

SWEET BASIL

Gourmetware and Cooking School

SUMMER 2022

~ JULY ~ AUGUST ~ SEPTEMBER ~

Summer is time for some great & comfortable cooking classes in our cool kitchen like *Kids & Teens Camps, Friday Lunch & Learn classes and Private Parties.*

GREAT COOKING THIS SUMMER!

IT'S ICED COFFEE TIME!



CAPRESSO TOUCHSCREEN ESPRESSO MACHINE

- Featuring a programmable touchscreen panel that is easy to use and features a count-up timer to monitor extraction time.
- Programmable cup sizes for 1 or 2 cups of espresso
- High Pressure frothing
- 50-oz water tank
- & More!

CUTTING BOARDS

Laura Zindel Design of Brattleboro, Vermont has partnered with JK Adams at Sweet Basil's request to design a special cutting board for Father's Day!

Sleek & Beautiful

LAURA ZINDEL & JK ADAMS FROM VERMONT



SWEET BASIL STOCKS JUST ABOUT EVERYTHING TO MAKE SUMMER ENTERTAINING EASIER!

THE PERFECT BROWN, SEAR, FRY & SAUTE



CUISINART

A great non-stick pan with a stainless steel finish you'll fall in love with that spreads heat evenly and eliminates hot spots.

10749 North Scottsdale Road #101
Scottsdale, Arizona 85254

480-596-5628 www.sweetbasilgourmet.com

Welcome to Sweet Basil Cooking School!

We have a lot planned this summer which can keep you out of the heat and in our cool kitchen having fun and discovering the FUN of cooking! Join us in our comfortable kitchen for lots of exciting classes! Most of our classes are hands-on so you have the benefit of learning by doing. This summer we're introducing three NEW SERIES of classes. Each class includes a copy of the recipes and a meal of the foods prepared. You can register for a class in the store, by phone or online at our website www.sweetbasilgourmet.com.

CANCELLATION POLICY: If you must cancel a class, with a week or more notice we can give you credit for another class up or refund the amount. 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. There are no refunds for Kids and Teens classes or series classes. Credit for other classes can be given with 72 hours' notice for cancellations.

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 email 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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"No one is born a great cook, one learns by doing."

Julia Child

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AROUND THE WORLD CULINARY SERIES

This summer we're taking a Culinary Tour around the world to explore familiar as well as exotic places! This series will take you on an exciting journey each week to cook and experience the foods of a country; preparing the favorite and most popular specialties! We'll dive into the magical culinary worlds of Hawaii (8/25), Baja Mexico (9/1), Korea (9/8), Italy (9/15), Rio (9/22), and India (9/29)! Come for the experience, come for the fun! Come for the food! Sign up for the entire series and get the best price! You pay on a sliding scale – with 2-3 classes get 10% off \$79.00 or \$71.00 each; take 4-5 classes, get 15% off or \$67.00 each; and all 6 classes, 20% off or \$63.00 each. Sound fun and adventurous? With us you can travel the world without the airfare, or accommodation expense! Join this fun series and tour the culinary world with us!

ESSENCE OF COOKING INTERMEDIATE TUESDAYS, AUG 23 – SEPT 27, 6:30 – 9:30 PM

The Essence Intermediate series will take your basic understanding of cooking and further develop your skills and knowledge. Each week will focus in-depth on cooking principals, teaching how to develop complex flavors and create layers of flavors. We will learn Cooking Methods including battering, stuffing, layering, and marinating; and Cooking Processes of charring, roasting, sauté, flambe, smoking, poaching and baking. In six short weeks you will achieve an understanding of cooking shared by many professionals with a true sense of accomplishment in your cooking capabilities. Make your summer count and join us for this fun and exciting series!

THE SWEET BASIL COOK CLUB MONDAYS, JULY 11 – SEPT 26, 6:30 – 9:30 PM

We're introducing the new Sweet Basil Cook Club with a new & fun approach to cooking and how to do it. What better way to spend the long sizzling summer than getting involved with a group of Foodies learning about cooking!

In this series we'll approach cooking by addressing the HOW and WHY of the cooking process. Imagine understanding the difference between egg and water made Pasta; how to store cheese properly so it lasts; how to work with Chicken, keeping it safe through the cooking process. Each week we take on a new topic. The lesson will take you from knowing a little about how to cook it to having a complete well-rounded understanding of the subject and cooking process. With each lesson we'll become immersed in our topic! Starting with a review of the recipes, we'll move to demonstration of ingredients and tips on how to best use them; demo and discussion of the tools and equipment used in preparation; next, the science of the food & understanding of ingredients (how and why the cooking process happens); hands-on cooking lesson of a full course meal; family meal of the foods prepared and last - maybe best of all a foodie discussion & evaluation of what was created - like a book club but way more delicious!! Sound fun and lively? You bet it will be! You'll be amazed how much you will learn in this short 12-week series. These are our subjects: Pasta; Cheese; Chicken; BBQ; Veggies; Eggs; Fish; Breads; Relishes and Condiments; Rice; Fruit; Desserts & Chocolate. Don't wait! Secure your spot on Monday nights and get ready for a culinary adventure that will change your life forever!

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JULY

BACKYARD BBQ Jan D'Atri Saturday July 2 2:00 – 5:00 PM 79.00

Dazzle your friends and family with an amazing backyard BBQ where you show off grilling an entire meal on the grill! Here is a menu we're pretty sure no one can resist! Join the party to learn "Pickle Nickels" (Deep-fried Pickle coins in Louisiana breading) with homemade Ranch Dressing; Mexican Street Corn Salad with roasted fresh Corn, Smoked Paprika, Cumin, Cilantro and Lime wedges; Beef Kebab bites marinated in Tomato, Mustard & Lime Juice then grilled to perfection; Famous Cornell University BBQ Chicken with Homemade BBQ Basting Sauce made famous for the Vinegar, Egg and Seasoning mix; Pork Carnitas Street Tacos with Mango Salsa; Grilled Eggplant and Tomato Salad with Red Peppers, Sweet Red Onions and herbs. Dessert will be an Apple Sundae with grilled Pound Cake and Cinnamon Apples, topped with Vanilla Bean Ice Cream.

ASIAN APPETIZERS Amy Barnes Tuesday July 5 9:30 AM – 12:30 PM 79.00

Asian Appetizers are always delicious and fun to make. With many dynamic flavors, they're packed with ingredients that naturally taste great together and they are fun to eat with your hands! Come join the fun in learning. We'll make Steamed Chicken and Pine Nut Dumplings with Chili Dipping Sauce; Air Fryer Asian Cauliflower Wings with Panko and Asian BBQ Sauce; Asparagus Napoleons with Ginger Black Bean Sauce; Lemongrass Ground Beef Skewers with Ginger and Onions; Silver-Wrapped Chicken (Chicken marinated in Ginger, Sesame Oil and Soy, wrapped in foil and cooked until perfectly steamed and moist inside), and cold Shrimp and Vegetable Spring Rolls with Cashew Dipping Sauce.

ITALIAN FINGER FOODS Linda Martin Tuesday July 5 6:30 – 9:30 PM 79.00

One of the joys of Italian food is that you can never get quite enough of it. But in bite-sized portions you can enjoy so many great flavors all at one time! Come for an amazing lesson to learn to make these foods your own! Our lesson is Grilled Homemade Flatbread with Fresh Tomatoes, Romano Cheese, & Garlic Oil; Prosciutto Rolls with Figs and Arugula; Grilled Italian Sausage Bites with Balsamic Syrup; New York Steak Skewers with Tomato-Basil Sauce; Butter and Garlic Shrimp Scampi Bites, and Sun-dried Tomato & Spinach Stuffed Mushrooms. Dessert will be Chocolate Dipped Hazelnut Biscotti.

USA BBQ Amy Barnes Wednesday July 6 6:30 – 9:30 PM 79.00

Most everyone loves BBQ! Flavors and styles are dramatic and very different from one region to another! This fun lesson introduces wonderful BBQ with a lesson that will take you on a culinary tour around the country! Our lesson is Florida Key Lime & Cilantro Grilled Flank Steak with Key Lime Glaze; Carolina Pork Tenderloin and Bacon Twirls (South Carolina Pork layered with Bacon) with South Carolina Mustard BBQ Sauce; California Barbeque Chicken Pizza; Texas Boot Stomping Oven Roasted BBQ Chicken with Spicy BBQ Sauce; New Mexico Grilled Bacon-Wrapped Corn on The Cob; Georgia Baby Back Ribs with Peach Barbeque Sauce, and Strip Steak with Molasses Glaze.

HAND MADE PASTA Linda Martin Thursday July 7 6:30 – 9:30 PM 79.00

Making Pasta from scratch is an amazing almost soulful experience. From beginning to the end of the process you are creating a food that is light, flavorful and a joy to eat! Come learn the methods and varieties possible using a Pasta Machine. We'll also learn an array of delicious made from scratch Sauces for perfect accompaniments. Our lesson is Homemade German Spätzle with Paprikash Sauce; Butternut Squash Gnocchi; Sesame-Garlic Homemade Ramen Noodles; Black Pepper Fettucine with Lemon Alfredo; Homemade Cheese Ravioli with Marinara Sauce; Fresh Made Bow Tie Pasta with Vodka Cream Sauce, and Pappardelle Noodles with Bacon, Leeks, & Parmesan.

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LUNCH AND LEARN Linda Martin Friday July 8 12:00 Noon – 1:00PM 40.00

Cool, light and delicious is what we can promise with this DEMONSTRATION lesson. Come enjoy a break in the day to learn a menu you'll enjoy all summer long! Our lesson is Pan-seared New York Steakhouse Salad with Balsamic-Herb Dressing served with Crisp Parmesan Twists. Dessert will be Chocolate Pots de Crèmes with Vanilla Bean Whipped Cream.

GOURMET COUPLES Linda Martin Friday July 8 6:30 – 9:30 PM 180.00 per couple

You and your partner can spend a wonderful evening preparing a three-course gourmet meal with a group of couples. We'll enjoy a sampling of wine with the meal! Come to learn Shrimp & Spanish Chorizo Pizza Amuse with Escarole & Manchego Cheese, and Baby Kale Caesar Salad with Parmesan & Homemade Croutons, served with Sauvignon Blanc. The entrée is Herb Roasted Beef Tri Tip with freshly made Béarnaise Sauce; Sake Steamed fresh Carrots; Sautéed Mushroom & Browned Butter Slow Cooked Risotto, and Flame Cooked fresh Broccoli, served with Merlot. Dessert will be Flourless Chocolate Cake with Homemade Toasted Almond Ice Cream.

BEAUTIFUL BREAD Amy Barnes Saturday July 9 9:30 AM – 12:30 PM 69.00

This class is an artistic lesson teaching how to make amazing Focaccia Bread - fresh, light and flavorful! After the dough is formed in the pan, each baker will decorate & flavor their Focaccia with fresh Herbs, Vegetables, Olives and Cheeses making a design uniquely their own. We'll add a Salad to our lesson to round out the meal, served with a glass of wine. Come for a fun, creative and delicious experience to make your own Bread creation!

MY BIG FAT GREEK MENU Jan D'Atri Saturday July 9 2:00 – 5:00 PM 79.00

These famous, authentic Greek dishes are brimming with satisfying foods and captivating flavors. They offer an array of easy summer foods that are light, cool, & so perfect this time of year! Come learn these Greek culinary treasures which have been passed down for generations! Our lesson is Greek Watermelon Feta Salad with Homemade Balsamic Reduction and Mint; Vegetarian Moussaka with Eggplant and Potatoes in a rich Creamy Sauce; Spanakopita, an open-faced Spinach & Phyllo Pastry Casserole; Minestrina made with Orzo and Short Ribs in a rich Tomato Sauce; Greek Lasagna with Ziti Pasta & Meat Sauce in a creamy Bechamel Sauce. Dessert will be Loukoumades, Greek Donuts drizzled with Honey Syrup, Walnuts and Cinnamon.

