

Salad nestled in Avocado Cups. Dessert will be Flourless Chocolate Peanut Butter Brownies with Vanilla Bean Ice Cream.

PERSONAL PASTA AMY BARNES WEDNESDAY JUNE 15 6:30 – 9:30 PM 75.00

If you love Pasta, this class teaches how to make it from scratch, stretch, cut and cook it so you'll experience how Pasta can just melt in your mouth! Each fresh Pasta is paired with a perfect Sauce, also made from scratch! Enjoy a fun morning of cooking and learn the art of Pasta making so it becomes a personal favorite of your own. Our lesson is Spaghetti with Creamy Sun-Dried Tomato Sauce; Parmesan-Crusted Semolina Gnocchi; Food Processor Pasta Dough; Fettuccine Alfredo; Pasta with Parsley-Pecan Pesto Sauce, and Blueberry Noodle Kugel.

PLANT BASED COOKING LISA BRISCH THURS JUNE 16 9:30 AM – 12:30 PM 75.00

If eating a healthy diet of foods made primarily with Vegetables, this class offers a dynamic and creative learning experience using Vegetables in delicious creative combinations. This lesson teaches recipes you'll enjoy preparing again and again! Come for a fun morning of cooking to learn Grilled "Cheese" Sandwiches with Caramelized Onions and Apples; Black Bean Chilaquiles Verdes; Lentils with Roasted Broccoli & Lemony Breadcrumbs; Plant-Based Chorizo Burgers with Pineapple & Poblano; Vegan Creamy Cashew Mac & Cheese; Vegan Pesto Pizza with Fennel & Cauliflower, and dessert of Vegan Coffee Cake.

SAUTE & SAUCES LINDA MARTIN THURSDAY JUNE 16 6:30 – 9:30 PM 75.00

Sauces add depth and rich flavor to a dish making it interesting and satisfying. Sauce preparation can take a few minutes with endless varieties of flavors possible. Come for a fun and interesting lesson so you can learn to create Sauces of your own. With each Sauce we'll sauté the perfect accompaniment. The lesson is Sautéed Fresh Mushrooms with Bourbon-Butter Sauce on Crostini; Sautéed Fresh Corn Salad with Cumin-Lime Vinaigrette; New York Steak Sautéed with Port-Rosemary Sauce & Shoestring Potatoes; Sautéed Marinated Chicken with Cola BBQ Sauce; Shrimp Sauté with Saffron Cream Sauce, and Sun-dried Tomato Vinaigrette with Sautéed Fresh Vegetables. Dessert will be Butter Sautéed Peaches with Raspberry Sauce, Whipped Cream & Toasted Hazelnuts.

LUNCH & LEARN JAN D'ATRI FRIDAY JUNE 17 12:00 – 1:00 PM 40.00

Don't wait to sign up for a lesson made for this time of year. Light, flavorful with a cool, cool finish. Our DEMONSTRATION shows how easy these recipes are to turn into an easy elegant dinner party menu. Our menu is Maple Glazed Salmon served with Jeweled Couscous. Dessert will be Key Lime Mousse Parfaits.

GOURMET COUPLES L MARTIN FRI JUN 17 6:30 – 9:30 PM 170.00 per couple

Plan a fun evening with your partner cooking as a team with a group of couples. Together we'll create a gourmet three-course meal and we'll be able to enjoy it with a sampling of wines. Our lesson is Tequila Shrimp Flambé Amuse and Charred Butternut & Squash Salad with Toasted Pumpkin Seeds, served with Sauvignon Blanc. The entrée is Cast Iron Beef Tenderloin Steak with Boursin Butter; Roasted Fresh Green Beans with Caramelized Shallots; Smoked Chili Scalloped Sweet Potatoes, and Grilled Peppers with Caper-Basil Vinaigrette, served with Cabernet Sauvignon. Dessert will be White Chocolate Bread Pudding with Butter-Pecan Praline Sauce.

