



WINTER 2022
JANUARY ~ FEBRUARY ~ MARCH

SWEET BASIL IS A GOURMETWARE STORE & A COOKING SCHOOL!

We hope you'll join us often in the New Year! Our **Gourmetware** store is stocked with just about everything you'll need for cooking & entertaining. And our cooking classes in our kitchen are fun and taught by experienced chefs. And when you are looking for a thoughtful gift, our *Gift Baskets & Gift Certificates* are perfect. And a *Private Party* in our comfortable kitchen makes any occasion special.

WELCOME JAN D'ATRI!

We are thrilled to announce that Jan D'Atri has joined Sweet Basil's teaching staff! We have always been excited to have Jan (and occasionally her delightful "Momma"!) teach a class when they had the time. Jan has been so busy for many years as a restaurant owner, cookbook author and on television, radio, in newspapers, and literally countless civic tasks. And now a Sweet Basil Chef Instructor.



A CAST-IRON TRADITION

Chantal's Enameled Cast Iron is produced using the most advanced techniques available. Sand-Cast molds skillfully form each piece ensuring consistent thickness and shape. Three coats (!) of top-grade enamel are applied to the interior and exterior of each piece. Enamel is the healthiest cooking surface. It shields foods from metallic reactions and leaching. No need to season pans. Easy Cleanup!



DID YOU KNOW?



A Sweet Basil Gift Certificate is a thoughtful gift any time of year. We always have *Ready-2-Go* Gift Baskets or we'll customize a basket from just about anything in the store.



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.

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 Personal Chef Service*

Jan D'Atri - *jandatri.com ; The One Minute Kitchen; Rescued Recipes in the Arizona Republic*

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

“Cooking is at once child’s play and adult joy.

And cooking done with care is an act of love.”

Craig Claiborne

TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ONLINE AT SWEETBASILGOURMET.COM

JANUARY

TUES JAN 4 FRESH PASTA RAVIOLI AND GNOCCHI Amy Barnes 9:30 AM – 12:30 PM 75.00

This Pasta lesson offers a variety of dishes for great family meals. Learn to make these Pastas from scratch and enjoy the great the flavors of fresh Pasta. Sign up for a fun lesson of Potato Gnocchi with Prosciutto & Peas in a light Cream Sauce; Homemade Fettuccine Alfredo; Fresh Farfalle with Classic Pesto Sauce; Pasta Bolognese; Homemade Spinach Ravioli with Tomatoes, and Basil, and Shrimp & Leek Risotto.

FRIDAY JANUARY 7 LUNCH AND LEARN Amy Barnes 12:00 Noon – 1:00 PM 40.00

Enjoy lunch of a classic Italian dish and learn how to make it perfect every time you prepare it. Our DEMONSTRATION is Sauteed Parmesan Crusted Chicken Breast over mixed Greens with warm Red Wine Vinaigrette and Black Olives served with Onion Focaccia Bread. Dessert will be warm Chocolate Raspberry Cakes with Raspberry Sauce.

FRIDAY JANUARY 7 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

Plan a fun evening with your partner and share in learning this gourmet three-course meal. You will enjoy it with a sampling of wines. Our lesson is Togarashi Seared Tuna Amuse with Avocado & Cucumber Salsa and Butter Lettuce & Grilled Radicchio “Bitter & Blue” Salad with Blue Cheese & Peppered Almonds, served with Sauvignon Blanc. The entrée is Cast Iron Seared Beef Filet Steaks with Cabernet au Jus; Poblano Gratin with Roasted Corn & Crema; Butter Sautéed Red Onions with Red Wine & Rosemary, and Skillet Honey Roasted Brussels Sprouts, served with Cabernet Sauvignon. Dessert will be Dark Chocolate Cake with Bourbon-Custard Sauce & Shaved Chocolate.

SATURDAY JANUARY 8 CUPCAKE CREATIONS Jan D’Atri 9:30 AM – 12:30 PM 65.00

Making Cupcakes is like making little Cakes with lots of flavors and decorating choices! We’ll have Fun making these cake flavors, then icing and decorating our creations! Come learn to make these beautiful Cupcakes including: Cherry Coke; Lemon Meringue; Carrot Cake; Blueberry Lemon Vegan; Gluten Free Vanilla Bean; Strawberry Mango Margarita and Chocolate Rum.

SATURDAY JANUARY 8 PASTA WITH PASSION Lisa Brisch 2:00 – 5:00 PM 75.00

If you’ve ever wanted to learn to make Pasta from scratch, this is the opportunity to learn. Each student will have the chance to mix from scratch, knead it and stretch it in a pasta machine. Experience how delicious fresh Pasta is next to commercially made. Come for Fresh Fettuccine & Vodka Cream Sauce; Fresh Fettuccine & Tomato Almond Pesto; Fresh Fettuccine & Garlic Oil Pasta Sauce with Parsley & Pecorino; Fresh Fettuccine & Alfredo Sauce; Fresh Goat Cheese Stuffed Ravioli with Brown Butter Sauce; Fresh Sweet Potato Stuffed Ravioli with Gorgonzola Cream Sauce, and Mediterranean Shrimp (Kalamata Olives, Tomatoes, Feta Cheese) & Fresh Angel Hair.

MONDAYS JAN 10,17,24 & 31 KIDS COOK THE BASICS Linda Martin 3:45 – 5:45 PM 240.00

Kids 8 and older, come for a four-part after school series to expand your knowledge of cooking. Our series introduces cooking techniques, methods and great tasting foods! Come have fun and learn a bunch of great new recipes! Our series is **Week 1 - Chicken 101:** Pan Roasted Chicken with Mushrooms & Fresh Rosemary; Oven Cooked Chicken Fingers with Homemade Ranch Dipping Sauce; Braised Chicken with Potatoes & Tarragon; Stir Fry Chicken Ramen; Grilled Chicken Kebabs with Dr. Pepper BBQ Sauce; Homemade Chicken Noodle Soup, and Butter Sautéed Chicken with Capers & Lemon. **Week 2 - Yeast &**

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

Quick Breads: Homemade French Bread; Cheese Pizza with Homemade Crust; Blueberry Coffee Cake; Homemade Garlic Naan; Cinnamon & Sugar Monkey Bread; Fresh Herb Dinner Rolls, and Cranberry-Orange Scones. **Week 3 - Grilling & Roasting:** Grilled Quesadillas with Fresh Salsa; Grill Roasted Corn on the Cobb with Garlic Butter; Vegetable Kebabs on the Grill; Roasted Tomatoes with Angel Hair Pasta; Oven Roasted Salmon with Parmesan Orzo Pasta; Blanched and Roasted Fresh Vegetables with Olive Oil & French Herbs. Dessert will be Homemade Lemon Pound Cake on the Grill with Fresh Berries. **Week 4: Desserts:** Fresh Apple Tarts; Homemade Ice Cream Sundaes with Chocolate & Caramel Sauce; White Chocolate Dipped Sugar Cookies; Rustic Berry Tart; Powdered Sugar Doughnut Holes; Phyllo Tarts with Chocolate & Fresh Berries, and Candy Bar Brownies.

TUESDAY JAN 11 GRILL IT ALL! Amy Barnes 9:30 AM – 12:30 PM 75.00

Learn to use your grill to cook all parts of a meal. The ease and versatility are amazing when you know where to place food and set temperatures for the foods you're preparing. Come master this lesson of Grilled Steak Tips with Chimichurri Sauce; Grilled French Bread with ripe Tomatoes and Olive Oil; Lime-grilled Scallops with Red Pepper Coulis; Grilled Vegetable platter with Shallot Vinaigrette; Grilled Apple Wood Smoked Chicken with Herb Rub, and Grilled Apples with Bourbon Crème Anglaise.

TUESDAYS JAN 11 – MARCH 29 ESSENCE OF COOKING Linda Martin 6:30 – 9:30 PM 900.00

If you've ever wanted to be a good home cook, this 12-week series is meant for you! We teach A to Z about cooking and each week you are introduced to a new subject explored (cooked) by the group. This fun series includes lectures, demonstrations, hands-on learning and a meal of the foods prepared each week. Be part of a group learning about all areas of cooking. The lessons include by week: Kitchen Basics and Knife Skills, Soups; Sauces; Sauteing and Braising; Eggs; Grilling and Roasting; Fish and Shellfish; Potatoes, Pasta and Rice; Quick Breads and Yeast Breads; Desserts; Hors d'oeuvres and Graduation Dinner. Give yourself the freedom to eat the way you want for your diet or health. Enjoy foods made with no preservatives, prepared from scratch. You'll come away enriched with new knowledge, abilities and 12 weeks of fun experiences.

