

SWEET BASIL Culinary Center

FALL 2023

~ OCTOBER ~ NOVEMBER ~ DECEMBER ~



Since moving to our new location in October, we love our new home! Our store and cooking school are located at
8900 E. Pinnacle Peak Road in La Mirada Shopping Center, on the northeast corner of Pinnacle Peak & Pima Roads. We've met so many wonderful people and have made many, many new friends! We've had lots of great cooking classes and we're having so much fun! Cooking and shopping go hand in hand and we look forward to many more days of culinary fun this fall. We hope you will join us in our new store and new school and be part of the Sweet Basil Culinary Experience!

THE COOKING SCHOOL

Our cooking school offers hands-on classes mornings, afternoons and evenings. We offer 40 classes per month with subjects that span the world of culinary interests for the home cook. Cooking class experiences can provide endless enjoyment and exploration as a way to make cooking work for you for quick and easy, as a past time or simply as a way to enjoy great food!



~ New at Sweet Basil ~

It's beauty and function in a bottle! Our new *GEOMETRY* kitchen towels are made of 3½ recycled plastic bottles and people can't get enough of their super absorbency and luxurious colors! They have become everyone's favorite towels because in addition to being beautiful, they help to save the environment! Come see our vast selection to personalize your kitchen!



Finally! Serveware that looks like ceramic, pottery, stone or wood---yet it's durable MELAMINE!

Our new holiday selection is elegant, functional and built to last for a formal setting or for entertaining outdoors at pool parties and backyard barbecues! Family owned and American made, this product will wow your guests, while you enjoy unbeatable, unbreakable serving pieces!

8900 E. Pinnacle Peak Road
Scottsdale, AZ 85255

480-596-5628 www.sweetbasilgourmet.com

Welcome to Sweet Basil Culinary Center!

Come to our new home and discover all of the new and fun products and classes.

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 (480-596-5628)

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 at least 72 hours' notice for cancellations.

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.

Always at Sweet Basil

Complimentary gift-wrap for any purchase of \$25.00 or more. Remember, we can ship your gifts (UPS) anywhere in the United States. If you haven't tried our rich and flavorful Gaviña coffees, you should! And when you join the Coffee Club and purchase 10 pounds of coffee, you get the next pound free. Our colorful Gift Baskets are great for gift giving! They combine convenience and thoughtfulness for anyone - out of town relatives and friends, business associates & colleagues, corporate gift giving - anyone who would enjoy a selection of "gifts within a gift!" They can be custom-made from just about anything in the store - including our bountiful selection of gourmet foods - or order from our pre-made selection. Gift certificates are available in any amount online, in the store or by phone. They are good for cooking classes and store merchandise. Knife Sharpening Ask us about Private & Team-Building cooking classes.



Sweet Basil Instructors

Amy Barnes - Impeccable Pig Restaurant, Hyatt 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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*The heart wants what the heart wants.
(Cookies. It's always cookies.)*

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OCTOBER

COOK WHAT YOU LOVE! PANTRY PRIMER Amy Barnes Mon Oct 2 2:00 – 5:00 PM 89.00

Our 'Cook What You Love' series begins with a lesson on setting up your pantry and equipping it with an assortment of ingredients and staples in order to have great choices when creating a meal. Come for an interesting and inspiring lesson to learn how to put your pantry together in a way that benefits what you want to cook. Our lesson is a last-minute Ravioli Casserole; Homemade Black Bean Veggie Burgers; Hoisin-Ginger Noodles; Pinto Beans with Bacon and Chipotle; Tomato-Rice Soup with Caramelized Onions & Pesto; Hearty Ranch Taco Soup, and Apple Brown Betty with Cinnamon Whipped Cream.

30 MINUTE DINNERS Amy Barnes Tues Oct 3 9:30 AM – 12:30 PM 89.00

Is it possible to put a meal together in 30 minutes? Here is the lesson that will show you how to do it! When you don't have much time, these recipes will be life savers for you and your family. Our lesson is Honey Garlic Braised Pork Rib Bites & Bowtie Pasta with Baby Spinach & Lemon Butter; Roasted Chili-Lime Rubbed Salmon with Yukon Potatoes & Red Bell Peppers; Sautéed Golden Lemon Garlic Butter Boneless Chicken Thighs and Green Beans; Sheet Pan Flank Steak Fajitas with Creamy Salsa Verde Sauce & Corn Tortillas; Shrimp & Baby Portobello Mushroom Ramen Soup with Air Fryer Cream Cheese & Green Onion Wontons, and Puff Pastry Amaretto Mascarpone Cheesecake Cups.

ESSENCE INTERMEDIATE Linda Martin Tues Oct 3 – Dec 5 6:30 – 9:30 PM 890.00

This **TEN WEEK series** is for Essence of Cooking graduates and anyone ready to take their knowledge of cooking to a new level. This series will make you a more confident cook by filling in the gaps of your knowledge, advancing your understanding of cooking processes, teaching new skills and making each hands-on lesson a fun new adventure in cooking! The start of our series begins with a menu of Chili Dusted Shrimp with Fresh Corn, Ginger, & Avocado Salsa; Butternut Squash Soup with Maple Crème Fraîche; Pork Tenderloin, Pan Seared, with Star Anise & Hoisin-Red Wine Sauce; Julienned Roasted Vegetables with Garlic & Fresh Herbs; Creamy Kentucky Cheese Grits; Grilled Fresh Corn Salad with Lime-Shallot Vinaigrette & Cotija Cheese, and Bittersweet Chocolate Pudding Cakes with Whipped Cream & Shaved Chocolate.

FINGER LICKIN' CHICKEN Amy Barnes Wed Oct 4 9:30 AM – 12:30 PM 89.00

There are so many great ways to prepare Chicken. It's a perfect main ingredient for many recipes and a favorite for many families! Come learn new ways to cook Chicken and have new excitement in your repertoire of great Chicken dinners! Come to learn Masa Harina Crusted Chicken Breast stuffed with Chorizo and Jack Cheese; Skillet French Onion Chicken Breast; Chicken Thigh Osso Bucco with Red Wine Sauce; Air Fryer Hot Honey Butter Chicken Wings; BBQ Glazed Bacon Wrapped Chicken Drumstick Lollipops; Spatchcock Rosemary Roasted Chicken, and Thai Baked Chicken & Lemongrass Meatballs over Coconut Rice.

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ITALIAN FINGER FOODS Jan D'Atri Wed Oct 4 6:30 – 9:30 PM 89.00

Appetizers just don't get any better than these! The Italians always have the best flavor combos. Don't miss out, sign up to be part of this fun and adventurous class! Our lesson is Fried Calamari with Lemon Aioli Sauce; Roasted Eggplant Dip with Grilled Piadini (Homemade Italian Tortillas); Homemade Ricotta Caprese; Pizza Napolitano made by hand from scratch; Classic Sicilian Arancini with Homemade Dipping Sauce; Grilled Italian Sausage, Peppers and Onions on toasted baguette with Mozzarella Cheese Sauce, and Italian Donut Holes, Carnivale Style (Zeppole).

STIR-FRY STANDOUTS Lisa Brisch Thur Oct 5 9:30 AM – 12:30 PM 89.00

Stir fry is an amazing way to cook for families at the end of busy days. This one pot quick cook method uses fresh foods and tantalizing Asian ingredients for great flavors. It's the answer for delicious quick meals that are family friendly. Join us for a fun morning of learning Long Life Noodles (Stir-Fry Long Noodles with Pork & Cabbage in a Sweet & Savory Sauce); Shrimp Pad Thai; Thai Basil Chicken; 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); Stir-Fried Broccoli with Orange & Ginger; Indonesian-Style Fried Rice (Nasi Goreng), and Stir-Fried Bok Choy with Crispy Noodle Cake.

TAPAS AND PAELLA Linda Martin Thur Oct 5 6:30 – 9:30 PM 89.00

This is an easy way to entertain any size group with a magnificent meal where all ingredients are cooked in one pan! We'll prepare the two classic combinations: Seafood and Chicken with Sausage. The Tapas add fun appetizers to the menu with classic combos and a nice variety of flavors. Come for a fun evening of cooking to learn these Spanish specialties! Our lesson is Flame Grilled Shrimp with Serrano Ham; Rib-Eye Steak & Goat Cheese Empanadas; Rioja Potatoes with Peppers & Spanish Chorizo; Radicchio Salad with Peppered Almonds & Blue Cheese; Seafood Paella (Shrimp, Mussels, Clams, Lemon, Parsley, & Garlic); Paella of Sausage & Chicken with Saffron Rice & Pickled Jalapenos, and Mini Lemon Magdalena Cakes with Fresh Berries. We'll enjoy it all with Red Wine Sangria.

LUNCH AND LEARN Jan D'Atri Fri Oct 6 12:00 Noon – 1:00 PM 45.00

Come watch and learn the technique of stuffing a Pork Tenderloin! Our DEMONSTRATION will teach you to prepare Roast Pork Tenderloin stuffed with Cognac Figs & Gorgonzola, served with Broccoli Salad with Bacon and Boozy Cranberries. Dessert will be Italian Torte with Pastry Cream filling and toasted Pine Nuts.

GOURMET COUPLES Linda Martin Fri Oct 6 6:30 – 9:30 PM 190.00 per couple

Plan a special date night with your partner and be part of a group that will prepare a three-course meal accompanied by a sampling of wine. This gourmet dinner includes Avocado Toasts with Pan Roasted Tomato & Balsamic Syrup Amuse and Shrimp Bisque with Brandy, Fennel, Saffron, & Fresh Tomatoes, served with Pinot Gris. The entrée is New York Steak, Pepper Crusted & Pan Seared, with Cabernet-Cream Sauce; Cast Iron Cooked Browned Garlic Brussels Sprouts; Slow Cooked Saffron Scented Risotto; and Char-grilled Peppers with Basil Vinaigrette, served with Zinfandel. Dessert will be Rustic Fresh Pear & Apple Crostata with Rum-Caramel Sauce & Homemade Ice Cream.

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TAMALE TIME Jan D'Atri Sat Oct 7 9:30 AM – 12:30 PM 89.00

It's Tamale Time! Here is your chance to learn the process of Tamale making starting from scratch, using fresh Masa, and filling them with an array of flavors that satisfy every taste preference. This magical lesson will show how easy they are to make with the most amazing flavors for your enjoyment. Come for a great class to learn Green Corn Tamales; Shredded Pork Tamales; Tamales de Elote; Pomegranate Mango Guacamole Salsa; White & Dark Mexican Chocolate Tamale Cigars, and classic Margaritas.

