herb Oil; Parisian Herb Omelet; Strip Steak with Cilantro-Jalapeno Adobo Sauce; Chicken with Oregano-Lemon Pesto and Blistered Tomatoes; Dijon-Herb Crusted Salmon with Creamy Dill Sauce, & Rosemary Shortbread. 60.00

TO REGISTER FOR CLASSES CALL: 480-596-5628



**HEALTHY SOUTHWEST Amy Barnes Wednesday September 13 6:30 -9:30 PM**

This lesson gathers great flavors of Southwest ingredients and puts them together with fresh healthy vegetables and fruits. These combinations offer a dynamic, flavorful assortment of some of the best Southwest foods anywhere! Tap into these fun recipes and learn to make Loaded Nacho Chicken Tostada with Black Beans & Lime; Fig Balsamic Roasted Pork Tenderloin with Roasted Spiralized Butternut Squash Noodles; Barbecue Beef (with Pressure Cooker) in Lettuce Cups; Braised Chicken Drumsticks in Tomatillo Sauce; Panko Crusted Shrimp Cakes; & Skinny Mexican Chocolate Parfaits. 65.00

**PASTA PLEASURE Terri Milligan Thursday September 14 9:30 AM – 12:30 PM**

Pasta made from scratch is like no other: it's fresh, light and cooks in minutes. A treat to all you serve it to. Come for a fun lesson to learn to make a variety of Pastas from scratch, which we'll pair with fresh Sauces. Our menu is Fettuccini with Roasted Jalapeno Basil Pesto; Tomato Fettuccini with Mussels in Spicy Red Sauce; Sweet Potato Gnocchi with Maple Sage Butter; Pappardelle with Roasted Cauliflower, Toasted Bread Crumbs and Frizzled Capers; Goat Cheese and Basil-filled Ravioli with Roasted Shallots and Alfredo Sauce; Fettuccini with Brussels Sprouts, Shiitake Mushrooms and Alfredo Sauce. Dessert is Chocolate Pasta with Nutella Sauce. 60.00



**THE SPANISH TABLE Linda Martin Thursday September 14 6:30 -9:30 PM**

The subject of this class takes you to the heart of Spanish culinary tradition. Come for a fun class to gain an understanding of how to create the amazing foods and flavors of these enticing cuisines. Our lesson is Gambas en Jamon (Shrimp with Serrano Ham); Spanish Blue Cheese & Radicchio Salad with Peppered Almonds; Grilled Rockfish with Fresh Melon-Serrano Salsa; Pinchitos (Spiced Pork Kebabs) with Saffron Rice; Rioja Potatoes with Chorizo & Peppers; Seafood Paella with Shrimp & Mussels, & Spanish Almond Cake with Amaretto Marinated Fresh Berries. We'll enjoy it all with refreshing Red Sangria. 65.00

**LUNCH & LEARN Linda Martin Friday September 15 12:00 – 1:00 PM**

Here is a delicious lunch and recipes for an elegant dinner party which you can easily prepare ahead of your guests arrival. Come learn this great menu at our DEMONSTRATION. Enjoy Coq au Vin (Sautéed Chicken with Red Wine & Mushrooms) & Roasted Potatoes with Lemon & Sea Salt. Dessert is Apple & Dried Cherry Tart with Caramel Sauce. 28.00

**GOURMET COUPLES Linda Martin Friday September 15 6:30 -9:30 PM**

Choose your culinary partner to join you for a fun evening of cooking and learn an amazing gourmet menu, paired with a sampling of wines. This could be an excellent menu for entertaining. Our lesson is Spicy Chorizo Taquitos with Fresh Orange-Tomato Salsa, & Kale Caesar, served with Riesling. The entrée is Char-Grilled Steak with Dried Cherry-Shallot Confit and Cola Gastrique; Colorado Quinoa with Caramelized Onions; Spiral Cut Roasted "Zucchini Pasta" with Olive Oil & Fresh Herbs, & Fire Roasted Fresh Corn with Lime-Cilantro Butter & Cotija Cheese, served with Merlot. Dessert will be Individual Goat Cheese & Pistachio Cheesecakes with Tequila-Lime Syrup. 150.00 per couple