WEDNESDAY JANUARY 12 STEWS, POT PIES, CHILI Amy Barnes 6:30– 9:30 PM 75.00

There are some foods so completely satisfying you can hardly get enough of them. Come learn how satisfying made from scratch Stews, Pot Pies and Chilis are for winter meals. Our lesson is Creamy Shrimp and Corn Stew with Pastry Stars; French Pot Baked Beef Stew with Potatoes and Peas; Creamy Chicken Pot Pie with Rosemary Pie Crust; Portobello Mushroom and Burgundy Beef Pot Pie; Chili Con Carnes with Cheddar Shortcakes, and Turkey Chili smothered Roasted Sweet Potatoes Halves.

THURS JANUARY 13 CAST IRON BEAUTIES Lisa Brisch 9:30 AM – 12:30 PM 75.00

Cooking in Cast Iron gives you texture and flavor which cannot be copied with other cooking vessels. These magical pans create amazing results as you'll learn in this fun class. Come for an interesting and inspiring lesson to prepare Italian Flatbread with Prosciutto, Arugula, & Ricotta; Ham, Cheddar, & Grilled Onion Panini; Chicken with Mexican Charred Tomato Sauce; Pan-Seared Flank Steak with Crispy Potatoes & Chimichurri; Skillet Strata with Bacon & Scallions; Cauliflower Steaks with Green Harissa.

THURSDAY JANUARY 13 FAMILY FISH DINNERS Linda Martin 6:30 – 9:30 PM 75.00

There are many methods for cooking Fish to achieve the maximum flavor while keeping it easy in the process. Come discover how to cook Fish with an accompaniment in this class. Our lesson is Sautéed Tilapia Piccata with Glazed Carrots; Grilled Red Snapper with Jalapeno-Basil Cream Sauce & Grilled Fresh Vegetables; Oven Roasted Cod with Tomatoes, Garlic, & Wine over Angel Hair Pasta; Grill Cooked Salmon with Asian BBQ Sauce over Sautéed Baby Spinach; Walnut Crusted Ginger-Salmon with Fresh

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

Herb Rice Pilaf; Sautéed Sole with Lemon & Capers with Roasted Potatoes and Pan Seared Salmon with Thai Vegetables.

FRIDAY JANUARY 14 LUNCH AND LEARN Linda Martin 12:00 Noon – 1:00 PM 40.00

This is a lesson and lunch that you won't want to pass up! This DEMONSTRATION shows step by step how to achieve fall off the bone tender and delicious Cabernet Slow Braised Beef Short Ribs. They will be served with Horseradish Spiked Mashed Potatoes and Oven Roasted Fresh Asparagus with Lemon Gremolata. Dessert will be Dark Chocolate-Bourbon Cake with Vanilla Ice Cream & Salted Caramel Sauce.

FRIDAY JANUARY 14 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

Plan a special date night and invite your partner to join you to be part of preparing a delicious three-course meal. This would be a fun menu to use for your own entertaining! Come have fun & enjoy Applewood Bacon Wrapped Chorizo-Filled Date Amuse and Shrimp Bisque with Fennel, Fresh Tomato, Saffron, & Brandy, served with Sauvignon Blanc. The entrée is Prosciutto & Gruyere Stuffed Roasted Chicken with Tomato Confit & Chardonnay-Butter Sauce; Curry Scented Roasted Vegetables; Skillet Caramelized Browned Garlic Brussels Sprouts, and Garlic & Lemon Oven Crisped Potatoes, served with Chardonnay. Dessert will be Buttered & Grilled Homemade Lemon Pound Cake with Fresh Berries & Tequila Whipped Cream.

SATURDAY JANUARY 15 KIDS COOK ITALIAN FOODS Lisa Brisch 9:30 AM – 12:30 PM 65.00

Kids ages 8 and above will learn a classic Italian foods with everything great! These are often family favorites your family will ask for over and over again! Come for a fun morning to cook Parmesan Biscotti; House Salad with Croutons; Pasta e Fagioli Soup; Creamy Pasta with Lemon-Pepper Chicken; Italian-Style Meat Loaf; Skillet-Baked Spaghetti, and Ricotta Chocolate Chip Cookies.

SATURDAY JANUARY 15 WINTER IN PARIS Jan D'Atri 9:30 AM – 12:30 PM 75.00

For anyone with a love of French food, this class will teach you to prepare Parisian specialties. These recipes are perfect for entertaining or preparing simply for your own pleasure! Come for lesson of Raclette with Charcuterie platter; Mussels with Champagne Broth; Soupe à l'Oignon (Onion Soup); Beef Bourguignon and Steak Frites. Dessert will be classic French Crème Brûlée.

TUESDAY JAN 18 NEW YEAR, NEW YOU!! Amy Barnes 9:30 AM – 12:30 PM 75.00

Put foods in your game plan to help you lose a little in the New Year! The class teaches satisfying meals with healthy alternatives. Come be inspired and get ready to learn Cast Iron boneless Pork Chops with Pears and Mustard Greens; Thai Ground Turkey and Spiralized Veggie Noodles; Sheet pan Teriyaki Salmon with Roasted Broccoli and Rainbow Peppers; Grilled Flank Steak with Black Bean and Corn Salsa & Cilantro Lime Cauliflower Rice; Air fried Shrimp Eggrolls with Sweet Chili Dipping Sauce, and Creamy Baked Parmesan and Yogurt crusted Chicken Breast. We'll enjoy a variety of non-alcoholic fun mocktails!

THURS JANUARY 20 PARISIAN BISTRO Lisa Brisch 9:30 AM – 12:30 PM 75.00

Any of us who love French foods would love to be in Paris to enjoy the magical flavors found there. Take yourself on an excursion to our class of Parisian specialties created in true French style. Our lesson is French Onion Soup with Gruyere Croutons; Roasted Golden Beet & Winter Squash Salad; Stuffed Chicken Breasts with White Wine Mustard Sauce; Dijon & Brandy Beef Stew; Goat Cheese, Leek, & Potato Galette; Braised Brussels Sprouts with Bacon & Pecans, and dessert of Tarte Tatin

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

THURSDAY JANUARY 20 ITALIAN SUNDAY DINNERS Linda Martin 6:30 – 9:30 PM 75.00

Preparing great Sunday dinners for your family is a matter of a little planning and using outstanding recipes. Come for a great lesson to learn these Italian family favorites. Our authentic menu is Hand Stretched Pizza with Mozzarella, Fresh Tomatoes, & Basil; Classic Caesar Salad with Rosemary Croutons; Cheese Ravioli with Fresh-made Marinara; Butter Sautéed Chicken Piccata with Capers & Lemon; Italian Bread with Balsamic, Olive Oil & Cracked Pepper, and Sautéed Fresh Vegetables with Olives & Herbs. Dessert will be Handmade Cannoli with Chocolate Chips & Orange Zest.

FRIDAY JANUARY 21 LUNCH AND LEARN Lisa Brisch 12:00 Noon – 1:00 PM 40.00

Treat yourself to lunch and a lesson rich with flavor and quick, easy preparation. Our DEMONSTRATION offers a lesson preparing Flank Steak (a cut of lean Beef with lots of intense flavor), Sweet Peppers, Onions, Tomatoes, Capers and Basil and is served with roasted Fingerling Potatoes. Dessert will be Lemon Buttermilk Cakes with Raspberry Whipped Cream.

FRIDAY JANUARY 21 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

Invite your partner to come with you and share the experience of preparing a gourmet three-course dinner with other couples. This lesson teaches a great menu which you'll learn as you cook together. Come to prepare Thai Spice Chicken Meatball Amuse with Sweet Chili Sauce and Grilled Mushroom & Celery Heart Salad with Lemon-Balsamic Dressing, served with Pinot Gris. The entree is Korean Style Marinated & Char Cooked Beef Tenderloin Steaks; Sake Steamed Fresh Carrots; Spaghetti Squash with Olive Oil, Fresh Grated Parmesan, & Cracked Black Pepper, and Black Pepper Dinner Biscuits with Sweet Butter, served with Cabernet Sauvignon. Dessert will be Dark Chocolate-Red Wine Truffles.

