

WINTER 2023

~ JANUARY ~ FEBRUARY ~ MARCH~



SWEET BASIL HAS A NEW HOME!!!

After 29 years at Scottsdale & Shea, we've moved our store and school to our new location at *La Mirada* Shopping Center on the northeast corner of Pinnacle Peak & Pima Roads in North Scottsdale. Our new address is:

8900 E. Pinnacle Peak Road, Suite C-5

THE COOKING SCHOOL



We are continuing our hands-on cooking classes, in the mornings and evenings. Class offerings include dozens of choices each quarter. Each three-hour class includes a meal of the foods prepared. Join us in our brand new professional kitchen for a culinary experience you'll always remember! Classes are taught by experienced Chef instructors who know that a successful class is educational, fun & (of course!) delicious.

We feature Hammer Stahl Cutlery

DAMASCUS KNIVES HANDCRAFTED RAZOR SHARP BLADES Made with Japanese forged 67-layer AUS10 steel, the Damascus series features knives that are incredibly sharp, balanced, and lightweight. The beautiful handles are made from genuine rosewood, and every knife comes in a foam padded gift box.



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 January 10, and continuing our Cook Club on Monday afternoons, 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 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. \Box Remember, we can ship your gifts (UPS) anywhere in the United States. \Box 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. \Box 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. \Box Gift certificates are available in any amount online, in the store or by phone. They are good for cooking classes and store merchandise. \Box Knife Sharpening \Box 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

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

OUR SERIES CLASSES

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, January 10 – March 28** 6:30 – 9:30 PM \$1,068.00

THE SWEET BASIL COOK CLUB

MONDAYS, JANUARY 9 – March 27 2:00 – 5:00 PM

This 12-week series introduces a fun and lively way to learn about cooking. Each week we will focus on a single food and gain an in depth understanding of the food itself – its', origins, dynamic qualities, and how to best cook it. We'll use a variety of methods to gain an understanding of the science of the cooking process. Each lesson includes discussion of the tools and equipment which work best for preparation, and demonstration of how to create beautiful presentations! We will cook together to prepare the lesson. When we sit down to enjoy a family meal, we'll share the cooking experience with input from each person and discussion and evaluation of the lesson. **\$1,068.00**



WEDNESDAY JAN 4 EASY DINNERS – Amy Barnes 9:30 AM – 12:30 PM 89.00 When it's time for dinner, make it easy on yourself with these exceptional meals that have lots of variety and amazing flavors. These meals are made for busy MOMS and we're pretty sure will be kid and family approved. Come for Miso Baked Salmon with Asian Cabbage Slaw topped with Chow Mein Noodles; Ground Sirloin Steak Patties with Creamy Red Wine Sauce & Roasted Parmesan Potato Wedges; Italian Chicken Sausage & Chardonnay Risotto with Peas; Honey Glazed Boursin Stuffed Chicken Breast Wrapped in Bacon; Baked Shrimp Scampi Over Angel Hair Pasta; Sheet Pan Glazed Turkey Meatloaf and Broccoli and dessert of Easy Blueberry Fool.

THURSDAY JAN 5 WINTER IN PARIS Lisa Brisch 9:30 AM – 12:30 PM 89.00

French culinary techniques come from classic beginnings. Here's your chance to learn the beauty and finesse of French cooking methods and classic recipes, so that you can incorporate them into your cooking. Come learn a stunning array of Parisian specialties including Spinach & Bacon Tartine (Rustic Bread slices topped with warm Spinach, crispy Bacon pieces, & melted Gruyere); French Onion Soup with Gruyere Cheese Croutons; Chicken with 40 Cloves of Garlic (Pan-roasted Chicken pieces with a roasted Garlic Sauce); Beef Burgundy (Slow roasted Beef cooked in Red Wine with Mushrooms & Pearl Onions) Slow-Cooked Whole Carrots; Brussels Sprout Gratin (Roasted Brussels Sprouts with a Gruyere & Parmesan Cheese Cream Sauce, topped with crispy Buttered Breadcrumbs), and Tarte Tatin (Puff Pastry, Caramelized Apples, & Caramel Sauce).

THURSDAY JAN 5 PASTA PRIMERLinda Martin6:30 – 9:30 PM89.00Learn to make Pasta from scratch! There is nothing as light and flavorful as fresh Pasta paired with made
from scratch Sauces. This lesson teaches how to mix, knead, stretch, cut and cook Pastas incorporating a
variety of flavorings. This fun Pasta party will teach you to make Ricotta & Parmesan Filled Mezzaluna
Pasta with freshly made Marinara Sauce; Farfalle (Bow Tie) Pasta with Lemon Alfredo Sauce; Homemade
German Spaetzle with Paprikash Sauce; Penne (tube shaped Pasta) with Gorgonzola-Walnut Sauce;
Sesame & Garlic Homemade Ramen Noodles; Homemade Fusilli (Corkscrew) Pasta with Sage Butter &
Romano Cheese, and Pappardelle Noodles with Bacon, Leeks, & Parmesan.

FRIDAY JAN 6LUNCH & LEARNLisa Brisch12:00 Noon – 1:00 PM 45.00Sign up for a lesson of a delicious meal which could become your favorite menu for entertaining. Treat
yourself to this DEMONSTRATION and enjoy this lunch of Raspberry-Balsamic Glazed Chicken (Sautéed
Chicken Cutlets in a Raspberry Balsamic reduction), served with Spinach Orzo and topped with
Parmesan. Dessert will be Meyer Lemon Pots de Crème with Blueberry Coulis (Creamy Lemon Custard
with Blueberry Sauce).

FRIDAY JAN 6 GOURMET COUPLES Linda Martin 6:30 PM– 9:30 PM 190.00/Couple Plan a special evening with your partner and prepare a three course gourmet meal shared with a group of couples. Each team of couples will prepare part of the menu then will enjoy it all with a sampling of delicious wines. Come be part of this fun evening as we learn Shrimp & Spanish Chorizo Pizza Amuse with Escarole & Manchego Cheese; Charred Corn & Radicchio Salad with Balsamic Syrup & Shave Pecorino Romano, served with Pinot Grigio . The entrée will be Cast Iron Cooked Rib Eye Steak with Gorgonzola-Brandy Cream Sauce; Dill & Champagne Butter Sautéed Carrots; Flame Grilled Fresh Broccoli, and Petite Baked Potatoes with Crème Fraiche & Chives, served with Cabernet Sauvignon. Dessert will be Flourless Chocolate Cake & Toasted Almond Ice Cream.

SATURDAY JAN 7 FRENCH PASTRIES Lisa Brisch 9:30 AM – 12:30 PM 89.00 French Pastries are legendary around the world. With their light and flaky textures, they are generally prepared with creams, fruits and custards. This lesson teaches how to use the techniques, methods, and ingredients of butter, sugar and eggs to create stunning sweet masterpieces! Come learn for yourself how to create these magnificent Pastries! Our lesson is Chocolate Chunk Financiers (Miniature Almond Flour Cakes filled with chunks of Chocolate); Bostock (Toasted Brioche brushed with Syrup, topped with sweet Almond Paste); Lemon-Olive Oil Tart (Tender Tart filled with Lemon Curd); Chocolate Hazelnut Flourless Cake; Sables – a French Butter Cookie; Lemon Posset (no bake Custard) covered with fresh Berries, and Chocolate Madeleines (Sponge Cake shell shaped Cookies).

SATURDAY JAN 7 WINTER IN TUSCANY Jan D'Atri 2:00PM – 5:00 PM 89.00 The foods and flavors of the Tuscan countryside capture natural goodness with each ingredient used. This lesson of rich and satisfying recipes make delicious meals for the colder winter months. Join us for a fun, enlivening session to prepare Italian-Style Gorgonzola Palmier Appetizer; Zuppa Toscana (Tuscan Soup); Homemade Cheese Ravioli in Creamy Porcini Sauce; Radicchio Salad with Garlic, White Truffle & Balsamic Vinaigrette; Straccetti (sauteed Beef with Arugula and Wine Sauce); and Sundried Tomato Stuffed Chicken. Dessert will be melt in your mouth Glazed Ricotta Cookies.

MON JAN 9 – MARCH 27 COOK CLUB SERIES Jan D'Atri 2:00-5:00PM 1,068.00 This 12 week series introduces a fun and lively way to learn about cooking. Each week we will focus on a single food and gain an in depth understanding of the food itself – its', origins, dynamic qualities, and how to best cook it. We'll use a variety of methods to gain an understanding of the science of the cooking process. Each lesson includes discussion of the tools and equipment which work best for preparation, and demonstration of how to create beautiful presentations! We will cook together to prepare the lesson. When we sit down to enjoy a family meal, we'll share the cooking experience with input from each person and discussion and evaluation of the lesson.

MON JAN 9 COOK CLUB WHAT'S YOUR BEEF? Jan D'Atri 2:00-5:00PM 89.00 We're taking Beef preparation to a whole new level with a lesson that provides understanding of many Beef cuts of Beef we're less familiar with. Each one is wonderful to use when you apply the cooking method that best enhances it to achieve maximum flavor & tenderness. Come for a fascinating lesson to learn to use Skirt Steak, Brisket, Beef Ribs, Flank Steak, Tri Tip and Sirloin. We will learn to prepare amazing dishes including: Roasted Mushroom and flavorful Skirt Steak on Crostini with Wine and Herbs; Braised Brisket "Burnt Ends" cut with Homemade Beef Rub; smoked Southern Style BBQ Ribs; Mongolian Beef with Steamed Rice; Beef Flautas with homemade Guacamole Salsa; Sheet pan Steak & Veggies with Herbed Garlic Butter Slather, and Classic Irish Stew.

TUES JAN 10 GRILL IT YOUR WAYAmy Barnes9:30 AM – 12:30 PM89.00The grilling process is a fun and fascinating way to cook an entire meal. Our lesson teaches how to gauge
temperatures and timing of cooking a variety of foods in order to achieve perfect results in the process.89.00Come to gain a complete understanding of grilling at this fun and enlightening lesson. We'll prepare
Lime-Grilled Scallops with Red Pepper Coulis; Grilled Bread with Ripe Tomatoes and Olive Oil; Grilled
Vegetable Platter with Shallot Vinaigrette; Grilled Chicken Breasts with Herb Rub, and dessert of Grilled
Apples with Bourbon Crème Anglaise. We'll enjoy it all with a refreshing Raspberry Vodka Party Cooler.

TUES JAN 10 – MARCH 28 ESSENCE OF COOKING L MARTIN 6:30-9:30PM 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 all areas of cooking. The lessons include by week: Kitchen Basics and Knife Skills, Soups; Sauces; Sauteing and Braising; Eggs; Grilling and Roasting; Fish and Shellfish; Potatoes, Pasta and Rice; Quick Breads and Yeast Breads; Desserts; Hors d'oeuvres and Graduation Dinner. Give yourself the freedom to eat the way you want for your diet or health. Enjoy foods made with no preservatives, prepared from scratch. You'll come away enriched with new knowledge, abilities, and 12 weeks of fun experiences.

WED JAN 11 AIR FRYER MAGIC Amy Barnes 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. They allow you to fry anything "guilt free" because you're cooking without oil! Almost anything can be cooked in an Air Fryer which makes them so much fun and includes cooking fresh foods. Come for an inspiring lesson to learn Air-Fried Korean Chicken Wings; Air Fryer Lemon Pepper Salmon Fillets with Greek Orzo; Salad with Feta and Artichokes Hearts; Air Fryer Naked No Breading Chicken Tenders - with Mandarin Orange Almond Green Salad with Red Wine Vinaigrette; Air Fried Bacon ; Brie Apple Crostini with Maple Drizzle; Air Fried Eggplant Parmesan Bites with Sun-dried Tomato and Basil Dip, and Air Fryer Mini Blueberry Scones with Cinnamon Honey Butter.

