

**SPRING 2022**

**~ APRIL ~ MAY ~ JUNE ~**

Spring will soon be sprung! Martie has been to the showrooms in Los Angeles, Las Vegas and Chicago to find what's new and find some great deals that she can stock at Sweet Basil this spring. You'll find all our departments like cutlery, cookbooks, gadgets, baking, china, linens stocked for summer & fall and some great cooking classes like Kids & Teens camps, Friday Lunch & Learn classes and Private Parties.

**SERIOUSLY GREAT COOKING FROM CUISINART**



**SAUTE PANS**

Cuisinart's Classic Stainless Cookware is an investment that will prove its worth every time you use it. We'll be glad to help you learn how to use and care for your cookware.



**SAUCEPANS**

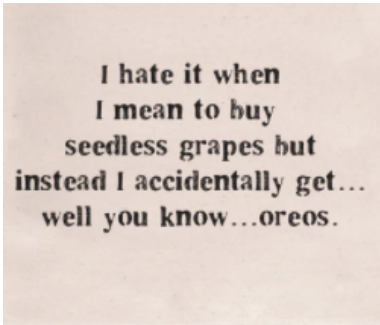
Your classic stainless cookware has: unsurpassed heat distribution, cool grip handles, drip-free pouring, flavor lock lids, & dishwasher safe!

**SWEET BASIL STOCKS JUST ABOUT EVERYTHING FOR COOKING & ENTERTAINING!**

**& WHIMSY!**

The folks who work at [ellembeegift.com](http://ellembeegift.com) in Wixom, Michigan would be great to hang out with. They claim to offer "clever gifts for clever people." So since we're clever people too we're stocking some gifts for you to share like one of their *foodie lover towels* >>>>

**A Foodie Lover Towel from [ellembeegift.com](http://ellembeegift.com)!**



## 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/cooking-school/class-schedule/](http://www.sweetbasilgourmet.com/cooking-school/class-schedule/)

**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. (info@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*

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"Everything I do, everything I make, is done with honesty, integrity, and soul.  
Those are the common threads that connect my entire career."

*Chef Scott Conant*

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

## APRIL

### **LUNCH & LEARN LISA BRISCH Friday April 1 12:00 – 1:00 PM 40.00**

Come enjoy this amazing lunch with an easy lesson of dinner party foods. Our DEMONSTRATION is Baked Salmon with a crispy Lemon Thyme topping, served with steamed Asparagus drizzled with Tomato-Basil Vinaigrette. Dessert will be a Berry Fool Parfait with Whipped Cream and fresh Macerated Berries.

### **GOURMET COUPLES LINDA MARTIN Friday Apr 1 6:30 – 9:30 PM 170.00 per couple**

You and your partner can be part of an adventurous gourmet class learning a three-course menu which will be served with a sampling of wines. Come have fun and learn to prepare Amuse of Fig & Goat Cheese Crostini with Port Sauce and Baby Arugula Salad with Toasted Walnuts, Shaved Fennel, Asiago Cheese, & Champagne Vinaigrette, served with Chardonnay. The entrée is Beef Tenderloin Stroganoff with fresh Mushrooms, Buttered Noodles and Brunoise Carrots; Oven Roasted Beets & Carrots with Dijon Mustard & Fresh Dill; Individual Steakhouse Spinach Gratin, and Black Pepper Dinner Biscuits with Sweet Butter, served with Cabernet Sauvignon. Dessert will be Vanilla Bean Crème Brûlée with fresh Strawberries & Whipped Cream.

### **EGGSCEPTIONAL EASTER JAN D'ATRI SAT APRIL 2 9:30 AM – 12:30 PM 75.00**

Make your Easter very special with these Eggsceptional specialties! Our fun class reflects the joyful springtime gathering of family and friends for a celebratory Feast! Come for a lesson on gorgeous natural dyed Easter Eggs from steeped Onion Skins with fresh Herb imprints on the shell; Easter Brunch Pastry of Preserves and Mascarpone filled Crescent Rolls with light Vanilla Bean Glaze; sliced New York Steak on Crostini with Gorgonzola and Caramelized Onion Spread; Deliciously Deviled Eggs 4 ways (Deviled with crispy Shallots and Chiles; Deviled with Salmon Rosette and “Everything Bagel” Seasoning; Deviled with fried Capers, Lemon and Italian Parsley, and a decorated Deviled Egg Easter Chick); Brunch Croissant Casserole filled with grilled seasonal Vegetables, Bacon, and Cheese in a silky Egg Custard; Swiss Cheese, sautéed Spinach and Mushroom Quiche in Buttery Crust, and Rum-soaked Raisin and Carrot Salad served with Cabbage leaves with an Easter Bunny Pear.

### **ASIAN STREET FOODS LISA BRISCH SATURDAY APRIL 2 2:00 – 5:00 PM 75.00**

Street Foods are favorites of each culture because of their amazing combination of outstanding flavors. This menu reflects several Asian cultures with specialties that can be enjoyed for many occasions. Come for a fun and enchanting lesson of Korean Sizzling Beef Lettuce Wraps; Malaysian Chicken Satay with Peanut Sauce; Southeast Asian Spicy Cauliflower & Green Beans with Coconut & Lime; Scallion Pancakes with Dipping Sauce; Karaage (Japanese Fried Chicken); Filipino Chicken Adobo and Lime-Glazed Sweet Potato & Coconut Cake.

### **SPRING DINNER PARTIES AMY BARNES TUES APRIL 5 9:30 AM – 12:30 PM 75.00**

Spring is a great time of year to bring friends and family together for special occasions and celebrations. Enjoy a lesson with a variety of lighter Spring inspired menus for dinners everyone will really love! Our fun class will get you cooking Pan Fried Almond-Crusted Goat Cheese Salad with Raspberry Dressing; Broiled Lamb Chops with Lemon Caper Sauce; Creamy Baked Chicken Breast wrapped in Puff Pastry; Herbed Orzo and Sautéed Spinach Chiffonade with Shallots. Dessert will be Chocolate Bread Pudding with Irish Chantilly Cream.

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**ESSENCE OF COOKING L MARTIN TUES APR 5 – JUN 21 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 the basics 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; Desserts; International Foods, 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.

**CRAZY GOOD TACOS AMY BARNES WED APRIL 6 6:30 – 9:30 PM 75.00**

If you're on the hunt for great Tacos, look no further than this class. These carefully crafted recipes are big on flavors and are so satisfying they could easily become new family favorites! Enjoy a great lesson and learn Cajun Shrimp Tacos with Tomatillo Salsa, Watercress and crunchy Corn Shells; Black Pepper and Lemon Marinated Fish Tacos with Pineapple Mango Slaw and warm Flour Tortillas; Air Fried Avocado Street Tacos with Cilantro Cream; Baked Chicken Tacos with Poblano Chile and Vanilla Bean Salsa; Easy Chorizo Tacos with Border Guacamole, and Tequila grilled Skirt Steak Tacos with Corn Relish.

**PASTA PARTY LISA BRISCH THURSDAY APRIL 7 9:30 AM – 12:30 PM 75.00**

Pasta made from scratch does not compare to Pastas from the grocery. The fresh flavors and textures of home-made are so satisfying as they practically melt in your mouth. Each person in class will make their own pasta, learning to stretch and cut it with a pasta machine. Our lesson of Fresh Pastas include: Garlic & Olive Oil, Lemon & Olive Oil, and Pecorino Romano & Black Pepper. We'll match these Pastas with fresh Sauces including Tomato, Pine Nut, & Arugula Pesto and Green Olive Sun-Dried Tomato Sauce & Toasted Breadcrumbs. We'll make Homemade Ravioli of Three Cheese Ricotta, Fontina, Parmesan filled with Green Olive, Almond, & Orange Pesto and Spinach & Ricotta Filling with Tomato-Brown Butter Sauce.

**ITALY IN SMALL BITES LINDA MARTIN THURS APRIL 7 6:30 – 9:30 PM 75.00**

This lesson of Italian Appetizers could make your next gathering a huge success with people of all ages. Learn to prepare the magical flavors we love so much with Italian cuisine. Our lesson is Grilled Crostini with Slow Roasted Caponata; Sicilian Style Pizza with Fresh Mozzarella, Honey, Thyme, & Balsamic Syrup; Grilled Butter & Garlic Shrimp Scampi; Sautéed Mushroom & Goat Cheese Toasts with Basil Oil; Garlic & Bacon Grilled Clams, and Italian Gorgonzola Stuffed Fried Olives. Dessert will be Sweet Espresso Mascarpone Tarts.