SATURDAY JANUARY 22 BREAD WORKSHOP Lisa Brisch 9:30 AM – 12:30 PM 75.00

There is nothing that quite compares to the satisfaction of making Bread from scratch. This lesson will immerse you in the techniques, use of Yeast, and process of making a variety of amazing Breads. Come for a morning of baking and learn to bake Easy Sandwich Bread; Rosemary Focaccia; English Muffins; Spinach & Cheese Slab Biscuits; Spicy Olive Boule; Cinnamon Scone Bread, and Brown Butter Skillet Cornbread.

SATURDAY JANUARY 22 TREASURES OF THAI Jan D'Atri 2:00 – 5:00 PM 75.00

Learn about the amazing foods and spices that make Thai food a favorite cuisine for so many of us. With knowledge of ingredients and spices and how to use them, you can create magical Thai flavors for yourself! This lesson is Thai Curried Noodle Soup; Pad Thai; Lemongrass Shrimp; Opal Basil Rice; Steak and Glass Noodle Salad; Seared Green Curry Escolar, and Mango Sticky Rice.

TUESDAY JAN 25 CHICKEN BAKED, STUFFED & FRIED Amy Barnes 9:30 AM – 12:30 PM 75.00

Dial up dinnertime with new Chicken dishes and make your family happy with a selection of new flavors! Come for a fun morning and learn Feta and Bacon Stuffed Chicken Breast; Crispy Garlic Aioli Oven Fried Chicken Pieces; Creamy Baked Asiago and Greek Yogurt Chicken; Pecan Crusted Chicken sauteed with Bourbon Shallot Butter; Amy's Skinny Air-Fried Chicken; Cheesy Jalapeño Popper Baked Stuffed Chicken, and Grilled Chicken Wings with Spicy Peanut Sauce.

WEDNESDAY JANUARY 26 CHINESE 101 Amy Barnes 6:30 – 9:30 PM 75.00

If you've ever wanted to learn to cook Chinese foods, here is an opportunity to enjoy a lesson of popular Chinese recipes. Treat yourself to an inspiring Oriental lesson of Beef-filled Chinese Dumpling with Ginger-Soy Dip; Egg foo Yung Pancakes & Mushroom Sauce; Asian Pork Lettuce Wraps; Baked Five Spice

**TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ONLINE AT SWEETBASILGOURMET.COM**

Chinese Chicken Wings & Drumsticks; Spicy Coconut & Lime grilled Shrimp; Sweet & Sour Meatballs (Beef) over Steamed Rice and Chinese Almond Cookies.

THURSDAY JANUARY 27 SOUL SATISFYING SOUPS Lisa Brisch 9:30 AM – 12:30 PM 75.00

Soup making is as much an art as a method and this time of year, makes perfectly satisfying meals. Discover the rich and varied flavors of home-made Soup in this class. Our lesson is French Onion Soup; Beef Barley Soup Roasted Butternut Squash Soup with Cinnamon and Sugared Croutons; Ribollita (Tuscan Bread, Bean, & Vegetable Soup); Creamy Mushroom Soup; Loaded Baked Potato Soup, and If Creamy Root Vegetable Soup.

THURSDAY JANUARY 27 NEW YEAR, NEW YOU! Linda Martin 6:30 – 9:30 PM 75.00

Ready for a little holiday diet recovery? This lesson will provide you with delicious, healthy new recipes for the New Year! Sign up to learn recipes you'll really use including Grill Cooked Shrimp Appetizer with Mint Salsa; Orange & Avocado Salad with Crisp Bacon & Cilantro-Lime Dressing; Skillet Roasted Chicken with Mushrooms, Sundried Tomatoes, & Fresh Herbs; Couscous with Sautéed Vegetables, Lemon & Capers; Tahini-Garlic Sauce over Oven Roasted Cauliflower, and Grilled Zucchini with Marinated Red Peppers. Dessert is Mango Sorbet with fresh Blackberry Sauce.

FRIDAY JANUARY 28 LUNCH AND LEARN Jan D'Atri 12:00 Noon – 1:00 PM 40.00

Come for a delicious lunch and learn a Thai Noodle dish in our DEMONSTRATION lesson. This yummy entrée is fast and easy to prepare. Come to learn and enjoy Exquisite Thai Cellophane Noodle Salad with Sweet Chili Sauce and Cashews and sauteed Shrimp. Dessert will be Lychee Granita.

FRIDAY JANUARY 28 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

If you and your partner are ready for a culinary adventure, sign up for a lesson with an amazing three-course menu you'll prepare with other couples. This special experience is especially fun when shared with someone who appreciates good foods. Our lesson is Crab Rangoon Amuse with Soy-Sesame Sauce, and Salad of Baby Arugula, Fennel, & Shaved Asiago with Dijon Vinaigrette, served with Chardonnay. The entrée is Char Grilled New York Steak with Flaming Brandy-Peppercorn Sauce; Cast Iron Sweet Potato & Bacon Hash; Toasted Garlic Couscous, and Chargrilled Peppers with Basil Vinaigrette, served with Zinfandel. Dessert will be Dark Chocolate Cake with Candied Ginger Ice Cream & Chocolate-Rum Sauce.

SATURDAY JANUARY 29 KIDS AND PARENTS COOK 9:30 AM – 12:30 PM 130.00 for two

This lesson makes kids and parents a team learning a Brunch menu for lots of special family meals. Come for a fun morning of cooking and a lesson that will inspire you to always be partners cooking together. Our lesson is Breakfast Potatoes; Blueberry and Strawberry Blintzes; "Honey Bun" French Toast; Ham, Cheese and Vegetable Strata; Breakfast Burritos with Tropical Salsa, and Apple Stuffed Croissants with Caramel Syrup.

SATURDAY JANUARY 29 ITALIAN IN WINTER Jan D'Atri 2:00 – 5:00 PM 75.00

The winter months opens the door to Italian specialties we love so much! Come learn from someone who has cooked Italian food her whole life and will share soul satisfying recipes along with her Italian culinary secrets! Our lesson is Roasted Italian Peppers marinated with Olive Oil and Spices; Pasta Fagiolo or Italian Stew with Pasta and Beans, Tomatoes, Onions and Garlic in a rich broth; Polenta with Momma's Meat Sauce, and Caponata with toasted Crostini. Dessert will be Cannoli with Ricotta Orange filling.

**TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ONLINE AT SWEETBASILGOURMET.COM**

FEBRUARY

TUESDAY FEBRUARY 1 VALENTINE COCKTAIL PARTY Amy Barnes 9:30 AM – 12:30 PM 75.00

Invite your friends for an evening of fun with a theme of the Day of Love. Offer a passionate menu of finger foods along with your favorite cocktails. This class will introduce a menu you can use to mix it up any time you like. Our lesson is Marinated Goat Cheese with Oven roasted Tomato Bruschetta; Grilled Garlic and Mustard Glazed Beef Tenderloin Skewers; Roasted Garlic Brie Crostini topped with Rosemary Port Grapes; Mango & Chicken Kabobs in Ginger Brown Sugar Glaze; Baby Burgers on Baguette, and Red Velvet Sandwich Cookies. We'll enjoy it all with Pink and Fluffy Champagne Punch.

THURSDAY FEBRUARY 3 PALEO PERFECT Lisa Brisch 9:30 AM – 12:30 PM 75.00

Paleo has become a popular way of eating incorporating healthy foods including lean meats, fish, vegetables, fruits, and seeds; eliminating dairy, grains, and beans. It embraces what our hunter ancestors ate and eliminates what was added to diets when farming became a way to provide food. This healthy menu will set you on a path of understanding the diet and its' benefits with recipes that are easy to prepare and foods delicious to eat! Come to learn Mushroom Carpaccio with Gremolata; Bangkok Chicken Wings with Pineapple Coconut Cauliflower "Rice"; Mediterranean Beef Skewers; Spaghetti Squash Bolognese; Sole with Arrabiata Sauce over Zucchini Noodles; Butternut Squash Fries, and Pumpkin Mug Cakes.