KIDS COOK CAMP Linda Martin Mon-Fri July 11 – 15 9:30 AM – 12:00Noon 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 - PIZZA: Roasted Potato Pizza with Cheese & fresh Herbs; Three Cheese Pizza with Homemade Marinara Sauce; Pizza with Bacon, Caramelized Onion, Apples, & Fontina Cheese; Tomato & Fresh Basil Homemade Pizza; BBQ Chicken Pizza with Fresh Mozzarella; Homemade Meatball Pizza, and S'mores Dessert Pizza.

Tuesday - MEATLESS MAGIC: Cheddar Mac & Cheese with Toasted Bread Crumbs; Crispy Vegetable Egg Rolls; fresh Vegetable Stir-fry with Noodles; Sautéed Vegetable & Black Bean Chili; Broccoli with Creamy Cheddar Cheese Sauce; Vegetable Tempura with Dipping Sauce, and Grilled Veggie Skewers with Pesto Sauce.

Wednesday - SUMMER SALADS FOR DINNER: Steak Salad with Crispy Greens & Balsamic Dressing; Taco Salad with Homemade Chips; Romaine Lettuce Salad with Potatoes & Bacon Dressing; Mediterranean Chopped Salad with Tomatoes, Olives, & Honey-Lemon Dressing; Caesar Salad with Homemade Croutons & Roasted Salmon; Chicken Chopped Salad with Homemade Ranch Dressing, and Cool Pasta Salad with Grilled Fresh Vegetables.

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Thursday - COOL DOWN WITH HOT SOUPS FOR SUMMER: Roasted Tomato Soup with Croutons; fresh Vegetable & Pasta Minestrone Soup; Chinese Hot & Sour Soup; fresh Carrot Soup; Cream of Broccoli Soup with Cheddar Cheese; Homemade Chicken Noodle Soup, and Chicken Tortilla Soup.

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. Judging of cupcakes to follow.

TEENS COOKING CAMP Jan D'Atri Mon-Fri July 11 – 15 2:00 – 5:00 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: AMAZING MEATLESS MONDAYS - Rainbow Bagels; Cheesy Vegetarian Lasagna; Grilled Shrimp Tacos with a Zesty Cream Sauce; Mexican Cauliflower Rice; Veggie Burger with melted Swiss Cheese and a Chimichurri Mayo Slather, and Southern Fried Peach Hand Pies.

Tuesday: TAPAS TUESDAY! - Chorizo, Red Pepper and Manchego Tarts; Chicken Empanada Tapas; Tortillas Espagnole with Deep Fried Olives; Spanish Crab Cakes with a Creamy Roasted Red Pepper Sauce; Baked Churro Chips with Mocha Fudge and Caramel Dipping Sauces; Bacon-Wrapped Dates with Goat Cheese and Pecans, and Sangria Mocktails.

Wednesday: ONE POT WONDER WEDNESDAY - Ikea Swedish Meatballs made of lean Beef and Pork with Egg Noodles smothered in Cream Sauce; One Pot Fettuccine with sautéed Onion, Garlic, Cherry Tomatoes & Basil; Pork Chop Skillet with Caramelized Apples; Chicken Scallopine; 4 -Cheese Mac & Cheese; Ratatouille, and Fudge Wonder Pudding Cake.

Thursday: THROWBACK THURSDAY - Cheddar Crusted Grilled Cheese Sandwich with Tomato Soup; Chicken n' Dumplings; Sloppy Joe's Southwest Style; Waldorf Salad; Homemade Gourmet Hot Pockets; Banana Split Parfaits, and Orange Julius.

Friday: FUN FOOD FRIDAY - Steak and Salad on a Skewer; Chicken and Waffles; Honey Battered Carnival Corn Dogs; Oriental Cole Slaw Salad; Rice Krispies Watermelon Wedges; Apple Biscuit Dumplings, and Root Beer Floats.

SWEET BASIL COOK CLUB SERIES

JAN D'ATRI MONDAYS JULY 11 – SEPT 26 6:30 – 9:30 PM 950.00

We're introducing the **Sweet Basil Cook Club** with a new & fun approach to cooking, teaching the HOW AND WHY of the cooking process. This series will introduce and study 12 food subjects one week at a time with hands on cooking, demonstrations, lecture, hand-outs, family meal and discussion of the foods cooked! This series will be on going so claim your space and start from ground level as a member of the club!

If you cannot attend a class, with three day notice you can receive credit for the class.

See Page 3 for a complete description of this series –

Cook Club Culinary Series described on page 3.

COOK CLUB - PASTA Jan D'Atri Monday July 11 6:30 – 9:30 PM 79.00

This lesson launches our Cook Club series with a fun, intensive lesson on Pasta! We'll begin with a discussion on Pasta making, the machines and tools to make it; the science which includes understanding Flours, Gluten development; how it's created, cut, dried then cooked. Next a demonstration using a Pasta machine, hand rolling and shaping it, and discussion on how Egg and Water Pasta are made correctly. Then we cook! The amazing recipes include the perfect Sauce for

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each Pasta. They are Spaghetti with Bolognese Sauce; Cavatelli Alfredo; Spaetzle with Gruyere Sauce; Gnocchi Verde with Parmesan and Butter; Ravioli with Vodka Sauce; Greek Manestra (Orzo), and Crepes. We'll sit down to a meal of our creations and discussion with the group of what we learned and experienced.

GOURMET COUPLES Lisa Brisch Friday July 15 6:30 – 9:30 PM 180.00 per couple

This class offers you and your partner a shared culinary experience with a gourmet menu you can dazzle your friends with long past this lesson! Come learn this delightful three-course meal served with a sampling of wines. Our lesson is Bruschetta with Artichoke Hearts & Parmesan, and Spinach Salad with Frisée & Strawberries, served with Sauvignon Blanc. The entrée is Salmon Roasted in Herb Butter with Lemon Herbed Couscous, Pan-Roasted Zucchini with Cilantro-Mint Gremolata, and Roasted Carrots & Shallots with Lemon & Thyme served with Pinot Noir. Dessert will be Strawberry Shortcakes with Cream Cheese Whipped Cream.

COOL ITALIAN BUFFET Amy Barnes Saturday July 16 9:30 AM – 12:30 PM 79.00

Italian summer foods can be magical with fresh ingredients that create flavors that burst with intensity. Come for a fun afternoon of cooking for an Italian culinary experience learning Orecchiette Pasta Salad with Shrimp, Grilled Zucchini & Basil Vinaigrette; Grilled Eggplant Stacks with Tomato, Feta and Balsamic Glaze; Potato, Onion, Fontina and Rosemary Pizza; Mixed Antipasto Salad with Italian Sausages, and Parmesan Black Pepper Biscotti. Dessert will be fudgy and moist Chocolate Almond Torte.

KIDS & PARENTS SUMMER BBQ Lisa Brisch Sat July 16 2:00 – 5:00 PM 158.00/two

Kids, if you are 8 or above, ask your parent to be your partner in a class where you'll discover how to have a BBQ party for your whole family! They'll love when you're the Chef cooking for the next family get-together! Our fun lesson is Deviled Eggs with chopped Parsley; Cherry Tomato Caprese Salad (chopped Tomatoes with Mozzarella Cubes, Basil, & Balsamic Vinegar); BBQ Chicken Skewers with BBQ and Sour Cream Sauces; Cheeseburger Sliders on Buns with "Special Sauce"; Potato Salad with Buttermilk-Herb Ranch Sauce; Ramen-Broccoli Slaw, and Chocolate Zucchini Cake with Fluffy Cream Cheese Frosting.

KIDS COOK CAMP Linda Martin Mon-Fri July 18 – 22 9:30 AM – 12:00 Noon 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 - SPAGHETTI DINNER: Homemade Pasta with fresh Tomatoes, Mozzarella, & Basil; crisp Lettuce Salad with creamy Italian Dressing; Spaghetti with Meatballs & Homemade Tomato Sauce; Baked Penne Pasta with Cream, Parmesan, & Toasted Bread Crumbs; fresh Baked Italian Bread; Italian Cinnamon & Sugar Doughnut Holes, and Strawberry Gelato with freshly Whipped Cream.

Tuesday - INDOOR COOKOUT: Campsite-style Roasted Corn & Cheese Quesadillas with Salsa; Cookout Steak with Dr. Pepper BBQ Sauce; One Pot No-bean Chili; Potato Packets with Bacon & Cheese; Best Ever BBQ Beans; Skillet Cornbread with Honey Butter, and Cinnamon-Apple Crisp with Vanilla Ice Cream.

Wednesday - SUMMER BAKE SHOP: Apple & Spice Muffins; Homemade Flakey Biscuits with Honey-Butter; Blueberry Coffee Cake; Cranberry-Orange Scones; Peach Cobbler with Homemade Vanilla Ice Cream; Icebox Sugar Cookies with Sprinkles, and Chocolate Chip-Banana Muffins.

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Thursday - FOOD TRUCK FAVES: Street-style Corn on the Cobb; Cheese Quesadillas with Fresh Made Pico de Gallo; Crispy Shoestring Potatoes with Ranch Dipping Sauce; Cheese Steak Sliders; Chicken Fingers on a Stick with Homemade BBQ Sauce; BLT Grilled Cheese, and Homemade Churros.

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. Judging of cupcakes to follow.

TEENS COOKING CAMP Amy Barnes Mon-Fri July 18 – 22 2:00 – 5:00 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: Puff Pastry Cups filled with Baked Eggs, Bacon & Cheese; Herb-Oven Fried Potatoes; Sausage Links with Apricot-Mustard Glaze & Pecans; Praline Bacon; Blueberry French Toast Casserole; Brown Sugar Banana Crepes; Fruit Kebabs with Vanilla Mint Yogurt Sauce, and Orange Spritzers.

Tuesday - Asian Appetizers: Chicken Pot Stickers; Air Fryer Garlic & Ginger Sweet Chicken Wings; Hoisin Glazed Turkey Meatballs over Steamed Rice; Beef and Ramen Lettuce Wraps; Cold Shrimp and Vegetable Spring Rolls with Dipping Sauce; Baked Vegetable Egg Rolls; Chinese Almond Cookies, and Green Tea Ice Cream Shakes.

Wednesday - Caribbean: Baked Jamaican Jerk Chicken Thighs; Plantain Chips with Tomato Basil Concasse; Jamaican Curried Beef filled Pastries; Sweet & Spicy Haitian Coleslaw; Pan Fried Black Bean Cakes and Avocado Cream Sauce; Air Fryer Caribbean Wontons filled with Bananas, Pineapples, Marshmallows and Coconut; Mango Upside-Down Cake, and Coconut Punch.

Thursday - Entrée Salads: Wilted Spinach Salad with Bacon and Eggs; Caesar Salad with Oven Baked Croutons; Mixed Green Salad with Feta, Toasted Walnuts & Strawberry Dressing; Cilantro Bow Tie Pasta with Shrimp; Antipasto Salad “Tree” with Garlic Bread; Turkey Taco Cups; Chocolate Chip -Toffee Scones, and Vanilla Lemonade.

Friday - Pasta Party: Classic Fettuccine Alfredo; Pasta Bolognese with fresh Noodles; Hand Rolled Potato Gnocchi with Blue Cheese Cream Sauce; Spaghetti alla Carbonara; Homemade Loaf of Rosemary Bread; Bittersweet Chocolate Risotto, and Homemade Italian Cream Sodas.