**LUNCH & LEARN LINDA MARTIN FRIDAY APRIL 8 12:00 – 1:00 PM 40.00**

Take yourself out to lunch and learn a great menu for your own uses. Invite a friend to join you then share the cooking experience while spending time with someone special. Our lesson is Mediterranean style Chicken with Mushrooms, Fresh Herbs, & Sun-dried Tomatoes, served with Orange & Avocado Salad with Crispy Bacon & Cilantro-Lime Vinaigrette. Dessert will be Cinnamon-Apple Crisp with Homemade Vanilla Ice Cream.

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**GOURMET COUPLES L MARTIN FRI APRIL 8 6:30 – 9:30 PM 170.00 per couple**

Invite your partner to share a great date night experience together preparing an amazing three-course gourmet meal. Come to learn Sweet Corn & Roasted Poblano Pepper Ravioli Amuse and Shaved Summer Squash Salad with Fresh Mint, & Toasted Pine Nuts, served with Sauvignon Blanc. The entrée is Grilled Red Snapper with Jalapeno-Basil Cream Sauce; Toasted Garlic Couscous; Sweet Potatoes with Fresh Herbs, and Oven Roasted Green Beans with Herbs, Garlic, & Seasoned Crumbs, served with Merlot. Dessert will be Bananas Foster Flambé with Homemade Vanilla Ice Cream.

**SPRING FLING THE KITCHEN SOURCE SATURDAY APRIL 9 2:00 – 5:00 PM 40.00**

We're having a party and you're invited! This DEMONSTRATION class with our friend Paul Johnson will introduce his great products including Dream Farm; Heritage Steel; Microplane; JK Adams Wood Products; MU Kitchen Linens and include gadgets, pots and pans and helpful cooking tools. He will teach an amazing menu of Spring Finger Foods. Come learn, eat and sip cocktails while you enjoy a DEMONSTRATION of Orange Roughie Lettuce Wraps; Grilled Polenta Rounds with topping of Sauteed Chicken, Avocado, Radish, Citrus, Capers and Chili; Street Tacos with marinated Pork, Onions, Garlic, with Tomatillo Salsa. Cocktails will be Daiquiris; Mango Martinis with Peach en Regalia Hot Sauce; Desert Cooler Martini with Vodka, Grapefruit Juice; Pomegranate Liquor and Sparkling Water.

**GRILL WITH STYLE AMY BARNES TUESDAY APRIL 12 9:30 AM – 12:30 PM 79.00**

Learning how to grill all parts of a menu is what we'll accomplish in this great class. Grill Master Amy will share all of her techniques and grilling secrets to make grilling your entire meal fun and successful. Come enjoy a fun lesson to learn Grilled Filet of Beef with Blue Cheese and Jalapeno Compound Butter; Sesame Chicken Skewers with Honey Ginger Vegetable Slaw; Citrus Marinated Grilled Salmon with Habanero-Lime Butter & Quinoa and Black Bean Salad; Teriyaki Portobello Burgers on Onion Rolls with Pickled Red Onions; Lemon & Yogurt Marinated Bone-In Chicken, and Marshmallow, Graham Cracker S'more Grilled Brownies.

**AIR FRYER FAVORITES AMY BARNES WED APRIL 13 6:30 – 9:30 PM 79.00**

Air Fryers have opened up a new way of cooking which embraces a healthier method of frying. Almost anything can be cooked in an Air Fryer when you know how to eliminate the oil and use the natural foods and cooking methods. Come for an inspiring lesson to learn Air Fryer New York Steak Bites with Garlic Butter and Crispy Air Fried Broccoli; Crispy Ranch Chicken Wings with Creamy Garlic Coleslaw; Air-fried Radishes with Fresh Mozzarella Slices and Peppered Balsamic Glaze; Cajun Air-fried Salmon with a fresh Corn, Tomato and Feta Salad; Chicken Taquitos with Avocado Black Bean Dip; Air-Fried Parmesan Zucchini Spears & Sweet Potato Fries with Lemon Yogurt Dip, and Air-fried Graham Cracker Crusted Apple Wedges with Warm Salted Caramel Sauce.

**MEZZE LISA BRISCH THURSDAY APRIL 14 9:30 AM – 12:30 PM 75.00**

Mezze (Small Plates) of Mediterranean foods opens up a palate of fresh ingredients and satisfying natural flavors with fresh ingredients and healthy cooking methods. This lesson teaches an array of recipes perfect for dinner. Enjoy a morning of culinary fun with Tabouleh & Pita Chips; Spanakopita; Zucchini Fritters with Tzatziki Sauce; Pomegranate & Orange Chicken Kebabs; Turkey Meatballs with Lemon Dill Yogurt Sauce; Moroccan Semolina Flatbreads with Honey-Thyme Butter, and Slow-Roasted Tomatoes with Feta, Olives, & Pine Nuts.

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**SHORT RIB DINNER PARTY LINDA MARTIN THUR APRIL 14 6:30 – 9:30 PM 79.00**

If you love Short Ribs, here is your chance to learn to make them for yourself! The satisfying flavors of this specialty are easy to create when you know how to do it. We're turning this lesson into a dinner party so you can use it for wowing everyone with a meal they won't soon forget. Come for a delightful culinary lesson teaching Caramelized Shallot Baked Brie with Grilled Crostini & Fresh Green Apple Slices; Grilled Fresh Corn & Watercress Salad with Spiced Pecans & Dijon-Honey Dressing; Slow Braised Beef Short Ribs; Creamy Horseradish Spiked Mashed Potatoes; Charred Fresh Asparagus with Red Wine Braised Cipollini Onions, and Homemade French Dinner Rolls with Sweet Butter. Dessert will be Dark Chocolate-Bourbon Cake with Vanilla Ice Cream & Salted Caramel.

**LUNCH & LEARN AMY BARNES FRIDAY APRIL 15 12:00 – 1:00 PM 40.00**

Treat yourself to a quick lesson and amazing lunch at our DEMONSTRATION. This is a menu to use for entertaining! Come for Southwestern Caesar Salad with Chipotle Dressing served with Baked Marinated Shrimp Enchiladas. Dessert will be Frozen Margarita Pie with Pretzel Crust.

**GOURMET COUPLES L MARTIN FRI APRIL 15 6:30 – 9:30 PM 170.00 per couple**

Make this evening a special night spent with your partner as couples join together to create a delicious three-course gourmet meal. Results from this hands-on lesson will be enjoyed with a couple of glasses of wine. Our lesson is Blistered Shishito Pepper Amuse with Togarashi, Sea Salt, & Saffron Aioli and Fresh Watermelon & Baby Arugula Salad with Feta Cheese & Citrus Vinaigrette, served with Sauvignon Blanc. The entrée is Argentine-style Fire Cooked New York Steak with Chimichurri Sauce; Cast Iron Bacon & Sweet Potato Hash; Balsamic Glazed Potatoes with Pearl Onions, and Grilled Zucchini with Marinated Roasted Peppers, served with Cabernet Sauvignon. The entrée is Deconstructed Apple Pie with Salted Caramel & Homemade Vanilla Ice Cream.

**EASTER BRUNCH LISA BRISCH SATURDAY APRIL 16 9:30 AM – 12:30 PM 75.00**

Easter is a perfect time to host a Brunch and invite the special people in your life to join you for a shared experience. Daytime parties can be perfect for people of all ages, and this menu has something for everyone! Come for a fun lesson to learn Smoked Salmon Deviled Eggs; Asparagus, Goat Cheese & Bacon Tart; Ham & Gruyère French Toast Sandwiches; Eggs Benedict with Hollandaise; Carrot Soufflé, and Sheet Pan Scalloped Potatoes. Dessert will be Lavender Scones with Lemon Curd. We'll enjoy our Brunch with Mimosas.