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

CELEBRATE THE 4TH! JAN D'ATRI SATURDAY JUNE 18 9:30 AM – 12:30 PM 75.00

The 4th of July has always been a celebration of our favorite picnic and party foods! These dishes travel well, and make a festive gathering fun, delicious and memorable! Make your celebration this year extra special with the lessons of this class. Join us to learn our menu of Oriental Chicken Salad; BBQ Ribs with a famous Mop Sauce; Best Fried Chicken; Killer Picnic Potato Salad; Crunchy Pickle, Fennel and Cilantro Salad, and Watermelon Cake with slices of Watermelon and Mascarpone Whipped Cream Frosting topped with fresh Fruit.

MACARONS LISA BRISCH SATURDAY JUNE 18 2:00 – 5:00 PM 75.00

Learn to make these delicate little Cookies under the watchful eye of a chef who will guide you through the process. 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 Snickerdoodle Macarons with Cinnamon-Sugar Buttercream; Grasshopper Macarons with Mint; Chocolate Ganache; Chocolate Macarons with Toasted Coconut Buttercream; Coffee Macarons with Dark Chocolate Kahlua Ganache, and Strawberry Cheesecake Macarons.

KIDS COOK CAMP L MARTIN MON – FRI JUNE 20 – 24 9:30 AM – 12:00 PM 375.00

If you are a kid between the ages 8 to 12 and like to cook, this summer camp is for you! We'll work on many kinds of recipes, so you'll learn to make these foods for yourself, family, and friends. Come for a fun week of cooking: **MONDAY - BETTER THAN TAKE-OUT CHINESE:** Five Spice Pork Ribs; Chinese Foil Wrapped Chicken; Stir-fry Vegetables with Noodles; Veggie Egg Rolls; Lemon Chicken Stir-fry Beef & Broccoli, and Chinese Almond Cookies with Coconut Ice Cream. **TUESDAY - TACO TUESDAY:** Roasted Corn & Smashed Avocado Guacamole with Homemade Chips; Spicy Ground Beef Tacos; Crispy Black Bean Tacos with Feta Cheese; Chicken Soft Tacos; Pork Fajita Tacos with Homemade Salsa; Cheese & Pinto Bean Nachos, and Banana Split Tacos with Homemade Ice Cream. **WEDNESDAY - THE ITALIAN WAY:** Classic Bruschetta with Fresh Tomatoes & Basil; Antipasto Salad with Honey-Lemon Dressing; Roasted Chicken with Sun-dried Tomato Pesto; Homemade Italian Bread with Herb Butter; Sautéed Fresh Vegetables with Olives & Herbs, and Italian Risotto with Peas & Parmesan. Dessert will be Apple Tart with Homemade Ice Cream. **THURSDAY - FRENCH FAVORITES:** Mini Croque Monsieur (Grilled Ham & Cheese); Mixed Green Salad with Hardboiled Egg & Homemade Croutons; Chicken Seared with Tomatoes, Olives, & Lemon; Pan Roasted Fish with Brown Butter Sauce; Potato Frites (Fried Shoestring Potatoes with Fresh Herbs); Blanched & Roasted Fresh Vegetables with Garlic & Herbes de Provence, and Homemade French Crepes with Strawberries & Whipped Cream. **FRIDAY - CUPCAKE WARS:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. The class will work in teams to make Cupcakes, then choose colors for icing and decorations to finish.

TEENS COOK CAMP AMY BARNES MON – FRI JUNE 20-24 2:00–4:30 PM 375.00

If you are a teen between the ages of 13 to 17 and like to cook, this series could be for you. We will learn a lot of cooking principals & techniques along with many amazing recipes. Come for a week of cooking focused on a new theme each day. Our lessons are **MONDAY – BRUNCH:** Brown Butter Scrambled Eggs; Cheddar Buttermilk Biscuits; Maple & Black Pepper Bacon; Homemade Hash Browns; Honey Almond Granola Yogurt Parfaits; Baked Blueberry French Toast; Zucchini Scallion Frittata Cups, & Fluffy Sour Cream Waffles. **TUESDAY – ASIAN APPETIZERS:** Chicken Pot Stickers; Air Fryer Sticky Honey Soy Drumsticks, Ground Beef