THURSDAY FEBRUARY 3 RIBS AND WINGS Linda Martin 6:30 – 9:30 PM 75.00

These party foods can be enjoyed anytime and how about for your Super Bowl celebration? This class will introduce all the flair and flavors that make them such favorites. Come join in for Spicy Buffalo Wings with Cilantro-Ranch Dip; Grilled Teriyaki Wings with Hoisin & Ginger Jerk Seasoned Caribbean Style Wings; Oven Roasted Baby Back Ribs with Jack Daniels BBQ Sauce; Chinese 5-Spice Pork Ribs; Char Cooked Korean Style Short Ribs, and Beef Ribs on the Grill with Coffee BBQ Sauce.

FRIDAY FEBRUARY 4 LUNCH AND LEARN Lisa Brisch 12:00 Noon – 1:00 PM 40.00

Treat yourself to lunch with a delicious New Orleans menu. Our DEMONSTRATION lesson is delicious inspiration for future dinner parties and Mardi Gras celebrations. Come to learn Shrimp Étouffée over Rice served with Green Beans Amandine. Dessert will be Café au Lait Pots de Crème.

FRIDAY FEBRUARY 4 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

Sign up with your partner to be part of creating an amazing three-course menu which we'll serve with a sampling of wines. Couples will work together to prepare Roasted Tomato-Vodka Soup Shots Amuse with Arugula Pesto, and Salad of Warm Walnut Crusted Goat Cheese on Baby Greens, served with Chardonnay. The entrée is Dijon & Brown Sugar Glazed Grilled Cedar Plank Salmon; Agave Glazed Carrots with Fresh Rosemary; Garlic, Chili, & Parmesan Grilled Potatoes, and Flame Cooked Fresh Asparagus with Homemade Béarnaise Sauce, served with Merlot. Dessert will be Deep Fried Bananas Dessert with True Thai Coconut Ice Cream & Dark Chocolate-Rum Sauce.

SATURDAY FEBRUARY 5 VALENTINE TEA Lisa Brisch 9:30 AM – 12:30 PM 70.00

Celebrate this day of Love with someone special in your life. Our lesson of traditional Tea-time finger foods offers a delicate combination of choices. Come for a fun morning and learn to make these beautiful foods your own. Our lesson is Mushroom-Leek Soup with Brie Croutons; Asparagus, Dill, &

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

Goat Cheese Mini Frittatas; Smoked Turkey Tea Sandwiches with Arugula Mayonnaise; Cinnamon-Raisin Goat Cheese Sandwiches with Fig & Honey; Smoked Salmon Pinwheels; Shortbread Hearts, and Milk Chocolate Truffle Hearts.

SATURDAY FEBRUARY 5 ASIAN APPETIZERS Jan D' Atri 2:00 – 5:00 PM 75.00

Learn about the ingredients and flavors of finger foods from a variety of Oriental cuisines. This lesson of first courses will teach you to create your own version of each of these specialties. Come for an amazing lesson and be part of preparing Vietnamese Spring Rolls; Seared Togarashi Tuna; Lemongrass Shrimp; Pan Asian Lettuce Wraps; Spicy Wontons; Chicken Satay with Peanut Sauce, and White and Bittersweet Chocolate Wontons.

TUESDAY FEBRUARY 8 COOKING WITH CBD Amy Barnes 9:30 AM – 12:30 PM 75.00

Anyone experiencing inflammation and pain can learn about the benefits of using CBD in foods to alleviate discomfort. We've taken CBD to a new level and will teach how to integrate it into recipes with the methodology, quantities, and products. Come for a helpful class and to learn Apple Spinach Salad with Balsamic CBD Vinaigrette; CBD Pesto with Poached Eggs Over Farfalle; CBD Guacamole and Baked Tortilla Chips with Pink Salt; No Bake CBD Granola Bars with White Chocolate and Lemon; Banana Raspberry Coconut CBD Smoothies, and Mini Mexican Chocolate Cupcakes with Spiced Peppermint CBD Frosting.

WEDNESDAY FEBRUARY 9 COOKING WITH CBD Amy Barnes 6:30 – 9:30 PM 75.00

Anyone experiencing inflammation and pain can learn about the benefits of using CBD in foods to alleviate discomfort. We've taken CBD to a new level and will teach how to integrate it into recipes with the methodology, quantities, and products. Come for a helpful class and to learn Apple Spinach Salad with Balsamic CBD Vinaigrette; CBD Pesto with Poached Eggs Over Farfalle; CBD Guacamole and Baked Tortilla Chips with Pink Salt; No Bake CBD Granola Bars with White Chocolate and Lemon; Banana Raspberry Coconut CBD Smoothies, and Mini Mexican Chocolate Cupcakes with Spiced Peppermint CBD Frosting.

THURSDAY FEBRUARY 10 SOUS VIDE Lisa Brisch 9:30 AM – 12:30 PM 75.00

Tender, perfectly cooked vegetables and steak are possible with this generations-old cooking technique. No longer used only in restaurant kitchens, Sous Vide cooking has become a popular way to cook at home. Each food is cooked in a water bath at a consistent temperature and lengthy cooking time. Even temperature provides consistent results and maximum flavor. while retaining the moisture and nutrients during the cooking process. Come learn and experience the technique of cooking Sous Vide Egg Bites; Lemony Herbed Sous Vide Ricotta & Roasted Tomato Bruschetta; Sous Vide Salmon with Lemon-Caper Sauce; Sous Vide Grilled Steak and Vegetable Salad; Sous Vide Pork Tenderloin with Shallot-Balsamic Sauce; Sous Vide Glazed Carrots, and dessert of Sous Vide Crème Brûlée.

THURSDAY FEBRUARY 10 ROMANCE IN THE AIR Linda Martin 6:30 – 9:30 PM 75.00

With Valentine's Day just around the corner, we have a lesson with a romantic menu made for celebrating the day of Love! Come for a fun and sexy menu so you can surprise your special person with a delicious romantic dinner. Our lesson will be Brie Brûlée Appetizer with Caramelized Apples & Fresh Thyme; Fresh Avocado & Orange Salad with Baby Greens, Crisp Bacon, & Cilantro-Lime Vinaigrette; Pan Seared Beef Tenderloin Steaks with Red Wine Bordelaise Sauce; Yukon Gold White Truffle Mashed Potatoes; Caramelized Fresh Vegetables with Olive Oil & Herbes de Provence, and Fresh Herb Dinner Rolls with Sweet Butter. Dessert will be Dark Chocolate & Brandy Pots de Crème with Freshly Whipped Cream.

**TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ONLINE AT SWEETBASILGOURMET.COM**

FRIDAY FEBRUARY 11 LUNCH AND LEARN Linda Martin 12:00 Noon – 1:00 PM 40.00

One of the most celebrated culinary occasions is Mardi Gras which comes soon. This DEMONSTRATION offers an amazing lunch and lesson for your own preparation at home. Your family and friends will be wowed when you offer them the foods of this class. Come to an amazing lesson to enjoy and learn Fresh Crab & Andouille Sausage Jambalaya and Salad of Baby Greens, Hearts of Palm, & Spiced Pecans with Dijon Vinaigrette. Dessert will be Rum Flamed Bananas Foster over Homemade Vanilla Ice Cream.

FRIDAY FEBRUARY 11 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

This could be date night for you and your partner. This outstanding menu is made for people who enjoy great food and the fun of creating it! Join us to be part of preparing this menu which will be served with a sampling of wines. Our lesson is Chili Dusted Shrimp Amuse with Pan Roasted Corn Relish and Baby Spinach Salad with Hard Cooked Egg and Warm Bacon-Balsamic Dressing, served with Sauvignon Blanc. The entrée is Salt & Pepper Pan Seared New York Steak with Madeira-Mushroom Sauce; Angel Hair Pasta with Fresh Crab, Parmesan, & Lemon Gremolata; Charred Asparagus with Candied Bacon, and Marsala & Butter Sautéed Fresh Carrots, served with Merlot. Dessert will be Dark Chocolate-Grand Marnier Soufflés with Whipped Cream, Shaved Chocolate, & Orange Zest.