FALL FESTIVAL OF FLAVORS Lisa Brisch Sat Oct 7 12:00 – 5:00 PM 89.00

This Cocktail Party menu will impress your friends with your culinary abilities! They will ooh and ahh over your amazing finger foods and menu which incorporates an array of fall flavors. Come to an inspiring class and learn how to make these morsels. Our menu is Caramelized Butternut Squash on Ricotta Toast; Bacon Wrapped Brussels Sprouts with Sherry Maple Sauce; Mini Sweet Potato Stacks; Fig & Blue Cheese Savories; Tuscan-Style Roast Pork Sliders with Rosemary Au Jus; Oven-Fried Chicken Wings with Cranberry Glaze, and Pecan Tassies (Bite-Size Dessert - Cream Cheese & Butter Dough Filled with a Sweet Pecan Mixture).

COOK WHAT YOU LOVE! COQ AU VIN Jan D'Atri Mon Oct 9 2:00 – 5:00 PM 89.00

This specialty is the focus of a wonderful lesson on the French way of creating luscious, braised Chicken, cooked with Mushrooms, Bacon and fruity Red Wine. Our complete menu makes a gorgeous meal fun to prepare for your family and friends. Join us to learn Coq Au Vin Blanc (White Wine); Coq Au Vin Rosso (Red Wine); Garlicky and Butter "Melting" Potatoes; French Laundry Grilled Chicken Breasts with Tarragon Sauce over Buttery Steamed Rice; Red Grapefruit and Pomegranate Salad; Elegant French Poulet de Provençal, and Classic Chocolate Éclairs.

GRILL FRIENDS Amy Barnes Tues Oct 10 9:30 AM – 12:30 PM 89.00

In this class we'll teach how to make your grill your friend. This fun lesson teaches how to cook an entire meal on an outdoor grill. You'll learn how successful grilling is a matter of correct temperatures, timing and placement of food on the surface. Our lesson is Grilled Teriyaki Salmon Skewers; Flank Steak with Three Pepper Rub and Grilled Sourdough; Grilled Fennel Seed Rubbed Pork Chops Over Creamy Polenta; Spiced Chicken and Veggie Kebabs, Grilled Pita Bread & Yogurt Mint Sauce; Grilled Spicy Lime Shrimp with Creamy Avocado Cilantro Sauce; Grilled Asparagus with Roasted Red Bell Pepper Aioli; Campfire Grilled Cinnamon Apples with Bourbon Whipped Cream, and Dirty Shirley Cocktails.

ESSENCE INTERMEDIATE Week Two Linda Martin Tues Oct 10 6:30 – 9:30 PM 89.00

Essence Intermediate continues: Learn Baklava Style Baked Brie Appetizer with Cardamom Syrup, and Roasted Beet & Baby Greens Salad with Goat Cheese & Shallot Vinaigrette. The entrée will be Bourbon Barbecue Salmon over Grilled Corn & Watercress; Dill & Champagne Butter Sautéed Carrots; Roasted Fresh Green Beans and Caramelized Shallots, served with Saffron Risotto with Pancetta & Butternut Squash. Dessert will be Key Lime Pie Dessert Shots with Toasted Meringue.

AIR FRYER FAVORITES Amy Barnes Wed Oct 11 9:30 AM – 12:30 PM 89.00

There are so many foods you can cook with an Air Fryer! It's the healthy way to cook your favorite fried foods! Come learn how easy it is to use and how to make the transition from oil to air fryer! Join us for Air Fryer Roasted Tomato & Burrata Caprese Salad with Balsamic Glaze & Air

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Fryer Croutons; Air Fryer Stuffed Balls with Cranberry Mustard Sauce; Sweet & Spicy Bacon Wrapped Chicken Bites; Crispy Air Fryer Center Cut Boneless Pork Chops with Homemade Chunky Applesauce with Cinnamon & Vanilla; Air Fryer Salmon Patties with Creamy Lemon Dill Sauce, and Air Fryer Easy Chicken Breast and Veggies Dinner with Balsamic Marinade.

IT'S GREEK TO ME! Jan D'Atri Wed Oct 11 6:30 – 9:30 PM 89.00

The beautiful foods of the Mediterranean are assembled in this marvelous menu comprised of fresh ingredients that taste great any time! Come for a fun and inspiring evening of cooking to learn grilled and marinated Greek Chicken Thighs with Dill Sauce; No Mayo Greek Potato Salad; Greek Ouzo Pork Kebabs; Homemade Pasta in Creamy Tomato and Bechamel Sauce (Pastitsio); Farro Salad with Figs and Radicchio, and Steamed Grape Leaves (Dolmades). Dessert will be Mini Baklava "Cigars" with drizzled Honey.

PARISIAN PARTY Lisa Brisch Thur Oct 12 9:30 AM – 12:30 PM 89.00

If you enjoy cooking, Parisian foods are specialties made with recipes which range from simple to complex with a variety of cooking methods, in depth flavor development and an array of fresh ingredients. Come for a fun lesson of Spinach & Bacon Tartine (Rustic Bread Slices topped with warm Spinach, Crispy Bacon Pieces, and melted Gruyère Cheese); French Onion Soup; Poulet au Vinaigre (Chicken with Wine, Vinegar, & Tarragon); Pork Cordon Bleu; French-Style Mashed Potatoes (Pommes Purée); Braised Brussels Sprouts with Bacon & Pecans, and Crêpes with Chocolate & Orange.

LADIES NIGHT OUT Linda Martin Thur Oct 12 6:30 – 9:30 PM 89.00

Plan a night where you and your friends can gather and share a special evening learning to cook a menu of yummy finger foods. This is a menu you can have fun using as party food for your own entertainment. Join us for Grilled Fig & Goat Cheese Crostini with Port Syrup; Crispy Potato Pancakes with Seared Shrimp & Crème Fraîche; Caramelized Onions, Fresh Pear, & Gorgonzola Cheese Flatbread Pizza Bites; Grilled Chicken Satay with Basil Pesto; Oven Roasted Crab Cakes with Caper Remoulade; Peppered New York Steak Skewers with Balsamic Syrup, and dessert of Petit Pan Pastry Chocolate Bites. We will enjoy it all with a French 75 Cocktail.

LUNCH AND LEARN Lisa Brisch Fri Oct 13 12:00 Noon – 1:00 PM 45.00

Treat yourself to a delicious lunch and DEMONSTRATION of a menu that is perfect for entertaining. In just one hour you will learn to prepare an amazing meal and be served a lunch you won't soon forget! Come to enjoy Chicken Thighs with Pomegranate Reduction Sauce; Roasted Cauliflower with Chives and dessert of Pumpkin Mousse with Maple Whipped Cream.

GOURMET COUPLES Linda Martin Fri Oct 13 6:30 – 9:30 PM 190.00 per couple

Invite your partner to spend an evening cooking together with a group of couples to create an amazing three-course gourmet meal which will be served with a sampling of wines. Join us for a fun evening to prepare Roasted Crab Cake Amuse with Lemon-Caper Aioli, and Salad of Warm Walnut Crusted Goat Cheese on Baby Greens with Shallot Vinaigrette, served with Sauvignon Blanc. The entree is Brandy Cream Sauce over Herb Roasted Beef Tri-Tip; Fresh Beets & Carrots oven roasted with Dijon-Coriander Butter; Char Grilled Asparagus with Lemon, Garlic, & Parsley Gremolata, and Petite Baked Potatoes with Butter, Crème Fraîche & Chives, served with Cabernet Sauvignon. Dessert will be Dark Chocolate-Red Wine Truffles.

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OKTOBERFEST CELEBRATION! Paul Johnson, Martie Sullivan Sat Oct 14 2:00 – 5:00 PM 40.00

Come enjoy an Oktoberfest celebration where we'll be pouring Beer, roasting Brats, and loving Sauerkraut! Our friends from LA and Phoenix will be here to share German specialties with a cooking DEMONSTRATION, showing how to use the Hammer Stahl Cookware and Cutlery, Dreamfarm Gadgets, and Nordic Ware Bakeware they bring to Sweet Basil. This colorful afternoon party includes cooking Bavarian Sausages with Bacon and Apple Sauerkraut; Roast Pork cooked in Beer with braised Onions and Mustard; and Potato Pancakes. Come learn to cook these specialties, enjoy a little Beer or Wine and Shop for discounts on featured products and enjoy an afternoon of German Delights!

COOK WHAT YOU LOVE! STEAK DIANE Linda Martin Mon Oct 16 2:00 – 5:00 PM 89.00

This lesson of a classic favorite teaches how easy it is to prepare this dish to, create flavors which are out of this world! Such a treat for special occasions and one you will love to prepare! Come for a fun afternoon of cooking to learn Coriander & Cumin Dusted Sea Scallop Amuse; Charred Romaine Salad with Goat Cheese, Spiced Pecans, & Honey-Lime Dressing; Pan Seared Steak Diane (perfectly cooked New York Steak with classic Mushroom-Madeira Sauce); Cast Iron Caramelized Rib-Eye Steak with Homemade Béarnaise Sauce, and Grilled Fresh Asparagus with Lemon Zest & Balsamic Syrup; and Potatoes Dauphinoise (Garlic & Gruyère Cheese). Dessert is Bananas Foster with Rum-Praline Sauce and Homemade Vanilla Bean Ice Cream.

SHEET PAN DINNERS Amy Barnes Tues Oct 17 9:30 AM – 12:30 PM 89.00

This method of preparing dinner is done with one pan used for the entire meal! If easy and fast is your goal, this lesson is the ticket to a delicious array of dinners! Join us to learn how these come together. Our recipes are Balsamic Roasted Chicken Thighs with Root Vegetables; Chipotle-Lime Shrimp Bake with Asparagus and Baby Potatoes; Chicken Parmesan & Roasted Broccoli; Turkey Tenderloin with Roasted Fall Vegetables and Gravy; Parmesan Crusted Flank Steak and Red Potatoes, and Chocolate Chip Bourbon Pecan Slab Pie.

ESSENCE INTERMEDIATE Week Three Linda Martin Tues Oct 17 6:30 – 9:30 PM 89.00

The lesson of cooking skill development continues with Thai Chicken Pizza Appetizer; Mixed Greens Salad with Bacon-Balsamic Dressing; Blackberry-Red Wine Sauce over Flame Cooked Rosemary Chicken; Angel Hair Pasta with Fresh Crab & Lemon Gremolata; Curry Scented Roasted Vegetables; Sun-dried Tomato Vinaigrette, and Pan Seared Broccolini and Roasted Garlic. Dessert will be Blackberry & Peach Skillet Cobbler with Homemade Vanilla Bean Ice Cream.