Cook Club Culinary Series:

COOK CLUB - CHEESE Jan D’Atri Monday July 18 6:30 – 9:30 PM 79.00

Cheese is so well loved it could be a food group of its’ own! We use it in most of our favorite foods. We love it hot or cold and used in any form! It comes from cows, sheep and goats and is made all over the world! Our lesson teaches everything you need to know about Cheese - from the tools we use to process it; to the ways you can make it at home. We’ll demonstrate how to make Ricotta, Mozzarella and Cheese Curds then discuss the best ways to purchase, store and use it. Our lesson of recipes include making a Cheese board with perfect pairings of Garlic & Herb Cheese Bread; Brie en Croute with Puff Pastry; Cheese Scones; creamy Cheese Sauce with a medley of Vegetables; grilled Caprese Sandwich with Beer Cheddar Soup, and Sun-dried Tomato, Spinach and Gruyère stuffed & sautéed Chicken. Dessert will be light and luscious Tiramisu. We’ll sit down to enjoy all of our great food and as a group discuss what we learned and accomplished

GOURMET COUPLES Lisa Brisch Friday July 22 6:30 – 9:30 PM 180.00 per couple

Plan a special culinary evening with your partner as part of a group of couples preparing a three-course gourmet meal served with a sampling of wines. Our delicious lesson is Goat Cheese & Herb Stuffed Mushrooms and Spring Mix Salad with Sherry Vinaigrette & Candied Walnuts, served with

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Chardonnay. The entrée is Roast Pork Tenderloin with Rosemary Dijon Balsamic Reduction; Herbed Mashed Sweet Potatoes topped with Caramelized Onion; Garlic-Lemon Green Beans with Toasted Breadcrumbs, and Summer Squash Gratin with shaved Parmesan, served with Cabernet Sauvignon. Dessert will be light and luscious Raspberry Soufflés.

PARISIAN SPECIALTIES Jan D'Atri Sat July 23 9:30 AM – 12:30 PM 79.00

What is it about Parisian foods that we love so much? We'll discover the answers with this lesson of captivating foods! From many choices of Parisian favorites, we've narrowed it down to the recipes you can't live without once you know how to prepare them. Join us for a culinary trip of a lifetime! We'll learn Pinot-Salted Olive Tapenade; Tarte Flambé - Flatbread topped with spreadable Fromage Blanc, and thinly sliced roasted Onions; Grilled White Asparagus wrapped in Prosciutto with White Truffle Vinaigrette; Cognac Shrimp with Beurre Blanc Sauce; Spinach Salad with sliced Apple, crispy Applewood smoked Bacon and Fig Balsamic Dressing; Open Faced Smoked Salmon and Goat Cheese French Toast with Chilled Tomato and Cucumber Soup; and Floating Island Dessert with lighter-than-air Meringue poached in homemade Vanilla Custard topped with Caramel Sauce and toasted Almonds.

ASIAN STREET FOODS Lisa Brisch Saturday July 23 2:00 – 5:00 PM 79.00

Street foods are favorites of the countries they're from for their dynamic and satisfying flavors, local ingredients and ease of eating! This lesson takes you on a world tour the best street foods! Come learn amazing specialties including Crispy Vegetable Pancakes with Japanese BBQ Sauce; Vietnamese Summer Rolls (Lettuce, Herbs, Rice Noodles, & Shrimp, rolled in delicate Rice Paper); Malaysian Chicken Satay with roasted Peanut Sauce with Lemongrass, Ginger, Garlic and Tamarind; Shrimp Toasts (Ground Shrimp, Scallions, Cilantro and Ginger dipped in Egg Whites, covered with Sesame Seeds); Japanese Fried Chicken (Karaage); Korean Sizzling Beef Lettuce Wraps, and Vietnamese Iced Coffee Ice Cream.

KIDS COOK CAMP Linda Martin Mon-Fri July 25– 30 9:30 AM – 12:00Noon 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 - HOMEMADE PIZZA: Three Cheese Pizza; Italian Sausage Pizza with fresh Tomato Sauce; Bacon & fresh Tomato Pizza with Mozzarella Cheese; Sautéed Veggie Pizza; Italian Salad Pizza; Pepperoni & Cheese Homemade Pizza, and S'mores Dessert Pizza.

Tuesday – DESSERTS: Powdered Sugar Homemade Doughnut Holes; Peach Cobbler with Homemade Ice Cream; Candy Bar Brownies; Fresh Apple Tarts; White Chocolate Dipped Sugar Cookies; Phyllo Tarts with Chocolate & fresh Berries, and Fried Banana Bites with Chocolate Sauce.

Wednesday - SALSAS & SAUCES: Basil Pesto over Angel Hair Pasta with Garlic Toast; fresh Tomato Salsa with Homemade Tortilla Chips; Steamed Fresh Broccoli with Cheddar Cheese Sauce; Avocado & Mango Salsa with Three Cheese Quesadillas; Cola BBQ Sauce with Sautéed Marinated Chicken; Homemade Ice Cream with Caramel & Chocolate Sauces, and fresh Berry Salsa with Homemade Lemon Pound Cake.

Thursday - NOODLES & MORE NOODLES: Noodle Goulash with Spaghetti-Style Meat Sauce; Rolled Lasagna with Mozzarella & fresh Tomato Sauce; Stir-Fry Vegetables & Noodles; Spaghetti Omelet; Homemade Macaroni & Cheese; Asian Vegetable & Noodle Salad, and Chicken & Noodle Casserole.

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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. Judging of cupcakes to follow.

Cook Club Culinary Series described on page 3.

COOK CLUB - CHICKEN Jan D'Atri Monday July 25 6:30 – 9:30 PM 79.00

Chicken is a wonderful choice in meal preparation for several important reasons. It's a healthy choice as a reliable source of protein, as a lean meat it helps us build muscle and maintain a healthy weight. It's easy and convenient to cook and you can choose any cooking method to prepare it. It's a versatile crowd pleaser. Chicken appeals to many tastes and can be prepared for any flavor profile. In class we will discuss tools and equipment for a variety of preparations; choices and reasons for flavoring and cooking, and the best methods to handle and prepare it. As we gather in the kitchen to cook, we'll work from these amazing recipes: Cornell's Famous BBQ Chicken; My Momma's Golden Chicken; Teriyaki Chicken Stir-fry; Chicken Saltimbocca; Jan's Homemade Chicken Soup; Chicken Lettuce Wraps; and Michael Symon's favorite and best Roast Chicken. We'll enjoy a meal of these great foods, then Jan will lead a group discussion to let us evaluate our cooking experience. Like a book club but much yummiere!

IN & OUT GRILLING Amy Barnes Tuesday July 26 6:30 – 9:30 PM 79.00

Grilling captures some of the best flavors possible when cooking many foods. This class will take the grill process inside and outside to learn how to do it, using equipment that best enhances the food you're cooking! This fun and helpful lesson teaches you to grill a complete meal with timing and temperatures that will give you perfect results! Come learn Alder Plank Smoked Salmon with Hazelnut Hollandaise; Yogurt Marinated Chicken Satay with Peanut Sauce; Grilled Portobello Mushrooms stuffed with Parmesan Garlic Mashed Potatoes and drizzled with Basil Oil; Roast Beef Panini with Caramelized Shallots and Blue Cheese; Jerked Chicken Wings with Cool Green Dip, and Margarita Grilled Shrimp with Creamy Green Chili Rice.

PASTA FOR SUMMER Amy Barnes Wednesday July 27 6:30 – 9:30 PM 79.00

We all love Pasta for how delicious and satisfying it is! For summer, we're teaching a collection of summertime Pasta dishes that will capture your family's requests for great tasting meals! Come for a fun class and learn how to do these for yourself! Our lesson is Linguini Shrimp Fra Diavolo; Herb Roasted Chicken with creamy spicy Buffalo Sauce in Stuffed Shells; Bacon & Onion Risotto; Herbed Farfalle, Havarti and Grilled Chicken Salad; Spaghetti with Smoked Salmon and Pesto; Homemade Farfalle (bowties) with Lemon Herb Butter Sauce, and Air Fryer Rigatoni Chips with Marinara Dipping Sauce. With our meal we'll enjoy Italian Amaretto Margaritas.

GOURMET COUPLES Lisa Brisch Friday July 29 6:30 – 9:30 PM 180.00 per couple

You and your partner can have a fun new culinary experience with the lessons in this class. Come for an evening of adventurous cooking to prepare this gourmet three-course meal. When we sit down to eat, we'll enjoy a couple of wines with the meal. Our lesson is Tomato Bruschetta with Arugula Pesto & Goat Cheese; Stacked Tomato Salad with Tapenade & Basil Dressing, served with Chardonnay. The entrée is Pan-Seared Steaks with Shallot Butter Sauce; Orzo Risotto with Tomatoes & Capers; Rosemary Sweet Potato Stacks, and Broccoli with Herbed Salsa Verde, served with Merlot. Dessert is Chocolate Pots de Crème with Brown Sugar Bourbon Whipped Cream.

ICE CREAM DELIGHTS! Jan D'Atri Saturday July 30 9:30 AM – 12:30 PM 79.00

What better way to carve out a whole lot of fun this summer than with a selection of these irresistible refreshing homemade frozen treats! Come and indulge in treats that will make you think

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you've just died and gone to heaven! Our recipes are meant to be shared with everyone at home, delighting them with frozen goodness! Come for Homemade Avocado and Almond Ice Cream with Shortbread Cardamom Cookies; Mini Frozen Lemonade Pies with Graham Cracker Crust and fresh Lemon Curd; Ice Cream Sundae with rich Vanilla Bean Ice Cream drizzled with Maple Balsamic Sauce & topped with Candied Walnuts; Nutella Mousse Klondike Cake with homemade Nutella Mousse, frozen Klondike Bars and covered with dark Chocolate Sauce; Kahlúa Milkshake served with frozen Chocolate Banana Bites; Gelato Roses in a made-from-scratch Waffle Cones; Lychee & Lime Sorbet with a hint of mint!

MEDITERRANEAN FINGER FOODS Lisa Brisch Sat July 30 2:00 – 5:00 PM 79.00

Bright flavors with fresh ingredients are at the heart of this array of these Mediterranean specialties. So perfect this time of year, these no muss or fuss bite-sized morsels make an easy dinner or inviting foods for casual entertaining. Take an afternoon to enjoy a lesson of Tabouleh & Pita Chips; Spanakopita (baked Phyllo Triangles with Spinach & Feta); Zucchini Fritters with Tzatziki Sauce; Pomegranate & Orange Chicken Kebabs; Turkey Meatballs with Tahini Sauce; Lemon Couscous Salad with Chickpeas & Feta, nestled in Lettuce Cups and Moroccan Carrot Salad with Pistachios, Dried Apricots, & Mint, topped with Pita Strips.

 **AUGUST** 

Cook Club Culinary Series described on page 3.

COOK CLUB – BARBEQUE Jan D'Atri Monday August 1 6:30 – 9:30 PM 79.00

We're packing this class with valuable information about all aspects of grilling and barbecuing. We do it year-round for the ease, wonderful flavors created. There is a lot to know to do it successfully. We'll start with the grilling process & how it happens; how to use marinades, rubs and sauces; best cuts of meat for grilling; preparing the grill for cooking, temperatures and timing! There's more but here is the menu: Bon Appetit Best BBQ Ribs; Grilled Streak Skewers with Chimichurri Sauce; BBQ Hangar Steak with Red Wine Sauce; Grilled Mixed Veggies with Herb Bread; Bacon, Rum and Orange Chicken Kabobs; Grilled Mixed Veggies with Herb Bread; Grilled Apples with Apple Wine and Rich Vanilla Ice Cream. . We'll sit down to enjoy all our great food and as a group discuss what we learned and accomplished.

