

## FALL 2022 OCTOBER ~ NOVEMBER ~ DECEMBER



## SWEET BASIL HAS A NEW HOME!!!

After 28 years at Scottsdale & Shea, we've moved our store and school to our new location at *La Mirada* at the northeast corner of Pinnacle Peak & Pima Roads in North Scottsdale.

## THE COOKING SCHOOL



We offer hands-on cooking classes with about 10 classes each week held in the mornings and evenings.

Each class is three hours in length and includes a meal of the foods prepared.

Consider a private class for <u>all kinds</u> of gatherings!
Classes for employees are very popular for team
building as well as for sharing a fun
and delicious good time!

All of our classes are taught by experienced Chef instructors who know that a successful class is educational, fun & (of course!) delicious.

## We feature NORA FLEMING serving pieces & ornaments

NORA FLEMING ORNAMENTS
You'll love our selection of Nora's whimsical
ornaments like the Margarita Glass shown
here





This bowl (9½ inch diameter) is just one of the bases for Nora's minis. The stoneware serving pieces are perfect for entertaining and everyday uses.

## Welcome to Sweet Basil Culinary Center!

Come to our new home and discover all of the new and fun products and classes. We're offering the Essence of Cooking, our 12-week series, beginning Tuesday October 4, and continuing our Cook Club on Monday nights, featuring a unique cooking experience each week.

Join us in our beautiful kitchen!

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 <a href="https://www.sweetbasilgourmet.com">www.sweetbasilgourmet.com</a>.

**CANCELLATION POLICY FOR HOLIDAY COOKIE CLASSES:** There are no refunds for cookie class cancellations. If you cannot attend a class, you may send someone in your place.

**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.  $\square$  Remember, we can ship your gifts (UPS) anywhere in the United States.  $\square$  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.  $\square$  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.  $\square$  Gift certificates are available in any amount online, in the store or by phone. They are good for cooking classes and store merchandise.  $\square$  Knife Sharpening  $\square$  Ask us about Private & Team-Building cooking classes.



#### **Sweet Basil Instructors**

Amy Barnes - Impeccable Pig Restaurant, Hyatt at 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

"Vegetables are a must on a diet. I suggest carrot cake, zucchini bread and pumpkin pie." Jim Davis

#### **ESSENCE OF COOKING**

With our 12 week series **The Essence of Cooking** we've been teaching people to cook for many years. This series is for people who are ready to learn basic cooking skills to become good home cooks. Here you learn A to Z about cooking, so if you're a beginner or person wanting to fill in gaps of knowledge, the series is made for you. Cooking is both a skill and an art and when you can cook for yourself you have freedom. Freedom to apply your skill to menu planning and shopping; the fun to be creative with what you cook and methods used; freedom from foods made with chemicals and preservatives. And the ability to connect with the people you cook for, creating special times and experiences with each a homemade meal shared. Make cooking your friend and an important part of your life experience! Our 12 week series meets on Tuesday nights October 4 – December 20 6:30 – 9:30 PM \$1,069.00

#### THE SWEET BASIL COOK CLUB

#### MONDAYS, OCTOBER 3 – DECEMBER 19 6:30 – 9:30 PM

We're introducing the NEXT series of the Sweet Basil Cook Club with a new approach to learning about cooking! From the Cook Club lessons this summer, we've cooked and learned so much and had amazing fun! Our in depth study of 12 subjects includes: Fresh Pasta and Sauces; Cheese making; Chicken Cookery and safety; Bar-B-Q & Grilling Meats; Fresh Vegetables; Egg Cookery, Bread baking how to cook Fish and so much more!

Here's what one of our participants said of her experience in the Cook Club. "The Cook Club is Amazing! Jan takes one subject each week and provides written materials and shares her own experiences. She teaches the science of each topic and encourages students to try things (in a new way). At the end of class, we discuss what worked and didn't and why. I have learned so much!"

Each lesson begins with a recipe review, then demonstration of ingredients & their uses; discussion of the tools and equipment used; the science (how and why the cooking process happens); hands-on cooking lesson, ending with a buffet of the foods prepared. Last, a discussion & evaluation of what was created - like a Book Club but way more delicious!!

Sound fun and lively? You bet it is! You'll be amazed how much you will learn in 12 weeks. These are our subjects: Beef; Potatoes; Soup Making; Grains, Seeds & Nuts; Corn; Squash; Yeast Breads; Pies; Shellfish; Winter Vegetables; Sausage Making & Desserts. At this time, you can get in on the ground level. and be part of a group of Foodies! Don't wait! Secure your spot on Monday nights 6:30 – 9:30 PM and get ready for a culinary adventure that will change your life forever! \$1,069.00



FALL FRENCH FLAVORS LISA BRISCH Saturday October 1 9:30 AM – 12:30 PM 89.00

Learning to create fall specialties from this beautiful country will bring you an experience you can recreate with amazing results at home. Come for a fun morning of cooking to learn this French menu which includes: French Onion Soup with Gruyere Cheese Croutons; Mushroom, Grape, & Blue Cheese Tartines (toasted French Bread "boats" filled with Mushrooms, Red Grapes, Blue Cheese, & thinly sliced Endive); Steak au Poivre with Brandied Cream Sauce (panseared Peppercorn crusted NY Strip Steak with a Brandy Cream Sauce); Chicken with 40 Cloves of Garlic (pan-roasted Chicken pieces with a roasted Garlic Sauce); Alsatian Potatoes with Bacon & Gruyere Cheese (sliced Potatoes, crispy Bacon, browned Onions baked in Chicken Broth and topped with Gruyere Cheese), and Brussels Sprouts Gratin (roasted Brussels Sprouts with a Gruyere & Parmesan Cheese Cream Sauce, topped with crispy Buttered Breadcrumbs). Dessert will be Pear Clafouti (a Cake-like baked Custard filled with in-season sliced Pears).

TUSCANY IN FALL JAN D'ATRI Saturday October 1 2:00 – 5:00 PM 89.00 In this class we'll embrace the amazing foods and flavors harvested this time of year throughout the Italian countryside. Our lesson will make you feel like you've stepped into the Tuscan landscape for the best it can offer. Come enjoy Gnocchi Fritto (fried pillows) with Prosciutto de Parma; Italian-style Potato and Cucumber Salad; creamy Tuscan Salmon skillet; Vegetable Calzones; Pasta and Sausage Bake with creamy Pumpkin Sauce; Buffalo Mozzarella-topped Tuscan Meatloaf and Torta della Nonna Shortbread Pastry with Crème Pasticceria)

# A Full description of The Cook Club series is found on page 3 COOK CLUB – BEEF JAN D'ATRI Monday October 3 6:30 – 9:30 PM

89.00

With this fascinating subject we'll gain an understanding of Beef, how the parts break down, how to gauge each for flavor, tenderness and cooking. When you learn to cook Beef using a variety of methods, you have knowledge and freedom to choose what works best for the dish you want to prepare. In this class we'll learn to create flavorings, marinades, & rubs. We'll cover pairing foods that best compliment the flavors of Beef. With each recipe you'll learn to gauge correct temperatures and cooking times. Come to learn Beef Flautas with homemade Guacamole Salsa; KPNX Mark Curtis' famous Brisket; classic Beef Stroganoff; Meatball Sub Casserole; Mongolian Beef with Rice; Beef Sirloin with Blue Cheese Sauce on Crostini and Texas Sheet Cake Bites.

#### PRIME TIME PASTA AMY BARNES Tuesday October 4 9:30 AM – 12:30 PM 89.00

Pasta from scratch is fresh and full of flavors unlike any other, so satisfying and fresh it practically melts in your mouth. Each person in class will have a chance to start from scratch, knead, stretch and cut fresh Pasta. From there we'll use packaged Pasta to prepare meals for hungry families on the go! Come for a great lesson to make fresh Fettucine with Pesto Sauce; Gemelli Alfredo with Prosciutto & creamy Parmesan Sauce; Italian Turkey Meatball Soup with Orzo and Escarole; Spinach & Rosemary Ricotta Lasagna Rolls; baked Penne with Italian Turkey Sausage and Baby Portobello in Mushroom White Sauce; Chorizo Wonton Ravioli with warm Tomato Salsa, and baked Blueberry Cinnamon Egg Noodle Pudding.

ESSENCE OF COOKING LINDA MARTIN Tuesdays Oct 4 – Dec 20 6:30 – 9:30 PM 1,068.00 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.

ROASTED CHICKEN YOUR WAY AMY BARNES Wednesday October 5 6:30 – 9:30 PM 89.00 We all know Roast Chicken is a favorite comfort food for many of us. It is flavorful, full of goodness and can be prepared many delicious ways! Come learn the secrets of the best tasting Roasted Chicken with Amy's methods and recipes. Our lesson is Chicken Cordon Blue Casserole; Cheesy Chicken & Poblano Pepper Chowder; Creamy Chicken & Spinach Lasagna Rolls; Honey Lime-Roasted Chicken Enchiladas; Sesame Chicken Pasta Salad with Ginger Dressing; Mediterranean Puff Pastry with Chicken, Feta & Sun-Dried Tomatoes, and Spinach Salad with Chicken, Avocado, & Goat Cheese in Dijon Dressing.