KNIFE SKILLS Amy Barnes Wed Oct 18 9:30 AM – 12:30 PM 65.00

Some of the most important tools in your kitchen are the knives you own. This class offers a hands-on experience learning how to use a chef's knife and paring knife. Each participant will receive an array of vegetables and fruits to use for practice. The instructor will lead through a demonstration of how to hold a knife, maintain it, then use it to slice, dice and julienne. As you practice, you'll learn new cutting skills which will give you the ability to efficiently use your knives at home.

SOUTHWEST THE BEAUTIFUL Jan D'Atri Wed Oct 18 6:30 – 9:30 PM 89.00

Come learn a beautiful, inspired Southwest menu and explore the amazing variety of flavors of our Southwest cuisine. This great menu can be used for so many occasions! Come for a fun evening to learn and understand what the Southwest cuisine buzz is all about! Our lesson is

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Pumpkin Seed Pesto with Eggplant Tostaditos; Tortilla Soup with Blue Cornbread; Margarita Shrimp Salad; Crispy Chicken Tacos with Homemade Tortillas; Spice Rubbed Pork Tenderloin in Corn Husks with Cherry Salsa and Asparagus Bundles with Cactus Chili Glaze. Dessert will be Indian Pudding with homemade Vanilla Ice Cream and Churro Bites.

PLANT BASED PERFECTION Lisa Brisch Thur Oct 19 9:30 AM – 12:30 PM 89.00

Fresh, healthy, delicious and Vegan are the elements of this class. We'll use only Fruits, Vegetables, Beans, Lentils, Whole Grains and Nuts. Recipes include substitutions for Dairy. As we cook to create maximum flavor in each recipe, you'll discover an amazingly healthy way to eat! Our lesson is Butternut Squash & White Bean Soup with Sage Pesto; Farro with Balsamic-Rosemary-Roasted Shallots & Grapes over Roasted Portobello; Vegan Creamy Cashew Mac & Cheese; Lentil Mushroom Burgers; Vegan Pesto Pizza with Fennel & Cauliflower, and Dark Chocolate Avocado Pudding.

LUNCH AND LEARN Linda Martin Fri Oct 20 12:00 Noon – 1:00 PM 45.00

Treat yourself to a fun experience – a DEMONSTRATION lesson and an amazing lunch! Our lesson is Asian-style Slow Roasted Hoisin Glazed Baby Back Pork Ribs served with Crispy Bacon Fried Rice. Dessert will be Bananas Foster with Rum Flamed Praline Sauce and Homemade Vanilla Bean Ice Cream.

GOURMET COUPLES Linda Martin Fri Oct 20 6:30 – 9:30 PM 190.00 per couple

Invite your partner to share an evening together and a culinary experience like no other! Couples will work together to prepare an elevated three-course meal served with a sampling of wines. Come for a fun evening of cooking to be part of preparing Grilled Clams Casino Amuse with Garlic, Parsley, & Bacon, and Roasted Pear, Baby Arugula, & Walnut Salad with Shallot Vinaigrette, served with Chardonnay. The entrée is Flame Cooked Rib-Eye Steak with Three Herb Chimichurri Sauce; Bourbon-Butter Sautéed Fresh Mushrooms; Yukon Gold & Sweet Potato Gratin, and Char Cooked Fresh Zucchini with Basil Oil, served with Cabernet Sauvignon. Dessert will be Flourless Cappuccino Cake with Espresso Zabaglione.

KIDS AND PARENTS COOK DINNER Lisa Brisch Sat Oct 21 9:30 AM – 12:30 PM 178.00/for 2

If you are age 8 or above, bring your parent with you to this great class! You'll be a team working together to make part of these fun and yummy dinners! Our lesson is Layered Mexican Salad; Buffalo Chicken Quesadillas; Pineapple & Bacon French Bread Pizza; Beef Taco Bake; Cheeseburger Sliders; Mac & Cheese Bites, and S'mores Brownies.

MACARON MAGIC Jan D'Atri Sat Oct 21 2:00 – 5:00 PM 89.00

This lesson teaches step by step how to make these beautiful little French Cookies. You will learn how to mix, shape, bake and assemble, so they turn out perfectly and look amazing! We're pretty sure they'll taste like they are made professionally. Come for a great lesson to learn Snickerdoodle Macarons with Cinnamon-Sugar Buttercream; Chocolate Macarons with toasted Coconut Buttercream; Strawberry Cheesecake Macarons; Vanilla Bean Macarons with White Chocolate Lime Ganache, and Tiramisu Macarons.

COOK WHAT YOU LOVE! SHRIMP SPECTACULAR Jan D'Atri Mon Oct 23 2:00 – 5:00 PM 89.00

This class will teach an array of spectacular Shrimp dishes you can use for special occasions or week night dinners, adding special flair to a meal. Come to learn how versatile and dynamic

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Shrimp can be with this fun lesson of Coconut Shrimp with Sweet & Spicy Dipping Sauce; Bourbon Flambéed Shrimp on a Skewer; Cacio E Pepe with Homemade Spaghettini and Sautéed Shrimp; Honey Mustard Kale Slaw with Toasted Almonds and Dried Tart Cherries; Deep South Spicy Skillet Shrimp; Orzo Salad with Shrimp and Chiffonade of Spinach, and dessert of Lemon Panna Cotta with Homemade Citrus Marmalade.

EASY CASSEROLES Amy Barnes Tues Oct 24 9:30 AM – 12:30 PM 89.00

This lesson on one-dish meals will give you a selection of dinner recipes that can easily be prepared ahead of dinner time. These are recipes of yummy, satisfying meals for families on the go. Our lesson is One-Pan Gnocchi with Sausage and Spinach Casserole; Chicken Bacon Ranch Casserole; Shrimp, Macaroni & Cheese Casserole; Chorizo Scalloped Potato Casserole; Creamy Spinach & Artichoke Chicken Casserole; Cast Iron Skillet Beef & Rice Tex Mex Casserole, and Sweet Potato Casserole with Whisky & Pecan Streusel.

ESSENCE INTERMEDIATE Week Four Linda Martin Tues Oct 24 6:30 – 9:30 PM 89.00

This week's lesson of skill development is Crispy Potato Galettes with Tarragon Crème Fraîche & Grilled Shrimp; Fennel & Clementine Salad with Millionaire Bacon & Fresh Avocado; Beef Tenderloin Stroganoff, Buttered Noodles & Brunoise Carrot; Roasted Asparagus with Toasted Hazelnuts & Lemon Gremolata; Fresh Rosemary & Agave Glazed Carrots, and Herb Dinner Rolls with Sweet Butter. Dessert will be Deep Fried Bananas with Homemade Coconut Ice Cream & Chocolate-Rum Sauce.

FALL FINGER FOODS Amy Barnes Wed Oct 25 9:30 AM – 12:30 PM 89.00

When you want to spend time with friends, share this delightful menu with a selection of light melt-in-your-mouth finger foods, filled with the flavors of fall. Serve a cocktail or wine and you have the makings of a wonderful party! Our lesson is Panko Crusted Shrimp Balls with Sweet Mustard Dipping Sauce; Caramelized Onion and Apple Tart with Thyme Crème Fraîche; Toasted Pecan & Goat Cheese Bites; Spinach and Bacon Stuffed Mushrooms; Baked Brie Phyllo Cups with Cranberries & Walnuts; Chicken Parmesan Meatball Crostini; Shrimp & Scallion Pancakes with Soy Drizzle, and dessert of Mini Pumpkin Spice Trifles all served with Cinnamon Rum Pear Punch.

BEAUTIFUL SOUP Jan D'Atri Wed Oct 25 6:30 – 9:30 PM 89.00

Any time is a good time to enjoy delicious homemade Soup! These recipes can be made for a satisfying meal or a first course for entertaining . Come for a fun lesson to learn this fabulous array including Tomato Basil Bisque with Grilled Cheese Croutons; Leek and Potato Soup with Bacon and Blue Cheese; Classic French Onion Soup with Cheesy Baguette; Enchilada Soup; Jan's "Family Famous" Homemade Chicken Soup; New England Clam Chowder, and Coconut Tapioca Dessert Soup.

ASIAN FINGER FOODS Lisa Brisch Thur Oct 26 9:30 AM – 12:30 PM 89.00

Using many great flavors and recipes from regions around the Asian continent, we've assembled an amazing array of finger foods for this lesson. Sign up and come to learn Shrimp Toasts (Sandwich Bread Slices Topped with a Puree of Shrimp, Water Chestnuts, Ginger, Scallions, Sherry, Cilantro & Fried); Malaysian Chicken Wings (Roasted Chicken Wings Seasoned with Coriander, Fennel, Cumin, Dried Chilies, Garlic, Ginger, Soy Sauce, and Molasses); Potstickers (Pan-Steamed Wonton Wrappers filled with Cabbage, Ground Pork, Soy Sauce, Ginger, Scallions, & Garlic with a Soy Dipping Sauce); Chicken Lettuce Wraps; Beef Satay with Peanut Sauce; Crispy

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Vegetable Fritters with Japanese BBQ sauce, and Sizzling Vietnamese Crêpes (Rice Flour & Coconut Milk Crêpes with Pork, Shrimp, & Bean Sprouts).

SPOOKS NIGHT OUT Linda Martin Thur Oct 26 6:30 – 9:30 PM 89.00

We're inviting all spooks, ghouls and goblins to come to our party of ghostly pleasures! We'll create a menu of frighteningly good foods! These crowd pleasing tidbits are the right combo to scare the bravest souls. Join our party in costume if you dare! We will prepare Devilish Deviled Eggs; Harvest Pizza Bites with Bacon, Red Onion, Fresh Apple, & Fontina Cheese; Spicy "Rabid Zombie" Chicken Wings with Cool Dipping Sauce; Guac of the Dead (creamy Guacamole with homemade "Ghost" Chips); 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 Poisoned Apple Punch.

LUNCH AND LEARN Amy Barnes Fri Oct 27 12:00 Noon – 1:00 PM 45.00

Invite a guest to share an experience of learning a menu that is easily prepared at home. Our lunch and DEMONSTRATION is a treat to share with a friend! Come to enjoy Pan-Seared Rib-Eye Steak with Sauce Béarnaise served with Yukon Gold Potatoes and Fresh Spinach Mash. Dessert will be White Chocolate Bread Pudding with Warm Chocolate Sauce and Raspberries.