SOUTHWEST SAMPLER Amy Barnes Tuesday August 2 9:30 AM – 12:30 PM 79.00

Southwest foods and flavors are characterized by strong, bold flavors that satisfy our craving for real food, taste and texture. This lesson teaches how to use locally produced ingredients like Mesquite, Cilantro and Chilies to create dishes and flavors for pure eating pleasure. Come for a dynamic lesson to learn Red Chile Marinated Shrimp Tacos with Avocado; Mango, Jicama and Corn Salad; Black Bean and Three Bell Pepper Salad; Skirt Steak & Bacon Fajitas with Onions and Red Pepper; Homemade Tortillas & Border Guacamole; Chocolate Mexican Wedding Cookies, and Sparkling Blueberry Lime Tequila Punch.

DIM SUM SPECIALTIES Linda Martin Tuesday August 2 6:30 – 9:30 PM 79.00

The concept of Dim Sum translates to "touching heart" and defines small foods served with tea. Varieties include Beef, Fish, Pork, Chicken and Veggies often wrapped in little bite-sized Buns, gently steamed and served in an assortment. These popular morsels offer a wonderful way to entertain with a variety of satisfying foods! Come for a fun evening and immerse yourself in this tradition of Cantonese specialties. And instead of hot tea, we'll serve wine!! Our lesson is Crispy Vegetable Egg Rolls with Honey-Mustard Sauce; Steamed Pot Stickers with Soy Dipping Sauce; Pan-Fried Pork Bun Dim Sum with Chili Oil; Steamed Chicken & Cilantro Wontons; Foil-Wrapped Marinated Chicken Bites, and Pork & Mushroom Shumai Dumplings.

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SUMMER COMFORT FOODS Amy Barnes Wed August 3 6:30 – 9:30 PM 79.00

This lesson is about making foods we love to eat that are especially good in summer! Come treat yourself to a lesson of cool, comfortable dishes that everyone will want to dive into! Our lesson is Almond-Crusted Goat Cheese Salad with Raspberry Poppysseed Dressing; Crispy Garlic Oven-Fried Chicken Breast with Garlic Aioli; Air Fryer Mexican Street Corn (Elote); Mac and Cheese “Muffins” with Bread Crumbs on top, and Zucchini Pancakes with Parmesan and Onions and topped with Sour Cream. Dessert will be Peach and Blackberry Tart with Oatmeal-Cookie Crust. We’ll enjoy it all with a Frozen Ice Cream & Creme De Menthe Grasshopper topped with grated Chocolate.

PLANT BASED COOKING Lisa Brisch Thurs August 4 9:30 AM-12:30 PM 79.00

Learn more about this healthy way to cook and eat with recipes that use fresh, natural foods to flavor and combine ingredients into totally satisfying meals. Enjoy a fun morning of cooking and learn Fluffy Vegan Oatmeal Pancakes; Chickpea Salad with Celery, Scallions, Dill Pickles and Homemade Vegan Mayonnaise; Pinto Bean-Beet Burger on a Bun with Lettuce, Tomato and Onion; Mushroom Bolognese with Fettuccini; Palak Dal (Spinach Dal with Cumin & Mustard Seeds); Italian Flatbreads with Salsa Verde, and Vegan Blueberry Muffins with Streusel Topping.

TUSCAN SUMMER SPECIALTIES Linda Martin Thurs August 4 6:30 – 9:30 PM 79.00

Our lesson takes you on a journey of Tuscan favorites. Come for a delightful and delicious lesson of Fig & Caramelized Onion Pizza with Fontina & fresh Thyme; Tuscan Harvest Salad with Roasted Beets, Baby Arugula, & Goat Cheese; Seared fresh Salmon with Herbs, Garlic, Olives & Tomatoes; Lemon, Garlic & Rosemary Tuscan-Style Roasted Chicken; Sautéed fresh Vegetables with Puttanesca Sauce; Slow Cooked Saffron Risotto, and Vanilla Panna Cotta with Moscato Berries.

LUNCH AND LEARN Jan D’Atri Friday August 5 12:00 Noon – 1:00PM 40.00

Give yourself the treat of a luscious light lunch with recipes you’ll be excited to make right away! This fun DEMONSTRATION teaches a menu made for summertime eating. Come to learn Succulent Cajun Shrimp skillet with charred Sourdough Bread, served with Louisiana-Arizona Sunburst Salad made with Port-soaked Cranberries, toasted and Caramelized Pecans, Stilton Cheese and Mixed Greens all “jazzed” up with Peppery Raspberry Vinaigrette. Dessert will be the New Orleans Café Du Monde original Beignets.

GOURMET COUPLES Linda Martin Friday August 5 6:30 – 9:30 PM 180.00 per couple

Invite your partner to share a “Foodie” experience preparing a three-course menu with a group of other Foodie couples. We’ll have a great time cooking and when it’s time to sit down, will enjoy our meal with a sampling of wine. Come be part of learning Cumin Dusted Sea Scallop Amuse with Cilantro Oil and Roasted Beet & Baby Arugula Salad with Goat Cheese & Balsamic Dressing, served with Sauvignon Blanc. The entrée is Cast Iron Seared New York Steak with Rosemary-Port Sauce; Flame Grilled Fresh Broccoli; Butter & Marsala Glazed Fresh Carrots; and flash Cooked Crispy Shoestring Potatoes with Truffle Oil & Fresh Herbs, served with Zinfandel. Dessert is Bittersweet Chocolate Mousse with Whipped Cream & Shaved Chocolate.

SUMMER CUPCAKES Jan D’Atri Saturday Aug 6 9:30 AM – 12:30 PM 79.00

Cupcakes are perfect sweet treats for celebrations and all special occasion! Flavor choices are endless and everyone loves to eat them! Our summertime creations will look like an array of little works of art! Come learn to make these special recipes which include Rum Baba Cupcakes with fresh Berries and Chantilly Cream; Chocolate Cupcakes with Chocolate Ganache and Mocha Chocolate Drizzle; Homemade Twinkies with grown up flavors; Brown Butter Salted Caramel Popcorn Cupcakes; Red

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Velvet Cupcake Pops; Layered Lemon Cupcakes with Lemonade Icing decorated with sugar Roses and Butterfly Tops; and Churro Cupcakes with Cinnamon & Dulce de Leche Buttercream and Cinnamon Sugar Tortilla Strips.

CHINESE SPECIALTIES Lisa Brisch Saturday August 6 2:00 – 5:00 PM 79.00

The captivating flavors of Chinese cuisine can be easily created with an understanding of the Sauces, Flavorings, Spices, and Ingredients used. This will be the focus of our class, giving you knowledge and freedom to recreate great flavors at home. Our lesson of favorite dishes includes Egg Drop Soup; Stir-fried Singapore Noodles (Curried thin Rice Noodles with Shrimp); Sichuan Stir-Fried Beef with fresh Herbs; Chinese Chicken Lettuce Wraps marinated with Sherry, Soy, Sesame Oil and Oyster Sauce; General Tso's Chicken (Sweet, Spicy and Fried); Pork Fried Rice, and Flakey Scallion Pancakes with Soy Scallion Dipping Sauce.

Cook Club Culinary Series described on page 3.

COOK CLUB – VEGETABLES Jan D'Atri Monday August 8 6:30 – 9:30 PM 79.00

There is a lot to know about Vegetables and how to cook them! Whether you use them a lot or not often, we'll start with understanding how select the best quality, how to store for maximum use & how to cook using a process that gives you maximum flavor. We'll include how to get best results when cooking; tools and equipment that work best in preparation. Our recipes are Vegetable and Cheese Tart; Eggplant Parmigiana; Veggie "Tower"; Stuffed Mushrooms" Brussels Sprouts Salad; Potatoes Anna; and Sweet Potato Pie. We'll enjoy a meal of these great foods, then Jan will lead a group discussion to let us evaluate our cooking experience. May feel like an experiential book club but the results will be well delicious!

RIBS & WINGS Linda Martin Tuesday August 9 6:30 – 9:30 PM 79.00

It's a party in the making with these foods! Sweet and savory Barbeque Sauces, tender full of flavor Ribs and Wings. What could be better for summer parties! Join us for our lesson of Grilled Asian Spiced Wings with Hot & Sour Sauce; Jerk Seasoned Caribbean-style Wings; Grilled Buffalo-style Wings with Cilantro-Ranch Dip; Oven Roasted Baby Back Pork Ribs with Jack Daniels BBQ Sauce; Deviled Pork Ribs; Charred Korean-style Short Ribs with Asian Pears, and Beef Ribs on the Grill with Coffee BBQ Sauce.

SOUTHERN COMFORT Lisa Brisch Thursday August 11 9:30 AM – 12:30 PM 79.00

Southern cooking is a style of its' own. This regional cuisine is loaded with recipes passed from generation to generation, prepared the Southern way! Come learn the Southern methods and how great they are in this fun class. We'll learn Cheddar & Pimento Biscuits; Bacon & Cherry Tomato Salad dressed with Cider and Maple Syrup Vinaigrette; Saucy New Orleans BBQ Shrimp (spicy Shrimp seasoned with Beer & Worcestershire); Smothered Chicken (Chicken in Onion Sage Gravy); Sweet Corn Spoonbread (Soufflé-like creamy Corn Bread); Grits & Greens (creamy slow-cooked Grits with sautéed Garlic Greens) and Southern Pecan Pie Bars with Bourbon Whipped Cream.

FISHIN' AROUND Linda Martin Thursday August 11 6:30 – 9:30 PM 79.00

Fish is easy to prepare when you understand how to select and store it properly. When you begin with the best quality product and understand the best cooking method for the Fish you will achieve the results you want. Come for a fun evening of cooking and learn to prepare Sautéed Tilapia with Butter, White Wine, & Capers with Glazed Carrots; Walnut-Crusted Ginger Salmon with fresh Herb Rice Pilaf; Fillet of Sole Roasted in Parchment with Vegetables & Lemon-Butter Sauce; Poached Fresh Fish in Basil-Cream Sauce; Braised Red Snapper with White Wine, Fresh Tomatoes, & Herbs with New Potatoes, and Cedar Plank Grilled Salmon with fresh Herb Pesto.

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LUNCH AND LEARN Linda Martin Friday August 12 12:00 Noon – 1:00PM 40.00

This lesson offers a perfect opportunity to enjoy a delicious lunch and perhaps share it with a friend! Learn from our DEMONSTRATION a menu you'll enjoy again and again. Our lesson is Salad of Tomato, Avocado, & Radish Sprouts topped with Pan Seared Shrimp, mixed with Honey-Lemon & Basil Oil Vinaigrette and served with fresh Herb Biscuits. Dessert will be fresh Blueberry & Raspberry Crostata with Sweet Mascarpone Cream.

GOURMET COUPLES Linda Martin Friday August 12 6:30 – 9:30 PM 180.00 per couple

Invite your partner to share the experience of preparing a three-course gourmet dinner. We will divide the menu among couples and each team will be part of preparing this amazing menu! Join us and learn to prepare Chorizo Taquito Amuse with fresh Orange Salsa and Iceberg Wedge Salad with Bacon, Creamy Blue Cheese Dressing & Cracked Black Pepper, served with Sauvignon Blanc. The entrée is Flame Cooked Brazilian Spice Salmon with Curry Aioli; Slow Simmered Black Beans with Cumin & Chili; Crispy Bacon Fried Rice, and Roasted Beets & Carrots with Dijon Butter & fresh Dill, served with Zinfandel. Dessert will be Bananas Foster Flambé with Homemade Vanilla Ice Cream.

KIDS & PARENTS 7 DAYS OF DINNER L Brisch Sat Aug 13 9:30AM–12:30PM 158.00 for two

Mom and Dad, if your child (aged 8 and above) likes to cook, treat them to a lesson you can share - learning new dinner recipes for your family. Each recipe is a meal for a different day of the week! After this class your young cook may want to take over family meal making! Come to learn: Meatless Monday – Skillet Mac & Cheese with Broccoli; Taco Tuesday – Beef Taco Bake; Waffle Wednesday – Bacon Maple Waffles; Thursday Brinner (Breakfast for Dinner) – Potato & Sausage Popover; Pizza Fri Yay! – Peanut Sauce Chicken Pizza; Stir-fry Saturday – Orange Beef Stir-Fry, and Sunday Supper – Skillet Lasagna.