CAST IRON SPECIALTIES

LISA BRISCH Thursday October 6 9:30 AM – 12:30 PM 89.00

Learn why Cast Iron pans are famous for great cooking! The many benefits 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. Learn to cook using cast iron pans with an array of fun, delicious recipes for dinners! Our lesson is Skillet Spanakopita (wilted Spinach & Kale mixed with Ricotta, Feta & Dill & topped with crispy Phyllo); Spice-Crusted Flat Iron Steak with Mashed Chickpea Salad (a one-skillet dish with warm mashed Chickpeas, Scallions, Lemon & Fennel Cumin spiced seared Steak); Pork Lo Mein (seared Pork, Ginger, Garlic, Mushrooms, Cabbage, Scallions, & Noodles in a Hoisin-Sesame Sauce); Green Chile Cheeseburger Sliders (ground Beef mini Burgers mixed with Green Chilies & Garlic & served on Slider Buns with a Green Chile Mayo), Paella (Spanish Rice dish with Chicken, Chorizo, Tomatoes, & Saffron); Beer-Batter Cheese Bread (quick Bread with Beer & shredded Gruyere throughout and on top). Dessert will be German Apple Pancake (a skillet sized crisp Pancake & a Custard-like center filled with sliced Apples).

FISH FOR FAMILIES LINDA MARTIN Thursday October 6 6:30 – 9:30 PM 89.00

If you love Fish and the flavors they offer, join us for an amazing lesson learning how to delicately cook a variety of Fish! This lesson will provide understanding so that you can be comfortable preparing a variety of Fish dishes. Come have fun and learn Oven Roasted Cod with Tomatoes & Garlic over Angel Hair Pasta; Cast Iron Cooked Catfish Fillets with Baby Arugula & Fresh Orange Salad; Easy Cioppino (Italian Fish Stew with Garlic, Thyme, Tomatoes and Red Wine) with Homemade Dinner Biscuits; Flame Cooked Oregano Shrimp with Orzo, Feta, Tomatoes, & Fresh Dill; Spice Rubbed Grilled Red Snapper with Sautéed Baby Spinach; Walnut Crusted Ginger Salmon with Fresh Herb Rice Pilaf, and Baja-style Fish Tacos with Chipotle Mayo & Tomato Salsa.

LUNCH AND LEARN JAN D'ATRI Friday October 7 12:00 Noon – 1:00 PM 45.00

Treat yourself to a yummy lunch and DEMONSTRATION of a classic French meal. Our lesson is French Onion skillet Meatballs with homemade Pasta Noodles, served with Mixed Greens with Candied Walnuts and Blue Cheese Vinaigrette. Dessert will be Chocolate and Vanilla Cream Puffs with Mousseline Cream (silky Vanilla Cream Sauce). You may be amazed how delicious and easy it is to prepare for yourself, family and friends!

GOURMET COUPLES LINDA MARTIN Friday October 7 6:30 – 9:30 PM 190.00 per couple Get ready for an amazing culinary experience; bring your partner and cook with a group of couples as part of a team preparing a gourmet three course meal! Our dinner will be served with a sampling of wines. Sign up to learn Sweet Potato Pancake Amuse with Caviar & Crème Fraiche, and Salad of Charred Corn & Radicchio with Balsamic Syrup & Shaved Pecorino Cheese, served with Sauvignon Blanc. The entrée is perfectly Grilled New York Steak with Molasses & Beer BBQ Sauce; flash cooked Spinach, Shallot, & Mushrooms with Red Chile Sauce & Cotija Cheese; Julienned Roasted Carrots, Yellow Squash, Zucchini, & Red Pepper with Garlic, Olive Oil, & fresh Herbs, and freshly made Dinner Rolls with Herbs and Sweet Butter, served with Zinfandel. Dessert will be Candied Pear Tart with Pistachios & Homemade Vanilla Bean Ice Cream.

CHINESE TAKE OUT LISA BRISCH Saturday October 8 9:30 AM – 12:30 PM 89.00

When you can prepare your favorite Chinese dinners at home, you'll have options for great Oriental meals any time! This lesson is packed with fun, delicious, easy to prepare recipes. Come for a fun morning of cooking and learn Air-Fryer Egg Rolls with Homemade Duck Sauce; Sweet & Sour Stir-Fried Pork with Pineapple; Baked Orange Chicken; Stir-fried Mongolian Beef; Singapore Chili Stir-Fried Shrimp; Stir-Fried Broccoli with Orange & Ginger, and Scallion Pancakes with Soy-Scallion Dipping Sauce. Here's how to impress your friends - make any of these – they'll beg you for more!

TAPAS AND PAELLA JAN D'ATRI Saturday October 8 2:00 – 5:00 PM 89.00

Make your next gathering one of the most fun, delicious experiences ever! Our Tapas variety will treat you to an amazing array of traditional Spanish appetizers. The main event – Seafood Paella is a celebrated culinary treat which starts with Bomba Rice that absorbs liquid well, add fish stock, mixture of vegetables (Sofrito), Fish, and Shellfish, Smoked Paprika and you've got the ingredients for the magical flavors of Seafood Paella. Our party starts with Tapas which include: Chorizo, Red Pepper and Manchego Tarts; Spanish Croquetas of Spanish Ham, breaded and fried, served with Aioli; Classic Portuguese Shrimp Turnovers; Roasted Wine soaked Mushrooms on Crostini with Herbs, and Spanish Potato Salad. Dessert will be Bunuelos de Viento - Sweet Fritters fried and filled with Vanilla Custard. Our party will be complete with pitchers of Spanish Sangria!



COOK CLUB – POTATOES JAN D'ATRI Monday October 10 6:30 – 9:30 PM 89.00

The reasons we love Potatoes are as varied as the methods of cooking them. Come for a great class and learn the differences between starchy and waxy Potatoes. We'll learn to choose the best quality; then how to store and cook them. As one of the most popular foods in the American diet, it doubles as a vegetable; can be cooked for eating any time of day, and adds great variety to any meal. Come learn to prepare Air fryer Potato Chips; Meatballs in Mashed Potato Cups; Garlic and Onion Potato Galette; Potatoes au Gratin; Potato Latkes; Sweet Potato Pudding, and Chocolate Potato Cake.

FALL'S FABULOUS FINGER FOODS AMY BARNES Tuesday Oct 11 9:30 AM – 12:30 PM 89.00 We're planning a party & menu of fall flavors accented with great tasting comfort foods! Come enjoy a dynamic morning of cooking to learn Seasoned Flank Steak with Horseradish Aioli & Arugula on toasted Baguette; Asiago Dip served with Crostini, flavored with Garlic and Oregano Butter; baked Cremini Mushrooms filled with crispy Bacon and melted Cheddar; Spinach, Crab & Artichoke Puff Pastry Tartlets; Baked Brie and Wild Mushrooms wrapped in Phyllo, and sauteed Sausage & Bell Peppers nestled in Wonton Cups and baked, served with Avocado Ranch Dressing. Dessert will be Mini Gingersnap & Pumpkin Pies topped with Whipped Cream. We'll enjoy our meal with a Pomegranate-Ginger Champagne Cocktail.

ITALIAN COCKTAIL PARTY LISA BRISCH Thursday October 13 9:30 AM – 12:30 PM 89.00 Italian Finger Foods - What could be better? Especially when you're planning a party with a menu to WOW everyone! Italian flavors are always satisfying and favorites of everyone who loves good food! Come have fun and learn so you'll have these treasures at your fingertips! Our lesson is Bruschetta with Goat Cheese, Fig, and Prosciutto; Pine Nut Salad Spears; Crispy Mushroom Focaccia; Rosemary Sweet Potato Stacks; Shrimp Skewers with Spicy Lemon-Garlic Sauce; Grilled Beef with Rosemary, Capers & Lemons on Crostini, and Italian Flourless Chocolate Torta. We'll enjoy our Italian delights with a Prosecco Limoncello Cocktail.

FALL FESTIVAL OF FLAVORS LINDA MARTIN Thursday October 13 6:30 – 9:30 PM 89.00 We're over the moon with the menu in this class. Only at this time of year do we have these beautiful harvest foods! Come for an amazing evening to prepare Fig & Caramelized Onion Flatbread Pizza Bites with Fontina Cheese & fresh Thyme; Bacon Wrapped Chorizo-filled fresh Dates; Cranberry-Brie Bites with Pecans & fresh Rosemary; Endive Spears with Blue Cheese, Walnuts, & Crispy Bacon; Pumpkin Ravioli Bites with Sage Butter; Sweet Potato Pancakes with Caviar, Crème Fraiche, & Chives, and dessert of Bourbon-Pecan Tartlets with freshly Whipped Cream. We'll enjoy our meal with an Apple Cider Sangria Cocktail.

Treat yourself to a special lunch and classic Italian dish of Peperonata - Stewed Sweet Peppers and Tomatoes that are slowly cooked together then served as a side dish, on Crostini, or as we will do, cooked with Salmon. Our DEMONSTRATION will show how to create this popular Italian specialty which can be served cold or at room temperature. Come learn to prepare and enjoy Salmon cooked in a Sauce of Olive Oil, Onions, Red & Yellow Bell Peppers, Garlic, Capers, and fresh Basil, and served with Herbed Orzo with toasted Almonds. Dessert will be Apple-Blackberry Betty with Homemade Vanilla Bean Ice Cream.

GOURMET COUPLES LINDA MARTIN Friday October 14 6:30 – 9:30 PM 190.00 per couple

Make a date with your partner to spend a very fun evening as a couple preparing a gourmet three course menu. We'll divide the menu between couples and enjoy the courses with a sampling of wines. Come to be part of preparing this amazing meal! Our lesson is Thai Spice Chicken Cocktail Meatball Amuse with Sweet Chile Sauce; Char Grilled Caesar Salad with freshly made Dressing, Rosemary Croutons, & Parmesan served with Chardonnay; Cast Iron Seared Sea Scallops with Ginger Beurre Blanc & Sweet Potato, Pepper, Red Onion, & Zucchini Relish; Toasted Garlic Couscous; Grill Cooked Fresh Asparagus with Lemon, Parsley, & Garlic Gremolata, and Crispy Sweet Potato Julienne with Fresh Herbs, served with Sauvignon Blanc. Dessert will be Dark Chocolate Red Wine Truffles.