THURSDAY JAN 12FRESH PASTALisa Brisch9:30 AM – 12:30 PM89.00This fun lesson will teach you to make Pasta from scratch in shapes which turn it into beautiful Specialty
Pasta! Come for a fun morning of cooking to prepare these magical fresh Pastas formed by hand or
made with a Pasta Machine. Our creations include: Angel Hair Pasta with Basil, Caper, & Lemon Sauce;
Creamy Broccoli-Parmesan Fettuccine; Pasta with Garden Pesto Sauce (Tomatoes, Almonds, & fresh
Herbs); Tagliatelle with Prosciutto & Peas; Pasta with Three Mushroom Ragu. The class will also learn to
make Homemade Ravioli including: Pumpkin Ravioli with Gorgonzola Sauce, and Three-Cheese Ravioli
with Tomato Sauce.

THURS JAN 12 ITALIAN SUNDAY DINNERS Linda Martin 6:30 – 9:30 PM 89.00 If your family loves Italian foods, immerse yourself in this lesson to learn Italian specialties everyone will absolutely love! Our authentic lesson is Hand Stretched Pizza with Mozzarella, fresh Tomatoes, & Basil; Homemade Caesar Dressing & Rosemary Croutons in a Classic Caesar Salad; freshly made Pappardelle Pasta with rich Bolognese Sauce; Caper & Lemon Butter Sautéed Chicken Piccata; Homemade Italian Bread & fresh Herb Butter, and Sautéed fresh Vegetables with Spicy Puttanesca Sauce. Dessert will be Cannoli from Scratch with Chocolate, garnished with Orange Zest.

FRIDAY JAN 13LUNCH & LEARNLinda Martin12:00 Noon – 1:00 PM 45.00Treat yourself and maybe invite a friend to join you for lunch and a lesson where you watch, learn and
dine! Our DEMONSTRATION of these Cajun specialties teaches all the steps to be able to make these
Mardi Gras celebration dishes! Come for Fresh Crab & Andouille Sausage Jambalaya with New Orleans
Style Garlic Toast, served with Sautéed Green Beans with Bacon, Garlic, & Fresh Tomatoes. Dessert will
be Bourbon Custard Sauce over White Chocolate Bread Pudding.

FRI JAN 13 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 190.00 per couple Make a date with your partner to be part of this fun evening learning to prepare a three course meal with a group of couples. This gourmet lesson begins with Cumin Dusted Sea Scallop Amuse with Cilantro Oil and Watercress & Fresh Avocado Salad with Spiced Pecans & Dijon Vinaigrette, served with Chardonnay. The entrée is Pan Seared Red Snapper with Spanish Romesco Sauce (roasted Peppers, Tomatoes, Pine Nuts, Rosemary); Chargrilled Fresh Asparagus with Lemon, Garlic, & Parsley Gremolata; Toasted Garlic Couscous with Thyme, Paprika, Olive Oil, and Yukon Gold & Sweet Potato Gratin with Cracked Black Pepper & Freshly Grated Parmesan, served with Pinot Noir. Dessert will be Individual Goat Cheese & Pistachio Cheese Cakes with Pistachio Brittle & Tequila-Lime Syrup.

SATURDAY JAN 14 KIDS COOK ITALIAN Jan D'Atri 9:30 AM – 12:30 PM 89.00 This class is for kids ages 8 and above who like to cook and want to learn more. We'll dive into an array of family favorites – all with Italian origins. If you already cook at home, come learn these recipes to share with your family when you make dinner for them! Our lesson will be Light and Fluffy Ricotta Pancakes with Warm Syrup; Mini Meatballs with Mozzarella, Cherry Tomatoes and Basil; Homemade Bowtie Pasta with Butter and fresh Grated Parmesan; Italian Rice Balls (Arancini) with homemade Dipping Sauce; Chicken Parmesan Bites in a Rich and Creamy Marinara and Shrimp Scampi. Dessert will be Ricotta Tart with Cherries and fresh Berries.

SATURDAY JAN 14 CHINESE NEW YEAR Lisa Brisch 2:00 PM- 5:00 PM 89.00 This important holiday in China marks the end of winter with a spring festival. Steeped in tradition, dishes are eaten for their "lucky" symbolism, and the New Year meal is meant to bring good luck for the coming year. Join us for a fun afternoon of Chinese food preparations and culinary traditions as we celebrate and prepare Hot & Sour Soup; Potstickers (Pan-steamed Wonton Wrappers filled with Cabbage, Ground Pork, Soy Sauce, Ginger, Scallions, & Garlic with a Soy Dipping Sauce); Long Life Noodles (Stir-fry Long Noodles with strips of lean Pork & shredded Cabbage in a sweet & savory Sauce); Spicy Sweet-and-Sour Chicken; Stir-Fried Shrimp with Garlic & Chile Sauce; Fried Rice with Peas & Bean Sprouts, and Mango Pudding.

MON JAN 16 COOK CLUB-PASTA PASSION Jan D'Atri 2:00-5:00PM 89.00 We're taking Pasta making to new heights by learning to create specialty Pastas from scratch and turning them into entrees and side dishes with award winning flavors! Come for an inspired Pasta lesson to learn Creamy Homemade Cavatelli Pasta Salad; Cheesy Baked Ziti Casserole with Spicy Italian Sausage; Eggplant Pasta Sauce with Spaghetti Squash; Medley of homemade Gnocchi (Potato and Spinach) in a creamy Alfredo Sauce; Homemade Ricotta Ravioli in Creamy Porcini-infused Velouté Sauce , and Sweet deep fried Pasta "Ranunculus" Flowers with Pistachio centers drizzled with Honey.

TUES JAN 17 BEEF BEAUTIES Amy Barnes9:30 AM – 12:30 PM89.00This class will help you gain an understanding of the cuts of Beef and their properties as they aredisplayed in the market. With that the lesson explores the best cooking method for each cut of Beefwith an amazing group of recipes you and your family will absolutely love! Come join us to gain a clearunderstanding of how to purchase, flavor and cook Beef! The lesson includes: Marinated Greek Beef &Vegetable Souvlaki Kabobs; Baked Sweet and Sour Beef Meatballs & Coconut Rice; Sirloin Minute Steakswith Barbeque Butter Sauce & Cheesy Polenta; Cast Iron Italian Rib Eye Steaks with Feta & KalamataOlives; Grill Pan Beef Burgers with Cabernet Onion Jam on Toasted English Muffins; Wok Seared KoreanSesame Beef with Lettuce Wraps, and Sheet pan Glazed Mini Meatloaves with Potatoes and Asparagus.

WEDNESDAY JAN 18CASUAL GATHERINGSAmy Barnes9:30 AM - 12:30 PM89.00This lesson is perfect for creating an impressive menu you can use for a casual time spent with friends.Our lesson is not too difficult and is filled with an array of crowd pleasing flavors. Come to learnpreparation and presentation of Hoisin Chicken & Shitake Mushroom Wonton Cups Herbed White BeanSpread with Baguette Toasts; Bacon & Ciabatta Salad Skewers with Green Goddess Dressing; SmokedMozzarella and Fig Jam Phyllo Cigars; Marinated Lemon & Herb Mediterranean Steak on a stick andPalmiers Stuffed with Pesto, Sun-Dried Tomatoes & Feta. Dessert will be Layered Chocolate Irish CreamBrownies. We'll enjoy our menu with a Moscato Punch.

THURSDAY JAN 19 PLANT BASED COOKING Lisa Brisch 9:30 AM – 12:30 PM 89.00 Fresh, healthy, delicious and Vegan are joined together in one amazing class! If you eat little or no meat this lesson will be inspirational. This lesson teaches how to cook each Vegetable we use to achieve maximum flavor. We think you'll find they are amazingly wonderful. Come for a fun morning of cooking to prepare Mushroom, Onion, & Cherry Tomato Flatbreads; Cauliflower Steaks with Green Harissa (Serrano Pepper, Cilantro, Parsley, Garlic, Lemon); Zucchini-Farro Cakes with Slow-Roasted Tomatoes; Pasta e Ceci (Chickpea & Pasta Stew in a Garlic Rosemary Tomato Broth); Tofu Salad with Vegetables (Crispy & creamy Tofu with Snow Peas, Bell Peppers, Bean Sprouts, Scallions, Cilantro & Sesame Seeds in a peanut Dressing); Lentil & Roasted Pepper Salad, and Spiced Sweet Potato Scones with Chocolate & Pepitas.

THURSDAY JAN 19 NEW YEAR, NEW YOU! Linda Martin 6:30 PM – 9:30 PM 89.00 Of course, you didn't mean to indulge over the holidays! But if extra pounds are something you now want to get rid of, this class will put you on the road to reduction. Come enjoy learning a menu you will want to prepare many times over! Our lesson is Grill cooked Shrimp Appetizer with Mint Salsa; Orange & Avocado Salad with crisp Bacon & Cilantro-Lime Dressing; skillet roasted Chicken with Mushrooms, Sundried Tomatoes, & Fresh Herbs; Couscous with sautéed Vegetables, Lemon & Capers; Oven Roasted Cauliflower with Tahini-Garlic Sauce, and Grilled Zucchini and Marinated Red Peppers. Dessert will be yummy Mango Sorbet with fresh Blackberry Sauce.

FRIDAY JAN 20LUNCH & LEARN Amy Barnes12:00 Noon – 1:00 PM 45.00Lunch with this menu will be so delicious and satisfying AND you get to take the recipes home to make itfor yourself! Come for an inspiring DEMONSTRATION to enjoy Sheet-Pan Crispy Lemon-Garlic ThymeChicken Thighs and Red Potatoes served with Marinated Vegetable Greek Salad with Feta & Olives.Dessert is yummy Classic Baklava.

FRI JAN 20 GOURMET COUPLES Linda Martin 6:30 PM – 9:30 PM 190.00/Couple This class is for couples who enjoy cooking together and are ready for a culinary adventure. Sign up as partners to be part of creating a three course meal with a group of other couples. Come for a dynamic lesson and enjoy this meal with a sampling of wine! Our lesson is Sweet Corn, Roasted Poblano, & Ricotta Ravioli Amuse and Charred Romaine Salad with Goat Cheese, Spiced Pecans, & Honey-Lime Dressing, served with Chardonnay . The entrée will be Restaurant Style Pan Seared Steak Diane with Madeira & Mushrooms; Char Cooked Fresh Asparagus with Red Wine Braised Cipollini Onions; Sundried Tomato Vinaigrette over Caramelized Roasted Vegetables, and Fresh Herb French Dinner Rolls with Sweet Butter served with Cabernet Sauvignon. Dessert will be classic Bananas Foster Flambé, Rum Praline Sauce & Homemade Ice Cream.

SATURDAY JAN 21 CAKES 1 Jan D'Atri 9:30 AM – 12:30 PM 89.00 If you've ever wanted to learn to make Cakes from scratch, here's your chance to discover the methods and techniques of making a variety of the most popular Cakes! Our baking session includes making the following types of cakes: Bundt; Pound' Olive Oil; Butter Cake; Carrot Cake and Red Velvet Cake. We'll achieve perfection with each with a lesson that teaches how to keep a cake moist, choose the right pan, ingredients and methods for each. Come learn the true meaning of you can have your cake and eat it too!