GOURMET COUPLES Linda Martin Fri Oct 27 6:30 – 9:30 PM 190.00 per couple

Here is a lesson you and your partner can prepare together with a group of foodie couples. Learn this delightful three-course menu, then use it to entertain your friends! Join us for Shrimp Tempura Amuse with Garlic-Soy Dipping Sauce and Creamy Butternut Squash Soup with Cumin & Maple Crème Fraîche, served with Sauvignon Blanc. The entrée is Basil Pesto Stuffed Tender Roasted Pork Tenderloin with Balsamic-Red Wine Sauce; Flash Fried Sweet Potatoes; Fresh Made Fettucine with Walnuts, Parsley, & Parmesan, and Oven Roasted Zucchini, Tomatoes, Garlic, Olive Oil, & Fresh Herbs, served with Merlot. Dessert will be Rustic Pear Tart with Toasted Almonds & Sweet Mascarpone.

THE BREAD BASKET Lisa Brisch Sat Oct 28 9:30 AM – 12:30 PM 89.00

The art of Bread Baking is a delicious and satisfying skill that can be learned in this great class! Come for a morning of baking Bread and learn about mixing, proofing, raising and baking each of these Yeast and Quick Breads! Our lesson is Moroccan Flatbreads; Dilly Onion Bread; Gruyère Cheese Bread with Bacon; Multigrain Soda Bread; Popovers; English Muffins, and Easy Sandwich Bread.

TUSCANY IN FALL Jan D'Atri Sat Oct 28 2:00 – 5:00 PM 89.00

A beautiful and delicious selection of foods prepared with fall flavors can be found in this repertoire of Italian harvest recipes. Come to have an amazing culinary experience learning these Tuscan specialties. Our lesson is Homemade Meatballs in Puff Pastry Strips; Tri-Colored Homemade Rainbow Ravioli with Authentic Bolognese Sauce; Pan-Seared Trout with Capers and Crispy Buttered Croutons; Sun-dried Tomato Stuffed Tuscan Chicken; Pasta E Fagioli (Pasta Fazool) with Homemade French Bread; Homemade Ricotta on Crostini with Figs and Prosciutto, and dessert of Chocolate Budino with Candied Walnuts.

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COOK WHAT YOU LOVE! BEEF WELLINGTON Lisa Brisch Mon Oct 30 2:00 – 5:00 PM 89.00

This classic dish is a favorite of many with its' delicate flavor, wrapped in melt in your mouth Pastry. Learn to prepare this masterpiece when you want to create a truly spectacular meal. Our menu is Arugula Salad with Grapes, Fennel, Gorgonzola, and Pecans; Beef Wellington; Beef Stroganoff; Steak au Poivre with Brandied Cream Sauce; Spinach Soufflé; Roasted Smashed Potatoes, and Skillet Chocolate-Orange Soufflé

MAKE AND TAKE PIES Amy Barnes Tues Oct 31 9:30 AM – 12:30 PM 89.00

Be the one to bring a spectacular Pie to the gatherings you go to. This line up of sweet and savory Pies is a treasure of fall creations! Come for a fun morning of Pie baking where we'll start by learning to make beautiful Crusts; then fill and bake them to perfection. Our lesson is Tourtière (Meat & Potato Pie); Curried Chicken Shepherd's Pie; Caramelized Onion and Goat Cheese Tartlets; Dried Cherry and Pear Pie with Walnut Streusel; Swedish Sour Cream Apple Pie; Cranberry Almond Tart with Pumpkin Spice Ice Cream; Buttermilk Pecan Pie with Flaky Pie Crust and Fall Apple Ginger Champagne Punch.

ESSENCE INTERMEDIATE Week Five Linda Martin Tues Oct 31 6:30 – 9:30 PM 89.00

Our advanced lessons continue with: Brie Brûlée Appetizer with Fresh Apple & Thyme; Baby Lettuce, Fresh Radish, & Herb Salad with Lemon-Dijon Vinaigrette; White Bean & Spicy Chicken Sausage Cassoulet with Spinach Pesto; Oven Roasted Zucchini with Tomatoes, Garlic, Olive Oil, & Herbs; Cumin & Cinnamon Spice Grilled Sweet Potatoes, and Toasted Garlic Couscous. Dessert will be a Trio of Tartlets: Dark Chocolate & Fresh Berry, Bourbon Pecan, & Glazed Fresh Strawberry.

 **NOVEMBER** 

SAUTÉ AND SAUCES Amy Barnes Wed Nov 1 9:30 AM – 12:30 PM 89.00

These two important cooking techniques are combined in one class. We'll first learn about sauté - the method of cooking quickly in a little hot fat on high heat. From there we'll learn to make Sauces that best complement the flavor of each dish. Mastering these cooking methods will make you a more accomplished cook. Come for a fun and valuable lesson to learn Almond crusted Chicken Cutlets with Scallion Beurre Blanc over Mixed Greens; Drunken Mushrooms with Garlic and Oregano Crostini; Cast iron Rib-Eye Steak with Béarnaise; Shrimp Mojo de Ajo "bath of slow-cooked Garlic"; Pork Tenderloin Medallions with creamy Mustard-Chive Sauce, and Sautéed Bananas in Praline Sauce with Buttermilk Ice Cream.

SPECIALTIES OF NORTHERN ITALY Jan D'Atri Wed Nov 1 6:30 – 9:30 PM 89.00

We can never get enough of the amazing combinations of Italian foods. Foods of Northern Italy are generally much lighter than other regions and use Cheeses, cured Meats and Fish with Butter and lighter Olive Oils. Join in for an adventure into Northern Italian cuisine! Our lesson is My Momma's Bruschetta; Canederli in Brodo (Jumbo Bread Dumplings in Chicken Broth); Tortellini in Cream Sauce; Creamy Shrimp Scampi; Risotto Milanese; Trenette Al Pesto (Homemade Pasta with Potatoes, Green Beans and Pesto); Polenta Della Momma, and Millefoglie (Homemade Vanilla Custard in Sugared Puff Pastry).

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THAI TREASURES Lisa Brisch Thur Nov 2 9:30 AM – 12:30 PM 89.00

The foods and flavors of Thai cuisine are always dynamic and satisfying. This lesson will teach how to prepare Thai specialties with an understanding of the spices, ingredients and cooking methods. Our lesson is Thai Shrimp Bisque; Chicken Lettuce Wraps; Thai-Style Stir-Fried Noodles with Chicken and Broccoli (Pad See Ew); Panang Beef Curry (Slow Cooked Beef with Red Curry, Coconut Milk, Thai Chile, and Makrut Lime); Khua Kling (Southern Thai Pork Stir-Fry); Stir-Fried Cauliflower with Red Curry Sauce, and Thai Tea Ice with Sweet Milk (Thai-Style Iced Tea Granita).

DIM SUM Linda Martin Thur Nov 2 6:30 – 9:30 PM 89.00

The origin of these Cantonese finger foods were once served with tea. Today they are finger foods served with wine. Sign up and discover how to make these enchanting Chinese Dumplings with a variety of fillings, steamed or fried. Our lesson is Crispy Vegetable Egg Rolls with Honey-Mustard Sauce; Steamed Pot Stickers with Soy Dipping Sauce; Pan Fried Pork Bun Dim Sum with Chili Oil; Steamed Chicken & Cilantro Wontons; Foil Wrapped-Marinaded Chicken Bites; Pork & Mushroom Shumai Dumplings, and Banana & Strawberry Crispy Wonton Dessert.

LUNCH AND LEARN Jan D'Atri Fri Nov 3 12:00 Noon – 1:00 PM 45.00

Treat yourself to a great lunch and watch how to make Ricotta from scratch. Our lesson is homemade Lasagna with Bechamel Sauce and Ricotta. This DEMONSTRATION lesson teaches the step-by-step process to making Lasagna. We will serve it with Apple Blue Cheese Spinach Salad with Candied Bacon. Dessert will be Individual Triple Chocolate Mousse Cakes with Chantilly Cream.

GOURMET COUPLES Linda Martin Fri Nov 3 6:30 – 9:30 PM 190.00 per couple

Come with your partner to enjoy an amazing culinary experience, and be part of creating a delicious three-course meal. With each course we will serve a sampling of wine. Join us for our lesson of Fig & Goat Crostini with Port Syrup; Shaved Brussels Sprouts Salad with Pecans, Pecorino Romano Cheese, & Balsamic Dressing, served with Sauvignon Blanc. The entrée is Chicken Provencal with White Wine, Garlic, Fresh Tomatoes, Olives, Herbs, & Fresh Lemon; Garlic & Olive Oil Roasted Crispy Potatoes; Asparagus with Fresh Tomato, Shallots, & Pistachios, and Julienned Roasted Fresh Vegetables with Olive Oil & Fresh Herbs, served with Pinot Noir. Dessert will be Individual Goat Cheese & Pistachio Cheese Cakes with Tequila-Lime Syrup.

ASIAN STREET FOODS Lisa Brisch Sat Nov 4 2:00 – 5:00 PM 89.00

From Asian cultures around the world our lesson will explore foods that are found from vendors on the streets. Our lesson offers a broad array of specialties and Asian flavors. Join us for a fun lesson of Chiang Mai Pork Patties (Ground Pork Sliders with Lemongrass & Makrut Lime); Oven-Fried Gobi Manchurian (Spiced Cauliflower tossed in a Tangy, Salty-Sweet Sauce); Indonesian-Style Fried Rice; Japanese Fried Chicken Thighs (Karaage); 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); Scallion Pancakes, Lime-Glazed Sweet Potato, and Coconut Cake.

COOK WHAT YOU LOVE! SHORT RIBS Linda Martin Mon Nov 6 2:00 – 5:00 PM 89.00

This class will teach how to prepare delicious, fall off the bone tender Ribs. Come learn the steps and process to making this show stopper meal. Our lesson is Caramelized Shallot Baked Brie Appetizer with Grilled Crostini; Radicchio & Butter Lettuce Salad with Gorgonzola & Peppered

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Almonds; Cabernet Slow Braised Beef Short Ribs; Horseradish Spiked Creamy Mashed Potatoes; Charred Asparagus with Braised Cipollini Onions, and Homemade French Dinner Rolls with Sweet Butter. Dessert will be Dark Chocolate-Bourbon Cake with Homemade Vanilla Ice Cream & Salted Caramel.

PUFF PASTRY & PHYLLO DELIGHTS Amy Barnes Tues Nov 7 9:30 AM – 12:30 PM 89.00

This lesson teaches how to easily work with these Pastries and use them to make light and fluffy appetizers, entrees and desserts. Master the techniques as you work with these recipes. Come for Salmon Wellington with Tarragon White Wine Sauce; Phyllo-wrapped Halibut Fillets with Lemon Scallion Sauce; Cheesy Mexican Chorizo Puff Pastry Tarts with Creamy Salsa Verde; Brie and Sherried Mushroom Phyllo Puffs; Crispy Tiropita (Phyllo layered with Feta and Eggs); Baklava Spirals with, Honey, Almonds & Pistachios; and Raspberry Turnovers with Honey Lemon Cream Fraiche.