MEDITERRANEAN TAPAS Jan D'Atri Saturday August 13 2:00 – 5:00 PM 79.00

Ingredients found throughout the sun-kissed region of the Mediterranean there are perfect choices for summertime meals. These tantalizing little appetizers are known as Tapas! They are made with an array of local foods that taste so great you may feel you can't get enough of them. We'll make sure you do get enough with this selection! Come for a delightful afternoon of cooking and immerse yourself in this clean and breathtakingly array of foods! Our lessons will be Mediterranean Flatbread with toppings including: homemade Hummus, Greek Olives, Marinated Artichoke Hearts, Roasted Red Peppers, Cherry Tomatoes, and Feta with Balsamic Glaze; Grilled Beef on Charred Sourdough with Bleu Cheese, Arugula and Balsamic Reduction; Homemade Baked Cheese with Spinach Ravioli appetizer with Marinara Sauce; Grilled Halloumi Cheese with Dried Cherries, Dates & Apricots, sauteed in Sherry; and Lemon Spinach Artichoke Dip with Homemade Pita.

Cook Club Culinary Series described on page 3.

COOK CLUB – EGGS - Jan D'Atri Monday Aug 15 6:30 – 9:30 PM 79.00

We use Eggs in all the cooking we do. They are an important ingredient to so many recipes. This class will clarify what we need to know about cooking them to eat by themselves or to use as an ingredient! We'll include the little-known facts about Eggs; the best ways to store and cook them and equipment that is used in the cooking process. Our lesson will be Cheese and Leek Souffle; Eggs Benedict; Quiche of Bacon, Swiss Cheese and Spinach; Poached Egg on Caesar Salad; Potato, Onion & Egg Torta; and Egg Custard Pie. . We'll sit down to enjoy all our Eggs made every way and as a group discuss what we learned and accomplished.

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CAMPFIRE FOODS Linda Martin Tuesday August 16 6:30 – 9:30 PM 79.00

This class will prepare you to cook your meals while camping. Discover the pleasure of using a grill grate, cast iron pan, & foil packets to grill, bake and steam foods while cooking in the great outdoors! Advance your culinary skills so you can impress fellow campers with perfectly prepared foods! Come to learn Campfire Caprese Brie Appetizer; Char Cooked fresh Artichoke with Curry & Garlic Aioli; Perfect Grilled New York Steak with Garlic Butter; Grilled Potato Bundles with Bacon & Cheddar; Flame Cooked Corn on the Cobb with Lime-Cilantro Butter & Cotija Cheese; Campfire BBQ Beans, and for dessert Grilled Peach Cobbler with freshly Whipped Cream.

AIR FRYER MAGIC MEALS Amy Barnes Wednesday August 17 6:30 – 9:30 PM 79.00

Discover how the magic of Air Fryer cooking lets you cook “fried” foods in a healthy way. Bring your unit and we’ll use it to help you understand all it can do as we prepare the lessons of this class. Our lesson of Air-Fried cooked foods includes: Bang Bang Shrimp Lettuce Wraps; Five Spice Beef and Veggies over Steamed Rice; Paprika & Rosemary Marinated Chicken Breast with Saffron Aioli; Parmesan French Fries with Homemade Ranch Dip; Cheeseburger Egg Rolls, and Crème Brûlée.

POOL TIME FINGER FOODS Lisa Brisch Thursday Aug 18 9:30 AM – 12:30 PM 79.00

Invite friends to enjoy a pool cool down then dinner with a refreshing menu of a light and yummy foods. Our fun lesson of crowd pleasers includes: Stuffed Caprese Tomatoes (Cherry Tomatoes stuffed with Mozzarella and Basil Pesto, with a Balsamic Drizzle); Chipotle & Pepita Guacamole with Tortilla Chips; Crostini with Goat Cheese & Watermelon-Beet Salsa; Vietnamese Summer Rolls (Lettuce, Herbs, Rice Noodles, & Shrimp, rolled in delicate Rice Paper); BBQ Chicken Sliders with Pickled Onions; Grilled Beef Satay with Peanut Sauce; Mini Chocolate Ice Cream Sandwiches, and Watermelon-Mint Margaritas.

NEW ENGLAND CLAM BAKE Linda Martin Thursday August 18 6:30 – 9:30 PM 79.00

We’re importing this classic summertime feast to our kitchen with an evening of fun spent cooking and eating as though we are at the beach! Come for a delicious experience and learn to make this party for yourself! Our lesson is Bruschetta with Grilled Corn, fresh Tomato, & Smoked Paprika; Cool Tomato & Cucumber Salad; Stove Top New England-Style Clambake with Potatoes, Corn, Shrimp, Clams, & Sausage; Flakey Buttermilk Biscuits with Burnt Onion Butter; Corn & Cod Chowder; Creamy Coleslaw, and dessert of Strawberry-Rhubarb Crisp.

LUNCH AND LEARN Lisa Brisch Friday August 19 12:00 Noon – 1:00PM 40.00

Take a break and treat yourself to lunch with a refreshing summer menu. This DEMONSTRATION is the ticket to making it a special day! Enjoy a meal of Sautéed Lemon Chicken Breasts Over Wilted Spinach with Goat Cheese, served with Fingerling Potatoes roasted with Thyme. Dessert will be Vanilla Panna Cotta with Moscato Nectarines (Italian Custard topped with sweet Wine-macerated Nectarines).

GOURMET COUPLES Linda Martin Friday August 19 6:30 – 9:30 PM 180.00 per couple

Plan a date night with your partner to be part of a group of couples preparing a three-course gourmet meal. The lesson offers a delightful menu you can share with friends when you want to entertain. We’ll enjoy our meal with a sampling of wines. Come to learn Walnut Pesto & Goat Cheese on Grilled Crostini Amuse and Shaved Summer Squash Salad with Baby Arugula, fresh Mint, toasted Pine Nuts, Parmesan Cheese, & Cracked Black Pepper, served with Chardonnay. The entrée is Chargrilled Rib Eye Steak with Roquefort-Rosemary Butter; Oven Roasted fresh Asparagus with Lemon Gremolata; Grilled Peppers with Caper Vinaigrette, and fresh Herb Dinner Biscuits with

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Sweet Butter, served with Zinfandel. Dessert will be Dark Chocolate Pots de Crème with Grand Marnier Whipped Cream, Orange Zest, & fresh Mint.

BREAKFAST BREADS Jan D'Atri Saturday August 20 9:30 AM–12:30 PM 79.00

When you share these breakfast treats at your breakfast table you will create a sweet start to everyone's day! We're pretty sure everyone will be asking for their copy of your recipes! Come to learn No Knead Honey Oat Artisan Bread with Cinnamon Honey Butter; Cream Cheese Bagel Bites with Smoked Salmon and Dill Butter; Cinnamon Roll Quick Bread with a Streusel Swirl and Sugar Glaze; Morning Glory Breakfast Loaf of Carrots, Zucchini, Apples and Walnuts with Honey Almond Butter; Blueberry & Caramelized Apple Muffins; Carrot Cake Donuts with Cream Cheese Glaze and Lemon Almond Poppy Seed (Gluten free) Bread.

CAST IRON SPECIALTIES Lisa Brisch Saturday August 20 2:00 – 5:00 PM 79.00

Cast iron pans are passed through generations for lots of good reasons: Cast Iron cooks on any surface, is tough for any culinary adventures, has a natural non-stick surface, is easy to use and makes food taste great! Come learn about these pans and discover why yours could become your new favorite pan! Treat yourself to a lesson of Italian Flatbread with Garlic & Herb Oil; Southwest Chicken & Biscuits (braised Chicken Thighs with sweet Peppers & Corn, topped with Cheddar Scallion Biscuits); Korean Bulgogi (grilled Beef marinated in Soy Sauce, Sesame, Garlic, Ginger, and Pear Puree); Spanish Garlic Shrimp; Baked Risotto, and Herbed Summer Squash & Potato Torte. Dessert will be fresh Peach Upside-Down Cake.

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COOK CLUB – FISH Jan D'Atri Monday August 15 6:30 – 9:30 PM 79.00

Fish is really very easy to cook when you know how to do it. As a source of healthy protein it's a quick and easy choice for dinnertime meals! Come learn about how to purchase, store it and cook it along with gaining an understanding of the cooking process and what method works for each Fish you like to cook. We'll include discussion on the tools and equipment that work for Fish. Our recipes will be Clam Chowder; Cajun Shrimp; Grilled Salmon with Maple Mustard Glaze; Tuna Niçoise Salad; Sole Almondine and Mahi Mahi with Lemon Dill Sauce. We'll enjoy a meal of these great foods, then Jan will lead a group discussion to let us evaluate our cooking experience.

SUPER SALADS & BREADS Amy Barnes Tuesday August 23 9:30 AM – 12:30 PM 79.00

Cool Salads on warm summer days always make satisfying dinnertime meals! This array of foods and flavors are the summertime answer to one dish meals. Add a quick Bread and you have easy complete meals made with lots of fresh ingredients. Our fun lesson includes Grilled Fajita Steak Salad with Pickled Pink Onions; Shredded Raw Brussels Sprout Salad with Bacon, Avocado and Red Wine Vinaigrette; Asian Chopped Salad with Layered Veggies and Sesame Soy Dressing; Ranch Chicken Salad stuffed in Avocado Cups, and Rosemary Focaccia with Dipping Oil, and Tiramisu Mousse Cups.

ESSENCE INTERMEDIATE Linda Martin Tues Aug 23-Sept 27 6:30-9:30 PM 475.00

In the Essence Intermediate series we begin with a basic understanding of cooking and move ahead developing new skills and knowledge. Each week we focus on in-depth Cooking Principals, learning how to develop complex flavors and create layers of flavors. We will learn Cooking Methods including battering, stuffing, layering, and marinating; and Cooking Processes of charring, roasting, sauté, flambe, smoking, poaching and baking. In six short weeks you will achieve an understanding of cooking shared by many professionals with a true sense of accomplishment in your cooking capabilities. Make your summer count and join us for this fun and exciting series!

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Week 1: Shrimp Tempura Appetizer with Garlic-Soy Dipping Sauce; crispy Celery Root & fresh Apple Salad with Hazelnut Vinaigrette; Marinated & Fire Roasted Pork Tenderloin with Blackberry-Red Wine Sauce; Grill Cooked fresh Zucchini with Marinated Roasted Peppers; Brussels Sprouts Roasted with Mushrooms & Fried Shallots and Individual Yukon Gold Soufflés. Dessert will be Bananas Foster Flambé with Butter-Rum Praline Sauce & Homemade Vanilla Ice Cream.

Week 2: Fried Green Tomato Appetizer with Buttermilk-Peppercorn Sauce; Shaved Summer Squash Salad with Baby Arugula, fresh Mint, Toasted Pine Nuts, Parmesan Cheese, & Cracked Black Pepper; Tandoori Style Grilled Chicken with Garlic, fresh Ginger, Coriander, & Cumin; Slow Cooked Saffron & Bacon Risotto; Oven Roasted fresh Green Beans with Baby Carrots & Roasted Garlic; Fry Bread with Sweet Desert Honey, and French Quarter Beignets with Whiskey Hard Sauce & Dark Chocolate Sauce.