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

Lettuce Wraps with Crispy Roasted Edamame; Chicken, Shrimp & Beef Sates with Peanut Sauce; Baked Cream Cheese Wontons with Sweet & Sour Sauce; Teriyaki Chicken Wings, & Green Tea Milkshakes. **WEDNESDAY – SOUTHWEST FOODS:** Double Decker Beef Tacos; Chile con Queso with Baked Corn Chips; Cheddar & Chicken Quesadillas with Tomato & Corn Salsa; Chorizo & Potato Empanadas; Salsa Verde baked with Goat Cheese & Chili-Lime Tortilla Strips; Turkey Taquitos with Guacamole & Salsa; Chocolate Ancho Brownie Bites, & Watermelon & Strawberry Lemonade. **THURSDAY – SALADS:** Wilted Spinach Salad with warm Bacon Dressing; Grilled Chicken Caesar Salad with Crispy Croutons; Crispy Air fryer Parmesan Garbanzo Beans, Baked Kale Chips; Mixed Green Salad with Strawberry Dressing; Popovers with Homemade Butter; Bow Thai Pasta with Shrimp; Summer Fruit Salad with Lemon, Honey, & Mint Dressing, & Chocolate Chip-Toffee Scones. **FRIDAY – PASTA PARTY:** Lasagna Stuffed Shells; Fresh Fettuccine with Alfredo Sauce; Pasta Bolognese; Homemade Potato Gnocchi with Gorgonzola Sauce; Spaghetti alla Carbonara; Super Garlic Bread; Penne with Creamy Chicken & Pesto, & Strawberry Tiramisu.

GOURMET COUPLES LISA BRISCH FRI JUNE 24 6:30 – 9:30 PM 170.00 per couple

Plan a fun and delicious evening with your partner working as a team preparing this gourmet three-course dinner. You'll work with other couples to assemble this menu, then will enjoy a sampling of wine as you enjoy the wonderful foods! Come be a part of cooking Spanish-Style Garlic Shrimp Amuse and Grilled Onion, Tomato, & Arugula Salad, served with Sauvignon Blanc. The entrée is Grill-Smoked Herb-Rubbed Flat-Iron Steaks; Sautéed Summer Squash with Parsley & Garlic; Roasted Carrots and Shallots with Lemon & Thyme and Risotto with Parmesan & Herbs, served with Cabernet Sauvignon. Dessert will be Chocolate-Peanut Butter Crème Brûlée.

JAN'S COOK CLUB JAN D'ATRI SATURDAY JUNE 25 9:30 AM – 12:00 PM 75.00

Are you ready for a couple of hours each week of love, laughter, learning, and then lunch? If so, I'm inviting you to join Jan's Cook Club at Sweet Basil! It's just like a Book Club---only more delicious! Each week we will have a conversation about cookbooks and recipes we want to explore. We'll choose a menu and then head into the kitchen to create our Cook Club Lunch. During lunch, we'll have our "Cook Report" to discuss what we thought of the dishes, what we loved or didn't love about the recipe and perhaps how to improve upon them. We'll all have our own Cook Club journal for note keeping. And our opinions won't stop at recipes and cookbooks. We'll test out kitchen gadgets and tools, exchange tips, techniques and shortcuts that will make our time in the kitchen more enjoyable. Most important, we'll be making new cooking friends for life! I'm so excited about this wonderful venue for cooking and discussion, and I hope you join me for the inaugural season of Jan's Cook Club! Let's jump right in! Our first class will include: **Barbeque** - In America, there are four prominent BBQ regions: Kansas City, Carolina, Memphis and Texas. Each region has its own technique, ingredients and method of cooking. We'll start with a meaty slab of Pork and Beef Ribs, slather them with Rubs and Sauces from each region to see how they line up with our own personal taste buds! **Biscuits** - There's a lot of pride in Biscuit making. We'll test several award-winning Biscuit recipes to compare their techniques, deliciousness and level of difficulty. **Butters**: They can make or break a recipe. Do we use salted, unsalted, triple cream, European, seasoned or homemade? Do certain Butters (with more or less water content) have an effect on our dishes? How do we clarify butter? How do we brown butter? What does Butter do in our baking and cooking? Understanding the function of Butter, especially in baking, can be incredibly useful in becoming a better baker. Let's test out these Butters on various foods, and then make some fantastic artisanal Butters of