**FEAST OF PROVENCE JAN D'ATRI SATURDAY APRIL 16 2:00 – 5:00 PM 79.00**

Specialties of Provence include some of the best French foods and include harvests from vineyards, orchards, and farming; the Mediterranean Sea opens up the world of fresh Fish. All are integrated with the richness of the region. Learn French cooking styles with this enchanting menu of Grilled Peaches with Burrata, Prosciutto and a rich Fig Balsamic reduction; Savory Tart of Caramelized Onion, Leek, & Gruyere Cheese in a flakey Crust; Sole Meuniere in rich Brown Butter, Lemon and brined Caper Sauce; Chicken Provencal, braised in Tomato, Garlic, Rosemary, Olive Sauce; Classic French Potatoes Anna layered with Garlic, Thyme, Cheese and Clarified Butter, and French Crepes with a rich Nutella Mascarpone filling topped with fresh Strawberries, served with Big Bold French Press Coffee with delicate homemade Mini Madeleines.

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**SOUTHWEST PARTY AMY BARNES TUES APRIL 19 9:30 AM – 12:30 PM 75.00**

Southwest cuisine incorporates foods produced throughout the region with a wide array of flavors and ingredients combined in unique and dynamic combinations. Come learn a little native cuisine with this inspired lesson. We'll prepare Chorizo Wonton Cups with Pepper Jack Cheese; Green Chile Cheesecake with Papaya Salsa; Brie, Mango and Onion Quesadillas; Asparagus Crudites with Mayonnaise Verte; Spicy Black Bean Cakes, and Crab-Stuffed Jalapeno Fritters with Avocado Sauce. We'll enjoy our meal with a Peach Sangria.

**TIME FOR THAI AMY BARNES WEDNESDAY APRIL 20 6:30 – 9:30 PM 75.00**

If you love the flavors of Thai foods, you don't have to wait until you go to a restaurant to enjoy them. You can easily create them at home with a little know-how and some great recipes. Join us for an amazing lesson introducing ingredients, spices and flavor combinations that make it so enticing. Our menu is Mango Prawn Salad with Cashews; Pad Thai Noodles with Chicken and Vegetables; Drunken Style Rice Noodles with Shrimp and Broccoli; Broiled Tilapia with Thai Coconut Curry Sauce and Rice; Hoisin Ginger Flank Steak Skewers, and Thai Sweet Sticky Coconut Rice with Fresh Mango. We'll enjoy it all with Spiced Thai Iced Teas.

**SOUS VIDE LISA BRISCH THURSDAY APRIL 21 9:30 AM – 12:30 PM 75.00**

Tender, perfectly cooked Vegetables and Steak are possible with this 50-year-old cooking technique. No longer used only in restaurant kitchens, the Sous Vide way of 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 the process with our menu of Starbucks-Style Egg Bites; Tuna Salad Niçoise (Sous Vide Tuna, Sous Vide Green Beans, Sous Vide Potatoes, & Sous Vide Hard Cooked Egg); Beer-Braised Brats; Curried Chicken Salad; Korean-Style Steaks with Cilantro Sauce (marinated Steaks with Soy Sauce, Sesame Oil and Sherry); Perfectly Cooked Broccoli, and Individual Key Lime Pies.

**GRILLED FISH LINDA MARTIN THURSDAY APRIL 21 6:30 – 9:30 PM 79.00**

There are many great reasons for grilling Fish. The flavors are enhanced by the grilling process and the method opens up easy preparation while aromas stay outside. With this fun, creative lesson, you'll discover an array of delicious, enticing flavors! Come learn Cedar Plank Grilled Salmon with Fresh Herb Pesto; Flame Cooked Oregano Seasoned Shrimp with Orzo, Feta, Tomatoes, & Fresh Dill; Halibut on the Grill with Spicy Orange Chimichurri Sauce; Grilled Fish Tacos with Fresh Tomato Salsa; Char Cooked Fish Kebabs with Asian BBQ Sauce; Spice Rubbed Grilled Red Snapper with Baby Spinach, and Spanish Style Grilled Tilapia with Lemon Aioli.

**GOURMET COUPLES LINDA MARTIN FRI APRIL 22 6:30–9:30 PM 170.00 per couple**

Bring your partner and join a group of couples to be part of creating an amazing three-course meal which everyone will enjoy with a sampling of wine with the meal. Our fun lesson is Fried Green Tomato Amuse with Buttermilk-Peppercorn Sauce and Watercress, Avocado & Spiced Pecan Salad with White Wine Vinaigrette, served with Chardonnay. The entrée is Apple Cider & Juniper Berry Grilled Pork Tenderloin with Fresh Herb Pesto; Colorado Quinoa with Caramelized Onions; Fire Roasted Fresh Corn with Lime-Cilantro Oil & Fresh Herbs; Butter Sautéed Carrots with Dill & Champagne, served with Merlot. Dessert is Dark Chocolate Cake with Candied Ginger Ice Cream & Rum-Chocolate Sauce.

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**BEST BREADS LISA BRISCH SATURDAY APRIL 23 9:30 AM – 12:30 PM 75.00**

There is nothing that quite compares to the satisfaction of making Bread. This lesson will immerse you in the techniques, use of Yeast, and process of making amazing Breads. Come for a great lesson to bake Easy Sandwich Bread; English Muffins; Cinnamon Scone Bread; Spicy Olive Boule; Rosemary Focaccia; Light & Fluffy Biscuits with Cheddar & Scallions, and Cast Iron Beer-Batter Cheese Bread.

**TAMALE TIME JAN D'ATRI SATURDAY APRIL 23 2:00 – 5:00 PM 75.00**

It's Tamale Time! Learn how to make them now so you can enjoy them all year long and especially during the holidays! Learn the authentic technique for making the lightest, silkiest Corn Masa Tamales from scratch without stress. You'll be so glad you have this Southwestern treasure in your recipe arsenal! Our lesson is Green Corn Tamales with fire-roasted Green Chiles and Mexican Cheese blend; Shredded Savory Pork Tamales; Salmon Mousse Tamales, and Pomegranate Mango Guacamole Salsa. Dessert will be Dark and White Mexican Chocolate Sweet Tamale "Cigars." We'll enjoy our Tamales with a delicious glass of Sangria.

**CAST IRON BEAUTIES AMY BARNES TUES APRIL 26 9:30 AM – 12:30 PM 75.00**

The many benefits of cooking with Cast Iron include having a non-stick surface with a seasoned pan, even cooking temperature throughout the pan, easy clean up, inexpensive cost and no chemicals used in the production of the pans. Combine that with the textures possible to create and you have a magic combination. Come learn to cook with cast iron pans using recipes with amazing flavors for a variety of fun dinner ideas! Our lesson is Chuck Wagon Pepper Steak; Garlic Fried Chicken with Sausage Gravy & Scallion Mashed Potatoes; Cowboy Blackened Catfish; Spatchcock Pressed Whole Chicken with Black Pepper Maple Glaze; Cheddar Jalapeno Cornbread Sticks; Cast Iron Buttermilk Biscuits with Strawberry Chia Jam, and dessert of Pineapple Upside Down Cake.

**LADIES NIGHT OUT AMY BARNES WEDNESDAY APRIL 27 6:30 – 9:30 P 75.00**

Plan a fun evening with your girlfriends and share learning a dynamic menu of appetizers. Come have fun and learn to make Pepper-Crusted Steak with Horseradish Cream on Grilled Garlic Crostini; Chicken and Cilantro Bites; Shrimp-Stuffed Portobello Mushrooms; Parmesan, Rosemary, and Walnut Shortbread; Mini Crab Cakes with Red Chili Mayonnaise, and cold Vietnamese Shrimp Spring Rolls. We'll enjoy our meal with Pretty in Pink Rosé Punch.

**ASIAN APPETIZERS LISA BRISCH THURS APRIL 28 9:30 AM – 12:30 PM 75.00**

What could be more enticing than a party offering the alluring flavors of Asian cuisine. This special menu could be yours when you join us for a great lesson. Come to learn Vietnamese Summer Rolls; Korean Bulgogi; Saigon Crepes with Shrimp, Bacon, & Scallions; Spiced Pork Lettuce Wraps; Malaysian Glazed Chicken Wings; Pork Potstickers with Scallion Dipping Sauce, and Shrimp Toasts.

**FOOD & WINE PARTY LINDA MARTIN THUR APRIL 28 6:30 – 9:30 PM 85.00**

If you enjoy the dynamics of good food paired with wines that complement it, this lesson is a great way to learn to plan and pair them together. Come for a fun evening of cooking and wine pairing. Our lesson is Brie Brûlée Appetizer with Fresh Apple & Thyme; Baby Kale Caesar Salad with Homemade Croutons paired with Chardonnay; Chargrilled New York Steak with Dried Cherry-Shallot Confit & Cola Gastrique; Browned Butter Champagne Risotto; Oven

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Roasted Fresh Carrots with Garlic, Olive Oil, & Herbes de Provence, and Black Pepper Dinner Biscuits with Sweet Butter paired with Cabernet. Dessert will be Peach & Blackberry Skillet Cobbler with Homemade Vanilla Ice Cream.