Week 3: Sautéed fresh Mushroom & Goat Cheese Toasts Appetizer with Basil Oil; Charred Corn & Radicchio Salad with Balsamic Syrup & Shaved Pecorino Cheese; Homemade Pappardelle Pasta with Bolognese Sauce; Flame Cooked New York Steak with Grilled Onions & Chipotle-Red Pepper Sauce; Grilled fresh Asparagus with Candied Bacon; Roasted Beets & Carrots with Dijon Butter & fresh Dill, & Skillet Salted Caramel Apple Crisp with Homemade Vanilla Ice Cream.

Week 4: Smoked Salmon on Corn Cakes Appetizer with Dill Crème Fraîche; Butter Lettuce Salad with Bacon, Dried Cherries, & Roquefort Cheese; Prosciutto & Gruyère Stuffed Roasted Chicken with Tomato Confit & Chardonnay-Butter Sauce; fresh Herb & Parmesan Polenta; Julienne fresh Carrots, Peppers, & Squash Roasted with Olive Oil, Garlic, & fresh Herbs; Flakey Buttermilk Dinner Biscuits with Burnt Onion Butter, and Deep Dark Chocolate Cake with Whiskey Sauce.

Week 5: Fig Jam & Brie Bruschetta; Roasted Pear Salad with Baby Arugula, Walnuts, & Shallot Vinaigrette; Pan Roasted fresh Salmon with Martini-Butter Sauce; Cast Iron Browned Garlic Brussels Sprouts; Balsamic Glazed Potatoes & Pearl Onions, and Grill Roasted fresh Vegetables with Pine Nut Pesto. Dessert will be Vanilla Bean Crème Brûlée with Whipped Cream and Glazed Strawberries.

Week 6: Blistered Shishito Pepper Appetizer with Togarashi, Sea Salt, & Saffron Aioli; Shaved Brussels Sprouts Salad with Toasted Pecans & Pecorino Cheese; Chargrilled New York Steak with Flaming Jack Daniels Cream Sauce; Steakhouse Spinach Gratin; Slow Simmered Black Beans with Carrots, Cumin, & Red Pepper; Flash Fried Sweet Potatoes with fresh Herbs, and Peach Tarts with Homemade Ice Cream & Sweet Zinfandel Syrup.

TACOS, QUESADILLAS, ENCHILADAS Amy Barnes Wed Aug 24 6:30 – 9:30 PM 79.00

This lesson will take your expectation of good Tacos, Quesadillas and Enchiladas and turn them into over the top “Just can’t get enough ” combinations! Learn this amazing collection of recipes in an evening of cooking fun! Our lesson is Oaxacan Grilled Steak Tacos with crisp Corn Taco Shells; Baked & Marinated Cod Fish Tacos with Mango-Pineapple Slaw; Sour Cream Chicken Enchiladas; Baked & Marinated Shrimp Enchiladas with Salsa Verde; Authentic Chile Rellenos with Cotija Cheese; Cheese and Shrimp Stuffed Roasted Poblanos with Red Bell Pepper Sauce, and Fry Bread with Honey.

SUMMER IN FRANCE Lisa Brisch Thursday August 25 9:30 AM – 12:30 PM 79.00

French cuisine offers many choices for light, delicious meals. Add a little enchantment to your summertime dining with this engaging French culinary lesson! Come for a fun morning of cooking to prepare Prosciutto, Apple, & Brie Monte Cristo; French Leek & Goat Cheese Quiche; Chicken Veronique (Chicken Cutlets with a White Wine Cream Sauce, Grapes & Tarragon); Roast Pork Tenderloin with Apricot-Orange Glaze; French Potato Salad with Arugula, Blue Cheese, & Walnuts; and Green Beans & Zucchini with Sauce Verte (Green Sauce of Basil, Parsley, & Capers). Dessert will be Peach Tarte Tatin.

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AROUND THE WORLD CULINARY SERIES

This summer we're taking a Culinary Tour around the world to explore familiar as well as exotic places! This series will take you on an exciting journey each week to cook and experience the foods of a country; preparing the favorite and most popular specialties! We'll dive into the magical culinary worlds of Hawaii (8/25), Baja Mexico (9/1), Korea (9/8), Italy (9/15), Rio (9/22), and India (9/29)! Come for the experience, Come for the fun! Come for the food! Sign up for the entire series and get the best price! You pay on a sliding scale – with 2-3 classes get 10% off \$79.00 or \$71.00 each; take 4-5 classes, get 15% off or \$67.00 each; and all 6 classes, 20% off or \$63.00 each. Sound fun and adventurous? With us you can travel the world without the airfare, or accommodation expense! Join this fun series and tour the culinary world with us!

Around the World Culinary Series:

HAWAIIAN SPECIALTIES Linda Martin Thursday August 25 6:30 – 9:30 PM 79.00

We're in the beautiful islands with a menu that captures the flavors of the amazing fresh Fish found in every port. Whether it's a luau, tiki party or island and mainland fusion you're interested in, this lesson will feed your appetite for an island party like no other! Treat yourself to a lesson of amazing specialties! Our menu is Bacon wrapped Pineapple Shrimp with fresh Mango Salsa; Island Green Salad with Papaya Dressing; Flame Cooked Luau-Style Mahi-Mahi with Yellow Pepper Pesto; Macadamia Crusted Ahi Tuna with Grilled Pineapple Salsa; Crispy Bacon Fried Rice, and Authentic Hawaiian Macaroni Salad. Dessert will be Banana Cake with Rum-Spiked Whipped Cream & Toasted Coconut.

GOURMET COUPLES Linda Martin Friday August 26 6:30 – 9:30 PM 180.00 per couple

This class presents a perfect opportunity to enjoy an evening cooking with your partner, learning a three-course gourmet menu which will be served with a sampling of wines. Join a group of couples to be part of preparing Spicy Chorizo Stuffed Bacon-Wrapped Date Amuse and Shaved Brussels Sprouts Salad with Toasted Walnuts & Pecorino Cheese, served with Sauvignon Blanc. The entrée is East Indian-style Pork Vindaloo with Ginger, Chilis, & Turmeric; Toasted Garlic Couscous; Julienned Oven Roasted Vegetables with Fresh Herbs, and Homemade Garlic Naan, served with Cabernet. Dessert will be Fried Bananas Dessert with Coconut Ice Cream & Chocolate-Rum Sauce.

CHOCOLATE DELIGHTS Jan D'Atri Saturday August 27 9:30 AM-12:30 PM 79.00

There are so many ways to use and enjoy Chocolate! Our lesson teaches all about it including how to temper it, make Moles, and the most amazing Chocolate Desserts you can imagine! Our lesson is Beer Braised Pork in Chocolate Mole Sauce; Nutella Brioche Star Bread; Chocolate Souffle; the Chocolate Bomb (filled with Chocolate pieces, Marshmallows and Cocoa for adding to Coffee or Cocoa); Chocolate Crepe Cake with layers of thin Chocolate Crepes stacked high, filled with Whipped Cream, frosted and topped with Chocolate Ganache; Chocolate Mousse, and Port Truffles with Dark Chocolate.

PAELLA Lisa Brisch Saturday August 27 2:00 – 5:00 PM 79.00

Paella is a Spanish culinary specialty that invites a way to throw a party! Add some Tapas as appetizers and you have a perfect meal for as many people as you like. Come for our afternoon "party" to learn cool White Gazpacho (Almonds, Garlic, Bread, Green Grapes, & Sherry Vinegar); Marinated Goat Cheese with Oven-Roasted Tomatoes; Spanish Tortilla with Garlic Mayonnaise (savory Potato & Egg Cake); Pisto Manchego (Spanish-style Ratatouille topped with shaved Manchego Cheese); Paella with Chicken & Chorizo; Shrimp Paella with Tomatoes, Garlic, &

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Scallions, and dessert of Spanish Almond Cake (Tarta de Santiago) We'll top it all off with cool refreshing Sangria Blanco!

Cook Club Culinary Series described on page 3.

COOK CLUB – BREAD Jan D'Atri Monday August 29 6:30 – 9:30 PM 79.00

Bread baking is a magical tactile experience, scientific yet soulful with the living component - yeast as the element giving life to each loaf. We're going to learn how to make Bread with the use of yeast, right flours; accurate measuring, mixing and kneading. We'll study the development of structure in the Bread making process with yeast, fermentation, gluten development and baking. We'll include discussion of the tools and equipment used in Bread baking. From this understanding we'll make Basic No Knead Sour Dough; Lasagne Bread; Antipasto Flatbreads; Irish Soda Bread; Calzones; Cinnamon Roll Bread; Sticky Buns, and Bread Pudding. When finished, we'll sample our Breads and discuss the experience to learn from each other.

BINGE WATCH TREATS Amy Barnes Tuesday August 30 9:30 AM – 12:30 PM 79.00

Why not take the pleasure of staying cool indoors, watching your favorite series and pair it with wonderful foods to share with everyone! Our selection of yummy choices are easy to make! Come for fun and a little indulgence to learn Sesame Butter & Maple Fresh Popped Popcorn; Turkey Sausage Lasagna-Stuffed Mushroom Caps; Sticky Coffee, Honey, Ginger & Garlic Chicken Wings; Kahlua Pecan Brown Sugar Baked Brie with Crostini; Air Fryer Dill Pickle Brined Breaded Chicken Tenders; Grilled Shrimp Cocktail with Horseradish Cream Dipping Sauce, and Chocolate Chip Cookie Dough Bombs.

CARIBBEAN PARTY Amy Barnes Wednesday August 31 6:30 – 9:30 PM 79.00

Wouldn't the cool gentle breezes of the Caribbean feel so great right now? We're going to take a virtual tour of the islands with our culinary exploration of cool island cuisine! Join us for an evening of culinary fun to learn Black Bean Cakes and Avocado Cream Sauce; Baked Jamaican Jerk Chicken; Plantain Chips with Tomato Basil Dip; Sweet & Spicy Haitian Coleslaw; Caribbean-Style Black Bean and Rice Salad, and Mango Upside-Down Cake. We'll enjoy our meal with a Sunset Rum Punch.

SEPTEMBER

FISH FANTASTIC Lisa Brisch Thursday September 1 9:30 AM – 12:30 PM 79.00

There are SO many great Fish dishes for summertime eating, and this lesson will teach you how easy it is to prepare Fish using a variety of cooking techniques. We'll create some amazing flavors with our Fish dishes. Come for this great "catch" of recipes to learn Butter Basted Mahi Mahi with Thyme Pan Sauce; Ginger-Scallion Steamed Cod with Orzo; Turmeric-Spiced Fish with Wilted Herbs & Peanuts; Salmon en Cocotte with Leeks & White Wine (Salmon cooked in its own juices in a covered pot in a low oven); Thai Shrimp Curry (Shrimp poached in a green Curry Coconut Sauce); Sheet Pan Roasted Salmon with Broccoli & Red Potatoes, and California-Style Fish Tacos (Chipotle seasoned Fish cooked in a slow cooker served with shredded Cabbage & Mayo-Sour Cream Chipotle Sauce).

Around the World Culinary Series:

BAJA FAVORITES Linda Martin Thursday September 1 6:30 – 9:30 PM 79.00

Seafoods are the centerpiece of favorite foods from this beautiful area. Coastal waters are rich with varieties of Fish, and the natural growth of fruits and vegetables. Come explore the magical flavors of the Baja. Our lesson is Flame Cooked Rock Fish with Tomatillo Relish; Grilled Mahi Mahi with Yellow Pepper & Cilantro Pesto; Baja Style Fish Tacos with Chipotle Mayo & Fresh Tomato Salsa; Grilled Fresh Cod with Orange Chimichurri Sauce; Pan Seared Red Snapper Escovitch with Sautéed

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Vegetables; Shrimp & Avocado Salad with Jalapeno & Lime, and Coriander Crusted Ahi Tuna with Black Bean Salsa.