COOK CLUB – SOUP MAKING JAN D'ATRI Monday October 17 6:30 – 9:30 PM 89.00 When you know how to make Soup from scratch, you have the key to the ultimate comfort food! Learn Soup making methods for Broth based, Cream Soups and Chowders. After this lesson, you'll be able to go into your pantry and use what you have to make homemade Soup! Come for an amazing lesson to make Taco Soup; Enchilada Soup; Old fashioned Chicken Noodle; Matzo Ball Soup; my Momma's Minestrone; Clam Chowder, and Coconut Mango

MEATLESS MIRACLES AMY BARNES Tuesday October 18 9:30 AM – 12:30 PM 89.00

Tapioca Dessert Soup. We'll discuss each one we make and decide what we liked about what

we created!

If you or your family prefer less meat or no meat in your diets, this creative lesson on cooking Vegetables will open the doors to great flavors and satisfying meals any night of the week. We will learn how to cook Vegetables to deliver their most amazing flavors! We're pretty you're your family will be amazed and satisfied! Come create Roasted Butternut Squash & Caramelized Onion Tart; Greek-style Vegetable Kebabs with Orzo & Feta Cheese; Easy Cheese Ravioli with light Tomato Sauce; Black Bean, Spinach & Wild Mushroom Burritos; Radicchio and Red Wine Risotto; Baked Penne Pasta with Wild Mushroom Ragout, and Spinach Soufflé with Shallots & Smoked Gouda.

CHOCOLATE DELIGHTS LISA BRISCH Thursday October 20 9:30 AM – 12:30 PM 89.00 If you love Chocolate, learn to use it so your desserts are perfect every time. We'll teach how to work with it, melt it, temper it, harden it and avoid discoloration when refrigerating it. Come for a sweet fun class to bake with it and create specialties including: Chocolate-Pecan Torte with Chocolate Glaze; Chocolate-Dipped Pistachio Shortbread (tempered Chocolate for the Chocolate Dip); Chocolate Truffles; Skillet Chocolate-Orange Soufflé; Sous Vide Chocolate Pots de Crème (little pots of rich Chocolate Custard); Chocolate-Nutella Cheesecake; Verrines (layered Oreo Crumbs, Nutella Cheesecake, Chocolate Cheesecake, whipped Cream with toasted Hazelnuts & crushed Oreos), and Individual Flourless Chocolate Cakes with Crème Anglaise.



#### SUSHI SAVVY LINDA MARTIN Thursday October 20 6:30 – 9:30 PM

89.00

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; Shrimp Tempura, Jalapeno, & Avocado Maki; Smoked Salmon Roll with Mango, Red Onion, & Cilantro; Sushi Roll of Tuna, Avocado, Cucumber, & Garlic with Dynamite Sauce; Veggie & Fresh Ginger Maki; Salmon & Avocado Nigiri with Sweet & Spicy Salsa, and Tuna, Wasabi, & Toasted Garlic Nigiri.

**LUNCH AND LEARN LINDA MARTIN Friday October 21 12:00 Noon – 1:00 PM 45.00** This beautiful lesson of Fall Foods will give you an exciting new menu to enjoy preparing the next time you entertain! Come for a DEMONSTRATION and learn to make these recipes your own! Our lesson is Cast Iron, Butter Seared, Garlicky Shrimp Scampi over Angel Hair Pasta served with Sautéed Squash, Peppers, Onions, & Tomatoes with Olives, & Fresh Herbs. Dessert will be Fresh Pear Tart with Toasted Almonds & Apple Cider Caramel Sauce.

GOURMET COUPLES LINDA MARTIN Friday October 21 6:30 – 9:30 PM 190.00 per couple Invite your partner to join you for an evening of cooking and learn a gourmet three course meal! You'll create it with a group of couples and enjoy it with a sampling of wines served with each course. Join us for a fun evening to learn Olive-Caper Tapenade on Grilled Crostini with Lemon Zest & Fresh Thyme Amuse and Salad of Butternut Squash & Baby Kale with Toasted Pumpkin Seeds, served with Sauvignon Blanc. The entrée is Cast Iron Cooked Rib-eye Steak with Gorgonzola-Brandy Cream Sauce; Skillet Cornbread with Sweet Honey-Butter; Bacon & Sweet Potato Hash, and Oven Roasted Carrots, Zucchini, & Broccoli with Garlic, Olive Oil, & Herbes de Provence, served with Zinfandel. Dessert is Blackberry & Peach Skillet Cobbler with freshly made Vanilla Ice Cream.

PRIME TIME RIBS AMY BARNES Saturday October 22 9:30 AM – 12:30 PM 89.00

Across the country there are four distinct regions and styles for cooking Ribs. In this class we'll explore them all with Marinades, Spices, Sauces and cooking methods that make each distinctly unique! Come for a tour and eating frenzy to discover your favorite and how to prepare them all! Our lesson is Grilled Ancho Chili-Rubbed Baby Back Ribs with Espresso Barbecue Sauce; Chinese Ginger Braised Spare Ribs with Peanut Butter Udon Noodles; Coconut Milk & Lemongrass; Barbecued Baby Back Ribs; Red Wine & Onion Braised Beef Short Ribs; Baked Pork Ribs with Hoisin & Five-Spice Barbecue Sauce with Coconut Rice; Pan Fried Honey Pecan Crusted Pork Chops with Creamed Spinach, and Air-Fried Country Pork Ribs with Apricot Glaze.

TAMALE TRADITIONS JAN D'ATRI Saturday October 22 2:00 – 5:00 PM 89.00 It's Tamale Time! Come learn to make classic Green Corn Tamales, a favorite of so many! When you know how 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! You'll be so glad you have these Southwest treasures in your recipe arsenal! Our lesson is Green Corn Tamales with fire-roasted Green Chiles and Mexican Cheese blend; Green Corn Tamales; savory Shredded Pork Tamales; Tamales de Elote (sweet Blue Corn Tamales with sweet & spicy Syrup; Pomegranate Mango Guacamole Salsa and White and Dark Mexican Chocolate Tamale Cigars. We'll enjoy our Tamales with a classic Margarita.

COOK CLUB – GRAINS, SEEDS, NUTS JAN D'ATRI Monday October 24 6:30 – 9:30 PM 89.00 This class will explore, identify and learn about Grains (including Ancient Grains) - the flavors,

This class will explore, identify and learn about Grains (including Ancient Grains) - the flavors, uses and differences between them. We will discuss, learn and gain an understanding of how to cook and bake with each grain we use. We'll explore the flavors and uses of Nuts and Seeds & learn how to obtain maximum flavor from them along with an understanding of how to use them in cooking and baking. Come for an interesting and inciteful lesson to prepare this menu of Spicy & sweet Nut and Seed Party Mix; Lemony Herbed Grain Salad with Multi Grain, Seed Crackers; baked Farro with Butternut Squash; Chicken toasted Walnut Salad Sandwich with Herbed Whole Grain Yeast Roll; sprouted Quinoa Pizza Crust Margarita; Grilled Shrimp Bowl & charred Corn, Avocado and Cilantro Rice, and whole grain Pumpkin Bread.

BEAUTIFUL BREADS AMY BARNES Tuesday October 25 9:30 AM – 12:30 PM 79.00

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 and 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 beautiful Bread!

PLATTERS AND BOARDS AMY BARNES Wednesday October 26 6:30 –9:30 PM 89.00 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 to learn and create Warm Fig Stuffed Brie Platter with Olive Oil & Rosemary, Roasted Almonds, Salami and Crackers; Board of Baked Chicken Strips with Dijon and Panko Coating with Roasted Sweet Potato Wedges, Crudites, Grapes and Chocolates; Dinner Board of Chili Con Carne & Classic Condiments (Sour Cream, Cheese, Jalapenos), and dessert platter of Fallen Chocolate Souffle Mini Cakes with fresh Berries and Whipped Cream.

THAI IT UP! LISA BRISCH Thursday October 27 9:30 AM – 12:30 PM 89.00 If you love the flavors of Thai foods, you don't have to wait for a restaurant experience to enjoy them. From this lesson you'll easily be able to create these specialties at home! Join us for an amazing class introducing ingredients, Spices and flavor combinations that make Thai food so enticing. Our menu is Thai Coconut Soup (Tom Kha); Thai Steak & Herb Salad with Spicy Lime Sauce (Nam Tok Neua) (sliced seared Steak seasoned with White Pepper over a fresh Mint & Cilantro Salad with Shallots & a sweet-spicy Fish Sauce, Lime Juice Dressing); Thai-Style Chicken with Basil (ground Chicken with Chilies, Garlic, & lots of Basil); Shrimp Pad Thai (wide Rice Noodles tossed with a Tamarind Fish Sauce, Pickled Radishes, tender Shrimp, Bean Sprouts, Peanuts, Scrambled Egg, & Chile Vinegar); Stir-Fried Cauliflower with Red Curry Coconut Sauce (with homemade Red Curry Paste); Thai Fried Rice with Pickled Chiles, and dessert of Coconut Rice Pudding with Mango.



ADULT SPOOK NIGHT LINDA MARTIN Thursday October 27 6:30 – 9:30 PM 89.00 We're inviting all spooks, ghosts, ghouls and goblins to a night of creating truly scary foods! We hope to not be mopping up blood at the conclusion of this class. Join our party with your costume intact (don't want to be recognized) and be part of preparing Cranberry-Brie Bites with Pecans & Rosemary; Guac of the Dead (creamy Guacamole with homemade "ghost" Chips);

Devilish Deviled Eggs; Harvest Pizza Bites with Bacon, Red Onion, Fresh Apple, & Fontina Cheese; Deviled Bones (roasted spicy cocktail Pork Ribs); Halloween Doughnut Bites with Whiskey Hard Sauce, and Red Velvet Mini Halloween Cupcakes. We'll enjoy it all with our special brew of Poisoned Apple Punch.