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ONLINE AT SWEETBASILGOURMET.COM

our own! **Bacon:** Eating it is America's favorite pastime, I'm sure of it! But there are so many types of Bacon; Thick sliced, wood flavored, cured, uncured, slab, buckboard, lardons, Canadian, Pancetta, Irish Rashers, Speck, Guanciale, Vegan and Turkey Bacon! We'll test out a few of our favorites when we make Maple Bacon Crack, Beer Candied Bacon and Bacon Straws.

TAPAS & PAELLA LISA BRISCH SATURDAY JUNE 25 2:00 – 5:00 PM 75.00

This specialty is perfect for creating a party with friends helping in the preparation or simply enjoying the amazing flavors of Tapas (finger foods) and the feast of one pot cooked Paella. Come make this menu your own with a lesson of delicious variety. Our party will include Grilled Peppers with Sherry Vinegar, Green Olives, & Capers; Spanish-Style Meatballs in Almond Sauce; Marinated Mushrooms; Patatas Bravas; Grilled Chicken & Sausage Paella, and Shrimp Paella. Dessert will be Spanish Almond Cake (Tarta de Santiago). We'll enjoy this stunning meal with Sangria Blanco.

KIDS COOK CAMP L MARTIN MON-FRI JUN 27-JUL 1 9:30 AM-12:00 PM 375.00

If you are a kid between the ages 8 to 12, and like to cook, this summer camp is for you! We'll work on many kinds of recipes, so you'll learn to make these foods for yourself, family, and friends. Come for a week of fun cooking foods you'll get to eat each day. **MONDAY - PIZZA PARTY:** Oven Roasted Potato Pizza with Cheese & Fresh Herbs; Bacon & Tomato Pizza; Sautéed Veggie Pizza with Cheese; BBQ Chicken Homemade Pizza; Pepperoni & Cheese Pizza; Sausage Pizza with Homemade Marinara, and S'mores Dessert Pizza. **TUESDAY - BAKING & DESSERTS:** Blueberry Coffee Cake; Cinnamon & Sugar Monkey Bread; Candy Bar Brownies; Phyllo Tarts with Chocolate & Fresh Berries; Homemade French Rolls with Butter; Chocolate Chip-Banana Muffins, and New Orleans Style Powdered Sugar Beignets. **WEDNESDAY - FOOD TRUCK FAVORITES:** Cheese Steak Sliders; Street Corn on the Cobb; BLT Grilled Cheese; Chicken Fingers on a Stick with Ranch Dipping Sauce; Veggie Egg Rolls; Cheese Quesadillas with Pico de Gallo, and Churros. **THURSDAY - WORLD FOOD TOUR:** Italian Spaghetti with Meatballs; Chinese Chicken Chow Mein; Japanese Vegetable Tempura with Dipping Sauce; Indian Garlic Naan; Mexican Chicken & Cheese Enchiladas; German Potato Salad, and Thai Fried Bananas with Chocolate Dipping Sauce. **FRIDAY - CUPCAKE WARS:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to make Cupcakes, then choose colors for Icing and decorations to finish.

CELEBRATE AMERICA AMY BARNES WED JUNE 29 6:30 – 9:30 PM 75.00

Let your 4th Celebration top all others coming before this one! Our menu will delight all you share with this special holiday party. Come for a fun and delicious morning of cooking to learn Cowboy Caviar Black Eyed Pea Salad; True Grit Skillet Cornbread; Grilled Chicken with Brown Sugar BBQ Sauce; Cream Cheese Mashed Potatoes; Country Fried Steak & Gravy, and Blueberry Pie with Buttermilk Ice Cream. We'll enjoy this great food with Raspberry Beer Margaritas.

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



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