SATURDAY FEBRUARY 12 KIDS COOK SNACK FOODS 9:30 AM – 12:30 PM 65.00

Too bad this class is for kids. Adults would probably love these snacks as much as kids. If you're aged 8 or above come join in to learn to make these amazing treats good for anytime snacking! Our lesson is Macho Nachos; Caprese Skewers with Sweet Tomatoes, Basil and Mozzarella; Pepperoni Pizza Dip; Taco Fiesta (Tacos with all the fixin's); Pretty Veggies and Ranch Dip; Fancy Fruit with Dip, and Mini Brownies.

SATURDAY FEBRUARY 12 ITALIAN LOVERS VALENTINE Jan D'Atri 2:00 – 5:00 PM 75.00

Learn what Italian cooks and chefs have known for centuries – food can be an aphrodisiac when created with Love and caring. Come experience for yourself preparing a menu for your sweetheart that will set the tone and lead right to his or her heart! Our lesson is Heart shaped Pizza with Mozzarella and Fig Jam; Momma's Famous Meatballs and Sauce with Focaccia Bread for Dipping; Pasta with Parmesan, Salt and Pepper; Sauteed Zucchini with Onion and Garlic; and Momma's Rum Cake with Chocolate Cake and Kahlua Pudding, layered with White Cake and Rum Pudding!

TUES FEB 15 COOKING SECRETS OF THE AIR FRYER Amy Barnes 9:30 AM – 12:30 PM 75.00

Air Fryers open up a new way of cooking with a new and healthier method of "frying". If you've wanted to learn how to use your Air Fryer or are considering one, come enjoy this inspiring class. Our lesson is Perfect Cooked Chicken Breast with Romesco Roasted Bell Pepper Sauce; Air Fryer Salmon with Crispy Skin with Blood Orange Hollandaise; Ribeye Steak Tips with Asparagus Over Steamed Rice; Pickle Brined Breaded Chicken Tenders with A Zesty Dip; Bacon Wrapped Stuffed Jalapenos with Cream Cheese and Air Fryer Lava Cakes.

THURSDAY FEBRUARY 17 SOUTHWEST SPLENDOR Lisa Brisch 9:30 AM – 12:30 PM 75.00

Learning to cook with Southwest ingredients opens the door to many dynamics in foods and flavors. This lesson captures the essence of our culinary heritage with menus perfect for all occasions. Come gain an understanding of how to create the flavors with Grilled Marinated Shrimp with Salsa Fresca; Marinated Tomato Salad with Jalapeno & Queso Fresco; Skirt Steak Tacos with Bacon Fat Tortillas; Grilled Vegetable Tacos with Cilantro Pesto; Cheese Enchiladas with Green Sauce; Green Chile Mac & Cheese with Bacon & Zucchini, and Waffle Iron Churros with Chocolate Sauce.

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

THURSDAY FEBRUARY 17 VENETIAN CARNIVAL Linda Martin 6:30 – 9:30 PM 75.00

Carnival is the largest most popular celebration in Italy. Held the day before the start of Lent, the tradition of costumes, parades and fun has its' match with the tradition of amazing foods! While we can't be in Venice for this party, we will create our own. Come join in to learn Bigoli in Salsa (Pasta with Olive Oil, Anchovies, & Fresh Parsley); Creamy Herb Polenta with Butter & Garlic-Sautéed Shrimp Scampi; Mozzarella en Carozzo (Venetian Style Fresh Mozzarella Sandwiches with Marinara); Linguine with Clams, Garlic, & White Wine; Homemade Cannoli with Sweet Ricotta, Chocolate Chips, & Orange Zest; Venetian Frappe (Sweet Fritters), and Carnivale Fritelle (Sweet Sugar Doughnuts).

FRIDAY FEBRUARY 18 LUNCH AND LEARN Amy Barnes 12:00 Noon – 1:00 PM 40.00

Treat yourself to a decadent dish with rich flavors in this lesson. Our DEMONSTRATION is Chicken Thigh Osso Bucco with Red Wine Sauce and Gremolata served with Garlic and Spinach Mashed Potatoes. Dessert will be Amaretto Ice Cream with Chocolate Butter Cookies.

FRIDAY FEBRUARY 18 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

If you and your partner love great food, join the party to experience a gourmet menu with a Mardi Gras theme. Our lesson offers couples the chance to learn French Endive with Crisp Bacon, Roasted Sweet Potato & Crème Fraiche Amuse; Salad of Baby Greens with Hearts of Palm, Candied Pecans, & Dijon Vinaigrette, served with Chenin Blanc. The entrée is Fresh Crab & Andouille Sausage Jambalaya; Sautéed Green Beans with Bacon, Fresh Tomatoes, & Garlic; Oven Roasted Beets & Carrots with Dijon Butter; Homemade French Rolls with Sweet Butter, served with Big Bold Red. Dessert will be Rum Flamed Bananas Foster with Praline Sauce & Homemade Vanilla Ice Cream.

SATURDAY FEBRUARY 19 MACARON MAGIC Lisa Brisch 9:30 AM – 12:30 PM 75.00

Learn to make these delicate little Cookies under the watchful eye of a chef who will guide you through the processes. When you have learned how to pipe the dough, bake and assemble, you'll be able to easily make them perfectly for yourself. Come for a fun and valuable lesson to make Raspberry Macarons with Lemon Curd Buttercream; Vanilla Bean Macarons with White Chocolate Lime Ganache; Strawberries & Cream Macarons, Tiramisu Macarons, and Chocolate Macarons with Peppermint Buttercream.

SATURDAY FEBRUARY 19 ASIAN GRILLING Jan D'Atri 2:00 – 5:00 PM 75.00

Grilling has been a way of cooking in Oriental cultures for decades. Often found in street foods, only fresh ingredients are used and with spicing and marinating to add flavor and preserve foods. This class teaches an amazing array of Asian Grilled foods including Grilled Coconut Chicken; Spicy Marinated and grilled Tuna; Barbequed Shrimp; Grilled Beef with Tomato and fresh Chili Relish; Grilled Vegetables with warm Ginger Dressing; Potato and Rosemary Skewers, and Grilled Pears with warm Rice Pudding.

MONDAY FEBRUARY 21 GREEK GASTRONOMY Linda Martin 6:30 – 9:30 PM 75.00

Greece is known for its' abundance of delicious foods made with lots of fresh veggies, fish and seafood. Come for a fun evening of culinary exploration to learn these specialties. Our lesson is Flaming Saginaki (Ouzo Flamed Kasserli Cheese Appetizer); Grilled Greek-Style Shrimp with Garlic, Olive Oil, Lemon, & Mint Pesto; Greek Moussaka with Eggplant, Ground Lamb, & Bechamel Sauce; Souvlaki (Flame Grilled Chicken Skewers); Dolmades (Stuffed Grape Leaves); Grilled Eggplant & Tomato Salad with Balsamic, Feta, & Fresh Basil, and Pistachio Baklava with Cinnamon-Honey Syrup.

**TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ONLINE AT SWEETBASILGOURMET.COM**

TUES FEBRUARY 22 FOODS OF THE FRENCH QUARTER Amy Barnes 9:30 AM – 12:30 PM 75.00

Come enjoy a little of the Mardi Gras fun with a celebration with a lesson of traditional favorites. The spirit of the New Orleans will be alive in this class! Sign up and learn Shrimp Étouffée; Gumbo with Pulled Turkey & Smoked Sausage; Creole Fried Chicken Drumsticks; Classic Hushpuppies; Chicken & Andouille Jambalaya, and dessert of Pecan Pralines, and French Quarter Bread Pudding with Whiskey Voodoo Sauce.

WEDNESDAY FEBRUARY 23 KETO CONNECTION Amy Barnes 6:30 – 9:30 PM 75.00

Keto diets incorporate low carb concepts with a higher percent of healthy fats to create a satisfying quick weight loss method. Our instructor and her husband are fans of this way of eating and have lowered their clothing sizes several times. Our lesson teaches a great menu of Keto specialties including: Philly Cheesesteak stuffed Peppers; Pan Roasted Parmesan and Spinach Stuffed Flank Steak; Sheet pan Sausage Variety with Root Vegetables; Keto Cast Iron Bacon, Mushroom, Onion smothered Chicken Thighs; Pork Rind Crusted Pork Chops with Arugula Salad; Keto Bacon Cheeseburger Soup, and Cheesecake Fat Bombs.