**LUNCH & LEARN LISA BRISCH FRIDAY APRIL 29 12:00 – 1:00 PM 40.00**

This is a fun lesson and DEMONSTRATION with a lunch you'll really enjoy and recipes you can use for many occasions. Join us for lunch and Roasted Pork Tenderloin with Shallot-Balsamic Sauce served with Orzo, Green Bean, & Sun-Dried Tomato Salad. Dessert will be yummy and creamy Strawberry Cheesecake Bars.

**GOURMET COUPLES L MARTIN FRI APRIL 29 6:30 – 9:30 PM 170.00 per couple**

If you and your partner enjoy great food, come for a fun and inspiring experience and be part of creating a three-course meal with a group of couples. When it all comes together, we'll pair the menu with a sampling of wines. Our lesson is Shrimp & Spanish Chorizo Pizza Amuse with Escarole & Manchego Cheese, and Baby Kale Caesar Salad with Parmesan & Homemade Croutons, served with Chardonnay. The entrée is Herb Roasted Beef Tri-Tip with Béarnaise Sauce; Sake Steamed Fresh Carrots; Mushroom & Brown Butter Slow Cooked Risotto, and Flame Grilled Fresh Broccoli, served with Zinfandel. Dessert is Flourless Chocolate Cake with Homemade Toasted Almond Ice Cream.

**KIDS MAKE PASTA & PIZZA JAN D'ATRI APRIL 30 9:30 AM – 12:30 PM 75.00**

These are foods kids love! So let them learn to make them for themselves. Kids ages 8 and above will have an amazing time learning how to make each recipe from scratch! In this memorable class you'll learn to make homemade Spaghetti with a Pasta machine and hand-pulled Pizza dough the way any Italian grandma would. So flour up your hands and find out the secrets to: Homemade Sausage and Spinach Tortellini in a rich & creamy Alfredo Sauce; Colors of Italy Pasta (a tri-colored Pasta of white, red and green); Meat and Mozzarella Lasagne with homemade Noodles enrobed in a rich and creamy Bechamel Sauce and topped with Parmesan and Asiago; Mini Pizza Margherita with Tomatoes, Basil, Mozzarella and fresh Basil; Bowtie Cookies; Gourmet Chocolate Pizza with a Nutella slather with Chocolate Chips.



**PLATTERS & BOARDS AMY BARNES TUES MAY 3 9:30 AM – 12:30 PM 75.00**

Entertain with Style! This fun lesson will guide and teach you how to show off a beautiful array of foods with presentations laid out creatively on a combination of platters and wood boards. Come for a fun and enlightening class, and learn and create Turkey Taco Dinner Board with Taco Toppings; Pesto BLT Focaccia Sandwich Board with Grapes and Chocolates; BBQ Chicken Pizza Platter with Pickled Onions, Spinach Salad & Blueberry Watermelon Salad; Burrata Chopped Salad Platter with Artichokes, Tomatoes, Cucumbers, Olives and Salami, Pepperoni and Crispy Herbed Pita Wedges, and Chocolate Lava Cake Board with Berries and Whipped Cream.

**CELEBRATE MOTHER'S DAY! JAN D'ATRI WED MAY 4 9:30 AM–12:30 PM 85.00**

Create a memorable event for you and your Mom with this class catering just to your Mom. Invite her to share the cooking class experience OR after you take the class, treat her to an amazing meal with this menu. This heartfelt Mother's Day Celebration **includes a Special Mother's Day Gift for every Mom! (I Love Mom Mug, Coffee and Jan D'Atri Biscotti).**

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Our class will learn to prepare Charcuterie Party Cups of rolled Salami, Prosciutto, Cherry Tomato, and mini Mozzarella Ball; Cornichon and Butter Salted Radish in a Wonton Cup; Fresh Mahi Mahi with Grilled Asparagus in a Butter Lemon Sauce; Classic Venetian Springtime Risotto with fresh Peas and Mascarpone; Marinated Chicken Caprese with homemade Pesto, Buffalo Mozzarella, Tomatoes and a Fig Balsamic Reduction; Garden Salad of Romaine, Avocado and Cherry Tomatoes with the D'Atri's Famous "house-made" Dressing, and handmade dessert Roses made of thinly sliced Apples and Apricot Preserves in Puff Pastry.

**OODLES OF NOODLES AMY BARNES WED MAY 4 6:30 – 9:30 PM 75.00**

Every culture has its own Noodles and the best way to prepare them. Come learn about Noodles at this fun and delicious class and discover how Noodles from around the world are best prepared. Our lesson is Peanut Butter Udon Noodles with Roasted Chicken; Homemade Fettuccine Noodles with Spinach & Basil Pesto; Baked Three Cheese Spaghetti Torte; Butternut Squash Wonton Ravioli with Brown Butter Sauce; Crispy Pan-Fried Chinese Noodles with Eggplant & Peanuts; German Spaetzle Noodles with Sautéed Onions & Emmenthaler Cheese, and Mediterranean Zoodles with Shrimp.

**SOUTHWEST FIESTA LISA BRISCH THURS MAY 5 9:30 AM – 12:30 PM 75.00**

We're taking advantage of Cinco de Mayo to make a party with all the great foods and flavors which are part of Southwest cuisine. Come for a delicious lesson and inspiring group of recipes to learn Chile Con Queso with Tortilla Chips; Southwestern Apple and Radish Salad; Grilled Tacos al Pastor (Pork Tacos with Pineapple); Pan-Roasted Chicken with Mole Sauce; Tacos de Alambre (Steak & Bacon Tacos); Chorizo and Potato Hash with Salsa Rojo, and dessert of Tres Leche Cupcakes.

**CINCO DE MAYO LINDA MARTIN THURSDAY MAY 5 6:30 – 9:30 PM 75.00**

This holiday has evolved into a celebration of Mexican culture and heritage. In this fun class we will embrace the culinary traditions with a fiesta of the amazing foods and flavors. Our dynamic lesson is Charred Corn & Smashed Avocado Guacamole with Homemade Chips; Tequila flamed Shrimp Appetizer with Cotija Cheese; Classic Chile Rellenos with Ranchero Sauce; Chicken & Cheese Enchiladas Verdes; Grill Cooked Tacos El Carbon, and Spicy Black Beans with Chorizo & Chipotle Cream.

**LUNCH & LEARN AMY BARNES FRIDAY MAY 6 12:00 – 1:00 PM 40.00**

If you enjoy yummy food, make this class be a highlight of your week! Our **DEMONSTRATION** lesson teaches this delightful menu of Hasselback Chicken Breast Stuffed with Baby Spinach and Sharp Cheddar Cheese and Creamy Polenta with Rosemary and Parmesan. Dessert will be Lemon Blueberry Ricotta Bread Pudding with Lemon Sauce.

**GOURMET COUPLES LINDA MARTIN FRI MAY 6 6:30 -9:30 PM 170.00 per couple**

Make a date with your partner for a wonderful evening spent preparing a three-course gourmet meal with other couples. You'll learn some amazing recipes and will enjoy the meal with a sampling of wines! Come be part of preparing Herb Seasoned Salmon Bite Amuse with Vodka Aioli and Avocado & Fresh Orange Salad with Baby Greens & Citrus Vinaigrette, served with Chardonnay. The entrée is Tandoori-style Char Grilled Chicken with Garlic, Ginger, Coriander, & Cumin; Cast Iron Shaved Brussels Sprouts with Toasted Garlic; Slow Simmered Black Beans with Bacon, Paprika, & Chile, and Browned Garlic Couscous served with Zinfandel. Dessert will be Peach Galettes with Vanilla Bean Ice Cream & Sweet Zinfandel Syrup.