JAN 21ASIAN STREET FOODLisa Brisch2:00 – 5:00 PM89.00With so many great flavors and recipes from regions around the Asian continent, we have an amazing
array of amazing dishes to learn about and prepare inn this class. Come for a fascinating lesson to
prepare Filipino-Style Chicken Soup with Coconut & Lemon Grass; Banh Mi Sandwiches with
Vietnamese-Style Chicken Meatballs; Malaysian Chicken Satay (Lemongrass, Ginger, Garlic marinade
with real Peanut Sauce); Bulgogi (Grilled Beef strips marinated in Garlic, Ginger, chopped Pear, Brown
Sugar, Sesame Oil & served in Lettuce Cups); Korean Pickle Pancakes (Pickles take the place of Kimchi in
this crispy & chewy pancake); Indonesian-Style Fried Rice (Shrimp fried Rice with Thai chilies, Shallots,
Soy Sauce & Fish Sauce), and Vietnamese Avocado Ice Cream (Avocado mashed with sweet Coconut
Milk & topped with Coconut Ice Cream & toasted Coconut Flakes).

MON JAN 23 COOK CLUB SOUPS ON! Jan D'Atri 2:00-5:00PM 89.00 There is nothing quite as satisfying as hot, steaming homemade Soup! Making it can be a soul satisfying experience when you have great recipes and understand the techniques for making Broth based, Cream Soups and Chowders. Come learn how so that you have the freedom to make any type of Soup with the ingredients you have on hand. We will prepare Cheesy Cheddar Broccoli Soup; Old Fashioned Split Pea; Potato and Leek Chowder with Blue Cheese and Bacon; Creamy Tomato Basil Bisque; The Ultimate Chicken & Dumplings Soup; Classic French Onion, and Pasta e Fagioli "Pasta Fazool". To complete the lesson we'll make Biscuits, Cornbread, Pitas and Dinner Rolls.

TUES JAN 24STIR FRYAmy Barnes9:30 AM – 12:30 PM89.0089.00Stir fry is a quick cook method of preparing a dynamic and delicious array of meals. Come to gain an
understanding of the ingredients, flavorings and spices used to create the satisfying flavors of Asian
cuisine. Join us and learn to prepare Wok Shrimp & Broccolini in a light Siracha Sauce with Coconut Rice;
Mu Shu Pork Stir-Fry; Tortilla Wraps; Spicy Chicken and Basil Stir-Fry Over Jasmine Rice; Hoisin Steak and
Asparagus Stir-Fry; Shrimp and Jicama in Sesame Soy Sauce, and Almond Cookies.

WED JAN 25 SUPER BOWL PARTY Amy Barnes9:30 AM - 12:30 PM89.00With the Super Bowl taking place in our own back yard, now is the perfect time to plan a celebrationwith your friends! This menu will make you the quarterback of a crowd pleasing gathering in your home!Join us to learn this great party menu which includes Crostini with Jerk Shrimp and Pineapple Chutney;Cranberry Chipotle Turkey Meatballs; Gorgonzola Bacon, and Scallion Puffs; Baked Garlic Lemon Wingswith Buttermilk Ranch Dip, Green Onion Skillet Flatbreads & Whipped Feta Dip, and Flank Steak FajitaNachos. Desserts will be Chocolate Hazelnut Phyllo Rolls and Raspberry, Cream Cheese and PhylloFootball Triangles. We'll enjoy our party with Beer Margaritas.

THURS JAN 26 FISH ON THE GRILL Lisa Brisch9:30 AM – 12:30 PM89.00When you can prepare Fish on your Grill, you'll have mastered what the great Fish Restaurants do with
their perfectly prepared specialties! This lesson is about advanced preparation, cooking temperatures
and timing. Join us to learn how a grill is a perfect method to use to cook Fish including: Shrimp Skewers
with Spicy Lemon-Garlic Sauce; Grilled Tuna Steaks with Red Wine Vinegar & Mustard Vinaigrette; Sweet
& Saucy Grilled Salmon with Orange-Sesame Glaze; Grilled Swordfish with Potatoes & Salsa Verde;
Grilled Mahi Mahi Fish Tacos; Grilled Cod with Tarragon Beurre Blanc, and Grilled Tilapia with Spanish
Tomato-Orange Salsa.

THURS JAN 26FISH FRIENDLYLinda Martin6:30 PM-9:30 PM89.00Great tasting Fish dishes are actually easy to prepare when you understand the cooking principals and
methods that bring out the best flavors of each Fish. Come for a great to learn how Fish can swim right
into your favorite collection of recipes! Our lesson is flame Cooked Oregano Shrimp with Orzo, Feta,
Tomatoes, & fresh Dill; oven roasted Cod with Tomatoes, Garlic, & White Wine over Angel Hair Pasta;
Cedar Plank Grilled Salmon with fresh Herb Pesto; Butter sautéed Tilapia Piccata with White Wine &
Capers with Marsala Glazed fresh Carrots; Spice Rubbed Grilled Red Snapper with Baby Spinach; cast
iron-cooked Catfish Fillets served with Baby Arugula & fresh Orange Salad, and Coriander Crusted Pan
Seared Ahi Tuna with Black Bean Salsa.

FRIDAY JAN 27LUNCH & LEARNJan D'Atri12:00 Noon – 1:00 PM 45.00Treat yourself to an amazing lunch and learn a menu you'll treasure forever! Our DEMONSTRATIONteaches step by step how to make these specialties your own! Come for a lesson of Momma's ChickenCacciatore with homemade Bowtie Pasta served with a Mixed Green Salad with Bacon, Blue Cheese andCandied Walnut in a creamy Merlot Vinaigrette. Dessert will be D'Atri's Restaurant Famous Rum Pie.

FRI JAN 27 GOURMET COUPLES Linda Martin 6:30 PM-9:30 PM 190.00/Couple

Date night can be extra special when you spend it with your partner as part of a team creating a three course gourmet menu. Come for a lesson of a delicious menu and enjoy eating it with a sampling of wines. Our lesson is Spicy Chorizo Filled-Bacon wrapped Date Amuse and Shrimp Bisque with Brandy, Fennel, Saffron, & fresh Tomatoes, served with Sauvignon Blanc. The entrée is Tuscan Style Grill Cooked New York Steak with Herb-Garlic Olive Oil; Butter & Marsala glazed fresh Carrots; Curry scented roasted Vegetables, and Creamy Polenta with Parmesan & fresh Herbs, served with Zinfandel. Dessert will be Dried Cherry & Fresh Apple Galette, Rum-Caramel Sauce & Homemade Vanilla Ice Cream.

SATURDAY JAN 28 KIDS & PARENTS BAKE Lisa Brisch 9:30 AM – 12:30 PM 178.00 If your child is aged 8 or older and is interested in learning to bake, come be a team to learn to bake these delicious goodies. Your family will be so happy when you can share these fresh baked goodies and desserts. Come for a fun morning together learning Graham Cracker Cake; Oatmeal Fudge Bars; Sugar & Spice Apple Turnover; Peanut Butter-Marshmallow Brownies; Cream Cheese Biscuits with Strawberry Butter; S'mores Blossom Cookies, and Banana Chocolate Bread.

SATURDAY JAN 28 SOUTHWEST SPLENDOR Jan D'Atri 2:00 PM- 5:00 PM 89.00 Flavors of Southwest cuisine are captured in each recipe this class will prepare. Learn to use dynamic combinations of Southwest foods in this inspiring lesson! Come for an afternoon of fun to learn Miniature Homemade Tamales; Ultimate Rockin' Taco Dip with Homemade Tortilla Chips; Baked Salmon with Skillet Mole; Green Chile and Chicken Enchilada Casserole with Guacamole Salsa; Chilled Southwest Veggie Salad, and Crispy & Crunchy Chicken Tacos with Cilantro Lime Salad. Dessert will be Churro Cake with Cinnamon Chip Ganache and Homemade Tres Leches Ice Cream.

MONDAY JAN 30 COOK CLUB THE COOKIE JAR Jan D'Atri 2:00 – 5:00 PM 89.00 Making great Cookies is an art as well as a special treat that everyone loves! If you like to bake Cookies, come for an inspirational Cookie baking session to learn award winning recipes! Our lesson is about baking the best of the best! Come for a great afternoon to learn Soft & Chew Chocolate Chip Cookies and Crunchy & Crispy Chocolate Chip Cookies; Lemon & Key Lime Bars with Sweet & Citrus Glaze; The Famous "Swig" Sugar Cookie; The "Black Pepper" Soft and Chewy Ginger Snap Cookie; Snickerdoodles; Reese's Peanut Butter Oatmeal Bars, and Italian Ricotta Cookies with Almond Glaze.

TUES JAN 31 NEW YEAR, NEW YOU! Amy Barnes9:30 AM – 12:30 PM89.00Want to drop a few of those pounds that showed up during the holidays? Here is a sure fire way to add
new recipes that will help you achieve that goal! We promise that with a little knowledge your flavors
will be dynamic but without the fat and calories. Come be inspired with new knowledge and recipes and
learn to make Spaghetti and Turkey Meatball Soup in A Light Tomato Broth; Bacon-Wrapped Air Fryer
Chicken Breasts with Lemon Parmesan Kale Salad; Sauteed Broccoli & Ginger Soy Flank Steak Over
Cauliflower Rice; Baked Shrimp Taquitos with Homemade Salsa Verde; Parmesan-Herb Roasted Salmon;
Roasted Spaghetti Squash with Olive oil and Parmesan, and Greek Yogurt Chocolate Chip Muffins.

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WEDNESDAY FEB 1 SAUTE & SAUCES Amy Barnes 9:30 AM - 12:30 PM 89.00 Learn how the method of sauté can help to make your dinner preparations quick and easy. You can master the skill restaurant chefs use all the time. In addition, learn how to make a variety of Sauces which pair perfectly with each sauteed dish we'll prepare. Come for a fun and interesting lesson to gain these valuable culinary skills. Our lesson is Chicken Gruyere with Sauteed Mushrooms in White Wine; Shrimp and Asparagus with Ginger-Sesame Sauce; Wilted Spinach with Cherries and Goat Cheese; Sauteed Pork Medallions with Sauteed Apples; Meatballs in Sour Cream Gravy with Egg Noodles. Dessert will be Sauteed Bananas with Rum and Chocolate Sauce.

THURS FEB 2 PHYLLO & PUFF PASTRY Lisa Brisch 9:30 AM – 12:30 PM 89.00 Phyllo and Puff Pastry add flair and sophistication to any dish. Come learn to work with them so you can use each pastry to add a new, fun gourmet element to your menus. Come for delicious lesson to learn Asparagus-Goat Cheese Tart (Puff Pastry Tart topped with Herbed Goat Cheese & Asparagus); Phyllo Triangles with Onion Jam; Skillet Spanakopita (Wilted Spinach & Kale mixed with Ricotta, Feta & Dill & topped with crispy Phyllo); Chicken Pot Pie with Leeks & Thyme (Pot Pie with Puff Pastry Top Crust); Pear Strudel (Phyllo Pastry filled with Pears & Walnuts); Tarte Tatin (Puff Pastry, caramelized Apples, & Caramel Sauce); Lemon Pastry Puffs with White Chocolate Drizzle (Puff Pastry Cups filled with whipped Lemon Cream drizzled with melted White Chocolate).