MARKET CAFE FACT	Sweet Basil's Market Cafe is a gluten-free haven! Our gluten-free bread is great on our sandwiches or with one of our salads. And a real taste treat is our gluten-free Olive Oil Cake!
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TO REGISTER FOR CLASSES CALL: 480-596-5628



**FALL HARVEST DESSERTS Melissa Stockmar Saturday Sept 16 9:30 AM – 12:30 PM**

The fall fruit harvest is a great opportunity to enjoy a delicious array of seasonal desserts. Come see what you love best in this fun & inspiring class where we'll make Apple Brown Butter Tart with Cardamom Ice Cream; Blackberry Gingerbread with Spiced Butter Sauce; Rum glazed Sweet Potato Cakes; Mini Cranberry Galettes with Orange Whipped Cream; Hazelnut stuffed baked Pears with Frangelico Cream Sauce; Plum Berry Tarts, & Honey roasted Fig and Almond Tart with Vanilla Custard Sauce. 60.00



**CHINESE SPECIALITES Lisa Brisch Saturday September 16 2:00 – 5:00 PM**

This lesson teaches about the ingredients, cooking techniques & flavor creation of some of the best of Chinese foods! Focus your interest in Chinese cuisine and learn to make these specialties for your own pleasure. Our lesson is Potstickers; Chinese Stir Fried Eggs with Tomatoes; Kung Pao Shrimp; Chinese-Style Glazed Pork Tenderloin; Chinese Chili and Scallion Noodles; Fried Rice with Peas and Bean Sprouts, & Scallion



Pancakes with Soy Dipping Sauce. 60.00

**MEDITERRANEAN MEDLEY Melissa Stockmar Tues Sept 19 9:30 AM – 12:30 PM**

Let the goodness of the foods from this sun drenched region grab your imagination! Our fun & healthy lesson will introduce the unique, satisfying food & flavor combinations from the Mediterranean. Join us for Kale and White Bean Soup with Sausage; Lamb and Spinach Phyllo Pie; Autumn Vegetable Moussaka; Fennel au Gratin with Pancetta; Baked Lemon and Olive Oil Red Snapper on a bed of Spinach, Chickpeas and Tomatoes, & Mediterranean Herb roasted Chicken and Vegetables with Olives. Dessert is Honey Puffs with Walnuts. 60.00

**BBQ COMPANION Lisa Brisch Wednesday Sept 20 9:30 AM – 12:30 PM**

Learn how you can take your backyard grill and turn it into your favorite new cooking medium.

This lesson leads you through how to cook every part of your meal on the grill. Cool, cool, cool is what it will be when you leave the heat outside your kitchen! Enjoy an awesome lesson teaching cooking heat levels, timing, and methods. Join in to prepare Grilled Caesar Salad; Grilled Apple-Glazed Pork Chops; Grilled Beef Kebabs with Lemon and Rosemary; Grilled Chicken Wings with Hoisin-Sesame Dipping Sauce; Grilled Potato Salad; Grilled Vegetable Salad, & Grilled Banana and Chocolate Panini. 60.00



**GATHERING OF FRIENDS – HARVEST Terri Milligan Thurs Sept 21 9:30 AM – 12:30 PM**

Autumn & the harvest open the door to a beautiful time of year to bring together a “gathering” of friends. Take the opportunity to learn an amazing menu then treat your friends to a special evening & glorious array of foods! Our lesson is Roasted Mushroom, Arugula and Goat Cheese Crostini; Moroccan Butternut Squash Bisque with Pomegranate Garnish; Coriander, Fennel and Mini Rack of Lamb with Chimichurri Sauce; Potato and Parsnip Mash; Warm Butternut Squash and Brussels Sprouts, tossed in a Brown Ale Reduction, & Puff Pastry Baked Brie stuffed with Brandied Fruit. Dessert is Pear Gingerbread Upside Down Cake. 60.00