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**CELEBRATE MOTHER'S DAY! JAN D'ATRI SAT MAY 7 9:30 AM – 12:30 PM 85.00**

Create a memorable event for you and your Mom with this class catering just to your Mom. Invite her to share the cooking class experience OR after you take the class, treat her to an amazing meal with this menu. This heartfelt Mother's Day Celebration **includes a Special Mother's Day Gift for every Mom! (I Love Mom Mug, Coffee and Jan D'Atri Biscotti)**. Our class will learn to prepare Charcuterie Party Cups of rolled Salami, Prosciutto, Cherry Tomato, and mini Mozzarella Ball; Cornichon and Butter Salted Radish in a Wonton Cup; Fresh Mahi Mahi with Grilled Asparagus in a Butter Lemon Sauce; Classic Venetian Springtime Risotto with fresh Peas and Mascarpone; Marinated Chicken Caprese with homemade Pesto, Buffalo Mozzarella, Tomatoes and a Fig Balsamic Reduction; Garden Salad of Romaine, Avocado and Cherry Tomatoes with the D'Atri's Famous "house-made" Dressing, and handmade dessert Roses made of thinly sliced Apples and Apricot Preserves in Puff Pastry.

**TREMENDOUS THAI LISA BRISCH SATURDAY MAY 7 2:00 – 5:00 PM 75.00**

Come learn to create the wonderful complex foods and flavors of Thai cuisine. This lesson will teach how you can make these specialties to enjoy at home! Come get inspired with Thai Coconut Soup; Chiang Mai Pork Patties (Ground Pork Sliders with Lemongrass & Makrut Lime); Thai-Style Chicken with Basil; Shrimp Pad Thai; Grilled Beef Satay with Peanut Sauce; Jasmine Rice Cakes with Thai Vegetable Curry, and dessert of Charred Pineapple with Spiced Honey & Coconut Ice Cream.

**FRENCH FOR BEGINNERS AMY BARNES TUES MAY 10 9:30 AM – 12:30 PM 75.00**

A lesson of Classic French dishes opens the door to knowledge of classic cuisine which is the basis of cooking techniques attributed to French culinary traditions. This lesson incorporates the delightful ingredients, methods and specialties of classic French cuisine. Learn to prepare Miniature Onion Tartlets; Classic Vichyssoise; Braised Chicken Breasts in Mirepoix Ragout; Lyonnaise Salad of Frisée with poached Egg, Bacon and Warm Shallot Dressing; Beef Burgundy, and Pommes Anna. Dessert will be Cream Puffs with Warm Chocolate Drizzle.

**SPRING HARVEST DINNERS AMY BARNES WED MAY 11 6:30 – 9:30 PM 75.00**

Learn how you can incorporate lots of fresh Produce, Meats and Fish into light delicious meals, so satisfying this time of year. Our inspiring lesson is Roasted Mushrooms with Crispy Herbed Bread Crumbs; Turkish Zucchini Pancakes with Feta and Walnuts, topped with Sour Cream; Bruschetta with Eggplant Caviar; Air-Fried Radishes tossed in Garlic Parmesan Oil; Savory Swiss Chard with Leeks, Portobellos and Parmesan, and Apple Pie Cupcakes with Spiced Buttercream Frosting. We'll enjoy our dinner with a Fresh Apricot Bourbon Smash Cocktail.

**CHINESE CULINARY SECRETS L BRISCH THUR MAY 12 9:30 AM – 12:30 PM 75.00**

This lesson incorporates the ingredients and fresh foods used by Chinese cooks and enjoyed by Chinese diners. Come enjoy an authentic lesson of Hot & Sour Soup; Chinese White-Cooked Chicken with Ginger-Soy Dressing (whole Chicken poached, poaching liquid used in the Dressing); Beef Stir-Fry with Bell Peppers & Black Pepper Sauce; Mu Shu Pork with Thin Pancakes; Kung Pao Shrimp (spicy Shrimp with Peanuts and Red Chiles); Stir-Fried Bok Choy with Crispy Noodle Cake, and dessert of Chinese Almond Cookies.

**TUSCAN IN SPRING LINDA MARTIN THURSDAY MAY 12 6:30 – 9:30 PM 79.00**

Is it any wonder that Italian flavors (especially from the countryside of Tuscany) are some of our favorites? Tuscan cuisine always incorporates the freshest Produce, Cheese and Meats prepared simply so the flavors shine through. Come learn this awesome, enticing menu of Homemade

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Pappardelle Pasta with Fresh Marinara; Butter Lettuce Salad with Gorgonzola & Toasted Walnuts; Char Cooked Tuscan-style Rib-eye Steak with Fresh Rosemary & Lemon; Pan Seared Salmon with Garlic, Olives, & Tomato; Creamy Fresh Herb & Parmesan Polenta, and Sautéed Squash & Peppers with Fresh Herbs. Dessert is Grilled Sweet Peaches with Honey & Sea Salt over Homemade Marsala Ice Cream.

**LUNCH & LEARN LINDA MARTIN FRIDAY MAY 13 12:00 – 1:00 PM 40.00**

Treat yourself to a delicious lunch and inspired lesson! Our DEMONSTRATION teaches a menu you can enjoy preparing again and again! Come to enjoy and learn Oven Roasted Salmon with Tequila Shrimp & Martini Butter Sauce served with Grilled Fresh Asparagus with Candied Bacon. Dessert will be Flourless Chocolate Cake with Toasted Almond Ice Cream.

**GOURMET COUPLES LINDA MARTIN FRI MAY 13 6:30–9:30 PM 170.00 per couple**

Couples who appreciate good food can be part of learning this amazing three-course gourmet menu. Invite your partner to share the experience cooking together, then enjoy the meal with a sampling of wines. Our lesson is Crab Rangoon Amuse with Soy-Sesame Sauce, and Caprese Salad with Fresh Tomatoes, Mozzarella, Basil, & Balsamic Syrup, served with Sauvignon Blanc. The entrée is Delmonico Style Grilled Rib-eye Steak with Portabellas & Ginger-Shallot Sauce; Butter Sautéed Red Onions with Wine & Fresh Rosemary; Kentucky Cheese Grits, and Sautéed Green Beans with Fresh Tomato, Bacon, & Garlic served with Cabernet Sauvignon. Dessert will be Caramelized Pear & Almond Upside-Down Cakes with Sweet Mascarpone topping.

**KIDS DESSERTS JAN D'ATRI SATURDAY MAY 14 9:30 AM – 12:30 PM 70.00**

Kids love Desserts. And who could blame them especially when they are homemade! Treat your child (aged 8 and above) to a lesson which teaches creative ways for kids to gain baking confidence with an array of family friendly desserts. Our lesson is Golden Butter Rainbow Cake with rainbow Batter colors, a rich Fudge Frosting and topped with rainbow Sprinkles; Organ Pipe Apple Pie with Caramel Apple Filling and flakey Crust; Homemade Vanilla Ice Cream; Light-as-a-pillow Ricotta Cookies with Almond Sugar Glaze; Butterfly Cupcakes with Pink Lemonade Batter and decorated multi-colored wings, and Jan's Confetti Pie with flakey homemade Crust filled with fresh Blueberries, Peaches and Apples.

**WINE COUNTRY ENTERTAINING LISA BRISCH SAT MAY 14 2:00 – 5:00 PM 79.00**

Menus from the wine country are made to complement the wines in California. This fun lesson introduces a wine country style menu which we'll pair with a sampling of varietals that complement our meal. Come learn this gourmet menu of Farro, Avocado, Cucumber, & Cherry Tomato Salad; Mushroom, Onion, & Cherry Tomato Flatbread which we'll serve with Rose; Pan-Seared Chicken Breasts with Mustard, Rosemary, & Capers; Salmon Baked with Tomatoes & Fennel with a Feta Crumb Crust; Smothered Cauliflower with Tomatoes & Capers, and Braised Potatoes & Green Beans with Olive Oil & Toasted Garlic which we'll serve with Pinot Noir. Dessert will be Chocolate Hazelnut Crostata.

**PERFECT SPRING PIES AMY BARNES TUES MAY 17 9:30 AM – 12:30 PM 75.00**

Light, luscious and fruity are the flavors we choose to bake the best Pies this time of year. Flaky crusts, fruity centers and no-bake fillings make you want to grab a fork and devour these amazingly great combinations. Come for your own pleasure as we begin with a lesson on crust making, then go on to learn fresh Tomato Pie with Herbs and Mozzarella and Olive Oil Crust; Onion, Swiss & Bacon Tart; Mini Mexican Quiches with Cream Cheese Dough; Orange Meringue Pie with Buttery Pie Crust; Strawberry Rhubarb Pie with Classic Pie Crust; Chocolate Chess Pie with Irish Cream Whipped Cream, and Queen Creek Peach & Oat Crumble Pie.