**LUNCH AND LEARN AMY BARNES Friday October 28 12:00 Noon – 1:00 PM 45.00** Treat yourself to a classic favorite at lunch with lots of trimmings! Our DEMONSTRATION is Flambeed Madeira Steak Diane with sauteed Mushrooms and Brandy, served with Buttery Egg Noodles and Roasted Balsamic Winter Vegetables. Dessert will be Pumpkin Roulade with Cream Cheese Filling.

GOURMET COUPLES LINDA MARTIN Friday October 28 6:30 – 9:30 PM 190.00 per couple Bring your partner to share an evening you'll long remember! You'll be part of a team preparing a three course gourmet dinner with all the trimmings! Our lesson includes a sampling of wine with the meal. Come for an amazing evening to learn Crispy Potato Galette Amuse with Tarragon Crème Fraiche & Grilled Shrimp and Chopped Fennel & Clementine Salad with Millionaire Bacon & Dijon Vinaigrette, served with Chardonnay. The entrée is Korean-Style Marinated & Grilled Beef Tenderloin Steaks with Soy Sauce; Rice Wine, Sesame Oil, and Garlic; Smoked Chile Scalloped Sweet Potatoes; Crispy Bacon Fried Rice, and Browned Garlic Brussels Sprouts, served with Cabernet Sauvignon. Dessert will be fresh Pear Tart with Ancho Chili Dark Chocolate Sauce.

KIDS COOK FOODS FROM THE FAIR LISA BRISCH Saturday Oct 29 9:30 AM – 12:30 PM 89.00 This class is for people ages 8 and above who like to cook and are ready to learn to make fun foods we love from the Fair! After you learn to make these in class, you'll be able to make them for your family and friends! Come have fun and be part of making Mini Corn Dog Muffins; Chili-Corn Chip Pie (Frito Pie); Navajo Fry Bread Tacos; Mac and Cheese Bites; Waffle Fry Nachos; Rocky Road Fudge, and Funnel Cakes

VEG OUT JAN D'ATRI Saturday October 29 2:00 – 5:00 PM 89.00 This lesson takes Vegetables to the next level! Discover how to get the most flavor with each Veggie you use to achieve some amazing, interesting and completely delicious foods! We'll learn how a little creativity turns each recipe into stand out dish! Come for Air fried faux-tato Chips (Daikon Radishes); Chick Pea and Raisin Salad; the ultimate Veggie Burger; Trio of Bruschettas; Eggplant Parmesan Casserole; Tomato & Pesto enrobed Zoodles; Dark Chocolate Pumpkin Bark with Chocolate Pumpkin Ice Cream.



#### COOK CLUB - CORN JAN D'ATRI Monday October 31 6:30 - 9:30 PM

89.00

Corn, also known as Maize, is a starchy Vegetable and one of the most popular Vegetable in the US. It is enjoyed in many ways including as popcorn; ground to become cornmeal for Tortillas, Chips and Crackers. Its fibrous quality helps you stay full longer and feeds bacteria in your digestive tract. Come discover how you can use and enjoy it in a variety of recipes and preparation methods. Our lesson will have you preparing delicious and healthy recipes. Come to prepare Corn Fritters; grilled Corn and Bean Salad; Corn Riblets (spicy and sweet) Bacon, Cheddar and Jalapeno Sweet Corn Casserole; Arizona Corn Bread; Chili Pie; Mexican Street Corn Risotto; grilled Corn and Bean Salad, and Poppycock.



#### AIR FRYER COOKING AMY BARNES Tuesday November 1 9:30 AM – 12:30 PM 89.00

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 natural foods and cooking methods. Come for an inspiring lesson to learn Air Fryer Buttermilk & Panko Crusted Chicken Tenders with Cheesy Grits; Air Fryer Crustless Quiche with Sausage and Spinach with French Bistro Green Salad with Herbs and Shallot Vinaigrette; Perfect New York Steak & Asparagus Tips with Buttery Yellow Rice (Turmeric); Crispy Air Fryer Shrimp with Cocktail Sauce and over Herb Roasted Red Potatoes, and Air Fryer Chocolate Lava Cakes with Vanilla Bean Whipped Cream and Candy Corn.

Puff Pastry WORKSHOP AMY BARNES Wednesday November 2 6:30 – 9:30 PM 89.00 Puff Pastry is a classic French Pastry prepared with Butter layered inside the Pastry. As it cooks the Butter melts inside the Dough causing it to raise making a light and flaky Pastry, we will learn how to it's made from scratch, then why the store variety is used for ease and product perfection. We'll learn to work with it and cook it in a variety of forms while preparing sweet and savory recipes. Come gain understanding and experience so you'll be comfortable using it. Our fun and delicious lesson is Salmon Wellington with sautéed Shallots and Tarragon; Southwestern Chicken & Corn Strudel; Creamy Parmesan, Leek and Camembert Tart; Curried Beef and Onion Puffs; Pastry-Wrapped Brie Wheel with Raspberries; Bittersweet Chocolate Banana Tarts, and Individual Upside-Down Apple Mini Tarts.

PLANT BASED COOKING LISA BRISCH Thursday November 3 9:30 AM – 12:30 PM 89.00 Fresh, healthy, delicious and Vegan are rolled together in one amazing class! If you eat less or no meat at all, this lesson Is for you! Vegetables when properly prepared are amazingly flavorful. Come for a fun morning and learn for yourself. Our lesson is Buffalo Cauliflower Bites with Homemade Vegan Ranch Dressing; Creamy Cashew Mac & Cheese; Sheet Pan Hoisin Broccoli & Tofu; Pav Bhaji (Indian Sloppy Joes – Mashed Vegetable Curry on Toasted Buns); Spiced Couscous with Butternut Squash & Pistachios; Crunchy Pasta Noodles & Lentils with Pomegranate Molasses, and Zucchini & Chickpea Salad with Tahini Sauce.



DIM SUM DELIGHTS LINDA MARTIN Thursday November 3 6:30 – 9:30 PM 89.00

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 bite sized Buns, gently steamed and served in an assortment. They make wonderful party foods! Come learn to make these little pillows of delight! Our menu 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; Pork & Mushroom Shumai Dumplings, and Banana & Strawberry Crispy Wonton Dessert.

LUNCH AND LEARN JAN D'ATRI Friday November 4 12:00 Noon – 1:00 PM 45.00 Italian specialties don't get better or more delicious than this! Come for a team taught DEMONSTRATION of this menu taught by Jan and Momma! Enjoy an amazing lunch of Momma's famous Meatballs with Bolognese Sauce over homemade Fettuccine. It will be served with Radicchio di Treviso Salad with Ricotta, Pistachios and Honey. Dessert will be Momma's soft and chewy Amaretti Cookies with homemade Ice Cream.

GOURMET COUPLES LINDA MARTIN Friday November 4 6:30 – 9:30 PM 190.00 per couple Make this evening a special Date Night with your partner and be part of a group of couples learning and sharing the cooking of a three course meal! Our inspiring lesson will be Roasted Tomato-Vodka Soup Shots with Arugula Pesto and Crispy Celery Root & Apple Salad with Hazelnut Vinaigrette, served with Sauvignon Blanc. The entrée is Coffee & Spice Rubbed Grilled Pork Tenderloin with Chipotle-Cream Sauce; Caramelized Roasted fresh Vegetables with Sundried Tomato Vinaigrette; Chargrilled Sweet Potatoes with Cinnamon & Cumin Spice Oil and Flakey Buttermilk Dinner Biscuits with Burnt Onion Butter, served with Cabernet Sauvignon. Dessert will be Cinnamon-Apple Crisp with Homemade Vanilla Bean Ice Cream.

Beautiful, flavorful French Pastries are easily made when you break down the steps and execute them correctly. Come learn what the French Pastry experts know about how to make them for yourself! Our lesson is Tarte Tatin with Pears (Puff Pastry, Caramelized Pears, and Caramel Sauce); Citrus Madeleines (Sponge Cake shell shaped Cookies with Lemon & Orange); Lemon Thyme Pastry Puffs with White Chocolate Drizzle (Puff Pastry Cups filled with Thyme infused Whipped Lemon Cream drizzled with melted White Chocolate); Hazelnut-Chocolate Crepe Cake (stacked Crepes layered with a Chocolate Marshmallow Crème Hazelnut Filling, topped with Whipped Cream and toasted Hazelnuts); Bostock (toasted Brioche with Almond Syrup Crust); Torsades au Chocolat (Chocolate Pastry Twists filled with Vanilla Custard), and Snickerdoodle Macarons with Cinnamon-Sugar Buttercream

CHEESE MAKING JAN D'ATRI Saturday November 5 2:00 – 5:00 PM 89.00 Here is a lesson that will teach how to make Cheese from Scratch! How cool to be able to make it fresh for yourself! Using our fresh Cheese, we'll turn it into an array of yummy recipes. Come and learn to make Homemade Ricotta and Homemade Mozzarella; Contest Winning Cheesy Taco Dip with Homemade Tortilla Chips; Garlic and Herb Pull Apart Cheese Bread; Sun-dried Tomato, Spinach and Cheese Stuffed Chicken; Cheesy Shrimp Tacos, and Cream Cheese & Ricotta Dessert Squares with fresh Berries.

COOK CLUB – SQUASH JAN D'ATRI Monday November 7 6:30 – 9:30 PM 89.00 Come learn about the many varieties of Squash, methods of preparing them, and how nutritious they are! This class will make you an expert of the beauty and flavor they add to a meal! Come learn about Baked Spaghetti Squash with Eggplant Pasta Sauce; Pasta with Italian Sausage in a Savory Pumpkin Sauce; Roasted Poblano Peppers with Stewed Butternut Squash Chili; Creamy Roasted Winter Squash Soup; Butternut Squash Gnocchi; Zucchini Crust Pizza with Buffalo Mozzarella and Roasted Winter Veggies, and Moist Zucchini Carrot Cake.