ESSENCE INTERMEDIATE Week Six Linda Martin Tues Nov 7 6:30 – 9:30 PM 89.00

Our lesson of advanced cooking techniques continues with That Chicken Spicy Meatball Amuse with Sweet Chili Sauce; Grilled Tomato Salad with Mixed Greens & Blue Cheese Vinaigrette; Chargrilled New York Steak with Flaming Jack Daniels Cream Sauce; Fusilli Pasta with Gorgonzola-Walnut Sauce; Butter Sautéed Red Onions with Rosemary & Red Wine, and Flame Cooked Red & Yellow Peppers with Caper-Basil Vinaigrette. Dessert will be Peach & Blackberry Skillet Cobbler with Homemade Vanilla Ice Cream.

PLATTERS AND BOARDS Amy Barnes Wed Nov 8 9:30 AM – 12:30 PM 89.00

One of the popular ways to entertain is by creating platters and boards! There are endless ways to construct them with variety and beautiful presentations. This class introduces fun and creative themes which include: Platter of Baked Brie with Sun-Dried Tomatoes and Basil, Toasted Baguette, Baked Pepperoni and Crisp Amaretto Boozy Bombs; Sandwich Board with Herbed Chicken Salad, Croissants with Berries and Oreo Truffles; Italian Board with Sausage Rolls, Marinara, Garlic Aioli and Pirouline Cookies; Air Fryer Falafels Platter with Hummus, Tahini, Cucumbers and Pitas; Breakfast Board with Holiday Quiche Wreath, Pears, Grapes, and Cinnamon Sugar Pastry Twists, and Ultimate Chocolate Charcuterie Board with Mini Espresso Brownie Cupcakes and Chocolate Dipped Strawberries.

PASTA PARTY Jan D’Atri Wed Nov 8 6:30 – 9:30 PM 89.00

There is so much satisfaction in making Pasta from scratch. Come for a fun lesson and learn the technique to make it from start to finish. We’ll pair each fresh Pasta with an amazing Sauce and will learn why fresh Pasta is like no other! Our lesson is Pasta all’ Assassina (Skillet Fried Spaghetti with Marinara);Homemade Tortellini in Alfredo Sauce; Homemade Fettuccine alla Bolognese; Homemade Gnocchi with Pesto Sauce; The Ultimate Bow Tie Pasta Salad, and Ricotta Crespelle (Crêpes) With Berry Sauce.

FISHIN AROUND Lisa Brisch Thur Nov 9 9:30 AM – 12:30 PM 89.00

Cooking Fish is easy when you understand the cooking methods, temperatures, and timing for it. Come learn these principals with New Orleans BBQ Shrimp; Pan-Seared Swordfish with Creamy Dijon-Caper Sauce; Flounder Provençal en Papillote; Fish Cakes with Herbs, Chiles, and Green Goddess Sauce; Oven-Fried Catfish with Southern Comeback Sauce (Creamy, Savory, Tangy, &

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Sweet Southern-Style Sauce), and Turmeric-Spiced Fish with Wilted Herbs and Peanuts over Rice Noodles.

SUSHI SPECTACULAR Linda Martin Thur Nov 9 6:30 – 9:30 PM 89.00

There is nothing quite as exotic and satisfying as Sushi. Learn to prepare it at home, so that you can enjoy it at any time! In this class we'll learn about the best choice of Fish for Sushi; the technique for Sushi Rice, and the way to roll it to have it turn out perfectly. Our fun lesson is Sushi Rice; California Sushi Roll with Shrimp, Avocado, & Wasabi; Spicy Tuna, Avocado, Cucumber, & Black Sesame Inside-out Roll; Ahi & Fresh Vegetable "Nitro" Roll; Crab & Avocado Roll with Garlic Mayo; Nigiri with Fresh Salmon & Chives, and Crab Salad & Tobiko Nigiri.

LUNCH AND LEARN Amy Barnes Fri Nov 10 12:00 Noon – 1:00 PM 45.00

Here is a great lesson you could share with your family as a special dinnertime meal. Come enjoy our lunch and DEMONSTRATION of Sautéed Shrimp & Baby Spinach with Pesto Cream Sauce over Bowtie Pasta, served with Garlic & Herb Bread Fantastique. Dessert will be Amaretto-Almond Pound Cake with Amaretto Glaze.

GOURMET COUPLES Jan D'Atri Fri Nov 10 6:30 – 9:30 PM 190.00 per couple

If you're a foodie, invite your partner to share an evening preparing three-course gourmet menu with a group of couples. When the cooking is done everyone will sit down to enjoy the food with a sampling of wines. Come for a culinary adventure to learn Amuse of Bloody Mary Shrimp in Toasted Wonton, and Belgium Endive Salad with Cream Dijon Vinaigrette, served with Chardonnay. The entrée is New York Strip with Steakhouse Peppercorn Red Wine Sauce; medley of fresh Mushrooms sautéed in a Butter and Garlic, Asparagus Bundles in Puff Pastry, Served with Zinfandel. Dessert will be Fresh Strawberry Cream Cheese Cake with Whipped Cream.

FRENCH PASTRIES Lisa Brisch Sat Nov 11 9:30 AM – 12:30 PM 89.00

In this specialty class we'll learn to create French Pastries with golden brown flakiness, and distinct layers of rich flavors and textures. We'll make each Pastry then fill them with Creams, Fruits and Custards. Come for a fun lesson to bake Chouquettes (French Pastry Sugar Puffs); Lemon Thyme Pastry Puffs with White Chocolate Drizzle; Chocolate-Orange Mousse; Crêpes Suzette; Bostock (Toasted Brioche brushed with Syrup and topped with Sweet Almond Paste); Tarte Tatin (Sautéed Apples, Caramel Sauce, & Puff Pastry), and Torsades au Chocolate (Chocolate Pastry Twists filled with Vanilla Custard).

CHEESE MAKING Jan D'Atri Sat Nov 11 2:00 – 5:00 PM 89.00

Mastering Cheese making is an art form and as you'll see when you take this class, these methods are doable at home. Come and learn to make Homemade Ricotta, Mozzarella and Burrata; then Cheesy Taco Dip with Tortilla Chips; Garlic & Herb Pull Apart Cheese Bread; Sun-dried Tomato, Spinach and Cheese Stuffed Chicken; Cheesy Shrimp Tacos, and Blueberry Lemon Ricotta Tea.

COOK WHAT YOU LOVE! CIOPPINO Jan D'Atri Mon Nov 13 2:00 – 5:00 PM 89.00

Come for our party lesson to make Cioppino - the signature dish of San Francisco! Our version of this great Fish Stew is made with fresh Clams, Mussels, Crab, White Fish and Prawns! It's a great special occasion recipe for the holidays or a dinner party. Our lesson is complete with a menu of Prosciutto Puff Pastry Bundles; Homemade Rice-a-Roni; Asparagus; Bistro Salad with Candied

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Walnuts and Blue Cheese Vinaigrette and Homemade French Bread Garlic Knots. Dessert will be Tiramisu Ice Cream Parfait.

THANKSGIVING FAVES – KETO STYLE Amy Barnes Tues Nov 14 10:30 AM – 12:30 PM 89.00

Fans of Keto will be in heaven with this menu that takes a traditional Thanksgiving menu and turns it into a feast using the Keto principles. Come learn and enjoy Butter Roasted Turkey Breast with Gravy; Fresh Cranberry Apple Sauce; Bread Stuffing with Leeks and Herbs; Browned Butter Cauliflower & Onion Mash; Crispy Roasted Balsamic Brussels Sprouts with Bacon; Creamy Green Bean and Mushrooms Casserole Topped with Fried Onions, and dessert of Pumpkin Pie with Almond Crust and Cinnamon Whipped Cream. We will enjoy a Holiday Wine Punch with our feast!

ESSENCE INTERMEDIATE Week Seven L. Martin Tues Nov 14 6:30 – 9:30 PM 89.00

This week continues with an adventurous and advanced lesson of cooking principals. Our lesson: Sweet Potato Blini Appetizer with Caviar & Crème Fraiche; Salad of Warm Walnut Crusted Goat Cheese on Baby Greens with Champagne-Shallot Vinaigrette; Flame Cooked Rosemary Chicken with Blackberry-Red Wine Sauce; Dauphinoise Potatoes with Gruyere Cheese; Roasted Poblano Chili Gratin with Corn & Crema, and Fresh Vegetables Roasted with Olive Oil, Garlic, & Herbes de Provence. Dessert will be Espresso Zabaglione over Flourless Cappuccino Cake.

GNOCCHI VEGGIE STYLE Amy Barnes Wed Nov 15 9:30 AM – 12:30 PM 89.00

Learn to make Gnocchi from scratch, then turn it into dreamy combinations of meatless comfort foods. This staple gives you the basis for a wide variety of healthy, easy meals. Come for a great lesson to learn Sweet Potato Gnocchi & Walnut Brown Butter Sauce; Parmesan-Crusted Semolina Stovetop Gnocchi; Potato Gnocchi with Prosciutto and Peas in Cream Sauce; Homemade Ricotta Gnocchi with Light Tomato Herb Sauce; Herbed Gnocchi Sautéed with Garlic & Rosemary Mushrooms; Austrian-Style Gnocchi Tossed in Garlic Basil Butter. We'll sip Cranberry-Orange Vodka Punch when we're finished.

GRILL IT TONIGHT Russell Skall Wed Nov 15 6:30 – 9:30 PM 95.00

We are happy to introduce our friend and talented chef from Preston's Steak House as our guest Chef! Russell will teach you how to use your grill to cook an entire meal! In this class you will learn about cooking temperatures, timing and placement of foods on the grill. Come have fun and learn Spicy Mushroom Crostini with Sheep Cheese; Seared Ahi with Asian Noodle Salad, Ginger Chili Sauce & Spicy Mustard Sauce; Salad of Mixed Greens, Candied Walnuts, Cranberries Red Onions with Lemon Balsamic Vinaigrette; Grilled Filet Mignon with Porcini Rub & Kona Coffee Rub; Blackened Ribeye with Sautéed Blue Cheese; and Sirloin Steak au Poivre. Dessert will be Flourless Chocolate Lava Cake with a Pistachio Cookie.

SOUS VIDE Lisa Brisch Thur Nov 16 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 trendy way to cook at home. Each food is cooked in a water bath at an even temperature which provides maximum flavor while retaining moisture and nutrients. Come learn the process with our menu of Starbucks-Style Egg Bites; Shrimp Cocktail Salad (Sous Vide Shrimp); Pepper Steak with Worcestershire-Butter (Sous Vide Steak); Chinese Chicken Salad (Sous Vide Chicken);

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Sweet Potato Salad (Sous Vide Sweet Potatoes); Orecchiette with Peas, Pine Nuts, and Sous Vide Ricotta, and Key Lime Pie in Jars for dessert.