LUNCH AND LEARN Amy Barnes Friday September 2 12:00 Noon – 1:00 PM 40.00

Take yourself out for lunch to enjoy this enchanting little menu! Our DEMONSTRATION teaches a delicious easy to prepare menu of Roasted Salmon with White Wine Shallot Sauce on Puff Pastry Squares, served with elegant Orzo with wilted Spinach and Pine Nuts. Dessert will be Lemon Panna Cotta with Strawberry Sauce.

GOURMET COUPLES Linda Martin Friday September 2 6:30 – 9:30PM 180.00 per couple

You and your partner can plan an amazing evening together when you sign up to be one of the couples preparing this three-course gourmet dinner. Come for an amazing culinary experience to prepare Herb Seasoned Salmon Bite Amuse with Vodka Aioli; and Little Gem (Baby Romaine) Salad with Fresh Raspberries & Lemon Vinaigrette, served with Chardonnay. The entrée will be Restaurant-style Pan Seared Steak Diane with Cognac Flambe; Potatoes Dauphinoise with Garlic & Gruyère Cheese; Grill Cooked Cumin-Spiced Sweet Potatoes; and Roasted fresh Asparagus with Tomatoes, Olives, & Basil, served with Zinfandel . Dessert will be Flourless Cappuccino Cake with Espresso Zabaglione.

FARMER'S MARKET FEAST Jan D'Atri Saturday Sept 3 9:30 AM – 12:30 PM 79.00

The Farm to Table movement just gets better as time goes on. The variety and quality of fresh products to choose from lets us take our cooking to an art form! Come for an inspirational Farmer's Market experience to cook with this almost boundless assortment of ingredients. Our lesson is Veggie Quesadillas with fresh Poblano Salsa; Caywood Farms Summer Squash Casserole; Brussels Sprouts Salad; fresh Herb marinated Grilled Chicken Skewers with Kohlrabi and Fennel Slaw with Citrus Honey Dressing; Eloy Wheatberry Salad with Fruits and Nuts, dressed with Agave Nectar; and Chilled Cucumber Gazpacho with Bruschetta with Peach and Blue Cheese slather. Dessert will be Lemon Syllabub Mousse with Raspberry & Thyme Shortbread Cookies.

SOUTHWEST FAVORITES Lisa Brisch Saturday September 3 2:00 – 5:00 PM 79.00

Foods of the Southwest continue to evolve with new creative combinations of locally produced foods. Come learn to use ingredients to create amazing Southwest flavors that will dazzle your family and friends! Our lesson is Marinated Tomato Salad with Jalapeño & Queso Blanco; Corn Fritters with Roasted Tomatoes & Lime Aioli; Chicken Enchiladas Verdes (charred Tomatillo & Poblano Sauce); Tacos al Pastor (Pork Tacos with Pineapple); Green Chile Macaroni & Cheese with Zucchini & Bacon; Torta de Elote (Corn Soufflé), and Mexican Spiced Chocolate Brownies.

Cook Club Culinary Series described on page 3.

COOK CLUB – RELISHES & CONDIMENTS J D'Atri Mon Sept 5 6:30 – 9:30 PM 79.00

There are so many choices for complimenting your cooking with Sauces, Relishes and Dips. The homemade varieties give you freedom to make your own flavors and match accompaniments with your favorite recipes. Come to learn these specialties with great recipes you'll use again and again! Our menu is Homemade Seasoned Pretzels with Homemade Mustard; Onion slices with Ranch Dressing; Red and Green Salsa with Homemade Tortillas; Peach Chutney with Pork Chops; BBQ Sauce and Baby Back Ribs; Potato Wedges with Fry Sauce, and Homemade Ketchup with Sliders and Fries.

NEW YORK PIZZA Amy Barnes Tuesday September 6 9:30 AM – 12:30 PM 69.00

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What is the essence of a New York Pizza? It's always an amazing thin crust with an outstanding Sauce! Come for an inspirational lesson to enjoy learning to make this style of Pizza for yourself. Our lesson begins with everyone making a thin Pizza Crust, then choosing the recipe with the toppings you like most! Everyone in class will have the most delicious lunch at the end! Come to learn New York-style fresh Mozzarella Pizza; Pepperoni & Mushroom Calzones; Grilled Chicken Pizza with Spinach and Roasted Garlic; New York-style Romano Cheese and Basil Pizza; White Pizza with Wild Mushrooms and Fontina, and Cinnamon Roll Dessert Pizza.

VERY VEGGIE Amy Barnes Wednesday September 7 6:30 – 9:30 PM 79.00

If you are eating less meat or none at all, this class is an inspirational lesson on using Veggies creatively & producing depths of flavors that are simply amazing! Come for a fun lesson and be inspired so you can create these dishes for yourself! Our lesson is Tabbouleh Salad with Skillet Garlic Flatbread with Black Olive Butter; Grilled Marinated Vegetable & Cheddar Stuffed Potato Skins; Grilled BBQ Romaine Lettuce with Sesame Seed Dressing and Blue Cheese; Portobellos Stuffed with Corn Cotija Cheese and Mushrooms; Zucchini Mascarpone Pizza; Egg Foo Yung with Mushroom Sauce, and Cucumber Mint Mojitos.

FRENCH BISTRO Lisa Brisch Thursday September 8 9:30 AM – 12:30 PM 79.00

French bistro foods are a style of casual foods found in French cafes, often enjoyed with a little wine. As the center of French social and cultural life, Bistros offer French comfort foods with the use of the best fresh, local ingredients. This French culinary lesson will guide your discovery of the use of a few ingredients that pay back with intensely satisfying flavors. Come enjoy Soup Au Pistou (Summer Vegetable Soup with Basil Pesto); Frisée Salad with Pancetta & Sherry-White Wine Vinaigrette; Chicken Dijonnaise (Chicken Cutlets in a Dijon Cream Sauce with Herbs); Fish Meuniere with Browned Butter & Lemon; Summer Vegetable Gratin; Spinach Soufflé, and Crêpes with Sautéed Apples & Caramel Sauce.

Around the World Culinary Series:

KOREAN SPECIALTIES Linda Martin Thursday September 8 6:30 – 9:30 PM 79.00

Korean foods are uniquely delicious and healthy with Fish, Meats and Rice and Vegetables. Oriental flavors develop with the use of Sesame Oil, Bean Paste, Soy Sauce, Garlic and Ginger. With seas surrounding three sides of the country, regional specialties abound! Enjoy this interesting culinary tour of Pork Bulgogi (seared Pork Tenderloin with Ginger & Korean Spices); Dak Galba (spicy Chicken Stir-fry); Mung Bean Pancakes with Soy & Vinegar Dipping Sauce; Kimchi & Udon Noodle Stir-fry; Flame Cooked Korean Style Short Ribs; Kimchi Fried Rice and dessert is Hotteok (sweet Pancake with Brown Sugar, Cinnamon, & Walnuts).

LUNCH AND LEARN Jan D'Atri Friday September 9 12:00 Noon – 1:00PM 40 .00

Get ready for game day with a menu that is a guaranteed crowd pleaser! Football starts this week so let's get our game on in this DEMONSTRATION of perfectly grilled Sausage with Caramelized Onions and sweet homemade Rolls. We'll serve it with Celebration Salad of Arugula and Endive; Celery, thinly sliced Pears, Candied Pecans and Blue Cheese tossed in Champagne Vinaigrette. Dessert will be Lemon "Brownies" with White Chocolate and Lemon Ganache.

KIDS & PARENTS BAKE IT! Lisa Brisch Sat Sept 10 9:30 AM – 12:30 PM 130.00 for two

Many kids begin their cooking career with an interest in baking! If you're one of those kids, (aged 8 or above), bring your parent to be your partner so you can learn to bake all of these wonderful desserts! This fun lesson teaches Ribbon Apple Cake; Morning Glory Muffins (filled with shredded Carrots, crushed Pineapple, Raisins, Coconut, Walnuts); Pretzel & Potato Chip Cookies with

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Caramel Frosting; Mini Corn Dog Muffins; Graham Cracker Cake; Chewy Chocolate Cookies, and Cinnamon-Sugar Dipped Blueberry Muffins.

“RITZ”-Y HIGH TEA Jan D’Atri Saturday September 10 2:00 – 5:00 PM 79.00

We’re putting it all together to make a traditional Tea with all the trimmings, and the true special occasion it has always been designed to be! Come for a lesson of sweet little finger foods and specialties which are so much fun to create! We’ll enjoy our beautiful foods with cups of freshly brewed steaming Tea! Our menu is Cucumber, Salmon, Cream Cheese and Dill Tea Sandwiches with homemade Herbed Aioli Curried Chicken and Cranberry Tea Sandwich; Golden Cheese Puffs with Tapioca Centers; British Summer Strawberry Scones with Clotted Cream and Preserves; Quiche Lorraine Tartlets; Lemon Berry Petit Fours with French Vanilla Buttercream Icing, and Old-fashioned Lace Cookies with Dark Chocolate Drizzle.

Cook Club Culinary Series described on page 3.

COOK CLUB - RICE Jan D’Atri Monday September 12 6:30 – 9:30 PM 79.00

Cooking Rice is as much an art as a method. Learning to cook rice perfectly will be our goal, then learning the four best methods of cooking it will follow include on the stove in the microwave and in a rice cooker. We’ll learn and work with all the varieties of long and short rice; Arborio, Basmati, Wild Rice, Jasmine, Brown Rice, Bomba and Sushi Rice. Come for a fun enlightening evening to learn these specialties: Seasoned White Rice with Teriyaki Chicken; Risotto with Mascarpone; Wild Rice Salad with Blood Oranges and Cranberries; Sausage and Chicken Paella; Gumbo Fried Rice; Cuban Black Beans and Rice and Rice Pudding.

INDOOR GRILLING Amy Barnes Tuesday September 13 9:30 AM – 12:30 PM 79.00

Grilling foods is always fun and when you can have the benefit of grilling indoors, you’ll have a way to and create great flavors, in the comfort of your cool kitchen. Come for an inspiring lesson of these amazing dishes! Our lesson is Yogurt Marinated Chicken Satay Skewers with Peanut Sauce over Steamed Rice; Tropical Grilled Steak & Pineapple Sandwiches on Sourdough with Kale Chips; Garlic-Lime Bacon-wrapped Shrimp with Baked Pita Chips & Avocado Tzatziki; Roast Beef Panini with Caramelized Shallots & Bleu Cheese on Baguette; Grilled Balsamic Pork Tenderloin and Vegetable Kebabs; and Grilled Nutella & Raspberry Sandwiches.

STIR-FRY SPECIALTIES Amy Barnes Wednesday September 14 6:30 – 9:30 PM 79.00

Stir-fry as a method of cooking has so many great qualities. It uses lots of healthy veggies, can be a quick way to cook a meal and uses lots of Oriental flavorings to add variety and dynamics to your meals. Come for a fun lesson that will make you a new fan of stir-fry cooking! Our lesson is: Shrimp Pad Thai; Stir-Fried Pepper Steak Sesame Scallion Fried Rice; Thai Inspired Chicken and Pineapple Stir-fry; Chili Shrimp and Asparagus Stir-fry; Asian Peanut Noodles with Chicken; Bacon & Egg Fried Rice, and Sesame Thumbprint Cookies.

PASTA PARTY Lisa Brisch Thursday September 15 9:30 AM – 12:30 PM 79.00

This fun class offers an adventure in Pasta making for each person in class! You will learn by doing how a few ingredients can create completely light and flavorful Pasta! We will stretch our Pastas using a Pasta Machine and hand rolling technique! We’ll learn to make Sauces from scratch with layers of flavors in each to complement our beautiful Pastas! Come for a great lesson to learn fresh Linguini Pasta with Ricotta, Tomatoes & Herbs; Creamy Broccoli-Parmesan Fettuccine; Spaghetti with Creamy Mushroom Sauce; Tagliatelle Pasta with Wilted Greens, Hazelnuts, & Feta, and Fettuccine with Arugula-Walnut Pesto.