THURS FEB 2 VALENTINE COCKTAIL PARTY L Martin 6:30 PM-9:30 PM 89.00

This holiday is an ideal time to gather friends together to share an evening with great food and cocktails. The fun is you'll have the pleasure of creating a special occasion for everyone, they will enjoy your party making and great food! Come for a fun class to make this delightful menu of Grilled Garlic Shrimp on Rosemary Skewers; Baked Brie with Dried Cherries & Fresh Thyme; Pepper Crusted Steak with Horseradish Cream on Grilled Crostini; Blue Cheese & Fresh Pear Tartlets; Thai Chicken Cocktail Meatballs with Sweet Chili Sauce; French Endive Spears with Sweet Potato, Bacon, & Chives, and Dark Chocolate Dipped Fresh Strawberries. We'll enjoy our meal with a Cocktail: Valentine Prosecco Cocktail.

FRIDAY FEBRUARY 3 LUNCH & LEARN Lisa Brisch 12:00 Noon – 1:00 PM 45.00 This lesson offers an enticing menu you can easily prepare for your own needs. This could also be a lesson that would be fun to share with a friend! Join us for a DEMONSTRATION and delicious lunch. Our menu is Chicken with Mushrooms with Balsamic-Bacon Sauce over Sous Vide cooked Polenta, served with Roasted Brussels Sprouts with Brown Butter & Lemon. Dessert will be luscious Tiramisu Mousse (Whipped Mascarpone, Coffee, Brandy & Chocolate).

FRI FEB 3 GOURMET COUPLES Linda Martin 6:30 – 9:30 PM 190.00/Couple Invite your partner to share an evening filled with great food and a culinary adventure spent with a group of couples preparing a three course gourmet dinner. This lesson will introduce Spicy Chorizo

Filled-Bacon Wrapped Date Amuse and Shrimp Bisque with Brandy, Fennel, Saffron, & Fresh Tomatoes, served with Sauvignon Blanc . The entrée is Tuscan Style grill cooked New York Steak with Herb-Garlic Olive Oil; Butter & Marsala glazed fresh Carrots; Curry Scented Roasted Vegetables, and Creamy Polenta with Parmesan & Fresh Herbs, served with Cabernet Sauvignon. Dessert will be Dried Cherry & Fresh Apple Galette, Rum-Caramel Sauce & Homemade Vanilla Ice Cream.

SATURDAY FEB 4 BREAD WORKSHOP Lisa Brisch 9:30 AM – 12:30 PM 89.00 If you love to bake and are ready to master Bread baking, this lesson will provide a complete understanding of how to use yeast, how to rise your dough; how to knead it and form it so it turns into a beautiful loaf. Come for an amazing Bread baking experience to learn English Muffins; Za'atar Finger Bread (Sheet pan crispy bottom Flatbread topped with Za'atar Seasoning (Sumac, Thyme, Sesame Seeds); Popovers; French Baguettes; Easy Sandwich Bread; Angel Biscuits (Yeasted Buttermilk Biscuits that resemble angel wings); Olive Boule (Round loaves of Yeasted Bread with chopped Olives, Walnuts, fresh Rosemary & Red Pepper Flakes).

SATURDAY FEB 4 IT'S GREEK TO ME Jan D'Atri 2:00 PM- 5:00 PM 89.00 In this lesson we'll discover the joys of Greek foods which are rooted in Mediterranean cuisine. Greek foods are known to be some of the tastiest foods in the world. Come for a great lesson and to learn these traditional favorites! Savory Zucchini Fritter Appetizers "Kolokithokeftedes"; We'll learn Greek Meatballs in Red Wine Sauce "Soutzoukakia"; Stuffed Grape Leaves "Dolmades" ; Spanikopita Spring Rolls; Chicken Souvlaki with Tzatziki Sauce in Pita Bread; Lemony Hummus with Homemade Savory Pita Chips, and Greek Dessert Platter of Mini Baklava, and Loukamadis (Greek Donut Holes).

MON FEB 6 COOK CLUB CHOCOLATE Jan D'Atri 2:00 – 5:00 PM 89.00 Understanding Chocolate and how to use it in all the ways it is delicious is our lesson. The techniques and methods used in class will teach you to be successful in working with Chocolate and include how to melt, temper, decorate and cook with Chocolate. Come for an enormously fun afternoon to learn Beer Braised Pork in Mexican Chocolate Mole Sauce; Brown Butter Soft & Chewy Chocolate Chip Cookies; Ultimate Chocolate Cake with Peanut Butter & Reese's Buttercream Frosting; German Chocolate Brownies; Double Chocolate Olive Oil Cupcakes; Mocha Pecan Torte, and Homemade Peppermint Patties.

TUES FEB 7 CHICKEN YOUR WAYAmy Barnes9:30 AM – 12:30 PM89.00Chicken is one of the most versatile foods and a favorite for many families. Preparation methods are
endless and with recipes from this class you'll have an amazing variety of pleasing meals at your
fingertips! Join us for an inspiring lesson to prepare Classic Chicken Pot Pie with Sherry Cream Sauce &
Flaky Butter Pie Crust; Peanut Butter Noodles with Roasted Chicken, & Veggies; Oven-Fried Parmesan
Chicken with Creamy Coleslaw; Marsala Chicken & Mushrooms with Penne with Butter, Sage and
Parmesan Chicken Kiev filled with Warm Lemon-Herb Butter Over Saffron Rice, and Jerked Chicken
Thighs with Jamaican Rice & Black Beans.

WED FEB 8 ITALIAN FAMILY DINNERS Amy Barnes 9:30 AM – 12:30 PM 89.00 Italian foods are embraced by people of all ages and food preferences. These time honored specialties create a great way to gather your family to spend enjoyable time together. Join us for a fabulous evening of cooking to learn Chicken Scarpariello with Lemon & White Wine; Mizithra Cheese & Brown Buttered Farfalle; Italian Chicken Sausage Risotto; Spaghetti alla Bolognese with Parmesan Pastry Straws and Roasted Balsamic Vegetables; Creamy Pesto Gnocchi with Sweet Italian Sausage. Dessert will be Flourless Chocolate Cake with Cinnamon Whipped Cream. We'll enjoy our meal with a Red Wine Spritzer.

THURS FEB 9 SOUS VIDE COOKING Lisa Brisch 9:30 AM – 12:30 PM 89.00 Tender, perfectly cooked foods 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 cooked in a water bath at a consistent temperature creates maximum flavor by retaining moisture and nutrients during the cooking process. Come learn the process as we prepare Sous Vide Egg Bites; Tomato Bruschetta with Sous Vide Ricotta Cheese & Basil; Sous Vide Pork Tenderloin with Maple-Mustard Sauce; Waldorf Salad with Sous Vide Chicken; Sous Vide Salmon with Lemon-Caper Sauce; Sous Vide Balsamic Beets & Greens with Shaved Parmesan, and Sous Vide Oreo Cheesecakes in Jars.

THURS FEB 9 ROMANCE IN THE AIR Linda Martin 6:30 PM-9:30 PM 89.00 Create a truly special occasion this Valentine's Day! Our menu is laced with love and has aphrodisiac qualities in the foods we'll use. Come for a fun evening of cooking to learn this love inspired menu! Our lesson is Seared Shrimp on Crispy Potato Pancakes with Crème Fraiche & Chives and Spinach, Butter Lettuce, & Fresh Mushroom Salad with Dijon-Tarragon Vinaigrette. The entrée will be Pan Seared New York Steak with Homemade Béarnaise Sauce; Creamy Potato Gratin with Parmesan & Fresh Thyme; Grill Cooked Fresh Asparagus with Lemon Zest & Balsamic Syrup, and Homemade Black Pepper Dinner Biscuits with Sweet Butter. Dessert will be Chocolate Ganache Mini Cakes with Glazed Fresh Strawberries.

FRIDAY FEB 10LUNCH & LEARNLinda Martin 12:00Noon – 1:00PM45.00This lovely menu could become one of your family's favorite meals! The special ingredient added to the
entrée makes it a truly spectacular treat! Come to enjoy our DEMONSTRATION and menu of Butter
Sautéed Lobster Mac & Cheese, served with Watercress, Avocado, & Spiced Pecan Salad with Dijon
Vinaigrette. Dessert will be Dark Chocolate dipped fresh Strawberries.

FRI FEB 10 GOURMET COUPLES Linda Martin 6:30 PM – **9:30** PM **190.00/Couple** Invite your partner to celebrate the love you share with a fun evening of cooking, shared with a group of like-minded couples. Our three course gourmet menu is a culinary celebration of love using foods that inspire that love connection! Come to be part of preparing Baklava Style Baked Brie with Phyllo & Cardamom Syrup and Crispy Iceberg Wedge Salad with Blue Cheese, Bacon, & Cracked Black Pepper, served with Sauvignon Blanc. The entrée will be Beef Tenderloin Stroganoff with Fresh Mushrooms, Buttered Noodles, & Brunoise Carrots; Toasted Garlic Cast Iron Cooked Brussels Sprouts; Sweet Carrots Roasted with Dijon Butter & Fresh Dill, and Black Pepper Dinner Biscuits with Sweet Butter, served with Merlot. Dessert will be Dark Chocolate-Brandy Pots de Crème with freshly Whipped Cream, Orange Zest & Fresh Mint.

SATURDAY FEB 11 VALENTINE TEA Lisa Brisch 9:30 AM – 12:30 PM 89.00 This class is fun to share with someone special. Come learn to create the foods and enjoy the traditions of an afternoon tea. Our Valentine themed Tea will teach how to make beautiful finger foods with stunning presentations! Come for a delightful morning to be part of creating Cream Scones with Lemon Curd; Minted Radish Tea Sandwiches with Lemon Mayonnaise; Smoked Salmon & Cucumber Tea Sandwiches; Chicken Salad Tea Sandwiches with Smoked Almonds; Goat Cheese & Arugula Tea Sandwiches; Shortbread Heart Cookies, and Chocolate-Lemon Truffles.

SAT FEB 11 ITALIAN LOVERS VALENTINE Jan D'Atri 2:00 PM – 5:00 PM 89.00 Learn what Italian cooks and chefs have known for centuries – food can be an aphrodisiac when created with Love, caring and special ingredients. This culinary experience is made for celebrating with foods that will set the tone and lead right to his or her heart! Our Valentine lesson is melt-in-your-mouth Ricotta Crepes; Homemade Mozzarella and Homemade Ricotta Cheeses; Homemade Fettuccine with Alfredo Sauce; Tuscan Salmon with Sun-dried Tomatoes in a Cream Sauce; Steak Fiorentina sliced on a Crostini with Mascarpone Cheese, and Crescent of homemade Pizza Dough filled with Marinara, Buffalo Mozzarella and fresh Basil. Dessert will be an Italian Torta filled with Homemade Pastry Cream.

MON FEB 13 COOK CLUB CHICKEN CHICKEN Jan D'Atri 2:00 PM – 5:00 PM 89.00 Chicken is a favorite for so many because it's versatile, easy to prepare, can be flavored in endless ways and is so satisfying! Come for a valuable lesson to understand how to cook using a variety of methods, season to achieve international flavors and achieve moist, tender results with each cooking approach. Our valuable, intriguing lesson is Bite-Sized Chicken and Waffles; Curried Chicken Salad on Classic Toast Points; Austrian Chicken Schnitzel with Homemade Mashed Potatoes; Umami-Marinated Chicken Thighs with Red Cabbage Slaw; Shredded Chicken Asian Salad; Chicken Breast Sliders with Jalapeno Bacon Jam, and Scaloppini a la Marsala with Seasoned Fluffy Rice.