HOLIDAY COCKTAIL PARTY Linda Martin Thur Nov 16 6:30 – 9:30 PM 89.00

If you've wanted to host a cocktail party, the holidays are a perfect time to show off an impressive menu that will have your guests praising your culinary genius! Our lesson includes discussion of advanced preparation and timing for each recipe so you can leave yourself free to enjoy your guests! Come for a fun evening of cooking to prepare Grilled Garlic Shrimp on Rosemary Skewers; Beef Tenderloin Steak Bites with Boursin & Chives; Mini Lobster Sliders; Mushroom & Burrata Crostini; Endive with Crispy Bacon, Blue Cheese, & Walnuts; Baked Brie with Dried Cherries & Thyme and Dark Chocolate-Red Wine Truffles. We will enjoy it all with a Prosecco-Pom Cocktail.

LUNCH AND LEARN Linda Martin Fri Nov 17 12:00 Noon – 1:00 PM 45.00

Here is a class that would be fun to share with a friend! As you spend the time together watching our DEMONSTRATION, you will learn a menu you can use for your own entertaining. Come make this a special occasion and enjoy Restaurant Style Pan Seared New York Steak with Red Wine Bordelaise Sauce, served with Julienned Roasted Green & Yellow Squash, Red Pepper, Garlic, & Fresh Herbs, Dessert will be Deep Dark Chocolate Cake with Whiskey Hard Sauce.

GOURMET COUPLES Linda Martin Fri Nov 17 6:30 – 9:30 PM 190.00 per couple

It's Date Night! Make a date with your partner to enjoy cooking a three-course gourmet meal. Couples will prepare the meal from scratch, then enjoy it with a sampling of wines. Come for a fun evening of Pumpkin Ravioli Amuse with Pecorino Romano Cheese & Sage Butter and Baby Kale Caesar, served with Sauvignon Blanc. The entrée is Flame Roasted Five Spice Pork Tenderloin with Cuban Salsa; Kentucky Cheese Grits; Butter Sautéed Red Onion with Wine & Fresh Rosemary, and Roasted Fresh Green Beans with Candied Bacon, served with Merlot. Dessert will be Chocolate & Cherry Lava Cakes with Brandy Whipped Cream.

KIDS COOK ITALIAN Jan D'Atri Sat Nov 18 9:30 AM – 12:30 PM 89.00

Kids, if you are aged 8 or above, come learn to cook Italian foods that everyone will love when you cook them your family! If you love to cook, this class is for you! Join us for Homemade Lasagna; Tortellini in Alfredo Sauce; Broccoli Tots with Italian Dipping Sauce; Meatballs Wrapped in Dough on a Stick; Homemade Cavatelli Pasta with Pink Sauce, and Pizza Pinwheels with Fresh Mozzarella and Pepperoni. Dessert will be Italian Donut Holes with Powdered Sugar.

TAPAS AND PAELLA Lisa Brisch Sat Nov 18 2:00 – 5:00 PM 89.00

Hosting a Paella dinner is terrific way to entertain. This traditional Spanish meal is a treat with all the great flavors; and it's an easy meal to prepare – everything goes into one pot! Add some tantalizing Tapas as appetizers with wine, and you have the makings of a great party! Join us to learn Roasted Cauliflower with Paprika and Chorizo; Marinated Mushrooms; Spanish Tortilla with Chorizo and Scallions; Mussels Escabeche (Mussels Steamed in Wine & finished with Sherry Vinegar, Paprika, & Thyme); Shrimp Paella; Grilled Chicken & Chorizo Paella. Dessert will be Lemon Sugar Burnt Basque Cheesecake. We will enjoy our meal with refreshing Red Sangrias.

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COOK WHAT YOU LOVE! SALMON Lisa Brisch Mon Nov 20 2:00 – 5:00 PM 89.00

Salmon is a favorite Fish for many with its light, delicate flavor. It's versatile and can be prepared in many delicious ways. Come to a fun inspiring class to enjoy Brussels Sprout Salad with warm Brown Butter Vinaigrette; Salmon en Cocotte with Leeks & White Wine (Slow Cooked Side of Salmon with Leeks, White Wine, & Herbs); Salmon Cakes with Cucumber Tartar Sauce; Salmon Peperonata (Salmon Poached with Tomatoes, Sautéed Bell Peppers, Onions, Capers & Basil), Green Beans & Lemon Vinaigrette, and Orange-Cranberry Rice Pilaf. Dessert will be Lemon Drizzle Cake.

BRUNCH BEAUTIES Amy Barnes Tues Nov 21 9:30 AM – 12:30 PM 89.00

Brunch is a great way to host a day time party. This tantalizing menu has lots of do-ahead steps to make it easy to prepare. Come have fun and learn Sparkling Fruit Salad with Champagne Dressing; Steak & Eggs Benedict with Jalapeno Hollandaise Sauce; Roasted Honey Dijon Butter Smashed Baby Red Potatoes; Crêpes with Savory Mushroom and Bacon Filling & Bechamel Sauce; Ham, Swiss & Arugula Pastry Rolls with Maple Mustard Sauce; Phyllo Wrapped Asparagus Spears with Lemon Dill Aioli, and Brown Sugar & Cream Cheese Stuffed Challah French Toast. We'll enjoy sparkling Tiffany Blue Morning Mimosas.

ESSENCE INTERMEDIATE Week Eight L. Martin Tues Nov 21 6:30 – 9:30 PM 89.00

This lesson will advance your skills Goat Cheese & Sun Dried Tomato Tartine; Shaved Zucchini & Yellow Squash Salad with Lemon, Fresh Mint, & Toasted Pine Nuts; Rum Red Roasted Pork Tenderloin; Roasted Vegetable Enchiladas with Tomatillo Sauce; Green Chili Mac & Cheese, and Spaghetti Squash with Olive Oil, Fresh Grated Parmesan, & Cracked Black Pepper. Dessert will be Fresh Made Lemon Pound Cake, Grilled, with Fresh Berry Salsa & Tequila Whipped Cream.

THANKSGIVING DAY BAKE AND TAKE PIES Jan D'Atri Wed Nov 22 9:30 AM – 1:30 PM 89.00

Get ready for this great holiday with a lesson on making a stunning Thanksgiving Pie! Choose the flavor you want to make then us know when you make your reservation. We'll begin by making a perfect Pie Crust, then fill it with the choice of Classic Pumpkin Pie with Decorative Leaf Topping; "Confetti" Fruit Pie of Apple, Peach and Blueberry or Maple Pecan Pie. Each person will then take their Pie home to enjoy for Thanksgiving.

LUNCH AND LEARN Jan D'Atri Fri Nov 24 12:00 Noon – 1:00 PM 89.00

Here is a lunch and lesson you don't want to pass up! Our menu is a great meal to share with friends! Come to this lesson and let us serve you a spectacular Surf & Turf lunch of New York Strip with a Creamy Peppercorn Sauce and Buttery Grilled Shrimp, served with Marinated & Grilled Asparagus in Puff Pastry Bundles. Dessert will be Luscious Chocolate Éclair Cake.

GOURMET COUPLES Linda Martin Fri Nov 24 6:30 – 9:30 PM 190.00 per couple

Invite your partner to come to an amazing cooking event and be part of preparing a beautiful three-course gourmet meal! Couples will work together to create these delicious recipes which will be served with a sampling of wines. Join us to cook Fig, Goat Cheese, & Fresh Rosemary Homemade Pizza Amuse and Tomatillo, Tomato, & Avocado Salad with Roasted Chili Pepper Dressing, served with Sauvignon Blanc. The entrée is Pan Seared New Steak with Rum Red Chili Sauce; Dijon & Coriander Butter Roasted Carrots with Fresh Dill; Crispy Bacon Fried Rice, and Caramelized Roasted Fresh Vegetables with Sun-dried Tomato Vinaigrette, served with Cabernet

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Sauvignon. Dessert will be Ancho-Chocolate Cake with Chocolate-Espresso Sauce & Homemade Vanilla Ice Cream.

GINGERBREAD HOUSES Jan D'Atri Sat Nov 25 9:30 AM – 12:30 PM 89.00

This class is for house builders ages 8 or above who want to create their own holiday Gingerbread House, decorated with candy! Come get your house to decorate and turn it into your own creation! There will be lots of candy to choose from. The best part is when you complete your house with all the trimmings, you get to take it home!

HOLIDAY DESSERTS Jan D'Atri Sat Nov 25 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, class to learn Holiday Bailey's Irish Cream Bundt Cake; The St. Honore Cake with Mini Cream Puffs; Red Velvet Naked Cake topped with Sugared "Holly Berries and Trim; Raspberries and Lime Charlotte Russe; Buche De Noel Yule Log Cake; Jan's Elegant Holiday Christmas Wreath (filled with Nuts, Brown Sugar and Cinnamon); Edible Gold Leaf Chocolate Macarons with Chocolate Mousse Filling, and Elegant Crostata de Frutti filled with Crema Pasticceria, and Pink Champagne Mini Cakes.

COOK WHAT YOU LOVE! Prime Rib Amy Barnes Mon Nov 27 2:00 – 5:00 PM 100.00

This class will teach the step-by-step process to creating the perfect masterpiece. This ultimate celebratory meal is perfect for special occasions and the holidays. Our lesson includes the side dishes that make it a magnificent meal. Come for our lesson of Boneless Prime Rib au Jus with Yorkshire Pudding; Whipped Horseradish Sauce; Asiago Dip with Garlic and Butter Crostini; Green Salad with Blue Cheese & Cranberry Vinaigrette; Creamy au Gratin Potatoes; Maple roasted Brussels Sprouts with Bacon, and easy & quick Dinner Rolls. Dessert will be Warm Flourless Chocolate Cake with Caramel Sauce.

SOUTHWEST STEAK DINNER Amy Barnes Tues Nov 28 9:30 AM – 12:30 PM 89.00

When you take a great Steak and pair it with a dynamic combination of Southwest flavors, you have the start to an unforgettable meal. Come learn how to use an array of native ingredients to create a stunning Southwest meal. Our lesson is Baked Goat Cheese salad with Sherry Wine Vinaigrette with Garlic Herb Baguette Toasts; Black & White Bean Soup (Black Bean and White Cheddar); Pan fried Beef Tenderloin Steaks with dried Ancho Chile Sauce; Creamy Corn and Garlic Risotto with Pepper Jack Cheese, and Air fried Red Chile Onion Rings with Creamy Salsa Verde Dip. Dessert will be Mexican Chocolate Torte. We'll enjoy it all with Turquoise Margaritas.