Making dinner can be a creative process prepared with great ease when you put it all on one sheet pan! This lesson of family friendly recipes will make your family so happy at dinnertime. Come to learn these fun, delicious recipes. Our lesson is Sheet Pan Shrimp Fajitas with Warm Avocado Cream Sauce & Corn Tortillas; Lemon-Thyme Sheet-Pan Chicken Thighs, Lemon, Roasted Garlic and Red Potatoes; Sheet Pan Gnocchi with Spicy Sausage, Fennel Bulb and Peppers and Homemade Rosemary Balsamic Glaze; Sheet Pan Hamburger Steak With Portobello Mushrooms & Onions served on top of Smoked Cheddar Cheese And Green Onion Waffle Bread, and dessert of Mixed five Berry Sheet Pan Slab Pie with Butter Crust with Brown Sugar & Vanilla Bean Ice Cream.

SOUP, STEWS & BREADS AMY BARNES Wednesday November 9 6:30 – 9:30 PM 89.00 Many delicous and satisfying meals will be yours from the lessons in this class. The goodness of fresh made Soups, Stews and Breads can be measured with all of your satisfied eaters! Come for a fun, delicous lesson and learn to make these comforting winter time meals. Our menu is French Beef Stew with Shallots and Thyme; Classic Vichyssoise with Potato and Leeks; Homemade Chicken and Dumplings; Hearty Cheddar Cheese, Bacon and Potato Soup; Chile Verde with cubed Pork, Tomatillos and Poblano Chiles; Southwestern Tortilla Soup with Chicken and crispy Tortilla Strips, and Sweet Potato Biscuits with Pecan Honey Butter.

PASTA PARTY LISA BRISCH Thursday November 10 9:30 AM – 12:30 PM 89.00 One of the joys of an Italian meal is that it is often accompanied by Pasta. Fresh Pasta is the Italian way, and it can be yours as well with the recipes and lessons of this class. Come learn how much fun it is to make it fresh Pasta and serve with made from scratch Sauces. You can be part of learning Fresh Pasta with pasta rollers or by hand including: Pappardelle with Green Chile-Cilantro Pesto; Angel Hair with Basil, Caper, & Lemon Sauce; Tagliatelle & Garlic Oil Sauce with Parsley & Pecorino; Fettuccine with Vodka-Cream Sauce, and Spaghetti al Limone. We'll make Homemade Ravioli filled with Spinach-Ricotta Filling with Tomato Browned Butter Sauce, and Sweet Potato Filling with Gorgonzola Cream Sauce.

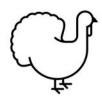
THANKSGIVING SOUTHWEST STYLE LINDA MARTIN Thursday Nov 10 6:30 – 9:30 PM 89.00 Turn this wonderful holiday into a celebration where the food pops and sizzles with Southwest flavors! This fun dynamic menu adds pizzazz to traditional favorites! Come for a lesson that will be so much fun to recreate for yourself! Our menu is Smoked Salmon on Mini Corn Cakes with Dill Crème Fraiche, and Watercress & fresh Radish Salad with Spiced Pecans & Cotija Cheese. The entrée is Mojito Pork Tenderloin in Corn Husks with Cranberry-Jalapeno Relish; Creamy Jalapeno-Jack Grits; Smoked Chili Scalloped Sweet Potatoes, and Roasted Fresh Green Beans with Bacon, Garlic, & Tomato. Dessert will be fall fresh Apple & Pear Crostata with Apple Cider-Caramel Sauce.

Make this a special day spent enjoying a great lesson and wonderful lunch! Our
DEMONSTRATION will lead you step by step to creating Roasted Pork Tenderloin with Dried
Cherry-Port Sauce served with Roasted Butternut Squash with Shallots and Thyme. Dessert will
be Cranberry-Raspberry Fools (homemade Cranberry Raspberry Jam folded with Whipped
Cream and topped with sweetened Whipped Cream.)

COOKING WITH BOBBY GRIGGS Bobby Griggs Saturday Nov 12 1:00 – 4:00PM 95.00 Our friend Bobby Griggs is coming from Tennessee to share his down home, upscale recipes and culinary expertise. As Vice President of Hammer Stahl Cookware and Cutlery he will share how, as a 40-year-old family owned manufacturer in Clarksville Tennessee, they offer a multiclad stainless steel line of cookware made with only the finest quality materials. He will show you through his DEMONSTRATION how it's superior quality performs in action. Join us for a delicious, fun and entertaining afternoon and be part of an amazing culinary experience! Our DEMONSTRATION menu will be Tuna Tataki with Ponzu Sauce; Pan seared Pork Chops with Korean Bulgogi Sauce; One Pan Pasta, and Stovetop Upside Down Cake.

COOK CLUB – YEAST BREADS JAN D'ATRI Monday November 14 6:30 – 9:30 PM 89.00 Understanding Yeast is the first step to being a great Bread maker. It acts as a leavener, dough developer and flavor builder. In this fun class we'll learn the differences between "blooming" yeast and using instant yeast. We will gain understand of how Yeast works, how Gluten is developed and how kneading helps proteins and water link together. As dough becomes more elastic, with gluten development, it raises more and allows the fermentation process to develop flavor. We will learn about each of these processes and how to control them, to achieve the results we want. Our lesson includes making Cheesy, Chile "Smoker" Pull Apart Bread; Apple Cinnamon Bread; "Dillicious" Dill Bread; World Famous Sticky Buns; Jan's 14-year-old Amish Friendship Bread; fluffy Condensed Milk "Brioche-like" Yeast Bread; Nosh Board of Cheeses, Cold Cuts and Condiments. Jan will demonstrate how to create gorgeous decorative yeast breads!

SAUTE & SAUCE IT! AMY BARNES Tuesday November 15 9:30 AM – 12:30 PM 89.00 Learn how to make dinner using the sauté method of quick cooking. We'll add a lesson on Sauce making each recipe. Our fun lesson is Korean Beef and Rice Bowls with Cucumber & sautéed Steak with Garlic & Brandy Sauce; Rosemary Roasted Potatoes Spears; Turkey Breast sautéed with Tarragon Cream Sauce; Cheesy Polenta; Stir-fried Sesame Sauced Shrimp, & Asparagus with Air Fryer Sesame Cabbage "Noodles" and Chicken & Mushroom Marsala with Almond Rice Pilaf. Dessert will be Bananas Foster over Puff Pastry Stars with Cinnamon Ice Cream.



#### SOUTHWEST COCKTAIL PARTY AMY BARNES Wednesday Nov 16 6:30 – 9:30 PM 89.00

With so many dynamic flavors possible, using a Southwest theme, you can have a gathering that people will rave about your party and menu for a very long time! Come for a fun and delicious learning experience to be able to create all of these specialties! Our lesson is 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 with Lime Crema; Crab-Stuffed Jalapeno Fritters with Avocado Sauce, and Tequila Sunrise Champagne Punch.

SOUS VIDE LISA BRISCH Thursday November 17 9:30 AM – 12:30 PM 89.00

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; Bacon & Chive Deviled Eggs (sous vide "hard-boiled" eggs); Thai-Style Chicken Salad with Peanut Dressing (sous vide chicken); Sous Vide Salmon with Balsamic Glaze; Sous Vide Pepper-Crusted Steak with Worcestershire-Butter Sauce, and Sweet Potato Salad (sous vide Sweet Potatoes). Dessert will be Key Lime Pies in Jars.

HOLIDAY COCKTAIL PARTY LINDA MARTIN Thursday November 17 6:30 – 9:30 PM 89.00 If you've ever wanted to host your own cocktail party, the holidays are a perfect time to host an impressive menu that will have your guests praising your culinary genius! Our lesson includes discussion of advanced preparation and timing leaving you free to enjoy your guests! Come for a fun evening of cooking to prepare Beef Tenderloin & Boursin Cheese Bites with fresh Chives; Roasted Vegetable Platter with Herbes de Provence & Balsamic Syrup; Lobster Eggroll Bites with Spicy Sriracha Sauce; Grilled Garlic Shrimp on Rosemary Skewers; Pear, Gorgonzola & Caramelized Onion Flatbread Pizza Bites; Endive Spears with Cast Iron Cooked Sweet Potato, Bacon, & Chives, and Dark Chocolate Tartlets with fresh Berries. We'll enjoy a Prosecco Ginger Sparkler cocktail.

**LUNCH AND LEARN LINDA MARTIN Friday November 18 12:00 Noon – 1:00 PM 45.00** Take yourself out for lunch! Enjoy a delicious specialty and learn to prepare it for your own pleasure and entertaining purposes! This might be a fun lesson to share with an invited friend! Come for a DEMONSTRATION of Tequila Flamed Sautéed Fresh Vegetables served with freshly made Chicken Tamales with Tomatillo Salsa, Red Chile, & Pickled Red Onion. Dessert is Ancho-Chocolate Mousse with Freshly Whipped Cream & Shaved Chocolate.



GOURMET COUPLES LINDA MARTIN Friday November 186:30 – 9:30 PM 190.00 per couple Make this a special evening with your partner preparing a gourmet three course meal with a group of foodies! You'll have a wonderful menu to share with your friends and family when you're ready to entertain! Our lesson is Cranberry Brie Bites with Pecans & Fresh Rosemary Amuse and Shrimp Bisque with Fennel, Saffron, fresh Tomato, & Brandy, served with Chardonnay. The entrée is New York Steak, Char Grilled, with Madeira-Mushroom Sauce; Creamy Yukon Gold Mashed Potatoes with Truffle Oil; Red Onions Sautéed with Wine & Fresh Rosemary, and Fresh Green Beans with Herbs, Garlic, & Seasoned Bread Crumbs, served with Cabernet Sauvignon. Dessert will be Bitter Sweet Chocolate & Cherry Lava Cakes with Brandy Whipped Cream.