TUES FEB 14 FONDUE PARTY Amy Barnes9:30 AM – 12:30 PM89.00This class teaches the best about creating a one pot meal of comfort foods which can be enjoyed family
style. This traditional Swiss winter dish also makes a perfect intimate Valentine meal when shared with
your sweetheart! Join us for this fun, delicious party to learn Classic Swiss Cheese & White Wine Fondue
with French Baguette; Brie Cheese & Sherry Fondue with Artisan Bread, Pears & Vegetables; Beer &
Cheddar Cheese Fondue with Apples and Toasted Pretzel Rolls; Mashed Potato Fondue with Sliced
Kielbasa; Butterscotch Dessert Fondue with Waffled Chocolate Chip Cookies, and Totally Chocolate
Fondue with Kirschwasser & Banana Drop Cookies and Strawberries.

WED FEB 15 AIR FRYER FUNDAMENTALS Amy Barnes 9:30 AM-12:30 PM 89.00 Cooking with an Air Fryer is a delicious way to cook the fried foods we love in a much healthier way! There are so many great choices of foods that can be beautifully prepared in an Air Fryer; come experience what they are and how to prepare them! Our lesson is Air Fryer Bacon Cheeseburger Sliders; Quick & Easy BBQ Air Fryer Chicken Wings from Frozen; Green Chili Cheddar Cheese Toast; Air Fryer Parmesan Crusted Salmon with Basil Risotto; Air Fryer Honey Garlic Shrimp with Spicy Peanut Butter Ramen Noodles, and Air Fryer Fudgy Chocolate Brownie with Peanut Butter Cup Ice Cream.

THURS FEB 16FAMILY FISH NIGHTLisa Brisch9:30 AM – 12:30 PM 89.00Get your family to fall in love with Fish using the recipes from this class! We're pretty sure this lessonwill teach you to be comfortable preparing these Fish varieties along with teaching delicious, satisfyingmeals. Come for One-Pan Roasted Salmon with Broccoli & Red Potatoes; Crunchy Oven Fried Fish withHomemade Tartar Sauce; Mahi Mahi Fish Tacos with Lime-Pickled Jalapeños; Almond Crusted Tilapiawith Asian BBQ Sauce; Pan-Seared Swordfish with Creamy Dijon-Caper Sauce, and Salmon Cakes withCucumber Yogurt Sauce.

THURS FEB 16 SOUTHWEST COCKTAIL PARTY L Martin 6:30 PM – 9:30 PM 89.00 A Southwest theme combines lots of foods which pack a punch with depth of flavors. Present this menu at your next gathering and treat your friends to an impressive buffet of finger foods! Our menu is Smoked Salmon on Mini Corn Cakes with Dill Crème Fraiche, and Bacon Wrapped-Chorizo Filled Dates, served with. The entrée is Rib Eye Steak Skewers with Cilantro Pesto; Grill Cooked Shrimp with Habanero & Toasted Garlic Vinaigrette; Chorizo Mini Taquitos with Fresh Orange & Tomato Salsa, and Blistered Shishito Peppers with Togarashi, Sea Salt, & Saffron Aioli. Dessert will be Bourbon Pecan Tartlets. We'll enjoy this party with a Prickly Pear Margarita.

FRIDAY FEB 17LUNCH & LEARNAmy Barnes12:00 Noon – 1:00 PM45.00Treat yourself to an outing for lunch and a lesson in a favorite meal you'll be able to create yourself. OurDEMONSTRATIONteaches Baked Bacon Wrapped BBQ Rubbed Turkey Tenderloin served with Spinach& Lemon Orzo Pilaf.Dessert will be Bittersweet Chocolate Crème Brûlée.

FRI FEB 17 GOURMET COUPLES Linda Martin 6:30 PM – **9:30** PM **190.00/Couple** It's date night! Plan a great evening with your partner and learn a gourmet three course meal that you'll enjoy preparing with a group of couples. This lovely menu will be shared with a sampling of wine. Join us for French Endive with Crisp Bacon, Roasted Sweet Potato, & Crème Fraiche Amuse, and Hearts of Palm, Baby Greens, & Grape Tomato Salad with Candied Pecans & Dijon Vinaigrette, served with Chardonnay. The entrée will be fresh Crab & Andouille Sausage Jambalaya; Oven Roasted Beets & Carrots with Dijon Butter & Dill; Sautéed Fresh Green Beans with Bacon, Tomato, & Garlic, and Fresh Made French Bread with Sweet Butter, served with Zinfandel. Dessert will be White Chocolate Bread Pudding with Vanilla Ice Cream & Bourbon-Praline Sauce.

SATURDAY FEB 18 CAKES 2 Jan D'Atri 9:30 AM – 12:30 PM 89.00 This great lesson (second in our series) teaches how to bake a Cake, make and fill with Ganache or Glaze, build it in layers, frost and decorate it using decorative piping to achieve beautiful perfect results! Come for an impressive, amazing class to learn: *The Cakes*: The Ultimate Butter, Chocolate and Spice Cake; *The Frostings*: Buttercream, Cream Cheese, Chocolate Buttercream, & Whipped Cream; Ganache two ways; with heavy cream or water; *Glazes including* Classic, Champagne, Peanut Butter, and Lemon . Our decorating lesson includes learning to use a pastry bag and tips, including how to write, create borders, flowers, and leaves.

SATURDAY FEB 18 MARDI GRAS PARTY Lisa Brisch 2:00 – 5:00 PM 89.00 It's a party like no other, steeped in culinary tradition! Come gather with us to learn and create the delicious foods that the Big Easy is known for! You can go on to entertain your friends with authentic recipes. Join the party to learn Creole Deviled Eggs; Celery Root & Carrot Rémoulade; Pork Short Rib Jambalaya; New Orleans Barbecue Shrimp; Creamed Kale with Caramelized Shallots; Grits & Cheddar Soufflé, and Bananas Foster & Vanilla Ice Cream. We'll enjoy our party with Brandy Milk Punch Cocktails.

MON FEBRUARY 20 COOK CLUB VEG OUT! Jan D'Atri 2:00 PM – 5:00 PM 89.00 This lesson leads us to the garden to discover all the wonderful Veggies found in the markets which make wonderful, flavorful meals! In this lesson we'll learn how to prep, season, and use a variety of cooking methods which best complement each Veggie! Come for an inspiring and inspirational class to learn Vegetables that achieve the best flavors. Using Charred & Roasted Vegetable Bisque with Brioche Croutons: light & refreshing crunchy Dill & Fennel Salad; Classic Potatoes Anna; Grilled Chicken smothered in sauteed Veggies and melted Cheese; Griddle Veggie Cakes with creamy Ranch Dipping Sauce; Grilled Vegetables and Gruyere Cheese Tart, and moist Carrot Cake with rich Butter Cream Frosting.

TUES FEB 21 DESSERTS MADE EASYAmy Barnes9:30 AM – 12:30 PM89.00You don't have to be an accomplished baker to make drop dead wonderful desserts! This lesson brings
together an array of easily made yummy Desserts you can make and bake to delight your family and
friends! Join us for a fun morning and learn these fabulous recipes. Our lesson is
Puff Pastry Apple Tart; Marsala Sabayon with Strawberries; Warm Lemon Pudding Cake; Berry
Cheesecake Crepe Roll-Ups; Individual Chocolate-Raspberry Lava Cakes; Strawberry Crumb Bars, and
Coconut Chess Pie.

WED FEB 22 GRILLING GIANTS Amy Barnes9:30 AM – 12:30 PM89.00Grilling is a great way to cook for the great flavors it can produce. When you understand the cooking
times and temperatures you want to use, you'll know the grill can be your friend for an entire menu, and
for any food you want to cook! Come learn how to use it to prepare Mango Spiced Flank Steak Skewers;
Yogurt Marinated Chicken Satay with Peanut Sauce; Margarita Grilled Shrimp with Creamy Green Chili
Rice; Sesame Chicken Spears with Vegetable Slaw; Salmon Grilled in Foil with Lemon Honey Butter, and
Grilled Apple and Caramel Crostata with Rosemary Whipped Cream.

THURS FEB 23 PLANT BASED BEAUTIES Lisa Brisch 9:30 AM – 12:30 PM 89.00 This lesson focuses on the goodness of Vegetables, using cooking methods that bring out the natural flavors of each Vegetable. Here is a great way to add delicious healthy recipes to your cooking repertoire. Join us for a fun morning to learn Farro, Avocado, Cucumber, & Cherry Tomato Salad; Vegan Pesto Pizza with Fennel & Cauliflower; Savory Chickpea Cakes with Vegan Burger Sauce (Homemade vegan Mayonnaise seasoned with Soy Sauce, vegan Worcestershire Sauce, & Garlic); Tofu Pad Thai (Wide Rice Noodles tossed with a Tamarind vegan "Fish" Sauce, Pickled Radishes, Tofu, Bean Sprouts, Peanuts, & Chile Vinegar); Rosemary Sweet Potato Stacks (Thinly sliced Sweet Potatoes baked in Muffin cups with fresh Rosemary, & dairy-free Parmesan substitute); Buffalo Cauliflower Bites with Homemade Vegan Ranch Dressing, and Dairy-Free Chocolate Mousse.

THURS FEBRUARY 23 RIBS AND WINGS Linda Martin 6:30 PM – 9:30 PM 89.00 The focus of this class is Party Foods! Ribs and Wings are great for groups of all sizes! So many great flavor combinations with sweet and savory Barbeque Sauces, and flavors from around the US and around the globe! Come for a fun, inspiring lesson to learn these recipes we can never get enough of. Our lesson is Oven Roasted & Grilled Baby Back Ribs with Jack Daniels BBQ Sauce; Beef Ribs on the Grill with Coffee BBQ Sauce; Grilled Teriyaki Wings with Blue Cheese Dipping Sauce; Roasted Spicy Deviled Pork Ribs; Jerk Seasoned Caribbean Style Wings; Grilled Buffalo Seasoned Wings with Cilantro-Ranch Dip, and Char Cooked Korean Style Short Ribs.

FRIDAY FEB 24LUNCH & LEARN Jan D'Atri12:00 Noon – 1:00 PM45.00Treat yourself to a lesson and amazing lunch with a menu that is a perfect dinner party theme. OurDEMONSTRATION shows how you can easily prepare a meal your friends will rave about. Join us for thebest ever Melt-in-Your-Mouth Meatloaf with Sweet & Savory Sauce served with Momma's Melt-in-Your-Mouth Homemade Gnocchi in a Creamy Velouté. Dessert will be Jan's Melt-in-Your-Mouth RicottaBlintzes with Homemade Maple Syrup.

FRI FEB 24 GOURMET COUPLES L Martin 6:30 PM – 9:30 PM 190.00/Couple If you and your partner enjoy great food, this lesson is one you will love preparing on your own. In this class you'll work with a group of couples as part of a team preparing an elegant gourmet menu. We'll enjoy it all with a sampling of wines. Join us for Sautéed Sweet Shrimp Amuse with Chipotle-Butter Sauce and Salad of Baby Greens with Radishes, Fresh Herbs, & Champagne Vinaigrette served with Sauvignon Blanc. The entrée will be Bourbon Barbecue Salmon over Grilled Corn & Watercress; Flame Grilled Fresh Broccoli with Lemon & Garlic; Butternut Squash Roasted with Fennel, Cumin, & Turmeric, and Yukon Gold Potato Mash with White Truffle Oil, served with Pinot Noir. Dessert will be Fresh Raspberry & Blueberry Rustic Crostata with Sweet Mascarpone Cream.