**FOODS OF NEW ORLEANS AMY BARNES WED MAY 18 6:30 – 9:30 PM 75.00**

So many amazing flavors and so much great food comes from our neighbors of the Bayou country. We can enjoy this insanely delicious cuisine year-round with these great recipes and a little knowhow gained from this class. Come for a fun evening of cooking to learn Shrimp Étouffée; Crab Hushpuppies; Red Beans, Rice and Sausage Gumbo; Creole Air-Fried Chicken; Voodoo Roasted Honey-Glazed Sweet Potato Wedges, and Chocolate Croissant Bread Pudding. Dessert will be Brandy Milk Punch.

**SUNDAY SUPPERS LISA BRISCH THURSDAY MAY 19 9:30 AM – 12:30 PM 75.00**

Gain new ideas for gathering the family and for time spent together with comforting crowd-pleasing meals. Come and learn new menus which could become favorites including: Pork Chops with Balsamic Vinegar & Sweet Peppers and Herbed Rice Pilaf; Italian Meat Loaf with Fresh Basil & Fontina Cheese and Twice-Baked Potatoes with Broccoli & Cheddar; Skillet Chicken Pot Pie with Biscuit Topping; Pasta con Piselli e Pomodoro (Pasta with Peas, Tomatoes, & Pancetta); Salmon Cakes with Cucumber Tartar Sauce & French Garden Potato Salad, and Pot Roast with Tomatoes & Mushrooms and Creamy Polenta.

**PUT ON THE RITZ–PARISIAN STYLE L MARTIN THUR MAY 19 6:30–9:30 PM 79.00**

Immerse yourself in an evening focused on Parisian cuisine. The style uses high quality, fresh ingredients and lighter meals which are simply breathtaking. Come be part of creating a magical combination of recipes which you can enjoy for yourself any time. Our lesson is Crispy Potato Galettes with Seared Shrimp & Crème Fraîche; Spinach, Butter Lettuce, & Fresh Mushroom Salad with Tarragon-Dijon Vinaigrette; Sautéed Chicken with Roquefort-Cream Sauce; Pan Seared Steak au Poivre with Red Wine Sauce; Dauphinoise Potatoes with Gruyère & Garlic, and Fresh Green Beans Sautéed with Carrots, & Roasted Garlic. Dessert is Grand Marnier-Chocolate Souffles with Fresh Whipped Cream.

**LUNCH & LEARN JAN D'ATRI FRIDAY MAY 20 12:00 – 1:00 PM 40.00**

Experience what a joy it is to create a menu with a few simple steps and fabulous flavors! Our DEMONSTRATION will be Chicken Saltimbocca served with Herb Rice Pilaf. Dessert will be melt in your mouth Limoncello Tiramisu Parfaits.

**GOURMET COUPLES LINDA MARTIN FRI MAY 20 6:30–9:30 PM 170.00 per couple**

This class is for couples who are ready to learn a new three-course menu within a shared experience with other couples. As each course comes together, we will taste a wine to complement the foods prepared. Come for a fun evening and be part of preparing Jalapeno Jack Stuffed Bacon-Wrapped Shrimp Amuse, and Charred Corn & Radicchio Salad with Balsamic Syrup & Shaved Pecorino, served with Sauvignon Blanc. The entrée is Herb Roasted Pork Tenderloin with Rum-Red Chile Sauce; Caramelized Roasted Vegetables with Sun-dried Tomato Vinaigrette; Yukon Gold & Sweet Potato Gratin, and Flame Grilled Fresh Asparagus with Lemon, Garlic, & Parsley Gremolata, served with Zinfandel. Dessert is Individual Goat Cheese & Pistachio Cheese Cakes with Tequila-Lime Syrup.

**FRENCH PASTRIES LISA BRISCH SAT MAY 21 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 show 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 Crepes Suzette; Strawberries & Cream Macarons; Torsades au Chocolat (Chocolate Puff Pastry Twists); Sous Vide Crème Brûlée; Lemon Lavender Mousse Tartlets; Raspberry Soufflés, and Blueberry Financiers (Mini Browned Butter Almond Cakes).

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**ITALIAN FINGER FOODS JAN D'ATRI SATURDAY MAY 21 2:00 – 5:00 PM 75.00**

We're taking some of the best flavors from a favorite cuisine and making bite-sized morsels for sheer enjoyment and entertaining pleasure. Learn to create these for yourself so you can enjoy and share at any time. We'll learn to prepare an Antipasto Platter of Mortadella, Salumi and Prosciutto wrapped around Bread Sticks, Parmigiano Reggiano, fresh Burrata, Sicilian Olives, Pickled Lupini Beans, Radish Roses, Marcona Almonds and Pepperoncini with Flatbread; Rustic Italian Pepperonata of stewed and seasoned Bell Peppers, Tomatoes, Red Onions and Herbs served with homemade Black Pepper Wine Crackers; Chicken Florentine Flatbread with Truffle Oil and Herbes de Provence; Sicilian Arancini (Rice Balls) stuffed with savory filling of creamy Arborio Rice and fresh Mozzarella with rich Marinara Dipping Sauce; Eggplant Parmesan Poppers filled with cubed sautéed Eggplant, rolled in Flour, Egg and Parmesan Cheese and Air-Fried to a perfect bite-sized crunch, and Zeppole (Homemade Italian Donut Holes) sprinkled with Powdered Sugar and served Carnivale-style in a parchment paper cone.

**EASY FAMILY PARTIES AMY BARNES TUES MAY 24 9:30 AM – 12:30 PM 75.00**

Gather your family together and serve them these delightful party foods that will put smiles on their faces and a delicious spin on your times together. This menu will amaze and delight with its' variety of great flavors. Come to learn Chili-Lime Tortilla Triangles with Avocado & Black-Eyed Pea Salsa; Mango, Jicama & Corn Salad; Black Bean & Three Bell Pepper Salad; Sombrero Fajitas with Flank Steak & Bacon; Cajun Shrimp Tacos with Tomatillo Salsa; and Dark Chocolate Brownies with White Chocolate Chunks. We'll enjoy it all with Raspberry Margaritas.

**WOK THE WORLD AMY BARNES WEDNESDAY MAY 25 6:30 – 9:30 PM 75.00**

Using a Wok to Stir-Fry is an easy, delicious way to cook quickly. Our class will lead you to understand and use an array of Asian inspired ingredients, sauces and flavorings. Come for West African Chicken and Shrimp Stir-Fry; Orange Peel Beef with Steamed Brown Rice; Thai Chicken Spring Rolls with Peanut Sauce; Garlic Chicken & Vegetable Stir-Fry Over Rice Noodles; Baked Egg Rolls with Sweet & Sour; Sesame Shrimp Stir-Fry with Bell Peppers, and Baked Apple Cinnamon Wontons. We'll enjoy this amazing meal with Green Tea Honey Smoothies.

**CHOCOLATE FANTASY LISA BRISCH THURS MAY 26 9:30 AM-12:30 PM 75.00**

If you love Chocolate, this class will teach you how to use it so that your creations turn out perfectly every time. We'll teach how to get around the tricky parts of working with Chocolate so you'll know all of the secrets to being successful with it. Come for a sweet fun class to learn an array of Chocolate specialties including German Chocolate Brownies; Milk Chocolate Hazelnut Panna Cotta; Italian Flourless Chocolate Torta; Chocolate Meringue Cookies; Dark Chocolate Mousse; Chocolate Crepes with Jam, and Ultimate Chocolate Cupcakes with Ganache Filling.

**SUSHI SECRETS LINDA MARTIN THURSDAY MAY 26 6:30 – 9:30 PM 79.00**

Learn how much fun it is to make Sushi for yourself. The techniques are easy to learn and with the knowledge of "how to" you can enjoy it at any time! Come for a lesson that will guide you through making Sushi Rice, rolling it correctly and using Nori. Our lesson is Sushi Rice; Fresh Crab, Avocado, & Mango Roll; Nitro Roll with Sriracha, Ahi, Cucumber, Garlic, & Pickled Ginger; Shrimp Tempura Roll with Fresh Radish & Wasabi; Inside-Out Spicy Tuna & Lettuce Roll; Fresh Salmon Nigiri with Tobiko, and Nigiri with Tuna, Wasabi, & Chives.