ASIAN STREET FOODS LISA BRISCH Saturday November 19 9:30 AM – 12:30 PM 89.00 With so many great flavors from recipes and regions around the Asian continent, we have an amazing array of recipes to learn in class which you can your own! Come learn about specialties from each country including Chapli Kebab (pan-fried Ground Beef Patties seasoned with Cilantro, Garlic, Chilies, & Garam Masala); Crispy Sichuan-Chili Chicken (crispy, sweet, salty, spicy fried chicken flavored with Sichuan Peppercorns); Tsukune Yakitori (Japanese-style ground Chicken Meatballs with Garlic, Ginger, & Scallions); Potato filled Samosas with Cilantro-Mint Chutney (Cumin, Fennel, Garlic, & Ginger seasoned Potatoes in a small crispy Pastry); Shrimp Toasts (Sandwich Bread slices topped with a puree of Shrimp, Water Chestnuts, Ginger, Scallions, Sherry, Cilantro & fried), and Vegetable Fritters with Japanese BBQ Sauce. Dessert will be Malaysian Lime-Glazed Sweet Potato & Coconut Cake.

MEATBALL MAGIC JAN D'ATRI Saturday November 19 2:00 – 5:00 PM 89.00 So many varieties, so many combinations of great flavors are possible with this forever loved specialty. Sign up for a fun and lively lesson so you can learn all the ways Meatballs are possible! Our lesson is Meatball Sub Casserole; Cocktail Italian Beef & Pork Meatballs; Baked Turkey Meatballs with Garlic Lemon and Butter Sauce; Ikea Swedish Meatballs with Mashed Potatoes and Green Beans; Matzo Ball Soup; Italian Wedding Soup with Polpette (Mini Meatballs), and Chocolate Meatball Cookies.

COOK CLUB – PIE MAKING JAN D'ATRI Monday November 21 6:30 – 9:30 PM 89.00 Pie baking starts with the Crust and there are many variations we'll learn about. With a perfect Pie Crust you can include Quiche and Tarts in your repertoire of accomplishments. This lesson includes sweet and savory Pies. We'll learn the most important Pie baking tips, best temperatures for baking, how to make a double Crust, and tips for making perfect pies and the science of baking them. Our menu includes: Chicken Pot Pie; Turkey, Brie and Apple Pasty; Old Fashioned Southern Sweet & Creamy Custard Pie; Arizona Sunshine Lemon Pie in a Blender; Dutch Apple Pie; Southern Fried Peach Pie Tartlets; Chocolate Pie with Chocolate Crumb Crust and Whipped Cream, and Mini Pumpkin Pies with Pastry Dough Maple Leaves.



#### BEAUTIFUL BRUNCH AMY BARNES Tuesday November 22 9:30 AM – 12:30 PM

Entertain with a day-time party and amaze your guests with a stunning Brunch menu! Your offering will satisfy all who appreciate great food! Come to learn to prepare and present Nutty Pecan Waffles with Buttermilk Syrup; Herbed Chicken Crêpes with Tarragon Wine Sauce; Baked Bacon and Eggs in Baked Russet Potato Cups topped with Gouda Cheese; Strawberry, Goat Cheese & Arugula Salad with Hazelnut Sherry Vinaigrette; Sausage & Ricotta Cheese Quiche with Corn Tortilla Crust; Fruit & Yogurt Parfaits with Nutella & Homemade Honey Peanut Granola. We'll enjoy our Brunch with Fall Spiced Apple Sangria Punch.

89.00

THANKSGIVING PIES JAN D'ATRI Wednesday November 23 9:30 AM – 12:30 PM 79.00 Come for a fun morning and learn to bake the best Holiday pie ever! The Crust lesson will give you to make the best Crust anywhere! Choose your flavor when you sign up, then come make your Pie and take it home for your Thanksgiving celebration! Choose from Pumpkin Pie, "Confetti" Fruit Pie (Combo of Apple, Peach and Blueberry!) or Pecan Pie.

**LUNCH AND LEARN AMY BARNES Friday November 25 12:00 Noon – 1:00 PM 45.00** The holidays are approaching and the menu for this lunch class is perfect for entertaining during the season. Treat yourself and enjoy our DEMONSTRATION as you learn to prepare Sauteed Almond Crusted Chicken Cutlets with Scallion Beurre Blanc served with Shiitake Mushroom Brown Rice. Dessert will be Eggnog Crème Brûlée Topped with Sugared Cranberries.

GOURMET COUPLES LINDA MARTIN Friday November 25 6:30 – 9:30 PM 190.00 per couple This class is perfect for people who enjoy great food! Ask your partner to join you in our gourmet cooking class. Couples will share cooking a three course meal and we'll serve a sampling of wines to compliment the meal. Come to prepare Sautéed Fresh Mushrooms & Goat Cheese Toasts with Basil Oil Amuse and Watercress & Fresh Avocado Salad with Spiced Pecans, served with Pinot Grigio. The entrée is Perfect Roasted Fresh Salmon with Sun-dried Tomato Pesto & Balsamic Syrup; Angel Hair Pasta with Seared Shrimp & Lemon-Parsley Gremolata; Oven Roasted Zucchini with Garlic, Olive Oil & freshly Grated Parmesan, and Agave Glazed Butter Sautéed Fresh Carrots with Ginger & Rosemary, served with Pinot Noir. Dessert will be Salted Caramel Pots de Crème with Sea Salt & Freshly Whipped Cream.

GINGERBREAD HOUSE BUILDING JAN D'ATRI Saturday Nov 26 9:30 AM – 12:30 PM 89.00 This class is for house builders ages 8 or above to have fun decorating a Gingerbread House with all the trimmings! We'll have lots of candy and building materials to choose from. You can pick and choose what you want to use and turn your house into a beautiful winter treasure! Each person gets their own house to decorate and when we're finished gets to take it home!

HOLIDAY DESSERTS JAN D'ATRI Saturday November 26 2:00 – 5:00 PM 89.00 At this time of year, we need desserts to be special! We also need them to be easy to make with beautiful presentations. Here is your answer to that perfect combination! These recipes will thrill your guests and make you happy to bake! Come for a fun, amazing class to learn these special Holiday treats! Our lesson is English Trifle; Momma's Rum Cake; Festive Surprise Filling Christmas Cake; Rugelach; Holiday Peppermint Patties; Christmas Stocking Cookies with Santa Meringue Hats, and Eggnog Pudding with Rum flavored Chantilly Cream.

COOK CLUB - SHELLFISH JAN D'ATRI Monday November 28 6:30 – 9:30 PM 89.00 The delicate nature of Shellfish requires extra care in holding and preparing it. This lesson will guide and teach about the freshness factor in selecting and preparing Shellfish and cooking to correct temperatures. Shellfish as culinary delicacies are often prepared as special occasion foods. Understanding their intricacies is what we'll discover to prepare each variety in this class. Come for a fascinating and delicious lesson to prepare Seafood Fishcakes with Dill Pickle Relish; Sensational Seafood Paella with Saffron Rice; Spaghetti Alle Vongole (Clams and Spaghetti in a rich wine broth); Kahuka Shrimp (Famous Hawaiian Shrimp Served with Island Macaroni Salad); Muscles Rockefeller enrobed in a Creamy Garlic Wine Sauce; Rich and Creamy New England Clam Chowder, and Moist Lemon Bars topped with a White Chocolate Starfish.

ASIAN APPETIZERS AMY BARNES Tuesday November 29 9:30 AM – 12:30 PM 89.00 Asian flavors are always satisfying and are tantalizing finger foods satisfying for a diverse group of people. Here's a class that will make you comfortable understanding Asian Sauces and ingredients and their flavors, along with how to best use them. Come for a fun, amazing class to learn to make these specialties. Our menu is Bamboo Steamed Chicken and Pine Nut Dumplings with Chili Dipping Sauce; Air Fryer Asian Cauliflower Wings; Bacon Wrapped Pineapple and Water Chestnuts; Panko Crusted Baked Vegetable Tempura with Sesame Dip; Lemongrass Ground Beef Skewers with Ginger and Onions and Shrimp and Vegetable Spring Rolls with Almond Dipping Sauce. We'll enjoy our great menu with Fruity Sake Punch.

BEEF WELLINGTON AMY BARNES Wednesday November 30 6:30 – 9:30 PM 95.00 Create a special occasion and treat the people you cook for to a classic special meal with all the trimmings! Our menu will make you comfortable preparing the Beef using Puff Pastry for a completely impressive meal! Come for a fun evening of cooking and learn warm Brussels Sprout Salad with Hazelnuts, Cranberries & Maple Bacon Dressing; Individual Beef Wellingtons with Gorgonzola; Garlic Red Potato Gratin with Gouda Cheese; Rosemary Pull-Apart Dinner Rolls; Mushroom Caps Stuffed with Spinach and Three Cheeses; Chocolate Decadence Cake with Bourbon Whipped Cream, and Cranberry Ginger Punch.





#### HOLIDAY COOKIES - LINDA MARTIN, LISA BRISCH, AMY BARNES, JAN D'ATRI

 Tuesdays: December 6, 13 & 20
 9:30 AM-12:30 PM
 89.00

 Wednesdays: December 7, 14 & 21
 6:30 – 9:30 PM
 89.00

 Thursdays: December 1, 8, 15, 22
 9:30 AM-12:30 PM
 89.00

 Saturdays: December 3, 10, 17
 9:30 AM-12:30 PM
 89.00

 Saturdays: December 3, 10, 17
 2:00 – 5:00 PM
 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home.