SATURDAY FEB 25 KIDS COOK ITALIAN Jan D'Atri 9:30 AM – 12:30 PM 89.00 If you are aged 8 and above, this lesson is made for you! Our cooking adventure will teach you a menu you can make and show off for your entire family. Come have fun and learn Adorable "Tuxedo Meatballs" & Pasta Bowties on a skewer! Homemade Spaghetti with Meat Sauce; Mini Margarita Pizzas; Olive Garden-style Fried Lasagna with Alfredo and Marinara Dipping Sauce; Super Delish Pizza Stromboli; Pasta Primavera with Shrimp, and Italian Donut Holes with Powdered Sugar.

SATURDAY FEB 25 TREASURED THAI Lisa Brisch 2:00 PM – 5:00 PM 89.00 There are so many great flavors in Thai cuisine. Come learn about the ingredients, spices and sauces that make it a favorite for so many people. Our lesson of authentic recipes will get you comfortable to prepare Thai on your own! Join us for Thai Coconut Soup; Pork Lettuce Wraps; Green Curry with Chicken, Broccoli, & Mushrooms (with Green Curry Paste from scratch); Shrimp Pad Thai (Wide Rice Noodles tossed with a Tamarind Fish Sauce, Pickled Radishes, tender Shrimp, Bean Sprouts, Peanuts, Scrambled Egg, & Chile Vinegar); Grilled Beef Satay with Coconut Basting Sauce & Peanut Dipping Sauce; Jasmine Rice Cakes with Thai Vegetable Curry, and Coconut Rice Pudding with Mango.

MON FEB 27 COOK CLUB BREAD BASKET Jan D'Atri 2:00 PM – 5:00 PM 89.00 Making Bread is part art, part passion and part understanding how to work with Yeast; together with the steps to the Bread making processes. Come for a fun and inspiring lesson to learn it all! This class will make Toasted Maple Bread with Triple Cream Brie Appetizer; authentic Irish Soda Bread; Chile & Cheese Pull Apart Bread; Hawaiian Yeast Rolls; Bagel Bread with Cream Cheese, Salmon and Capers, and Jan's Ultimate Bread Pudding with Vanilla Sauce.

TUES FEB 28 SHEET PAN, ONE POT COOK Amy Barnes 9:30 AM – 12:30 PM 89.00 Sometimes we need easy and quick meals to prepare. One pan and one pot dinners can be easy and deliciously satisfying with good recipes. Come learn how these meals are made yummy and easy! Our lesson is One Pan Roasted Salmon with Sweet and Tangy Roasted Green Beans; Tuscan Braised Chicken with Wine, Tomatoes, Onions and Mushrooms & Crusty French Bread; Sheet-Pan Steakhouse Dinner, New York Steak, Yukon Gold Potatoes and Asparagus; Creamy One-Pot Jambalaya Pasta with Smoked Sausage & Chicken; Shrimp Risotto with Baby Spinach and Goat Cheese, and Apple Slab Pie with Cardamon Vanilla Bean Ice Cream.

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WED MARCH 1 PIES & TARTS FOR SPRING Amy Barnes 9:30AM - 12:30PM 89.00 This lesson teaches a luscious array of sweet and savory springtime entrees and desserts. Each recipe begins with learning to make a Crust with melt in your mouth flavors, then the Fillings to make it a true specialty! Come for a fun and enlightening class to make Quiche Lorraine with a rich Butter Crust; Sauteed Mushroom and Goat Cheese Tart; Onion, Gruyere, and Bacon Tart; Puff Pastry Strawberry Mascarpone Tart; Chocolate Chess Pie with Irish Whipped Cream; Tequila Lime Tart with Pine Nut Crust, and fresh Peach Pie with Sour Cream Pastry.

THURS MARCH 2 ASIAN FINGER FOOD Lisa Brisch 9:30 AM - 12:30 PM 89.00 Don't we love to indulge in the complex and satisfying flavors of Asian foods? This fun lesson will provide an understanding of the Sauces, Spices and ingredients that make up these little bite sized specialties. Come learn and add these delicious morsels to your culinary repertoire. Our lesson is Shrimp Toasts (Sandwich Bread slices topped with a puree of Shrimp, Water Chestnuts, Ginger, Scallions, Sherry, & Cilantro); fresh Spring Rolls (A Salad wrapped in Rice Paper Rounds - Rice Noodles, Lime Juice, Fish Sauce, grated Carrot, Peanuts, Thai Chiles, matchstick Cucumbers, Shrimp, fresh Mint, Cilantro, & Lettuce); Korean Sizzling Beef Lettuce Wraps (Ground Beef and Pickled Cucumber Lettuce Wraps seasoned with Brown Sugar, Garlic, Soy Sauce, and Sesame Oil, served with Sriracha Mayo); Potstickers (Pan-steamed Wonton Wrappers filled with Cabbage, Ground Pork, Soy Sauce, Ginger, Scallions, & Garlic with a Soy Dipping Sauce); Malaysian Grilled Chicken Satay (Lemongrass, Ginger, Garlic marinade with real Peanut Sauce); Korean Fried Chicken Wings (Crispy double fried Chicken Wings (coated in Flour & Cornstarch) then tossed in a no-cook sauce of Sesame Oil, Garlic, Ginger, Sugar, Gochujang & Soy Sauce), and Flaky Scallion Pancakes (Savory flaky Pancakes with Sesame Oil & Scallion Greens. Served with a Dipping Sauce of Soy Sauce, Rice Vinegar, Scallion Greens, & Ginger).

THURS MARCH 2 DIM SUM DELIGHTSL Martin 6:30 – 9:30 PM89.00Spring is a beautiful time to entertain. Offer this sweet Dim Sum menu and you'll have a beautiful party
with impressive, delicious foods. We'll add a special cocktail to complete the party! Join us for 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.

FRIDAY MARCH 3 LUNCH & LEARN Lisa Brisch12:00 Noon – 1:00 PM45.00This lesson presents an opportunity to share a fun culinary experience with someone special. Invite a
friend to come with you to enjoy a DEMONSTRATION of a delicious specialty. Our menu is Pomegranate-
Balsamic Glazed Salmon served with Green Beans with Caramelized-Shallot Butter. Dessert will be Torta
Caprese (Chocolate Almond Flourless Cake) topped with Amaretto Whipped Cream.45.00

FRI MARCH 3 GOURMET COUPLES L Martin 6:30 PM – 9:30 PM 190.00/Couple

This lesson is for people who like to cook and share in the experience of creating a new and dynamic menu. Couples will work together as a team to create this three course gourmet meal. We will sample a couple of wines with the first two courses. Our menu is Sweet Corn & Roasted Poblano Pepper Ravioli Amuse and chopped fresh Romaine Salad with Sourdough Croutons & Balsamic Vinaigrette, served with Pinot Grigio. The entrée is Italian Style Cioppino (stew of fresh Fish, Mussels, Clams, Fennel, Red Wine & Garlic); Sautéed Red Onions, Wine, & Rosemary; Pan Roasted Fresh Broccoli, Garlic, & Olive Oil, and freshly made Olive, Parmesan, & Rosemary Focaccia, served with Pinot Noir. Dessert will be Chocolate-Grand Marnier Soufflés with Orange Zest & freshly Whipped Cream.

SAT MARCH 4 FRENCH PARTY FOODS Lisa Brisch 9:30 AM - 12:30 PM 89.00

You'll understand why the French have culinary bragging rights with the foods you'll learn about in this class. This delightful menu is a guaranteed crowd pleaser! Come have fun with us and learn to prepare amazing bite sized party foods! Our lesson is Salmon Rillettes (light but rich tasting Spread made with fresh & Smoked Salmon, Butter, & fresh Herbs, served over Crackers & Cucumber slices; Pissaladièrre (Puff Pastry Tart topped with Caramelized Onions, Olives, & fresh Herbs); Upside Down Mushroom Tartlets; Mini Bacon Quiches; Spinach Soufflé; Potato Galette (Crustless Tart with Potato slices, Butter, & Rosemary), and Sous Vide Chocolate Pots de Crème (Little pots of rich Chocolate Custard).

SATURDAY MARCH 4 KNIFE SKILLS Jan D'Atri 2:00 – 5:00 PM

Some of the most important tools in a kitchen are the knives you own. This class offers a unique handson 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.

MON MARCH 6 COOK CLUB FISHIN AROUND Jan D'Atri 2:00 PM - 5:00 PM 89.00

Learning to cook Fish opens up the door to so many amazing meals and delightful enjoyment of the delicate flavors of each variety. Our lesson will delve into the cooking methods that bring out the best of each fish as it's prepared. Come to learn Ceviche with Homemade Tortilla Chips; Caramelized Salmon & Crispy Shallot Salad; Grilled Mahi Mahi with Lemon Dill Sauce & Cauliflower Rice Risotto; Authentic N'awlins' Cajun Shrimp with Crusty Baguette Dipping Slices; Scallops in a Creamy Skillet Sauce; Sole Meuniere with Lemon & Butter Sauce over Seasoned Rice, and Classic Fish & Chips with Malt Vinegar and Homemade Tartar Sauce.

TUES MARCH 7 SUNDAY DINNERSAmy Barnes9:30 AM – 12:30 PM89.00Family gatherings usually take place around a meal. You can make every gathering a special occasionwhen you cook and serve the recipes from this class. Come for a fun and amazing lesson to learnButtermilk Oven-Fried Chicken Breasts with Cowboy Mashed Potatoes; Crusty Mustard-Dill Meat Loafwith Buttered Chive New Potatoes; Crusty Sheet Pan Mac and Cheese; Lemony Risotto with Asparagusand Shrimp; Giant Turkey Meatball Topped with Marinara and Melted Mozzarella with Buttered Farfalle,and Raspberry Mascarpone Tiramisu.

WED MARCH 8 LADIES LUNCHEON Amy Barnes 9:30 AM - 12:30 PM 89.00 Do you like to entertain? Here is a class with a lovely menu you can use and have fun preparing. It will impress everyone with its' beautiful presentation and satisfying flavors. Join us for a fun morning of cooking to learn Cream of Tomato Soup with Souffléed Cheddar Cheese; Asparagus Salad with Hard Cooked Eggs and Bacon Dijon Vinaigrette; Tarragon Chicken Phyllo Packets; Roasted Balsamic Spring Vegetables; Sharp Cheddar Cheese Scones with Chive Butter, and Strawberry & Cream Cheese filled Crepes.

THURS MARCH 9 PASTA SHAPES Lisa Brisch 9:30 AM – 12:30 PM 89.00 If you love Pasta, come for a lesson from out talented chef and learn to use your hands to make the most amazing pasta shapes! Of course, we'll pair the very best Sauces with each Pasta to have an array of family and friend pleasing meals! Come put your fingers to the test to learn Italian Love Nests (Angel Hair Pasta tossed in a Cream Sauce with Sage & Prosciutto & baked into cups); Pasta with Arugula, fresh Herbs, Olive Oil, & Garlic; Homemade Garganelli (Tube Pasta) with a Sauce of toasted Garlic, wilted Arugula, & fresh Herbs); "BLT" Pasta (Homemade Orecchiette Pasta with a Bacon, Spinach, & Tomato Sauce); Pasta with Pan-Roasted Vegetables Homemade Garganelli with pan-roasted Mushrooms, Onions, Bell Peppers in a Balsamic Herb Sauce); Pasta with raw Tomato Sauce (Homemade Farfalle or Bowtie Pasta with an uncooked Tomato Sauce); Farfalle with Asparagus, toasted Almonds, & Browned Butter, and Orecchiette Salad with Fennel, Red Onions, & Sun-Dried Tomatoes.