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Around the World Culinary Series:

ITALIAN ENCHANTMENT Linda Martin Thursday Sept 15 6:30 – 9:30 PM 79.00

Italian cuisine is much loved because of its immensely flavorful dishes, simple and satisfying at the same time. Based on centuries of cooking traditions, regional ingredients and distinctive flavors, these are foods we can appreciate and enjoy again and again. Come for an authentic culinary lesson to learn recipes that enliven the palate and provide pure dining pleasure. Our lesson is Grilled Clams Appetizer with Garlic, Bacon, & Parsley; Baby Kale Caesar Salad with Homemade Croutons; Italian Shrimp Sauté with White Beans, Fresh Tomatoes, & Basil; Homemade Spaghetti Cacio E Pepe with Butter, Cracked Black Pepper, & Parmesan; Chicken Saltimbocca with Fresh Sage, Mozzarella, & White Wine, and Roasted Eggplant, Onions, & Pears with Pancetta.

GOURMET COUPLES Linda Martin Friday Sept 16 6:30 – 9:30 PM 180.00 per couple

Sign up yourself and your partner for an evening of culinary fun and be part of a group of couples creating a three-course gourmet meal. We'll work together and then enjoy the meal course by course with a sampling of wines. Come be part of preparing Sweet Potato Blini Amuse with Sour Cream, Caviar, & Chives and Crispy Romaine Salad with Sweet Onion, Grape Tomatoes, Homemade Croutons, & Creamy Italian Dressing, served with Chardonnay. The entrée is Oven Roasted fresh Salmon with Tequila Shrimp & Martini-Butter Sauce; Slow Cooked Saffron Risotto; Fire Roasted Corn with Lime-Cilantro Butter & Cotija Cheese; and Char Cooked Asparagus with Lemon, Garlic, & Parsley Gremolata, served with Cabernet Sauvignon. Dessert will be Fresh Pear & Apple Crostata with Homemade Caramel Sauce.

THAI IT ON Lisa Brisch Saturday September 17 2:00 – 5:00 PM 79.00

If you find the flavors of Thai Foods enchanting each time you enjoy them, here is a lesson that teaches how to use the foods, spices and ingredients that make Thai cuisine and create your own foods at home! Come for a delicious & fun lesson to learn Thai Coconut Soup (Tom Kha); Chiang Mai Pork Patties (ground Pork Sliders with Lemongrass & Makrut Lime); Thai-Style Chicken with Basil (ground Chicken with Chilies, Garlic & lots of Basil); Stir-Fried Thai-Style Shrimp with Chiles & Shallots; Grilled Beef Satay with Peanut Sauce; Jasmine Rice Cakes with Thai Vegetable Curry, and Coconut Sorbet with Mango & Toasted Coconut.

Cook Club Culinary Series described on page 3.

THE COOK CLUB – FRUIT Jan D'Atri Monday Sept 19 6:30 – 9:30 PM 79.00

Fruit is an ingredient in cooking that is a natural sweetener for many dishes we prepare. This class will help us to understand how to choose fruit at its' ripest; cook it from frozen, keep it from getting mushy, and maintain its' nutritional value while cooking it. We'll discuss the tools and equipment needed for prepping it. Our lesson will be creating an Artistic and professional looking Fruit Platter; Pan-seared Pork Chop Casserole with sauteed Apples; Lemon Pie in a blender; Bouchee (Puff Pastry Circles) glazed Fruit and French Pastry Cream; sweet Cream Cheese Fruit filled Puff Pastry Braids; sauteed Bananas Foster with rich Vanilla Ice Cream; Fruit Tart with tempered French Pastry Cream and glazed Preserves, and amazing Watermelon Cake! When we're finished, we'll sit down to enjoy all our great food and as a group discuss what we learned and accomplished.

GLUTEN FREE Amy Barnes Tuesday September 20 9:30 AM – 12:30 PM 79.00

If you eat gluten free, learn to create your own gluten-free foods with recipes that use natural ingredients to create wonderful flavors and healthy meals. Come to be inspired and enlightened as you learn to prepare Creamy Tuscan Butter and Tomato Braised Salmon; Baked Chicken Breast Hasselback-Style Stuffed with Tuscan Vegetables and Cheese; Sheet-Pan Chipotle-Lime Asparagus

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Broccolini Shrimp Bake; Boneless Breaded Oven Pork Chops with Apple Pecan Arugula Salad; Lemon & Garlic Shrimp Scampi Over Gluten-Free Pasta, and Double Chocolate Mocha Mousse.

LADIES NIGHT OUT Amy Barnes Wednesday September 21 6:30 – 9:30 PM 79.00

Here is an opportunity to bring a group of girlfriends together to enjoy an evening with a shared cooking experience. We will create a yummy menu of finger foods and, when it comes together, we'll enjoy it all with a refreshing Champagne Punch. These are recipes you can enjoy for your own entertaining pleasure. Come and be part of a fun evening preparing Honey-Mustard Chicken Sausage Skewers; Adobo Shrimp & Cucumber Cocktail Cups; Roast Beef and Avocado Finger Sandwiches; Warm Spinach-Parmesan Dip & Parmesan Cracker Crisps; Asiago-Stuffed Dates with Bacon and Smoked Paprika; Teriyaki Cheese Ball with Crackers, and dessert of Kahlua Brownies. We'll enjoy Champagne Punch with Berries and Rosemary Sprigs.

Around the World Culinary Series:

FOODS FROM RIO Linda Martin Thursday September 22 6:30 – 9:30 PM 79.00

Rio is home to the best, most authentic foods of Brazil. Influenced by Portuguese the Royal Family, its' cuisine represents a melting pot of many cultures together with the use of Brazilian indigenous foods. Come learn about the culinary traditions of our South American neighbors with our lesson of Steamed Clams with Linguica Sausage; Fresh Tomato, Cucumber, & Pepper Salad with Lime, Olive Oil, & Green Onion; Flame Cooked Brazilian Spice Fresh Salmon; Picanha (Grilled Steak with Chimichurri Sauce); Brazilian-Style Black Eyed Peas & Rice; Pao de Queijo (Brazilian Cheese Bread) and Pasteis de Nata (Vanilla Custard Tarts).

LUNCH AND LEARN Linda Martin Friday September 23 12:00 Noon – 1:00PM 40.00

Make this a special day and treat yourself to a delicious lunch with a menu you can enjoy using again and again. Our DEMONSTRATION will wow you with Coffee & Spice Rubbed Roasted Pork Tenderloin with fresh Herb Chimichurri Sauce, served with Grilled Red Potatoes with Watercress & Blue Cheese Dressing. Dessert will be Frozen Chocolate-Rum Mousse.

GOURMET COUPLES Linda Martin Friday Sept 23 6:30 – 9:30 PM 180.00 per couple

It's date night and what a delicious experience you'll share with your partner when you sign up for this class! Come be a team with a group of couples and cook this amazing three course meal! We'll enjoy a sampling of wines with the meal. Our lesson is Pear Tartlet Amuse with Gorgonzola & fresh Thyme and Spinach & Butter Lettuce Salad with fresh Mushrooms & Tarragon-Dijon Vinaigrette, served with Rose. The entrée is Pan Seared New York Steak au Poivre with Red Wine-Cream Sauce; Rum & Butter Glazed Carrots; fresh Green Beans Sautéed with Carrots, Roasted Garlic, & Herbs, and Yukon Gold & Sweet Potato Gratin, served with Zinfandel. Dessert will be White Chocolate Bread Pudding with Butter-Pecan Praline Sauce & Homemade Ice Cream.

KNIFE SKILLS Jan D'Atri Saturday September 24 9:30 AM – 12:30 PM 69.00

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.

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Cook Club Culinary Series described on page 3.

COOK CLUB – DESSERT & CHOCOLATE Jan D’Atri Mon Sept 26 6:30 – 9:30 PM 79.00

Whether or not baking is your thing, this class will teach the how and whys of the baking process! We will begin with a lecture will on how to temper Chocolate; provide understanding of how eggs, baking powder and soda work in baking; steps to cake making; filling, coating and icing a cake. We will discuss the tools and equipment needed for successful baking. Our lesson will be Crème Brûlée Cake with homemade French Pastry Cream and Caramelized Sugar Topping; English Trifle; Fruit Tart with Apricot Glaze; Jan’s Triple Berry Pie with Strawberries, Kiwis and Blackberries; Zeppole (Italian Doughnuts) with Powdered Sugar; Chocolate Cake with Chocolate Filling and Ganache Icing; Port Chocolate Truffles with tempered Chocolate and Chocolate Mousse and Chantilly Cream; Flourless Chocolate Cake with Chocolate Curls.

HERB GARDEN COOKING Lisa Brisch Thurs Sept 29 9:30 AM – 12:30 PM 79.00

In this fun lesson we’ll discover the joy of cooking with fresh herbs by taking a field trip to our Sweet Basil herb garden. After this you can pick from your own garden or the market to enhance the flavors of your foods using herbs! Come expand your knowledge and understanding of each culinary herb. Our lesson will be Radish Orange Herb (Parsley & Mint) Salad with Lime & Curry infused Vinaigrette; Pan Seared Salmon with Lemon-Basil Salsa Verde; Chicken Breasts Stuffed with Goat Cheese-Cilantro Pesto; Roasted Pork Tenderloin with Blackberry-Sage Sauce; Steamed Carrots & Snap Peas with Thyme-Mustard Sauce; Fettuccini with Oregano-Lemon Pesto, and Nectarines poached in Lavender-Honey Syrup with Vanilla Ice Cream.

Around the World Culinary Series:

INDIAN ENTICEMENT Linda Martin Thursday September 29 6:30 – 9:30 PM 79.00

Discover how to create the exotic flavors and traditional specialties Indian cuisine is known for. Rich in diversity, its’ spicy, flavorful variety is made up of regional ingredients. We’ll capture the cultural traditions with recipes of popular specialties in this fun interesting class. Join us for Spicy Potato Samosa (Punjabi); Fried Onion Pakoras with Tamarind Chutney; Chicken Tikka Masala; Pork Vindaloo with Turmeric, Cinnamon, & Ginger; Chana Masala; Homemade Garlic Naan, and Semolina-Coconut Cake with Orange & Rose Water.

LUNCH AND LEARN Amy Barnes Friday September 30 12:00 Noon – 1:00 PM 40.00

Take yourself (perhaps invite a friend to join you) out to enjoy this enchanting lunch and DEMONSTRATION lesson. Our menu is Mixed Baby Greens with Aniseed Vinaigrette and Goat Cheese Crostini served with Lemon Fettuccini with Chicken and Pine Nuts. Dessert will be Warm Chocolate-Orange Cakes.

GOURMET COUPLES Linda Martin Friday Sept 30 6:30 – 9:30PM 180.00 per couple

Come with your partner to enjoy an amazing meal and three course lesson you’ll prepare with a group of couples. By the end of class, you may feel like you’ve spent the evening with a group of friends, enjoying an adventurous culinary experience! Join us for Cast Iron Shrimp Scampi Amuse with Fresh Herbs & Garlic Butter and Cool Celery Root & Fresh Apple Salad with Hazelnut Vinaigrette, served with Sauvignon Blanc. The entrée is Char-cooked fresh Herb Seasoned Chicken with Parsley-Mint Sauce; Cast Iron Browned Garlic Brussels Sprouts; Agave Glazed Carrots with fresh Rosemary and Homemade Fettuccine with Toasted Walnuts, Parsley, & fresh Grated Parmesan, served with Merlot. Dessert will be Mocha Chip Gelato with Whipped Cream & Toasted Almonds.



**TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ON OUR WEBSITE WWW.SWEETBASILGOURMET.COM**