**NEW ENGLAND SUPPER Linda Martin Thursday September 21 6:30 -9:30 PM**

Treat yourself to a feast of the culinary treasures from the East coast - the perfect makings of a classic themed party! Come learn & enjoy Corn & Cod Chowder; New England Crab Cakes; Steamers in Beer; Individual Lobster Pot Pies; Quick Boston Baked Beans; Buttermilk Biscuits with Burnt Orange Butter; & Strawberry-Rhubarb Crisp. 65.00

TO REGISTER FOR CLASSES CALL: 480-596-5628

**LUNCH & LEARN Lisa Brisch Friday September 22 12:00 – 1:00 PM**

Kick up your heels and get ready to enjoy a cool, refreshing lunch & DEMONSTRATION lesson. Enjoy the simplicity & delicious flavors of Shrimp, Fennel and Radish Salad served with Frico (Parmesan Crisps). Dessert is Lemon Buttermilk Pound Cake. 28.00

**KIDS COOK FOODS ON A STICK! Melissa Stockmar Sat Sept 23 9:30 AM – 12:30 PM**

If you are 8 or above, come learn how you can put all of your foods on a stick! You'll have a great collection of easy to eat & fun to make yummy foods! Come for a great lesson so you can learn to make Anti Pasta Salad on a stick with creamy Balsamic Dressing; Hush Puppy Corn Dogs with Honey Mustard Sauce; Spiral-fried Potato Sticks with Sour Cream and Onion Sauce; Bacon-wrapped Cheeseburger Balls with BBQ Sauce; Chicken Fajitas on a stick with Guacamole; Strawberry Shortcake sticks with Vanilla Bean Pound Cake, & Chocolate dipped Fudge Brownie Pops. 60.00



**WINE COUNTRY ENTERTAINING Lisa Brisch Saturday Sept 23 2:00 – 5:00 PM**

Enjoy a little of the beauty & romance of the wine country in this class focused on foods and flavors which pair so nicely with wines. This class will teach how to prepare Roasted Beet, Avocado, and Watercress Salad; Goat Cheese and Greens Flatbread; Salmon with Lemon-Shallot Relish and Prosciutto Chips; Grilled Chicken Skewers with Arugula Almond Salsa Verde; Zucchini Custards with Tomatoes and Basil; Potato Salad with Olives, Capers, and Parmesan, & Lemon Olive Oil Cake. We'll enjoy it all with a sampling of wines that best complement! 60.00



**GLUTEN FREE COOKING Melissa Stockmar Tues September 26 9:30 AM – 12:30 PM**

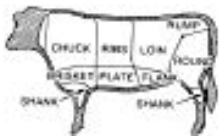
If you are gluten intolerant, help yourself with a lesson of fresh healthy recipes that are delicious and gluten free! This fun and valuable lesson teaches Curry Quinoa Salad with Cucumber Mint Raita; Pan-roasted Haddock with herb Provencal Vegetables; Grilled Flank Steak with Merlot-Balsamic reductions and roasted Asparagus; Grilled Tandoori Chicken with sautéed Baby Squash; Feta, Spinach, and Sun-dried Tomato gluten-free Calzones, & Rice Noodle Pad Thai with Shrimp. Dessert is Crispy Oat Apple Fritters with Cinnamon Ice Cream. 60.00

**PALEO PREFERENCE Lisa Brisch Wednesday September 27 9:30 AM – 12:30 PM**

Discover the goodness of the Paleo diet and gain an understanding of it's' benefits to your health. This class opens up the subject with an amazing array of easy to prepare recipes you'll enjoy for your whole family. Come learn more of what it's all about in this fun class! Our lesson is Wild Mushroom Frittata; Drunken Stir-Fried Beef with Green Beans; Nut-Crusted Chicken Cutlets with Lemon and Thyme; Pizza Spaghetti Pie; Bacon Lime Sweet Potato Salad, & Cauliflower Tabbouleh. Dessert is Chai Spiced Snickerdoodles. 60.00