ESSENCE INTERMEDIATE Week Nine L. Martin Tues Nov 28 6:30 – 9:30 PM 89.00

This great class teaches valuable lessons you can enjoy on a daily basis. Our menu is Smashed Avocado Toasts with Pan Roasted Tomatoes & Balsamic Syrup; Butter Lettuce, Gorgonzola, & Walnut Salad with Creamy Italian Dressing; Cedar Plank Grilled Salmon with Charred Garlic & Tomato Relish; Agave Glazed Carrots with Fresh Rosemary; Olive Oil and Herb Grilled Crispy Red Potatoes, and Oven Roasted Asparagus with Tomatoes, Olives, & Basil. Dessert will be Candied Pear & Pistachio Tart.

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AIR FRYER EASE Amy Barnes Wed Nov 29 9:30 AM – 12:30 PM 89.00

Your Air Fryer can become your favorite cooking tool when you can turn fried foods into a healthier version without using oil. Come learn to cook an array of delicious recipes and enjoy a variety of air-fried foods. Our lesson is Parmesan & Cream Cheese Stuffed Mushrooms; Ham and Brie Pastries with Apricot Dijon Dipping Sauce; Broccoli Cheddar Cheese Bites; Eggplant Parmesan Rounds, with Marinara and Mozzarella; Shrimp Fajitas with Pomegranate and Serrano Pepper Guacamole, and Chicken Katsu with Homemade Katsu Sauce & Sesame Ramen Slaw.

EASY HOLIDAY ENTERTAINING Jan D’Atri Wed Nov 29 6:30 – 9:30 PM 89.00

When we want to entertain but have a busy schedule, we need a menu that is easy to prepare. Here is a lesson with an array of easy finger foods for a wonderful holiday party! Come for a fun evening of cooking to learn Roasted Grape Bruschetta with Mascarpone, Prosciutto and Thyme & Lemon Zest; to learn Individual Beef Wellington (“Wellies”); Buttery Garlicky Melting Potatoes; Brussels Sprouts Sauté with Bacon & Balsamic Reduction; Parmesan & Cream Cheese stuffed Mushrooms; Ham and Brie Pastries with Ultimate Composed Party Salad. Dessert will be Pecan Cheesecake Pie with Homemade Vanilla Ice Cream. We’ll enjoy our meal with a Pear-fect Prosecco Spritzer.

VIETNAMESE TABLE Lisa Brisch Thur Nov 30 9:30 AM – 12:30 PM 89.00

There are many reasons to love Vietnamese cuisine. There is a balance of flavors from spicy to sweet, salty, sour and bitter, and the use of lots of Herbs, Veggies, Fish and Noodles, all in harmony with one another. It’s not surprising it’s known as one of the world’s healthiest and yummiest cuisines! Come for a lesson to learn Summer Rolls (Lettuce, Herbs, Rice Noodles, & Shrimp, rolled in delicate Rice Paper); Southern Vietnamese-Style Chicken Pho; Bun Cha (Grilled Seasoned Pork Patties with a Spicy Rice Noodle Salad); Pork Banh Mi (Marinated Pork Tenderloin on a French Baguette with Spicy Mayo and Pickled Vegetables); Caramelized Black Pepper Chicken; Shaking Beef (Bo Luc Lac) & Vietnamese Red Rice (Com Do), and Pandan Waffles (Waffles Flavored with Pandan Leaf – Sweet, Grassy, & Green).

ROMAN HOLIDAY Linda Martin Thur Nov 30 6:30 – 9:30 PM 89.00

When in Rome there are so many foods you want to eat! So, bring the party to your house with these delicious traditional Roman favorites! We’ve got it covered with the best of the best and fun evening of cooking includes: Cacio e Pepe (Spaghetti with Butter, Pepper, & fresh Grated Parmesan); Roman Style Pizza with Roasted Cherry Tomatoes; Stracciatella alla Romana (Roman Egg Drop Soup); Chicken Saltimbocca with fresh Sage, Mozzarella & White Wine; Pasta Carbonara alla Romana, and Bucatini All-Amatriciana with Pancetta & fresh Tomato Sauce. Dessert will be Mocha Chip Gelato with freshly Whipped Cream.

DECEMBER

LUNCH AND LEARN Linda Martin Fri Dec 1 12:00 Noon – 1:00 PM 50.00

This is a lesson with a menu you’ll want to repeat and share with your friends at the holidays! Come enjoy lunch and an amazing DEMONSTRATION of Boeuf Bourguignon (slow braised tender Beef in a rich Sauce of Vegetables, Brandy, Red Wine, & fresh Herbs) served with Fresh Asparagus with Toasted Hazelnuts and Lemon Gremolata and Carrots Roasted with Dill & Dijon-Coriander Butter, Dessert will be Chocolate Decadence Cake with Chocolate Ganache & Frosted Cranberries.

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GOURMET COUPLES Linda Martin Fri Dec 1 6:30 – 9:30 PM 190.00 per couple

Plan a special evening with your partner and enjoy a culinary adventure. Couples will work together to create this amazing three course menu. Choose what you want to prepare, enjoy the lesson, then sit down to enjoy it all with a glass of wine with each course. Come for a very fun evening and be part of Oven Baked Crab Cake Amuse with Caper Remoulade and Salad of Hearts of Palm, Fresh Tomato, Butter Lettuce, Avocado, with Dijon Vinaigrette, served with Pinot Grigio. The entrée is Poached Shrimp in Wild Mushroom Sauce, Goat Cheese Grits with Caramelized Onions; Sautéed Green Beans with Bacon & Garlic, and Homemade Black Pepper Dinner Biscuits with Sweet Butter, served with Sparkling Wine. Dessert will be Flourless Chocolate Cake, Vanilla Bean Ice Cream and Bourbon Custard Sauce.

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

Tuesdays: December 5, 12 & 19 9:30 AM-12:30 PM 89.00

Tuesday December 12 6:30 – 9:30 PM 89.00

Thursdays: December 7, 14, 21 9:30 AM-12:30 PM 89.00

Saturdays: December 2, 9, 16, & 23 9:30 AM-12:30 PM 89.00

Saturdays: December 2, 9, 16, & 23 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.

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 Linda Martin Sat Dec 2 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 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 Jan D'Atri Sat Dec 2 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.

COOK WHAT YOU LOVE! BEEF BOURGUIGNON Jan D'Atri Mon Dec 4 2:00 – 5:00 PM 89.00

Julia got it right when she took this French Stew and elevated it to a masterpiece! The tender fall apart chunks of Beef simmered in a rich Red Wine Gravy make an incredible dinner. We'll take it step by step in the traditional manner. As it slow cooks we'll prepare the other parts of the menu to make a truly outstanding meal! Come enjoy an amazing cooking experience with lessons on Amuse Bouché; Bacon Wrapped Honey Brussels Sprouts; The Classic Beef Bourguignon; Buttery

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Duchess Potatoes with a hint of Nutmeg; Broccoli Soufflé; Homemade Buttery & Flakey Dinner Rolls; Pear & Pomegranate Salad with a Honey Dijon Ginger Dressing, and Crepes Suzette Flambé.

HOLIDAY COOKIES Amy Barnes Tuesday Dec 5 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 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.

ESSENCE INTERMEDIATE – Week 10 Linda Martin Tues Dec 5 6:30 – 9:30 PM 89.00

Our final class is elevated with a stunning meal and refined lessons with each recipe. Come learn and advance your skills with Brie and Sherried Mushrooms on Crostini; Chopped Fennel & Clementine Salad with Millionaire Bacon; Pan Seared Rib Eye Steak with Blue Cheese Cream Sauce; Fresh Asparagus Roasted with Shallots & Pistachios; Miso-Maple Sweet Potatoes and warm Indian Fry Bread with Desert Honey. Dessert will be Deep Dark Chocolate Cake with Bourbon Custard Sauce & Shaved Chocolate.

SEMI-HOMEMADE Amy Barnes Wed Dec 6 9:30 AM – 12:30 PM 89.00

Here is a lesson that will give you an arsenal of recipes that don't involve much prep time. We'll learn to pair fast food from the grocery with fresh ingredients for an array of delicious meals made in a short amount of time! Come for Sheet pan roasted Gnocchi and Turkey Kielbasa Sausage over Winter Greens with Herb Dressing; roasted Mango Chutney boneless Chicken Thighs, Cauliflower & Couscous; creamy Tomato Soup with Italian Sausage, Kale and Tortellini; air fryer Shrimp & blistered Tomatoes over crisp Polenta with Herb Butter; Pesto Chicken baked, with Farfalle Pasta, and Shrimp & Bacon Quesadillas with creamy Pineapple Salsa. Dessert will be easy Tiramisu Trifles.

TAMALE TIME! Jan D'Atri Wed Dec 6 6:30 – 9:30 PM 89.00

There is nothing quite as satisfying as the flavor of home cooked Tamales, especially when they're made with fresh Masa! Come learn the method of Tamale making starting with Masa making, roasting Chilies, making the fillings, stuffing the Corn Husks, then steaming them to perfection! Choose your favorite flavor to prepare in class and take home recipes that will have you making the best Tamales anywhere! You could turn Tamale-making into a family affair with everyone taking part in preparing dinner. Come for an amazing night of cooking to learn Green Corn Tamales; Shredded Pork Tamales; Tamales de Elote; Pomegranate Mango Guacamole Salsa; White & Dark Mexican Chocolate Tamale Cigars, and classic Margaritas.

HOLIDAY COOKIES Lisa Brisch Thur Dec 7 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 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.

FISH FOR IT! Linda Martin Thur Dec 7 6:30 – 9:30 PM 89.00

Learn how to easily prepare Fish using the cooking method that brings out the best flavor of each. This fun and instructive lesson will teach you how to choose it at the market, store it, then cook it. The lesson includes the perfect accompaniment for each Fish. Come for a fun and interesting night of cooking to learn Grilled Red Snapper with Jalapeno-Basil Cream Sauce, Fresh Vegetables; Oven Roasted Cod with Olives-Rosemary Bread Crumbs; Walnut Crusted Ginger Salmon with Herb Rice Pilaf; Easy Cioppino (Italian Fish Stew) and Homemade Dinner Biscuits; Blackened Tilapia with Fresh Tomato Salsa & Zucchini Noodles; Cedar Plank Grilled Salmon, Fresh Herb Pesto, and Sautéed Filet of Sole with Caper-Brown Butter Sauce.