#### **HOLIDAY COOKIES ARE HANDS-ON ADULT CLASSES**

**CANCELLATION POLICY FOR HOLIDAY COOKIE CLASSES:** There are no refunds for cookie class cancellations. If you cannot attend a class, you may send someone in your place.

HOLIDAY COOKIES LISA BRISCH Thursday December 1 9:30 AM-12:30 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

**TAMALES** LINDA MARTIN Thursday December 1 6:30 – 9:30 PM 89.00 Discover the magic of making Tamales! These time-tested recipes burst with the most satisfying flavors and varieties. You'll love them every time you taste them! Technique is important and

flavors and varieties. You'll love them every time you taste them! Technique is important and the lesson teaches the step by step process to make perfect Tamales. Come for a fun evening to make fresh Tamale Dough; Chicken Tamales with Mole Sauce; Hot Chorizo Tamales with freshly made Guacamole; Cumin & Pork Tamales with Tomatillo Salsa; Spicy Butternut Squash Tamales with Black Bean Salsa; Traditional Beef Tamales with Red Chili Sauce, and Apple-Pecan Dessert Tamales with Homemade Caramel Sauce.

Enjoy this delicious specialty and the lessons it brings as we teach a menu that is perfect for the holidays! This could be a fun class to invite a friend to share with you! We'll learn to combine two favorite dishes — Risotto and Scampi, bringing them together in one dish. Our DEMONSTRATION will WOW you with Creamy Shrimp Scampi Risotto served with grilled Asparagus and a Salad of Crispy Belgium Endive, shaved fresh Fennel and charred Grape Tomatoes in Italian Vinaigrette. Dessert will be Chocolate Cannoli filled with rich Chocolate Ricotta Mousse.

GOURMET COUPLES LINDA MARTIN Friday December 2 6:30 – 9:30 PM 190.00 per couple Share a culinary experience you'll treasure with your partner. Our gourmet three course menu has lots of dynamics and recipes you can recreate for your own purposes at home. Our lesson is Amuse of Baked Brie Wedges with Dried Cherries & fresh Thyme, and Baby Spinach, Butter Lettuce, & fresh Mushroom Salad with Dijon Vinaigrette, served with Sauvignon Blanc. The entrée is Coq au Vin slow cooked with Shallots and Mushrooms; Char Cooked Asparagus with Candied Bacon; Curry Scented Roasted Fresh Vegetables, and freshly made French Bread with Sweet Butter, served with Merlot. Dessert will be Vanilla Bean Crème Brûlée with Whipped Cream & Fresh Berries.



HOLIDAY COOKIES LINDA MARTIN Saturday December 3 9:30 AM-12:30 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

HOLIDAY COOKIES JAN D'ATRI Saturday December 3 2:00 – 5:00 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

COOK CLUB – WINTER VEGETABLES JAN D'ATRI Monday December 5 6:30 – 9:30 PM 89.00 Our class will discover the magic of cool season Vegetables (Winter Vegetables) heartier than those grown in the warmer months. We'll learn how it's possible to get the maximum flavor of each; we'll talk and experience the best way to cook each one and discover how raw vs cooked differ in nutrient values. Come for a fascinating lesson and learn to prepare Broccoli Tots; Mushroom Sauté in a Puff Pastry Sunflower; Chef Lisa's Carrot Souffle; Winter Veggie Burger; Roasted Butternut Squash Hummus with Naan Bread Bites; Brussel's Sprouts Sauté; Roasted Acorn Squash Stuffed with Farro and Bacon, and Vegetarian Chili with Eggplant.

HOLIDAY COOKIES AMY BARNES Tuesday December 6 9:30 AM-12:30 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy



HOLIDAY COOKIES LINDA MARTIN Wednesday December 7 6:30 – 9:30 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

HOLIDAY COOKIES LISA BRISCH Thursday December 8 9:30 AM-12:30 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies!

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

Pairing wine with a meal creates an enhanced dining experience with the flavor qualities of each interacting and improving the flavors of each. This lesson will define the flavors of the recipe and match to the wine flavor to gain understanding of how they balance each other. Knowledge of these principals allows you to make good choices when planning a menu and choosing the wine to go with the foods. Come for a fun and enlightening lesson to prepare Sicilian Style Pizza Amuse with Fresh Mozzarella, drizzled Honey & fresh Thyme and Grilled Radicchio & Butter Lettuce Salad with Gorgonzola & Peppered Almonds served with Italian Verdicchio. The entrée is Shrimp Risotto with Saffron Butter; Pork Tenderloin Medallions with Dried Cherry-Port Sauce; Steak House Creamy Spinach Gratin, and Buttermilk Flakey Dinner Biscuits with Burnt Onion Butter, served with Spanish Carmenere Red. Dessert will be Deep Dark Chocolate Cake with Mango-Ginger Sorbet & Fresh Blackberry Sauce.

**LUNCH AND LEARN LISA BRISCH Friday December 9 12:00 Noon – 1:00 PM 45.00** Treat yourself to an amazing lunch and lesson which you could use for your own entertaining needs. Our DEMONSTRATION class offers a wonderful menu that would be fun to share with your friends. Come to enjoy Roasted Salmon with Crunchy Honey Mustard Pecan topping, served with Brussels Sprout Gratin (roasted Brussels Sprouts with a Gruyere & Parmesan Cheese Cream Sauce, topped with crispy Buttered Breadcrumbs). Dessert will be Sous Vide Chocolate Pots de Crème - little pots of rich Chocolate Custard.

#### GOURMET COUPLES LINDA MARTIN Friday December 9 6:30 – 9:30 PM 190.00 per couple

Plan a special evening with your partner sharing a culinary adventure! You'll be part of a team preparing a three course gourmet meal with a group of couples. Come enjoy this wonderful menu which will be served with a sampling of wine. Couples will prepare Rum Glazed Grilled Shrimp Amuse with Chili-Mint Salsa and Butter Lettuce, Gorgonzola, & Walnut Salad with Creamy Italian Dressing, served with Chardonnay. The entrée is Cotija & Chorizo Stuffed Chicken Breast with Sun-dried Tomato & Basil Vinaigrette; Creamy Kentucky Cheese Grits with Sharp Cheddar; Cast Iron Cooked Spicy Brussels Sprouts with Toasted Garlic & Crushed Red Pepper, and Marsala & Butter Glazed Fresh Carrots, served with Zinfandel. Dessert is Rustic Pear & Apple Crostata with Rum-Caramel Sauce.

#### HOLIDAY COOKIES LINDA MARTIN Saturday December 10 9:30 AM-12:30 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

#### HOLIDAY COOKIES JAN D'ATRI Saturday December 102:00 – 5:00 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

#### COOK CLUB – SAUSAGE MAKING JAN D'ATRI Monday December 12 6:30 – 9:30 PM 89.00

There is an art to Sausage making and this lesson will first address the safety concerns of working with raw meats, then how to handle and store it properly. From there we discuss varieties of meats for Sausage making, the best cuts and how to prepare for Sausage making. We'll learn to flavor the Meat, mix it and combine with fat. From mixing to grinding and stuffing, we'll discuss and prepare. Our menu is Homemade Hot and Mild Italian Sausage grilled with Peppers and Onions on a Bun; Breakfast-For-Dinner Homemade Sweet & Savory Breakfast Sausage with Waffle Bites; Homemade Chorizo with a One Pot Spanish Rice Chicken Apple Sausage Appetizers with Maple Glaze; Homemade Turkey Sausage in a Stovetop Smoker over Pasta with Butter and Parmesan Sauce, and Baklava "Sausage Rolls" Dessert. When we've finished our meal, we'll share the experience each had to decide what each of us likes best about the recipes we prepared.

HOLIDAY COOKIES AMY BARNES Tuesday December 13 9:30 AM-12:30 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

HOLIDAY COOKIES JAN D'ATRI Wednesday December 14 6:30 – 9:30 PM 89.00 Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

Chocolate dipped Almond Biscotti.

HOLIDAY COOKIES LISA BRISCH Thursday December 15 9:30 AM-12:30 PM 89.00 Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

FLORENTINE HOLIDAY DINNER LINDA MARTIN Thursday December 15 6:30 – 9:30 PM 89.00 Foods from the Florentine countryside are uniquely enchanting during the Holidays. This menu of holiday favorites will immerse you in the traditions of Italian cooks with ingredient choices and combinations that create incredible and satisfying dishes. Come for a great lesson to learn Panzanella Salad; Ribollita (Vegetable Soup); Schiacciata (Rosemary & Grape Focaccia); Pappardelle Florentine (Fresh Pappardelle with Cremini Mushrooms & Truffle Oil); Bistecca alla Florentine (Grilled Rib-Eye Steak with Spinach Pesto). Dessert is Mocha Chip Gelato and

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LUNCH AND LEARN LINDA MARTIN Friday December 16 12:00 Noon – 1:00 PM 45.00 Learn how to make this specialty so the meat easily falls off the bone when done. This recipe is perfect for a special occasion and can be put in a crockpot and slow cooked. This lesson teaches all the steps to making great Short Ribs with perfect results. Come for a delicious lunch and learn how it's done. Our menu is Cabernet Braised Beef Short Ribs with Crusty French Bread served with Roasted Asparagus with Toasted Hazelnuts & Lemon Gremolata. Dessert is Deep Dark Chocolate Cake with Homemade Vanilla Ice Cream & Whiskey Hard Sauce.