THURSDAY FEBRUARY 24 FISH FOR FAMILIES Lisa Brisch 9:30 AM – 12:30 PM 75.00

If you and your family like Fish, come learn how easy it is to prepare at home using a variety of cooking methods paired with accompaniments. Our lesson is Fish Tacos with Lime-Pickled Jalapenos; New Orleans Barbecue Shrimp; Poached Salmon with Dill-Yogurt Sauce; Pan-Seared Swordfish with Creamy Dijon-Caper Sauce; Grilled Tuna Steaks with Red Wine Vinegar and Mustard Vinaigrette; Crunchy Oven Fried Fish with Tartar Sauce, and Herb-Crusted Salmon.

THURSDAY FEBRUARY 24 STREETS OF NEW ORLEANS Linda Martin 6:30 – 9:30 PM 75.00

Bring on the culinary specialties with celebration! We love all the foods and flavors that make this an annual foodie feast! Come on in and join the fun of learning to make these for yourself. Our lesson is Flame Cooked Shrimp Remoulade with Cool Iceberg Lettuce; New Orleans-Style Red Beans & Rice; Fresh Crab & Andouille Sausage Jambalaya; Shrimp & Grits with Spicy Andouille Sausage; Cajun Crab Étouffée; Bananas Foster Flambé with Praline Sauce & Vanilla Ice Cream, and French Quarter Beignets.

FRIDAY FEBRUARY 25 LUNCH AND LEARN Jan D'Atri 12:00 Noon – 1:00 PM 40.00

Enjoy lunch of a classic French menu at our DEMONSTRATION and learn the Niçoise Salad with fresh Tuna, Haricots Vert, Artisanal Potatoes and Creamy Lemon Tarragon Dressing. Dessert will be Cherry Clafoutis.

FRIDAY FEBRUARY 25 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

Sign up with your partner and join in to be part of preparing this amazing three-course gourmet dinner. We will serve it with a sampling of wines. Our lesson is Grilled Coriander & Cumin Dusted Scallop Amuse with Cilantro Oil and Shaved Brussels Sprouts Salad with Toasted Pecans, Shaved Pecorino & Balsamic Vinaigrette, served with Sauvignon Blanc. The entrée is Pan Seared Rib Eye Steak with Rum-Chili Sauce; Spinach & Mushroom Enchilada with Spicy Red Sauce; Julienned Carrots, Zucchini, & Yellow Squash with Fresh Herbs, and Crispy Bacon Fried Rice, served with Cabernet Sauvignon. Dessert will be warm Cinnamon-Apple Crisp with Vanilla Ice Cream & Whiskey-Caramel Sauce.

SAT FEB 26 KIDS & PARENTS - PASTA & PIZZA Lisa Brisch 9:30 AM – 12:30 PM 130.00/two

**TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ONLINE AT SWEETBASILGOURMET.COM**

This class for kids and parents will make you partners learning how to make a Pizza Crust from scratch and Pasta using a Pasta machine for Spaghetti and Fettuccini. Our lesson is Creamy Mac & Cheese with Chicken & Broccoli; Cheeseburger Pizza; Fettuccine Alfredo; French Bread Pizza Margherita (Tomato Sauce, Mozzarella, fresh Basil); Malaysian Chicken Pizza (Peanut Sauce with Ginger, Chicken, Swiss & Mozzarella); Stuffed Mexican Manicotti (Pasta stuffed with Ground Beef, Salsa, Green Chiles, Cheese), and Spaghetti & Meatballs Florentine.

SAT FEB 26 MIDDLE EASTERN FLAVORS Jan D'Atri 9:30 AM – 12:30 PM 75.00

Take this class so whenever you're in the mood for foods of the Med, pull out your recipes and treat yourself to a taste of any of these specialties – made by you! Our amazing lesson will teach the best recipes of the classics so you can enjoy them at home! Come to learn Lemony Hummus; Minted Tabbouleh; Muhammara Stuffed Figs; Dolmades (Stuffed Grape Leaves), and Pistachio crusted Lamb Chops. Dessert will be classic Baklava.

 **MARCH** 

TUESDAY MARCH 1 VEGGIE COMFORT FOOD Amy Barnes 9:30 AM – 12:30 PM 75.00

Anyone wanting to eat healthier or learn new ways to cook Vegetables will gain a new perspective from the lessons of this class. Our menu is Pub-style Vegetarian Chili with skillet Cornbread; Peanut Butter Sesame Noodles with Veggies; Portobello Mushroom Risotto with Black Truffle Oil; Hungarian Cabbage and Egg Noodles; Skillet Mexican Street Corn with Cotija Cheese and Curried Sweet Potato Latkes

WEDNESDAY MARCH 2 SPICE OF LIFE Amy Barnes 6:30 – 9:30 PM 75.00

If you're a spice lover, come for a fun lesson that will kick up these yummy recipes with a spicy version using Chilies and a variety of hot spices. Our menu is Baked Chicken Meatballs with Pineapple Mango Carolina Reaper Sauce; Sriracha Grilled Asian Flank Steak; Jalapeno Stuffed Turkey Burgers on Pretzel Buns; Tejano-Style Serrano Shrimp Cocktail with Serrano Chilies; Habanero Hellfire Chili with Golden Sweet Corn Bread, and Thai Green Curry Chicken Over Jasmine Rice.

THURSDAY MARCH 3 MULTI-COOKER Lisa Brisch 9:30 AM – 12:30 PM 75.00

Learn to use the Multi cooker in all the ways it was designed to help cook a meal. We encourage you to bring your own so you can learn all its' functions. This lesson may surprise you with the variety of foods possible to prepare in your one-pot vessel. Come for an interesting and inspiring lesson to learn Bacon & Chive Deviled Eggs; Beet Salad with Arugula & Pine Nuts; Indian Vegetable Curry; Poached Salmon with Tomato Cucumber Salad; Risotto with Italian Sausage; Caramelized Onions, and Bitter Greens; Mojo Pork Tacos, and Fudgy, Flourless Chocolate Cake.

THURSDAY MARCH 3 SUSHI SEASON Linda Martin 6:30 – 9:30 PM 75.00

Learn how much fun it is to make Sushi for yourself. The techniques are easy when you know how. Come for a lesson that will guide you through making Sushi Rice, rolling it correctly and using Nori. Our lesson is Sushi Rice; Crab & Avocado Roll with Garlic Mayo; California Sushi Roll with Shrimp, Avocado, & Wasabi; Roll of Cucumber, Avocado, Daikon Sprouts, & Carrots with Toasted Sesame Seeds; Spicy Tuna, Avocado, Cucumber, & Black Sesame Inside-out Roll; Seared Scallop Nigiri with Nori Garnish, and Fresh Tuna, Wasabi, & Toasted Garlic Nigiri.

**TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ONLINE AT SWEETBASILGOURMET.COM**

FRIDAY MARCH 4 LUNCH AND LEARN Linda Martin 12:00 Noon – 1:00 PM 40.00

Enjoy lunch with a menu you can easily repeat at home. This DEMONSTRATION treats you to a variety of yummy flavors with Shrimp at center stage. Come for Seared Shrimp with Saffron-Butter Sauce served with Seasoned Basmati Rice and Curry Scented Roasted Vegetables. Dessert will be Vanilla Bean Cheesecake in a glass with freshly Whipped Cream & Glazed Strawberry.

FRIDAY MARCH 4 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

You and your partner have an opportunity to learn and enjoy a culinary experience with other couples teamed up to prepare this three-course menu. Our menu this evening will be Fried Green Tomato Amuse with Buttermilk-Peppercorn Sauce and Crisp Iceberg Wedge Salad with Creamy Blue Cheese Dressing, Bacon, & Cracked Black Pepper, served with Chardonnay. The entrée is Coffee & Spice Rubbed Grilled Pork Tenderloin with Arugula Pesto; Herb & Goat Cheese Soufflés; Cast Iron Honey Roasted Brussels Sprouts and Chargrilled Sweet Potatoes with Paprika & Cumin Spice Oil, served with Merlot. Dessert will be Homemade Coffee Ice Cream with Dark Chocolate-Espresso Sauce & Whipped Cream.