THURS MARCH 9SAUCE IT!Linda Martin6:30 – 9:30 PM89.00Is it true that Sauce makes the meal? Maybe so, come and find out at this outstanding class! Our lessonteaches contemporary and classic methods of Sauce making that you can use for many foods. This menuteaches Saffron Cream Sauce over Pan Seared Shrimp and fresh-made Béarnaise Sauce over GrilledAsparagus; Charred Red Pepper Sauce over oven roasted Salmon; Gorgonzola-Walnut Sauce served overPenne Pasta; Skillet Roasted fresh Vegetables finished with Puttanesca Sauce & Basil Oil and Cast IronCooked New York Steak with Flaming Jack Daniels Cream Sauce. Dessert will be Sautéed Fresh AppleSlices over Homemade Vanilla Ice Cream finished with Bourbon-Caramel Sauce.

FRIDAY MARCH 10 LUNCH & LEARN Linda Martin 12:00 Noon – 1:00 PM 45.00 Give yourself a treat of lunch and a lesson with recipes you'll have fun preparing for yourself. Our DEMONSTRATION teaches a delicious spring time specialty of slow braised Spiced Short Ribs over Creamy Herb & Parmesan Polenta, served with Butter & Marsala Wine Glazed fresh Carrots. Dessert will be Cinnamon Apple Crisp with Homemade Vanilla Bean Ice Cream.

FRI MARCH 10 GOURMET COUPLES L Martin 6:30 PM – 9:30 PM 190.00/Couple

Make your plan for a date night with the special person in your life. You'll work together as a team with a group of couples preparing this delicious three course meal. We'll serve a sampling of wine to complete the menu. Come have fun and be part of preparing Chili Dusted Shrimp Amuse with Pan Roasted Fresh Corn & Avocado Relish and Watercress & Fresh Radish Salad with Spiced Pecans & Cotija Cheese, served with Chardonnay. The entrée is Cast Iron Blackened Rib Eye Steak with Horseradish Cream; Oven Roasted Fresh Green Beans with Bacon, Garlic, & Diced Tomato; Crispy Julienned Sweet Potatoes & Fresh Herbs, and Black Pepper Dinner Biscuits with Sweet Butter, served with Cabernet Sauvignon. Dessert will be Deconstructed Apple Pie with Salted Caramel & Vanilla Ice Cream.

SAT MARCH 11 KIDS & PARENTS BAKE Lisa Brisch 9:30 AM – 12:30 PM 178.00/two This class is for kids ages 8 and above who like to cook and a parent or adult who wants to partner with their child. This class teaches family friendly baked specialties. Come and learn so you can share these with your family. Our menu is Pretzel & Potato Chip Cookies with Caramel Frosting; Cinnamon Roll Cake; S'mores Brownies; Jelly-Filled Cupcakes with Peanut Butter Frosting; Apple Cheddar Cheese Muffins; Blueberry Breakfast Cornbread, and Seven Layer Bars.

SATURDAY MARCH 11 MEDITERRANEAN Jan D'Atri 2:00 PM – 5:00 PM 89.00 The foods and flavors of the Mediterranean are satisfying any time you prepare them. Come for a lesson in specialties so you can prepare these soul satisfying foods at home. Our fun afternoon of cooking includes: authentic Grape Leaves Appetizer Platter; marinated & grilled Chicken Thighs with Dill Yogurt Sauce; Mediterranean Cous Cous Bowl with grilled Shrimp; Endive Salad with Gorgonzola, Marinated Figs & Toasted Pecans; Curry-marinated Flank Steak in Naan Bread Tacos; Pastitsio (Baked Pasta in a Creamy Tomato & Béchamel Sauce), and Baklava Cheesecake Cups.

MON MARCH 13 COOK CLUB DESSERTS TO DIE FOR Jan D'Atri 2:00 PM – 5:00 PM 89.00 Everybody looks forward to dessert. No matter if you're a baker or not, we'll teach you to bake these stunning desserts, so you master the methods and techniques and understand the baking process. Treat yourself and your family to the sweetness of this class! Our lesson is Springtime Berry Tiramisu Trifle; Easy and Elegant Fruit Tart; White Chocolate Mousse Bars with White and Dark Chocolate Chards; Sweet Ricotta Fritters with Homemade Nutella Ice Cream; Panna Cotta Chocolate with Spiced Pistachio Chards; Authentic Cannoli with Mascarpone and Ricotta Filling, and Citrusy & Tangy Lemon Bars.

TUES MARCH 14KIDS SPRING BREAKAmy Barnes9:30 AM – 12:30 PM 89.00If you're a kid aged 8 or above, come for a class that will teach you an amazing menu of delicious newfoods that you can make for your family! Our lesson is Sesame Honey Drumsticks with Glazed MiniCarrots; golden baked Pork Cutlets with baked Sweet Potatoes with Cinnamon Butter; SpaghettiCarbonara & Lemony Green Salad with Baked Croutons; Potato Chip Crusted Chicken Strips & YummyCreamed Corn; Chocolate Cake Cookies, and Peanut Butter Cookies.

WED MARCH 15 KIDS SPRING BREAK Amy Barnes 9:30 AM – 12:30PM 89.00 If you're a kid aged 8 or above, and like to cook, during break come learn to cook some awesome new foods! Our lesson is Spinach and Cream Cheese Phyllo Roll-Ups; Sausage and Cheese Puff Pastry Pockets; Homemade Flour Tortilla; Chocolate Zucchini Muffins; Rolled Crepes with Jam; Chocolate Chip Phyllo Triangles, and Cool Strawberry Salsa with Cinnamon Tortilla Chips.

THURS MARCH 16 MOROCCAN MYSTIQUE Lisa Brisch 9:30 AM – **12:30 PM 89.00** One of the most alluring qualities of Morocco is its foods. Rich in flavor and steeped in exotic spices and flavorings, it's home to the Tagine, preserved Lemons, and dishes with an array of Spices. This fascinating cuisine uses fresh Vegetables, Fruits and Meats. If you like to cook, come explore this cuisine with us and enjoy a morning of cooking fun! Our lesson is Moroccan Flatbreads (Yeasted Flatbreads stuffed with Cumin & Paprika Spiced Onions & fresh Parsley); Moroccan Carrot Salad (shredded Carrots with sliced Dried Apricots, Pistachios, & Green Olives in a Lemon & Pomegranate Molasses Dressing); Beef Tagine with Dried Plums & Toasted Almonds (Slow cooked Beef seasoned with Ras el Hanout Ginger, Coriander, Cinnamon, Black Pepper, Turmeric, Nutmeg, Allspice, & Cloves) with dried Plums, Honey & toasted Almonds); Vegetable Tagine with Preserved Lemons (Braised Carrots, Turnips, Gold Potatoes, Sweet Potatoes, & Artichoke Hearts with quick Preserved Lemons); Couscous with Dates & Pistachios; Spiced Cauliflower, Pickled Figs, Almonds Capers & Parsley); Rose & Almond Ghriba (Almond Flour Rose Water) Cookies.

THURS MARCH 16SUSHI SAVVYLinda Martin 6:30 PM – 9:30 PM 89.00Learn 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 Sushi 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; Ginger & Fresh Vegetable
Maki; Inside-Out Spicy Tuna & Lettuce Roll; Avocado & Shrimp Tempura Roll; Beef Tataki Roll with
Ginger & Chives; Avocado & Fresh Salmon Nigiri with Tuna, Wasabi, & Fresh Cucumber Nigiri.

FRIDAY MARCH 17 LUNCH & LEARNAmy Barnes12:00 Noon – 1:00 PM 45.00This menu offers a specialty like no other. In celebration of St. Paddy's Day, come to learn a stunning
menu of Irish specialties! Don't miss out on the opportunity to enjoy a DEMONSTRATION of Brown
Sugar Crusted Corned Beef; Colcannon Mashed Potatoes with Leeks & Cabbage, and Irish Soda Bread.
Dessert will be Irish Crème Chocolate Mousse.

FRI MARCH 17 GOURMET COUPLES L Martin 6:30 PM – 9:30 PM 190.00/Couple Here is the opportunity to make a plan to have a very fun evening with your partner. Our gourmet evening of cooking offers a three course lesson with an amazing menu! You'll learn a lot as you prepare it all with a group of couples, then enjoy the meal with a sampling of wines. Come be part of Fried Green Tomato Amuse with Buttermilk-Peppercorn Sauce and Salad of tender Baby Kale, Homemade Caesar Dressing, & French Bread Croutons, served with Sauvignon Blanc. The entrée is Basil Pesto Stuffed Roasted Pork Tenderloin served with Balsamic-Red Wine Sauce; Champagne & Butter sautéed fresh Carrots; Saffron & Bacon slow cooked Risotto, and sautéed fresh Vegetables with Sun-dried Tomato Vinaigrette, served with Merlot. Dessert will be Sweet Ricotta, Chocolate, & Orange Zest filled Hand Made Cannoli.

SAT MARCH 18 WINE COUNTRY ENTERTAINING Lisa Brisch 9:30 AM – 12:30 PM 89.00 Imagine pairing your own favorite wines with this menu. A combination made for complete satisfaction. Our inspiration is the wine country, our menu is made to be enjoyed with the "fruits" of its harvest. Come for a fun morning of cooking to learn Bruschetta with Goat Cheese, Fig, & Prosciutto; Golden Beet Salad with Avocado & Feta; Grilled Beef with Rosemary, Capers, & Lemons; Grilled Marinated Shrimp with Salsa Fresca; Crispy Mushroom Focaccia; Smothered Cauliflower with Tomatoes & Capers, and Roasted Pears with Golden Raisins & Hazelnuts.

SATURDAY MARCH 18 TAPAS & PAELLA Jan D'Atri 2:00 PM – 5:00 PM 89.00 Tapas and Paella are two words for Spanish Party! We hope you can join us for an array of Tapas to start and an amazing combination of ingredients in our super star Paella. Come see how this party is made with all the Spanish flavors we love to enjoy. Our amazing lesson is Bacon Wrapped Dates with Goat Cheese & Toasted Pecans; Roasted Mushroom Crostini with Wine & Herbs; Authentic Spanish Seafood Paella; Pan-Seared Grilled Halloumi Cheese with Dried Fruit & Sherry Sauce with Charred Sour Dough; Spanish Style Meatballs; Tangy Mediterranean Orzo Salad, and Spanish Dessert Fritters with Homemade Egg Custard.

MON MARCH 20 COOK CLUB PORK OUT! Jan D'Atri 2:00 PM – 5:00 PM 89.00 Pork is the clean white meat, so versatile and easy to prepare with endless combinations of flavors and preparations. This truly inspiring lesson will provide understanding of how to get the most flavor of the pork you cook in combination with ingredients and methods that create amazing meals! Come to learn and be inspired with Seared Pork Chop Strips with Apple Maple Glaze; Steamer Basket Pork Filled Grape Leaves (Dolmas); Stovetop Smoker BBQ Ribs, and Arizona Corn Bread Chili Pie.