GOURMET COUPLES LINDA MARTIN Friday December 16 6:30 – 9:30 PM 190.00 per couple Here is a menu you and your partner can learn together while cooking with other couples who enjoy good food! This is a great menu to take and repeat at home for your friends or family. Come be part of preparing this three course meal which includes: Fig & Goat Cheese on Grilled Crostini Amuse with Port Syrup and Iceberg Wedge Salad with Creamy Blue Cheese Dressing, Bacon, Red Onion, & Cracked Black Pepper, served with Sauvignon Blanc. The entrée will be Salt & Pepper Restaurant-style Cast Iron New York Steak with Bordelaise Sauce; Petite Baked Potato with Crème Fraiche & Chives; Roasted Carrots with Dijon Butter & fresh Dill, and Char Cooked fresh Zucchini with Basil Oil, served with Cabernet Sauvignon. Dessert is Grand Marnier Chocolate Cake with Vanilla Bean Crème Anglaise & fresh Raspberries.

HOLIDAY COOKIES LINDA MARTIN Saturday December 17 9:30 AM-12:30 PM 89.00 Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

HOLIDAY COOKIES JAN D'ATRI Saturday December 17 2:00 – 5:00 PM 89.00 Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy



#### COOK CLUB – DESSERTS JAN D'ATRI Monday December 19 6:30 – 9:30 PM

89.00

This class provides fundamental baking lessons on Cake baking, classic French Cream Puffs and Italian Custard – Panna Cotta, together with specialty Cookie making and baking. It will prepare you to master each of the baking principals with a clear understanding of the chemistry involved. When you understand the processes, you'll always be successful as a baker. Our fun lesson will be Flourless Chocolate Cloud Cake with Brandy Whipped Cream; Ultra-Moist Carrot Cake; Elegant Apple, Cinnamon and Cream Cheese Pastry; Holiday Harvey Wall banger Cake; Panna Cotta with Winter Stone Fruit; Cream Puffs filled with Crème Pâtissier, and Holiday Cookie Medley of Soft & Chewy Molasses, Ricotta Sugar Cookies, and Pumpkin Pillows.

#### HOLIDAY COOKIES AMY BARNES Tuesday December 20 9:30 AM-12:30 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

#### HOLIDAY COOKIES JAN D'ATRI Wednesday December 21 6:30 – 9:30 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

#### HOLIDAY COOKIES LISA BRISCH Thursday December 22 9:30 AM-12:30 PM 89.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we're finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'Mores Bars, Chocolate Snowballs and English Chocolate Crisps.

Note: Please see the Holiday Cookies cancellation policy

## SAUTE AND FLAMBÉ LINDA MARTIN Thursday December 22 6:30 – 9:30 PM 89.00

The art of Sauté is best learned in a class where the technique is explained, and practice is possible. We'll each prepare a Sauteed recipe, then take it and learn the principle and method to successful flambé. Come for a fun and exciting lesson to be part of learning Sautéed Tequila Shrimp Flambé Appetizer; Cast Iron Cooked fresh Salmon with Brandy-Dijon-Peppercorn Sauce; Pan Seared New York Steak with Flaming Jack Daniel's Cream Sauce; Sautéed Fresh Tomatoes & Vodka Cream Sauce over Linguine; Bourbon-Butter Sautéed Mushroom Flambé, and Marsala Wine Flamed Sautéed Carrots. Dessert will be Cherries Jubilee Flambé with Homemade Vanilla Ice Cream.

**LUNCH AND LEARN** AMY BARNES Friday December 23 12:00 Noon – 1:00 PM 45.00 Take a break from the Holiday rush and treat yourself to an enchanting lunch. This is a great menu to use for entertaining! Our DEMONSTRATION is Cast Iron Chicken Thighs with Merlot, Garlic and Baby Bella Mushrooms, served with Creamy Parmesan Polenta. Dessert will be Chocolate Cream Pie with Chocolate Cookie Crust topped with Spiced Bourbon Whipped Cream.

GOURMET COUPLES LINDA MARTIN Friday December 23 6:30 – 9:30 PM 190.00 per couple You and your partner deserve a little fun time together and this is the perfect place for a fun experience cooking together. You'll be part of a group of couples preparing this three course gourmet menu, paired with a sampling of wine. Our lesson is Bacon Wrapped Cast Iron Seared Scallop Amuse with Apricot-Jalapeno Relish and Salad of Mixed Greens with Walnut Crusted Goat Cheese, served with Chardonnay. The entrée will be Pan Seared Red Snapper with Spanish Romesco Sauce; Grilled Red Potatoes with Watercress & Blue Cheese Vinaigrette; Roasted Beets & Carrots with Dijon & Fresh Herbs, and Black Pepper Dinner Biscuits with Sweet Butter, served with Merlot. Dessert will be Individual Baked Alaska Desserts with Fresh Raspberry Sauce.

HOLIDAY TEA PARTY AMY BARNES Tuesday December 27 9:30 AM – 12:30 PM 89.00 Sign up for a special Holiday event and experience a traditional special Tea that you'll be part of creating! This class is fun to share with a friend, enjoyed as a shared occasion. We'll bring to life all the treasured classic foods of a Tea party including: Curried Cranberry Chicken Tea Sandwiches; Raisin & Toasted Pecan Finger Sandwiches; Gougères; Cheddar Cheese Puffs; Party Cucumber Dill Sandwiches; Roast Beef and Avocado Finger Sandwiches; Mini Rosemary Scones with Lemon Curd; Cream Cheese Sugar Cookies with Sprinkles, and Mint Wafer Cookies with Candy Mint Swirl. We'll enjoy our beautiful foods with pots of steaming Holiday Tea!

RING IT IN! JAN D'ATRI Tuesday December 27 6:30 – 9:30 PM 89.00 Bring in the New Year with style and a fabulous menu shared with friends! Our special celebration class includes a game plan for preparation, so you'll be able to enjoy the day, the evening and your guests! Come for a fun, fabulous class to prepare Cheesy Gruyere Gougères with crispy Bacon, Pickled Onion, Arugula and Dijon; Smoked Salmon Pizza with Red Onion & Capers with a Creamy Dill Sauce; Party Platter of Bang-Bang Shrimp Egg Rolls and Party Favorite Duxelle-stuffed Mushrooms with Sausage and Mascarpone. Dessert will be Black and White Mousse Swirl with Gold Sprinkles. We'll enjoy our menu with Frozen Brandy Alexanders make with Homemade Vanilla Ice Cream and Tuxedo Strawberries, and Elegant Spicy and Sweet Cranberry Cocktails in Brioche Cups.

WOK THE WORLD AMY BARNES Wednesday December 28 6:30 – 9:30 PM 89.00 So many great flavors and Woking is one of the best ways to cook a quick a meal! Using a wok also makes a great one pot meal! This lesson introduces many of the ingredients, sauces and flavorings that we love about Asian foods. Come for a great evening of culinary delights to learn Wok-Smoked Sweet and Juicy Chicken Wings in Green Tea Leaves; Quick Fried Green Beans with Ground Pork in Chile Garlic Sauce; Stir-Fried Curried Chicken Thighs with Sweet Peppers and Cashews; Easy Shrimp Lo Mein Noodles with Broccoli, Mushrooms and Egg; Sticky Orange Peel Beef with Steamed Rice; Turkey & Cauliflower Fried Rice; Baked Chocolate Wontons with Cinnamon and Sugar, and Green Tea Panna Cotta. We'll enjoy our meal with Cucumber, Ginger & Sake Sangrias.

KIDS COOK SNACK FOODS LISA BRISCH Thursday December 29 9:30 AM – 12:30 PM 89.00 This class teaches people ages 8 and above to make snack foods for yourself, friends and family. You can use these recipes for lunches, afternoon or night time eating or when you just need a treat! Come for a lesson on these fun foods so you can learn to make them for yourself! Our menu is Buffalo Chicken Dip with Carrots & Celery; Corn & Black Bean Quesadillas with Jack Cheese & Salsa Roja; French Bread Pizza; Hummus with Salt & Olive Oil Pita Chips; S'mores Rice Krispie Treats; Monkey Bread, and Chewy Oatmeal Logs.

CHICKEN CHICKEN JAN D'ATRI Thursday December 29 6:30 – 9:30 PM 89.00 Due to popular demand, we're bringing back our Chicken class from summer, so everyone has a chance to learn these amazing & delicious recipes! Chicken is always a great choice for meals as a healthy protein, ease of cooking with many methods and most people love it! Come and learn so you can have a new selection of dinner favorites! Our fun lesson is Cornell's Famous BBQ Chicken; My Momma's Golden Chicken; Teriyaki Chicken Stir-fry; Chicken Saltimbocca; Jan's Homemade Chicken Soup; Chicken Lettuce Wraps & Michael Symon's best Roast Chicken.

**LUNCH AND LEARN** JAN D'ATRI Friday December 30 12:00 Noon – 1:00 PM 45.00 Here is an opportunity to treat yourself to Italian comfort food at its best! Come for lunch and a DEMONSTRATION of Jan's famous Chicken Cacciatore with homemade Polenta, served with a Salad of Cucumber, crispy Fennel, charred Tomatoes and Mozzarella dressed with Italian Vinaigrette. Dessert will be Baked Apples in Caramel Sauce nestled in a Puff Pastry Danish.

GOURMET COUPLES LISA BRISCH Friday December 30 6:30 – 9:30 PM 190.00 This class is for foodies who enjoy the special quality of a great Beef Tenderloin. Plan a fabulous evening with your partner and learn to prepare the perfect Tenderloin with all the trimmings! We'll pair our three course gourmet menu with a sampling of wines. Come to be part of Crostini with Onion Jam & Brie and Arugula, Fennel & Orange Salad, served with Sauvignon Blanc. The entrée is Roast Beef Tenderloin with Brandy Mustard Cream Sauce; Twice Baked Potatoes; Garlic-Lemon Green Beans with Toasted Breadcrumbs, and Sous Vide Glazed Carrots, served with Zinfandel . Dessert will be light and decadent Chocolate-Orange Mousse.

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

Happy New Zfear