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**LUNCH & LEARN LISA BRISCH FRIDAY MAY 27 12:00 – 1:00 PM 40.00**

Here is a lesson teaching how to make this classic favorite dish step by step! Enjoy having lunch you don't have to prepare and treat yourself to our DEMONSTRATION lesson. This would be a great menu to use for your next amazing dinner party! Come to enjoy Chicken Marsala - Sautéed Chicken Cutlets in a Marsala Wine Mushroom Sauce, served with Sous Vide Glazed Carrots. Dessert will be Brown Sugar Berry Shortcakes with fresh mixed Berries topped with Brown Sugar Whipped Cream.

**GOURMET COUPLES LINDA MARTIN FRI MAY 27 6:30 – 9:30 PM 170.00 per couple**

Here is a lesson you can share with your partner. Come be part of preparing a delicious gourmet three-course meal with a group of couples. You'll enjoy the meal with a sampling of wines. Our lesson is Baklava Style Baked Brie Amuse with Pistachios & Cardamom Syrup, and Butter Lettuce Salad with Gorgonzola, Toasted Walnuts, & Fresh Herb Vinaigrette, served with Chardonnay. The entrée is Pan Seared Rib-eye Steak with Chipotle Hollandaise; Cast Iron Browned Garlic Brussels Sprouts; Crispy Bacon Fried Rice and Tequila & Butter Braised Fresh Carrots, served with Mixed Blend Big Bold Red. Dessert will be Rustic Fresh Pear Tart with Ancho-Chocolate Sauce.

**KIDS COOK CHICKEN LISA BRISCH SAT MAY 28 9:30 AM – 12:30 PM 75.00**

If you are aged 8 or above, this lesson will teach you how to cook some of your favorite foods made with Chicken! You'll be able to make dinner for your family with these recipes. Come have fun and be part of making Buffalo Chicken Quesadillas; Chicken Enchiladas with Red Sauce; Sesame Chicken Fingers with Peanut Sauce; Creamy Macaroni & Cheese with Chicken & Broccoli; Chicken Parmesan; Asian Chicken Lettuce Wraps, and Ground Chicken Soft Tacos.

**FRENCH COUNTRY HARVEST JAN D'ATRI SAT MAY 28 2:00 – 5:00 PM 79.00**

So many fresh and lovely foods come from the farms and countryside of the French regions. We're going to be immersed in French culinary bliss making these specialties that offer so much enjoyment. Come for an amazing class to prepare French Onion Skillet Meatballs in a rich Red Wine and Butter Sauce; Marinated Roasted Beets with Goat Cheese Croutons and Caramelized Pecans; Endive Salad with Marinated Figs, Gorgonzola, toasted Walnuts and Dijon Mustard Vinaigrette; Soupe Au Lait, a creamy and soothing Potato and Leek Soup garnished with Blue Cheese and Bacon; Porterhouse Steak with Béchamel and White and Dark Soubise (classic French Sauce made with Onions); Homemade Sourdough French Bread with Maître D'hôtel Beurre made with European style Butter, Shallots, Garlic and fresh Herbs. Dessert will be Double Decadent Chocolate Crepe Cake with paper thin layers of Chocolate Crepes and Chantilly Cream between the layers, topped with Chocolate Ganache.

**SIMPLE SAUCES AMY BARNES TUESDAY MAY 31 9:30 AM – 12:30 PM 75.00**

When you can make Sauces to complement your foods, you've gained a way to add new flavor and dynamics to the meals you prepare. Come learn these easy and yummy Sauces paired with the perfect food to compliment it. We'll learn to make Rich Espagnole Sauce with Grilled New York Steak; Chicken Fricassee (fried Chicken smothered in Gravy); Creamy Classic Macaroni and Cheese; Eggs Benedict with Buttery Hollandaise; Spaghetti With Bolognese Sauce; Strawberry, and Feta Spinach Salad with Balsamic Vinaigrette. Dessert will be Orange Soufflés.

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## JUNE

### **GRILL FRIENDS AMY BARNES WEDNESDAY JUNE 1 6:30 – 9:30 PM 79.00**

The grill is a great tool to use year-round, especially moving into the summer months when it allows you to keep the heat of cooking outside. From this class you'll be able to producing some amazing flavors uniquely created by this process. We'll teach how to grill your entire meal, including know how to gauge heat levels, cooking times and placement on the grill. Come to learn Balsamic Grilled Portobello Steaks Stuffed with Parmesan Garlic Mashed Potatoes; Chicken Caesar Kabobs with Zucchini and Grilled Romaine; Mango Spiced Steak Skewers; Grilled Shrimp, Peach and Sourdough Panzanella Skewers; Southwestern Turkey Sliders with Pepper Jack Cheese and Corn Salsa; Grilled Beef Fajitas Tortilla Paninis, and Grilled Pineapple with Mascarpone Cream and Hazelnut Liqueur.

### **SALADS OF THE SEA LISA BRISCH THURSDAY JUNE 2 9:30 AM – 12:30 PM 79.00**

Treat yourself to this culinary gift of a lesson making Seafood Salads. These are satisfying and perfect for lunch or dinner. Our delicious creative lesson is Grilled Shrimp with Coconut Rice Salad; Olive Oil Tuna with Lentil & Roasted Pepper Salad; Grilled Swordfish with Eggplant Salad; Roasted Trout with White Bean Salad; Crispy Salmon & Arugula Salad with Carrot-Ginger Vinaigrette; Shrimp, Fennel, & Radish Salad, and Salade Niçoise with Grilled Fresh Tuna.

### **DINNER FOR DAD LINDA MARTIN THUR JUNE 2 6:30 – 9:30 PM 75.00 per person**

Do something special for your Dad with a class you can take together OR with a lesson you can enjoy then treat him to a celebration dinner for Father's Day! This amazing menu will show him how much you care! Come for a fun evening of cooking to learn, share and enjoy Tequila Flamed Shrimp Appetizer; Southwest Caesar Salad with Tortilla Crisps; Cast Iron Seared Rib-eye Steak Horseradish Cream; Char Grilled Red Potatoes with Garlic & Herbs; Black Pepper Dinner Biscuits with Sweet Butter, and Flame Cooked Fresh Asparagus with Candied Bacon. Dessert will be Homemade Coffee Ice Cream with Chocolate Sauce & Freshly Whipped Cream.

### **LUNCH & LEARN AMY BARNES FRIDAY JUNE 3 12:00 – 1:00 PM 40.00**

Here is a lesson you'll enjoy preparing at home sharing with everyone you cook for. Come for an interesting and delicious **DEMONSTRATION** class to learn Baked Bacon Wrapped BBQ Rubbed Turkey Tenderloin, served with Spinach & Lemon Orzo Pilaf. Dessert will be Chocolate Crème Brûlée.

### **GOURMET COUPLES LINDA MARTIN FRI JUNE 3 6:30 – 9:30 PM 170.00 per couple**

If you're ready for a fun date night this class is the ticket! Invite your partner to share a gourmet cooking class where you'll work together to create a three-course dinner enjoyed with a sampling of wines. Our lesson is Vegetable Pot Stickers Amuse with Honey-Mustard Sauce, and Butter Lettuce Salad with Brie Croutons & Champagne Vinaigrette, served with Sparkling Wine. The entrée is Pistachio-Crusted Ginger Salmon with Lemon-Curry Aioli; Orzo Pilaf with Scallions & freshly grated Parmesan; Julienned Roasted Vegetables with Garlic & Fresh Herbs, and Grilled Asparagus with Lemon Gremolata, served with Pinot Noir. Dessert will be Rustic Peach Tart with Toasted Almonds & Sweet Mascarpone Cream.

### **CUPCAKE CREATIONS LISA BRISCH SAT JUNE 4 9:30 AM – 12:30 PM 75.00**

Cupcakes are a great choice for celebrations of all types. They are easy to eat, can be any flavor,

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are beautiful and everyone loves them! Come learn to make your own yummy beautiful combinations including: Black-Bottom Cupcakes (Chocolate Cupcakes baked with Cream Cheese center); Boston Cream Cupcakes (Vanilla Cupcakes with Pastry Cream filling and Chocolate Glaze top); Coconut Cupcakes with Lime Curd Filling; Lemon Meringue Cupcakes (Vanilla Cupcakes with Lemon Curd Filling and torched Meringue top); Carrot Cake Cupcakes with Maple Cream Cheese Frosting; S'more Cupcakes (Graham Cracker flavored Cupcakes with a Ganache center and torched Marshmallow top); Cookies & Cream Cupcakes (Chocolate Cupcakes with Vanilla Buttercream Frosting topped with crushed Chocolate Sandwich Cookies).