**BEEF IT UP Amy Barnes Wednesday September 27 6:30 -9:30 PM**

Beef in all its' forms is a food we love and can be prepared many ways. This lesson teaches about the choice of cuts and best ways to prepare them so they are as tender and flavorful as possible. Come learn to make these specialties your own! Our lesson is Churrasco Cast Iron Skirt Steak with Mushrooms and Onions; Sirloin Steak Diane with creamy Dijon Mustard Sauce; Cube Steak Parmesan with Spaghetti Aglio & Olio; Sautéed Minute Steaks with BBQ Butter Sauce & Polenta; Round Steak Chuck Roast with Sour Cream Sauce; Braised Beef Shank with Marsala Sauce & Tarragon. 65.00



<p><b>MARKET CAFE FACT</b></p>	<p>Sweet Basil's Market Cafe is a gluten-free haven! Our gluten-free bread is great on our sandwiches or with one of our salads. And a real taste treat is our gluten-free Olive Oil Cake!</p>
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TO REGISTER FOR CLASSES CALL: 480-596-5628

**EASY ENTERTAINING WITH ONE POT Terri Milligan Thurs Sept 28 9:30 AM – 12:30 PM**

From oven to table, one pot meals can be amazingly satisfying and delicious. They lend themselves to easy preparation for groups of all sizes. Come for a lesson to learn new recipes which will make your entertaining easy, fun and delicious. Our lesson is Chicken and Green and Black Olive Skillet Tagine; Lentil and Sauce Stew with Fresh Sage; Spicy Mussels with Chorizo; Sausage Drop Biscuit Skillet Dinner with Guinness; Bundt Pan Pasta Loaf with Sun-dried Tomato, Fresh Basil and Fontina Cheese; & Thai One Pot (Thai-Inspired Pork and Rice made in one pot). We won't forget a one-pot dessert which is a giant Chocolate Chip Salted Caramel Cookie in a skillet. 60.00



**LUNCH & LEARN Amy Barnes Friday September 29 12:00 – 1:00 PM**

Invite a friend to join you and treat yourselves to a delicious lunch & lesson at our DEMONSTRATION. The lesson is Flank Steak Pinwheels stuffed with Spinach & Feta, served with Mushroom Orzo cooked with Parmesan & Wine. Dessert will be Cream Chocolate Mousse Pie with Graham Cracker Crust. 28.00

**PIE PREFERENCES Melissa Stockmar Saturday September 30 9:30 AM – 12:30 PM**

People everywhere love Pie! Pick your flavor, serve it hot or cold and everyone is happy! Come learn to create your own bit of happiness in this fun class! Our lesson begins on how to master making a Crust. From there we'll dive into making these yummy combinations! Join us to learn Savory Caramelized Pear Pie with Walnut Crust and Balsamic dressed Greens; Coconut Custard Pie with Dark Rum Whipped Cream and Candied Almonds; Maple Buttermilk Pie; Coffee Cream Pie with Chocolate Shortbread Crust and Chocolate covered Coffee Beans; Blueberry Sour Cream Pie with Brown Sugar Crumble; Cheddar, Sweet Corn and Caramelized Onion Pie, & Dutch Apple Cinnamon Slab Pie. 60.00

**TIKI PARTY Lisa Brisch Saturday September 30 2:00 – 5:00 PM**

Embrace the foods and flavors of Polynesian specialties! Our party will prepare you for celebrations you can create for your own friends! Come join the fun as we work together & learn this amazing party menu. The lesson is Shrimp Toasts; Sweet and Sticky Chicken Wings; Coconut Shrimp with Mango Dipping Sauce; Chicken Satay with Peanut Dipping Sauce; Spring Rolls with Carrot-Ginger Dipping Sauce; Curried Rice Salad; Banana-Coconut Bread with Macadamia Nuts; & Pineapple and Mango Rum Cocktails. 60.00



Imagine your party... ..in our kitchen!



Let Sweet Basil host your group meeting, celebration, or team-building event. You'll find the details at <http://sweetbasilgourmet.com/private-parties/>

TO REGISTER FOR CLASSES CALL: 480-596-5628