SATURDAY MARCH 5 FRENCH PASTRIES Lisa Brisch 9:30 AM – 12:30 PM 75.00

France is known for its' mouth-watering desserts which seem complex for the home cook. The key to making beautiful desserts is breaking down the steps and mastering the techniques one by one. This class will learn how to take each recipe step by step, so you'll be on your way to confidently creating your own French pastries. Our fun pastry lesson is Financiers with Spiced Chocolate (Mini Almond Browned Butter Cakes); Strawberry Napoleons; Chocolate-Orange Mousse; Bostock (toasted Brioche with Almond Syrup Crust); Gougères (French Cheese Puffs); Easy Kouign Amann (Buttery Caramelized Pastry), and Chocolate Madeleines.

SATURDAY MARCH 5 WINE COUNTRY CUISINE Jan D'Atri 2:00 – 5:00 PM 75.00

Take a trip with us through the cuisine of the California wine country with a lesson of its' beautiful foods. This lesson explores the creative combinations of foods that match perfectly when paired with the wines. Come for a fun afternoon to learn Carpaccio with Shaved Reggiano, Lemon, Egg and Capers; Charcuterie Platter with Local Breads; Prosciutto and Fig rolls with Saba; Marinated Flank Steak, Stuffed with Chevre, Spinach and Roasted Peppers on Crostini; Grilled Vegetable Bites, and Rustic Bread Pudding.

TUESDAY MARCH 8 ITALIAN FAMILY DINNERS Amy Barnes 9:30 AM – 12:30 PM 75.00

Dinner any night of the week can be satisfying when the theme is Italian. Come learn a new group of Italian recipes for your family to enjoy. Our lesson is Fresh Tagliatelle Pasta with Pesto Sauce; Pepperoni Chicken Rollups in Marinara; Broken Spaghetti Garlic Risotto; Fig, Goat Cheese, Caramelized Onion Squares, and Nona's Italian Sausage and White Bean Soup; Artichoke Heart Garlic Bread, and dessert of Cinnamon & Amaretto Cake with Amaretto Glaze.

THURSDAY MARCH 10 EASY DESSERTS Lisa Brisch 9:30 AM – 12:30 PM 75.00

Homemade desserts are the best choice over store bought when you're ready to indulge your sweet tooth. Learn to make these amazing treats for your family – they will love you even more for the enjoyment of each creation! Our lesson is no-bake Cherry-Almond Crisp; Tiramisu Mousse; Financiers ; Pecan Pie Brownies; Sous Vide Crème Brûlée; Pear Clafouti, and Skillet Chocolate-Orange Souffle.

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

THURSDAY MARCH 10 NEW IRISH TABLE Linda Martin 6:30 – 9:30 PM 75.00

Come celebrate the Irish holiday with a flavorful updated version of specialties. Our lesson puts new focus on contemporary foods and flavors of Irish cuisine. Join us for a fun evening to learn Smoked Salmon Appetizer on Mini Corn Cakes with Dill Crème Fraiche; New World Irish Beef Pasties (Hand Pies); Reuben & Guinness Mac & Cheese; Chicken Flambé with Irish Whiskey Sauce; Guinness Lamb & Vegetable Stew with Fresh Rosemary & Garlic; Purple Cabbage & Pecan Salad with Cider Vinaigrette, and Irish Apple Cake with Whiskey Hard Sauce.

FRIDAY MARCH 11 LUNCH AND LEARN Amy Barnes 12:00 Noon – 1:00 PM 40.00

Treat yourself to an Italian lesson which can later turn into a great dinner party menu! Sign up to enjoy an amazing lunch at our DEMONSTRATION lesson. Our menu is Creamy Artichoke Parmesan Baked Chicken Breast and Lemon Orzo Primavera with Thyme, Dessert will be Berry Panna Cotta.

FRIDAY MARCH 11 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

Make a date with your partner for a fun evening of cooking with a group of couples. Our lesson is a three-course gourmet meal served with wines. Choose with your partner what you want to prepare then enjoy an incredible meal. Our lesson is Bacon Wrapped, Jalapeno Jack Stuffed Shrimp Appetizer; Tomatillo & Fresh Avocado Salad with Roasted Chili Pepper Dressing, served with Sparkling Wine. The entrée is Flame Grilled New York Steak with Molasses & Beer BBQ Sauce; Smoked Chili Scalloped Sweet Potatoes; Curry Scented Roasted Vegetables, and Creamy Polenta with Parmesan & Fresh Herbs served with Zinfandel. Dessert will be Apple & Dried Cherry Galette with Homemade Caramel & Vanilla Ice Cream.

SATURDAY MARCH 12 KIDS BAKE Lisa Brisch 9:30 AM – 12:30 PM 65.00

Kids who like to bake have an opportunity to learn some great recipes that can later be shared with their family. If you are ages 8 or above, come learn to make these special treats! Our lesson will be Cinnamon Roll Cake, Muffin Tin Doughnuts, Chocolate Drop Cookies, Peanut Butter-Marshmallow Brownies, Black-Bottom Cupcakes, Graham Cracker Cake, and Oatmeal Fudge Bars.

SATURDAY MARCH 12 CARIBBEAN FAVORITES Jan D'Atri 2:00 – 5:00 PM 75.00

If you've been to the islands where the clear blue waters shimmer with life and are heated by the sun, you know the peace and beauty of the Caribbean. Take yourself on an adventure to learn about the ingredients chefs and cooks use to create their foods with many wonderful resources at hand. Our culinary adventure features Coconut Shrimp; Island Confetti Rice; Roasted Breadfruit; Mahi-mahi with Mango Salsa; Sugar Snap Peas with Mango Butter, and Three Layer Key Lime Pie.

TUESDAY MARCH 15 STIR-FRY Amy Barnes 9:30 AM – 12:30 PM 75.00

Stir-Fry is a delicious option when you want to quickly cook a meal. Learn about the ingredients, foods and flavors of Oriental specialties. Our lesson is Chinese Crispy Noodles with Saucy Chicken and Vegetables; Spicy Wok Shrimp & Broccoli over coconut long grain rice; Hoisin Steak and Asparagus Stir Fry; Kung Pao Chicken with Peanuts with Dried Chiles; Pork Pot Stickers with Soy Dip, and Hong Kong Style Chicken Chow Mein.

WEDNESDAY MARCH 16 GRILLING - APPS TO DESSERT Amy Barnes 6:30 – 9:30 PM 75.00

**TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ONLINE AT SWEETBASILGOURMET.COM**

Learn to make your grill your friend! It will keep the heat outside and best of all it creates amazing flavors with all parts of a meal. Timing, temperature and position on the grill are important to do this well. Our lesson will teach you how. Come for a fun morning of grilling and prepare Grilled Artichokes with Sesame Dipping Sauce; Citrus Grilled Shrimp Over Mixed Greens; Stuffed Roquefort Burgers with Grilled Red Onions; Grilled Jerk Pork Tenderloin; Sesame Chicken Skewers with Vegetable Slaw. Dessert will be Kahlua Bananas Foster Foil Packets Topped with Kahlua Whipped Cream.

THURSDAY MARCH 17 LUCK OF THE IRISH Lisa Brisch 9:30 AM – 12:30 PM 75.00

Come for a great class to create Irish specialties that we love to enjoy this time of year. These traditional dishes are fun to learn and you'll be able to treat your family to an Irish party with these recipes. Join in to learn Irish Soda Bread; Corned Beef & Cabbage Chowder; Guinness Beef Stew; Lamb Shepherd's Pie; Colcannon with Crispy Leeks; Sautéed Cabbage & Bacon, and Chocolate Whiskey Cake. We'll offer a little green beer to anyone willing to be sippin' the green!

THURSDAY MARCH 17 PASTA SHAPES Linda Martin 6:30 – 9:30 PM 75.00

Making Pasta from scratch then forming it into shapes is an experience like no other. You can experience the creative pleasure of it with a little guidance and direction in class. Learn to make these delicious combinations of Black Pepper Fettucine with Lemon Alfredo; Garden Spinach Homemade Ravioli with Marinara Sauce; Homemade Penne Pasta with Gorgonzola-Walnut Sauce; Farfalle (Bow Tie) Pasta with Roasted Red Pepper Sauce; Fresh Made Pappardelle with Roasted Fresh Tomato-Garlic Sauce; Spaghetti with Fresh Crab & Lemon Gremolata, and Homemade Fusilli (Corkscrew) Pasta with Sage Butter & Romano Cheese.