**RESCUED RECIPES JAN D'ATRI SATURDAY JUNE 4 2:00 – 5:00 PM 75.00**

For years Jan has collected, cooked and celebrated the beauty of heirloom recipes loved for decades by generations of families. Jan welcomes you to share pages of her Cookbook “Rescued Recipes” which is filled with well-loved family recipes collected from around the country. Each has a story with a tale that will warm your heart as well as your tummy. And if you come to class with your very own rescued recipe (your family’s favorite), then you will take home your very own Rescued Recipe cookbook autographed by Jan. Come for an amazing lesson of Jan’s hand-picked rescued recipes. The lesson includes: Katie’s Awesome Award-Winning Avocado Appetizer with grilled Corn, Mango and Black Beans; Fern’s Out Of This World Baked Ziti with Pesto, Ricotta and shredded Mozzarella; Cheryl’s Lemony Brussels Sprouts Sauté with freshly grated Parmesan Cheese; Beth’s Roast Chicken Dinner with Apricot Preserve Glaze; John’s Best You’ll Ever Eat Flakey Buttery Biscuits; Patricia’s Fudge Wonder Pudding Cake, a super moist pudding-like Cake that gets turned upside down and somehow the frosting ends up on top! We’ll make Jim’s “too good for your own good” Black Pepper Cookies (think the tastiest Molasses Cookie only soft and chewy!).

**KIDS COOK CAMP L MARTIN MON – FRI JUNE 6 – 10 9:30 AM – 12:00 PM 375.00**

This week-long series is for kids ages 8 to 12 who like to cook and are ready to learn a lot more about all types of cooking. Each day we have a new fun theme to work on, and when it’s done, we’ll sit down and eat all the great foods we’ve made. **Monday - Pizza Perfect:** Harvest Pizza with Bacon, Caramelized Onion, Apple, & Cheese; Italian Salad Pizza; Hand Stretched Homemade Pizza with Fresh Mozzarella, Tomato, & Basil; Roasted Fresh Vegetable Pizza; Three Cheese Pizza with Freshly Made Sauce, & Roasted Garlic Chicken & Fresh Tomato Pizza, and S’mores Dessert Pizza. **Tuesday - Summer Party:** Sweet Chicken & Bacon Wraps with Ranch Dressing; Party Meatballs with Dipping Sauce; Creamy Deviled Eggs; Hummus with Homemade Pita Chips; Tomato & Mozzarella Grilled Cheese; Homemade Tortilla Chips with Fresh Salsa, and Chocolate Chip Oatmeal Cookies. **Wednesday - Winner-Winner Chicken for Dinner:** Parmesan Chicken Nuggets with Italian Dipping Sauce; Pan Roasted Chicken with Mushrooms & Fresh Rosemary; Chicken & Noodle Casserole; Homemade Chicken Noodle Soup; Maple Glazed-Pan Seared Chicken; Chicken & Vegetable Kebabs with Dr. Pepper BBQ Sauce, and Skillet Chicken with Sage & Fresh Mozzarella. **Thursday - Family Breakfast:** Fresh Fruit Skewers; Breakfast Potatoes with Bacon; Cheddar Cheese & Fresh Vegetable Frittata; Homemade Biscuits with Sausage Gravy; Strawberry-Banana Smoothies; Blueberry Coffee Cake, and Banana French Toast with Butter & Syrup. **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.

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**TEENS COOKING CAMP JAN D'ATRI MON-FRI JUNE 6-10 2:00 – 4:30 PM 375.00**

This series is for people 13 to 17 and introduces lessons that explore cooking a wide variety of foods with a challenging fun theme each day. Students will work hands-on in teams of two to prepare each menu. **MONDAY - TIKTOK TRENDS:** Maple Bacon “Crack” and Beer-Candied Bacon - Smoked Bacon, Maple Syrup and Crescent Roll Dough; Crispy Rice with Spicy Shrimp and Salmon in Secret Sauce; Honey Garlic Lemon Pepper Chicken Thighs; Food Truck Taco Crunch Wrap; Salad on a Stick; Dumpling Drop Soup, made by drizzling Pasta, Spaetzle-style, into Chicken Broth for magical Dumplings, and SWIG Cookies with Buttercream Icing.

**TUESDAY – ISLAND BREEZES:** Hawaiian Pot Stickers; Hawaiian Ahi Poke; Vegan Japanese style Fried Rice with Vegetables and Kombu Seaweed; Island Chicken Kabobs with Onion, tri-colored Peppers & Pineapple; Big Island Pineapple Gazpacho; Malasadas (Hawaii’s donut holes rolled in Powdered Sugar), and Pina Colada Mocktail. **WEDNESDAY – ITALIAN COUNTRYSIDE CUISINE:** Italian Charcuterie Board; Lasagna Soup, Homemade Rainbow Pasta; Authentic Bolognese, the classic Italian Meat Sauce; Air-fried Ravioli Bites; Chicken Scaloppini ala Marsala, and Italian Crème Cake. **THURSDAY – PERFECT PAIRINGS:** Pan Seared Pork Chop Casserole; Seasoned Flank Steak with Chimichurri Sauce; Italian Sausage with Peppers and Onions; Asparagus Gnocchi; Caprese Salad (Tomatoes, Buffalo Mozzarella, fresh Basil, aged Balsamic reduction; Homemade Avocado Chocolate Ice Cream and Chocolate Chards to dress up your Ice Cream. **FRIDAY – MORE CHEESE, PLEASE!** Bacon wrapped Double Cheesy Jalapeno Poppers; 4-Cheese Pizza with Prosciutto, Fig and Arugula; Philly Cheese Steaks; Cheesy Squash Side; Deep Fried (or Air Fried!) Mac & Cheese Balls; Green Chili Chicken & Cheese Casserole, and Tiramisu in a Cup.

**KIDS COOK FOR DAD JAN D'ATRI SAT JUN 11 9:30 AM-12:30 PM 75.00 per person**

Kids and Dads make this a special day and join us to cook together. We’re celebrating Father’s Day with all the trimmings! Come learn this dynamic menu and enjoy eating all these amazing foods! Our fun lesson is Angel Food French Toast; Cheeto Chili; Soda Pop Bread; Bacon and Cheese and Woven Hot Dog Pizza; Honey Glazed Jumbo Wrapped Shrimp with Mango Citrus Salsa; Big Daddy Burger with Special Sauce and Air-Fried French Fries, and Cookie Pop Truffles.

**GONE FISHIN’ LISA BRISCH SATURDAY JUNE 11 2:00 – 5:00 PM 75.00**

If you love Fish and all the flavors they offer, join us for an amazing lesson using a variety of cooking techniques and types of Fish. This lesson will get you completely comfortable preparing each variety with perfect results! Come for Chili Citrus Marinated Fish Tacos; Shrimp Piccata Pasta; Sweet & Saucy Grilled Salmon with Orange-Sesame Glaze; Roasted Fish & Green Beans with Asian Cilantro Sauce; Olive Oil Poached Fish Fillet with Sherry-Tomato Vinaigrette; Salmon Cakes with Cucumber Tartar Sauce, and Seafood Risotto.

**SALAD SUPPERS AMY BARNES TUESDAY JUNE 14 9:30 AM – 12:30 PM 75.00**

Salads are like a one pot meal in a bowl! This class offers an array of amazing and delicious Salad combinations filled with beautiful fresh produce and proteins, and fresh dressings to create the most satisfying flavors! Come for a yummy and healthy lesson of Spicy Thai Shrimp and Corn Salad with Cashew Dressing; Simple Asparagus Salad with Hard Cooked Eggs and Bacon Dijon Vinaigrette; Carne Asada Steak Salad with Homemade Guacamole and Pico De Gallo; Shredded Raw Brussels Sprout Salad with Bacon, Avocado and Red Wine Vinaigrette; Mason Jar Asian Chopped Salad with Layered Veggies and Sesame Soy Dressing, and Ranch Chicken

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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 & Lemon Bread crumbs; 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.

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

The 4<sup>th</sup> 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

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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

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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 4<sup>th</sup> 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.

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