TUES MARCH 21 CARRIBEAN BREEZES Amy Barnes 9:30 AM – 12:30 PM 89.00 Caribbean breezes could be in your future especially when you sign up for this fun, class to explore and enjoy the culinary specialties of the beautiful islands. This lesson explores & teaches about the fascinating Spices, ingredients and cooking methods unique to this beautiful part of the world. Come for a fun, delicious culinary experience to prepare Jamaican Beef Pastries; Baked Jerk Chicken; Cuban Black Bean Salad; Classic Picadillo; Caribbean Style Yellow Rice, and Cuban Rice Pudding. We'll enjoy this meal with a cocktail of a Mojito.

THURSDAY MARCH 23 EASTER BRUNCH Lisa Brisch 9:30 AM – 12:30 PM 89.00 This special celebration is enjoyed with a menu of light and flavorful spring foods. When you host a Brunch, you have created a special occasion especially for this holiday! Learn a beautiful menu to share with those you care about. Our lesson is Bacon & Chive Deviled Eggs; Asparagus Puffs (Puff Pastry squares filled with a mixture of Ricotta, Parmesan, Asparagus, & fresh Herbs); Eggs Benedict with Hollandaise; Apricot-Almond Stuffed French Toast; Carrot Soufflé (Sweetened Carrot Puree baked until puffed and airy); Sheet-Pan Scalloped Potatoes, and Strawberry Scones. We'll enjoy our beautiful buffet with a sparkling Mimosa.

THURS MARCH 23 TACOS, ENCHILADAS, MOLES Linda Martin 6:30 PM – 9:30 PM 89.00 Specialties of the Southwest are so satisfying. This class teaches the really good stuff so you can make it for yourself when it's time for you and your family to get your "fix". Our yummy lesson teaches Grill Cooked Beef Tacos al Carbon with simple Mole Sauce; Tequila Shrimp Tacos with Onion, Crispy Cabbage, & Cotija Cheese; Chicken & Cheese Enchiladas Verde; Spinach & Mushroom Enchiladas with Red Chile Sauce; Shrimp Enchiladas Con Queso; Char cooked marinated Chicken with dark & rich Mole Sauce, and crispy Black Bean Tacos with Feta Cheese & Cabbage. We'll enjoy our great meal with Margaritas made with fresh Lime Juice.

MARCH 24 LUNCH & LEARN Jan D'Atri 12:00 Noon – 1:00 PM 45.00 It's so easy and it melts in your mouth! This tried and tested recipe has been featured in a well-known restaurant, in a cookbook and served many times to adoring fans! Come for a magical DEMONSTRATION class with Jan and Momma to learn their secrets! Our lesson is Momma's Famous Chicken Scaloppini Ala Marsala, served with Side of Sautéed Zucchini with Parmesan, and Golden Sweet Carrots in Sweet Glaze. Dessert will be My Papa's Sicilian Cannoli.

FRIDAY MARCH 24 GOURMET COUPLES Lisa Brisch 6:30 – 9:30 PM 190.00/Couple Couples who like to cook are in for an amazing evening learning a three course meal with preparation shared with a group of couples. Come for a date night and have an amazing time preparing Rosemary Shrimp Scampi Skewers Amuse and Asparagus & Spring Greens Salad with Gorgonzola Vinaigrette, served with Sauvignon Blanc. The entrée is Salmon Roasted in Herb Butter; Rice & Pasta Pilaf with Golden Raisins & Almonds; Roasted Carrots & Shallots with Lemon & Thyme, and Garlic-Lemon Green Beans with Toasted Breadcrumbs, served with Pinot Noir. Dessert will be Italian Flourless Chocolate Torta with Mascarpone Whipped Cream.

SAT MARCH 25 TUSCAN FINGER FOODS Jan D'Atri 9:30 AM – **12:30 PM 89.00** This fun lesson teaches an array of specialties right from the Tuscan countryside. Fresh foods and flavors abound in this selection of morsels from this culinary treasure land. Enjoy learning about (and eating) the amazing flavors of an Appetizer Platter of deep fried Olives, Radish Roses and Pesto Bacon Bites; Tuscan Prosciutto, Mascarpone and Fig "Truffles"; Artichoke, Spinach, & Porcini Strudel; Crispy Ravioli Bites with homemade Marinara Dipping Sauce; Broccolini Slaw with homemade "Marzetti-Style" Slaw Dressing, and Mini Meatballs in Homemade Pizza Cups. Dessert will be Ricotta Cookies with Lemon Glaze.

SAT MARCH 25 CUPCAKES & SPRINKLES Lisa Brisch 2:00 PM – 5:00 PM 89.00 Cupcakes are the perfect party dessert. They have endless flavor choices, are portioned perfectly and are easily made and eaten! Come for an inspiring, delicious morning of baking and decorating Cupcakes where each have amazing flair in flavor and presentation! Our fun lesson is Double Dark Chocolate Cupcakes with Peanut Butter Filling (Chocolate Cupcakes filled with creamy Peanut Butter & topped with Chocolate Frosting); Boston Cream Cupcakes (Vanilla Cupcake filled with Pastry Cream & topped with a Chocolate Glaze); Lemon Meringue Cupcakes (Vanilla Cupcakes filled with Lemon Curd, topped with torched Meringue); Cookies & Cream Cupcakes (Chocolate Cupcakes topped with crushed Oreo & whipped Buttercream Frosting); Strawberry Shortcake Cupcakes (Vanilla Cupcakes topped with Strawberry Buttercream); Rocky Road Cupcakes (Chocolate Cupcakes topped with a Chocolate Glaze, chopped Peanuts, Milk Chocolate Chips, & Mini Marshmallows), and Coconut Cupcakes (Coconut Cupcakes topped with a White Chocolate & Lime Cream Cheese Frosting & Shredded Coconut)

MON MARCH 27 COOK CLUB PIE ACADAMY Jan D'Atri 2:00 PM - 5:00 PM 89.00 This class will erase any doubts you have about how to successfully make a Pie Crust, then fill it with luscious flavors that simply satisfy with every bite. Learn the methods, tips and techniques to making one of our favorite treats! Learn to prepare Pie Crust Two Ways (All Butter & All Shortening); Savory "Hot Brown" Hand Pies; Spring Vegetable Pot Pie; Strawberry Rhubarb Pie; Banana Cream Pie with Toasted Coconut Crust; Arizona Sunshine Lemon Pie in a Blender; Praline Apple Pie with Homemade Vanilla Ice Cream, and Mini Pull Apart Fruit Pie Bites.

TUESDAY MARCH 28 PERSONAL PIZZA Amy Barnes 9:30 AM – **12:30 PM 89.00** We all know how we like our Pizza to taste. Making your own is really very easy and learning to create and bake a crust is the first step in total Pizza pleasure. Come for an interesting lesson and discover how you can have your pizza your way any time you like! Our lesson is Fig-Prosciutto Pizza with Arugula; Arizona-Style Cornmeal Crust Chorizo Pizza; Chicago-Style Sausage and Mushroom Pan Pizza; Teriyaki Chicken Pizza; White Four-Cheese Pizza with Basil and Garlic, and Triple Chocolate Hazelnut Pizza.

WED MARCH 29 COOKING WITH HERBS Amy Barnes 9:30 AM – 12:30PM 89.00 Cooking with fresh herbs adds so much flavor and enhances dishes so easily and naturally. Come to gain an understanding of the culinary herbs as we use them in each of our recipes. Discover how much fun you'll have creating the amazing flavors of each as a result of their use. Our lesson is Baked Parmesan Basil Crusted Salmon; Sweet Potato Gnocchi with Brown Butter and Sage; Thyme Pesto and Goat Cheese-filled Chicken Breasts; Mixed Greens with Tarragon Vinaigrette topped with Breaded Warm Goat Cheese Rounds; Grilled Strip Steaks with Olive-Oregano Relish, and Chive and Parsley Mashed Potatoes. Dessert will be Mixed Berries with Lemon Verbena Cream.

THURS MARCH 30 FOODS IN SOUTH FRANCE L Brisch 9:30 AM - 12:30 PM 89.00

The foods of Southern France are famous world-wide for the rich flavors, use of intricate recipes and steps of preparation. Food is an important part of life and ingredients are fresh, seasonal and distinctive. Specialties of the region are not found in other parts of the country. Come for an enchanting lesson of traditional dishes which include: Pissaladièrre (Puff Pastry Tart topped with Caramelized Onions, Olives, & fresh Herbs); Provencal Vegetable Soup (Soupe Au Pistou) (Brothy Soup with Vegetables, & tender Beans, topped with Herbed Pesto); Chicken with Artichokes & White Wine (Chicken Thighs braised in a White Wine Sauce with Artichoke Hearts); Pan Bagnet (Provençal Tuna Sandwich) (Olive Oil packed Tuna on a Baguette with Tomatoes, Red Onion, Olives, Capers, & hard-boiled Egg slices); Beef Daube (Slow cooked Beef in a Red Wine Sauce served over Egg Noodles); Socca (Chickpea Flour Flatbreads topped with Arugula Basil Pesto), and Lemon-Olive Oil Tart (Tender Tart filled with a Lemon & Olive Oil Curd).

THURSDAY MARCH 30 THAI TREASURE Linda Martin 6:30 PM – 9:30 PM 89.00 Thai foods are satisfying for many reasons. When you can understand how to prepare them using the Spices, Sauces and flavorings you'll be able to thrill your family and friends with amazing and delicious meals. Come learn this classic cuisine and how to bring together all of the great flavors that make us love it so much! Our lesson is Red Curry, Lime, & Ginger Spiced Chicken Meatballs with Sweet Chile Sauce; Green Curry & Lemongrass Shrimp & Noodles; Vegetable Pad Thai; Curry & Ginger Spiced Noodles with Cilantro-Lime-Chicken; Thai Yellow Curry Chicken & Vegetables; Tom Yum Soup, and True Thai Coconut Ice Cream with Chocolate-Rum Sauce.

FRIDAY MARCH 31 LUNCH & LEARN Lisa Brisch 12:00 Noon – 1:00 PM 45.00 Treat yourself to an amazing, delicious lunch and DEMONSTRATION of a menu you'll love to use for entertaining often! This would be a fun class to take with a friend! Come for Shrimp with Orzo (Shrimp cooked in a white wine tomato sauce served over orzo pasta), served with Asparagus with Lemon-Shallot Vinaigrette. Dessert will be Graham Cracker Cake with Cream Cheese

FRI MARCH 31 GOURMET COUPLES Linda Martin 6:30 PM – 9:30 PM 190.00/Couple This class is ideal for foodies and people who love to prepare and enjoy great foods! Our lesson divides the recipes and each couple prepares the dish of their choosing. Our three course gourmet menu is Pumpkin Ravioli Amuse with Sage Butter & Romano Cheese and Roasted Beet & Baby Arugula Salad with Goat Cheese & Balsamic Dressing, served with Chardonnay. The entrée will be Salt & Pepper Grilled Rib Eye Steak with Roquefort-Rosemary Butter; Julienned Roasted Fresh Vegetables with Fresh Herbs, Garlic, & Olive Oil; Grill Cooked Sweet Peppers with Caper-Basil Vinaigrette, and Provencal Style Roasted Potatoes with Lemon & Sea Salt, served with Cabernet Sauvignon. Dessert will be Dark Chocolate Cake with Candied Ginger Ice Cream & Rum-Chocolate Sauce.