FRIDAY MARCH 18 LUNCH AND LEARN Jan D'Atri 12:00 Noon – 1:00 PM 40.00

One of the best lunches you'll find anywhere this day is Jan's famous Panini Sandwich. Learn from her DEMONSTRATION how to prepare this grilled melt-in-your-mouth treat. Her recipes include fresh Focaccia Rounds layered with marinated Chicken and "Special Sauce" Mozzarella, Sweet Red Pepper, Onions, and Mushrooms grilled until the flavors meld together, served with Potato Salad. Dessert will be Éclair Cake with Graham Cracker Crust and Chocolate Crème.

FRIDAY MARCH 18 GOURMET COUPLES Lisa Brisch 6:30 – 9:30 PM 170.00 per couple

Team up with your partner to be part of a group of couples preparing this three-course gourmet menu. Learn to create these amazing flavors and enjoy this meal with a sampling of wines. Join us to learn Stuffed Eggs with Goat Cheese & Dill and Chard Salad with Garlic Breadcrumbs & Parmesan, served with Sauvignon Blanc. The entrée is Lemon Thyme Baked Salmon with Herbed Aioli; Risotto with Parmesan & Herbs; Sous Vide Glazed Carrots, and Roasted Balsamic Green Beans, served with Pinot Noir. Dessert will be Chocolate Mousse with Tangy Whipped Cream.

SATURDAY MARCH 19 KNIFE SKILLS Jan D'Atri 9:30 AM – 12:30 PM 65.00

Some of the most important tools in a kitchen are the knives you own. This class offers a unique hands-on experience teaching you to easily use a chef's knife and paring knife. Each participant will receive a variety of vegetables and fruits which the instructor will use to lead the class through learning to slice, dice and julienne. We'll also learn how to maintain knives at home.

SATURDAY MARCH 19 TAPAS AND PAELLA Lisa Brisch 2:00 – 5:00 PM 75.00

Here is a class that has Party written all over it! These Spanish specialties are always a treat and fun to prepare with a group of people helping in the kitchen. Come learn these delightful appetizers including Stuffed Mushrooms with Chorizo & Manchego; Spanish Tortilla; Patatas Bravas; Flatbreads with Olive &

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

Roasted Pepper Relish. The main event is Shrimp Paella; Grilled Chicken & Sausage Paella; Flourless Spanish Almond Cake, and Sangria Blanco

TUESDAY MARCH 22 OODLES OF NOODLES Amy Barnes 9:30 AM – 12:30 PM 75.00

Learn to use Noodles in ways cultures around the world have for centuries. This popular food is versatile and easy to prepare. Come for a fun culinary adventure of German Spätzle Noodles with Sautéed Onions & Emmenthaler Cheese; Crispy Pan-Fried Chinese Noodles with Eggplant & Peanuts; Homemade Fettuccine Noodles with Spinach & Basil Pesto; Baked Three Cheese Spaghetti Torte baked in a springform pan; Peanut Butter Udon Noodles with Roasted Chicken and Vegetables; Butternut Squash Wonton Ravioli with Brown Butter Sauce, and Noodle Kugel Baked in Sweet Creamy Custard, Topped with Buttered Graham Cracker Crumbs.

THURSDAY MARCH 24 WORLD STREET FOODS Linda Martin 6:30 – 9:30 PM 75.00

Come learn about what people the world over know and love! Street foods are the best of the local specialty foods of the country where it is found. Put a little magic in your culinary know-how with this world view of specialty foods. We'll learn Shrimp Banh Mi Sandwich with Pickled Onions; Indian Fried Onion Pakoras with Tomato Chutney; Indonesian Beef Satays; Vietnamese Street Tacos; East Indian Spicy Potato Samosa Korean Short Ribs with Asian Pears, and Greek Street Doughnuts with Honey Syrup.

FRIDAY MARCH 25 LUNCH AND LEARN Jan D'Atri 12:00 Noon – 1:00 PM 40.00

Take a break from your busy day for an hour-long adventure into the soul of Greek foods. Our DEMONSTRATION is Chicken Souvlaki (marinated and grilled Chicken with Tzatziki Sauce laid in Pita with Tomato, Cucumber, Onion and Kalamata Olives), served with Mediterranean Orzo Salad and Lemony Hummus. Dessert is classic melt in the mouth Baklava.

FRIDAY MARCH 25 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 170.00 per couple

Plan a fun evening together sharing a cooking experience where you'll be part of creating a three-course meal with a group of couples. Our gourmet menu offers a lesson to take forward and use to entertain your own friends. Come for a fun evening and be part of preparing Tequila Flamed Shrimp Amuse and Grilled Tomato & Mixed Green Salad with Blue Cheese Vinaigrette, served with Chardonnay. The entrée is Cajun Spice Blackened Rib Eye Steak with Homemade Béarnaise Sauce; Green Chili Mac & Cheese; Char Grilled Zucchini, Eggplant, & Peppers with Spicy Panko & Garlic Crumbs, and Flash Cooked Shoestring Sweet Potatoes, served with Zinfandel. Dessert will be Rustic Raspberry & Blueberry Tart with Vanilla Crème Anglaise.

SATURDAY MARCH 26 PASSPORT TO PINOT Jan D'Atri 2:00 – 5:00 PM 75.00

If you love Pinot Noir, enjoy an afternoon and learn how great it is cooking a menu with complimentary flavors. Our lesson is Sole Meunière with Lemon in Pinot Noir; Wine Crackers with sliced Cheese; Butter Lettuce and Endive Salad with Pinot Noir Vinaigrette; Veggies poached in Pinot including Zucchini, Carrots, Fennel, Eggplant, Mushrooms and Green Beans. Dessert will be Pinot Pound Cake with fresh Berries and Chantilly Cream.

TUESDAY MARCH 29 PIZZA FLATBREADS & SALAD Amy Barnes 9:30 AM – 12:30 PM 65.00

The most important part of making Pizza and Flatbreads is understanding how to use yeast as the leavening agent. These recipes translate to amazing meals which are easily reproduced at home. Come for a fun morning of cooking to learn Italian Sausage Lasagna Flatbread Pizza; Grilled Pizza Provençale with Arugula and Goat Cheese; Skillet Garlic Flatbreads with Garlic Butter and Black Olives; Vidalia Onion, Bacon, & Crème Fraiche Pizza; Crispy Pepperoni & Cheese Pizza "Chaffles" with Dipping Sauce,

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

and Giant Italian Leafy Green Salad with Croutons Homemade Basil Balsamic Vinaigrette & Homemade Ranch Dressing.

WEDNESDAY MARCH 30 SOUTHWEST SEASON Amy Barnes 6:30 – 9:30 PM 75.00

The rich heritage of our native foods provides a backdrop for dynamic flavors and menus. Come for a class you will love and recipes of some of the best Southwest foods! Our lesson is Baked Chicken and Mushroom-stuffed Poblanos with Pepper Jack Cheese; Border Guacamole & Pineapple Tomatillo Salsa with Homemade Flour Tortillas; Creamy Orange-Cumin Dressing with Crisp Romaine; Skewered Beef Tenderloin and Bell Pepper Fajitas with Cilantro Sour Cream; Borracha Drunken Pinto Beans, and Mexican Chocolate Brownies. We'll enjoy it all with Beer Margaritas.

THURSDAY MARCH 31 BOUNTIFUL BREAD BASKET Linda Martin 6:30 – 9:30 PM 75.00

The craft of making Bread is an achievement like no other and turning out fresh Bread from your kitchen is a pleasure each time you do it. Come learn an amazing assortment of Breads for special occasions or no occasion at all. Our lesson is English Muffins from Scratch with Butter & Jam; Homemade French Bread; Focaccia Bread with Olives, Parmesan, & Fresh Rosemary; Fresh Made Cinnamon Rolls with Vanilla Icing; Cheddar Cheese Scones; Homemade French Herb Dinner Rolls, and Black Pepper Dinner Biscuits with Sweet Butter.

Store Fact	A Sweet Basil Gift Certificate makes a thoughtful gift. sweetbasilgourmet.com/gift-certificates
-------------------	---



**TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ONLINE AT SWEETBASILGOURMET.COM**