LUNCH AND LEARN Amy Barnes Fri Dec 8 12:00 Noon – 1:00 PM 45.00

As the Holidays approach, take a moment to slow down and enjoy a delicious lunch served to you at our DEMONSTRATION lesson. This class offers a great menu for entertaining this time of year. Come to enjoy lunch of Chicken Roulade Stuffed with Chorizo and Jack Cheese, served with Creamy Pepperjack Cheese & Corn Risotto. Dessert will be Margarita Cheesecake Mousse.

GOURMET COUPLES Linda Martin Fri Dec 8 6:30 – 9:30 PM 190.00 per couple

Plan a special evening with your partner and make this date night! As a team you will join a group of couples to prepare an amazing three course meal with all the trimmings. We'll prepare each course and when it's ready will sit down to enjoy it with a sampling of wine. Come for a fun and memorable culinary experience to be part of Bacon Wrapped Sea Scallop Amuse with Apricot-Jalapeno Relish, and Roasted Tomato-Vodka Soup Shots with Arugula Pesto, served with Sauvignon Blanc. The entrée will be Beef Tenderloin Stroganoff with Mushrooms, Buttered Noodles, & Brunoise Carrots; Oven Roasted Spaghetti Squash with Cracked Black Pepper & Pecorino Romano Cheese; Sautéed Green Beans, Carrots, & Roasted Garlic, and Black Pepper Dinner Biscuits, Sweet Butter, served with Cabernet Sauvignon. Dessert will be Cinnamon-Apple Crisp with Homemade Vanilla Bean Ice Cream.

HOLIDAY COOKIES Linda Martin Sat Dec 9 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 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 Jan D'Atri Sat Dec 9 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.

COOK WHAT YOU LOVE! RIBS Lisa Brisch Monday Dec 11 2:00 – 5:00 PM 89.00

Do you love Baby Back Ribs? Come learn to prepare them for yourself using an easy cooking process; with a choice of how to flavor them with a Glaze. Our fun instructive lesson will be Kale Caesar Salad; Grilled Glazed Baby Back Ribs 3 ways - Spicy Marmalade Glaze, Hoisin-Coconut

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Glaze, and Lime Glaze; Roasted Cauliflower with Bacon and Scallions and Olive Oil Potato Gratin. Dessert will be Pecan Pie Brownies.

HOLIDAY COOKIES Amy Barnes Tuesday Dec 12 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 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 Linda Martin Tuesday Dec 12 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 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.

SOUP AND BREAD Amy Barnes Wed Dec 13 9:30 AM – 12:30 PM 89.00

Soup and Bread can be one of the most satisfying meals! The aromas and flavors of freshly made Soups and Breads are always tantalizing and delicious. Come learn the techniques of Soup and Bread making and take home these amazing recipes. Our fun morning of cooking includes: Tuscan Chard, Smoked Bacon and Cannellini Bean Soup with Cheese Straws; Sweet Potato Soup with Buttered Pecans & Southern Biscuits; Escarole Soup with Turkey Meatballs and Orzo & Creamy Artichoke Crostini; Sherried Butternut Squash Bisque with Goat Cheese & Thyme Toasts; Shrimp Stew with Fennel & Leeks with Quick Buttery Dinner Rolls, and dessert of Strawberry Champagne Soup with Lemon Shortbread Cookies.

FLORENTINE HOLIDAY DINNER Jan D'Atri Wed Dec 13 6:30 – 9:30 PM 89.00

The Italians have the lock on the most amazing flavor combinations. Our lesson teaches best loved foods from Florence with recipes that are do-able at home. Come for a fun and fabulous night of cooking and learn Stracciatella "Italian Egg Drop Soup"; Bistecca Fiorentina sliced on Crostini with Blue Cheese Slather; Stuffed Pizza Schiacciata "Tuscan Flat Bread Pizza"; Homemade Pappardelle with Porcini Ragu and Shaved Parmesan; Italian Meatball Casserole with Homemade Marinara and Charred Baguette Slices, and Tuscan Kale Salad with Italian Vinaigrette. Dessert will be Italian Torta filled with Pastry Cream and Lemon Zest.

HOLIDAY COOKIES Lisa Brisch Thur Dec 14 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 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.

SAUTE & FLAMBE Linda Martin Thur Dec 14 6:30 – 9:30 PM 89.00

Two great lessons can be learned in this one class! The quick cook method of sauté is a great skill for fast preparation of almost any food. Knowing how to make a Sauce adds flavor dimension to any dish. Come to learn the methods and techniques of Sauce making which we will add as the

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accompaniment to our Sauté recipes. Come for a fun and inspiring class to learn Sautéed Tequila Shrimp Flambé Appetizer; Cast Iron Cooked Fresh Salmon with Brandy-Dijon-Peppercorn Sauce; Flaming Jack Daniels Cream Sauce over Pan Seared New York Steak; Sautéed Fresh Tomatoes & Vodka Cream Sauce over Linguine; Bourbon Butter Sautéed Fresh Mushroom Flambé, and Marsala Wine Flamed Sautéed Carrots. Dessert will be Bananas Foster Flambé with Homemade Vanilla Ice Cream.

LUNCH AND LEARN Jan D’Atri Fri Dec 15 12:00 Noon – 1:00 PM 45.00

With the holidays right around the corner, this DEMONSTRATION offers a menu you could prepare easily for friends or family as a special celebration meal. Come for a fun, lively class to learn Slow Roasted Beef Brisket, served with Buttery & Garlicky Fondant Potatoes. Dessert will be The Original Red Velvet Cupcakes, decorated for the Holidays.

GOURMET COUPLES Linda Martin Fri Dec 15 6:30 – 9:30 PM 89.00

Make plans to spend a special evening with your partner and share a fun, delicious cooking experience. Couples will work together as the group divides the three course menu into a team effort. We will cook for a couple of hours and when the meal comes together, a sampling of wine will be served with each course. Come be part of this fun experience! Our menu is Smoked Salmon on Corn Cakes with Dill Crème Fraiche Amuse and Grilled Cooked Caesar Salad with Rosemary Croutons & Parmesan, served with Chardonnay. The entrée will be Chorizo & Cotija Cheese Stuffed Chicken with Sundried Tomato Vinaigrette; White Cheddar Mac & Cheese with Garlic Bread Crumbs; Roasted, Shaved Zucchini with Garlic & Parmesan, and Marsala & Butter Glazed Fresh Carrots, served with Merlot. Dessert will be Cherries Jubilee Flambé over Homemade Vanilla Bean Ice Cream.

HOLIDAY COOKIES Linda Martin Sat Dec 16 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 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 Jan D’Atri Sat Dec 16 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.

COOK WHAT YOU LOVE! CHICKEN CORDON BLEU A Barnes Mon Dec 18 2:00 – 5:00 PM 89.00

This dish is a classic favorite - the ultimate comfort food, with restaurant quality results. It’s easy to prepare and a treasure to put into your culinary repertoire. Come learn to make this Swiss specialty which we’ll pair with side dishes to make a beautiful meal. Our lesson is Baked Chicken Cordon Bleu with Dijon Sauce; Basil Risotto; Baked Goat Cheese Salad with Mixed Greens and Garlic Crostini; Sauteed Chicken Cordon Bleu with Creamy White Wine Sauce; Sauteed Carrots with Red Bell Pepper and Dill, and Roasted Asparagus and Lemon Ricotta Tarts. Dessert will be Warm Chocolate-Raspberry Cakes with Raspberry Sauce.

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HOLIDAY COOKIES Amy Barnes Tuesday Dec 19 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 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.

TREASURED THAI Linda Martin Tuesday Dec 19 6:30 – 9:30 PM 89.00

There are so many great flavors to enjoy with Thai foods. This lesson will teach about the ingredients, spices and flavor combinations that make this cuisine a favorite of many. Come for a fun, interesting class and learn to prepare Thai Shrimp Stir Fry with Fresh Tomatoes, Ginger, Chili & Mint; Cilantro-Lime Chicken over Curry & Ginger Spiced Noodles; Red Curry Thai Beef with Jasmine Rice; Thai Yellow Curry Chicken & Vegetables; Grilled Marinated Pork Skewers with Tamarind-Chili Sauce; Thai Style Sweet Potatoes with Curry, Chilis & Toasted Coconut, and Thai Mango-Coconut Sorbet with Fresh Ginger & Blackberry Sauce.

PIZZA PARTY! Amy Barnes Wed Dec 20 9:30 AM – 12:30 PM 89.00

Making Pizza at home is always fun! With a little knowledge you can easily make your own Crust and Sauce, then top it with your favorite ingredients. Come learn so you can have your own personal Pizza any time you want! Our fun lesson is White Four Cheese Pizza & Garlic Mozzarella, Goat, Ricotta & Parmesan; Calzones With, Spicy Sausage and Roasted Red Pepper; Caramelized Onion, Radicchio, And Goat Cheese Pizzettes; Classic Potato Pizza with Fresh Rosemary; Cast-Iron Pizza with Pepperoni & Mozzarella Pearls, and Garlic Butter Shrimp Pizza. We'll enjoy Rosemary Red Wine Sangrias to make it a great party!

PASSION FOR PASTA Jan D'Atri Wed Dec 20 6:30 – 9:30 PM 89.00

The delights of fresh Pasta is that it's light, delicate and flavorful; so different from store bought varieties! With a little knowledge of how to mix, knead, stretch and cut Pasta you can have the best fresh Pasta literally at your fingertips! Come experience how to make it from scratch; then learn to prepare Sauces that perfectly match each fresh Pasta! This fun, class will teach Bucatini Cacio e Pepe (Peppery & Cheesy Homemade Pasta); Ragu all Bolognese with Homemade Fettuccini; Sorrentino's (Argentinean Ravioli); German Spaetzle in Creamy Béchamel Sauce; Spinach & Cheese filled Manicotti with Homemade Crepes; Orzo Pasta Salad, and Sweet Deep Fried Pasta Nests with Honey Drizzle.

HOLIDAY COOKIES Lisa Brisch Thur Dec 21 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 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.

GOURMET DINNER PARTY Linda Martin Thurs Dec 21 6:30 – 9:30 PM 150.00 per person

We've created a very special gourmet menu which allows us to use our culinary skills at the highest level. These specialties are perfect for special occasions and impressive meals. This menu will stun your guests with its refined, over the top amazing flavors. Come for an inspiring lesson to learn Sautéed Mushroom & Goat Cheese Toasts with Basil Oil and Mixed Fresh Greens Salad

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with Hard Cooked Egg, Croutons, & Shallot Vinaigrette, served with Sparkling Wine. The entrée will be Lobster Thermidor (decadent classic restaurant style Lobster served in the shell with rich Brandy-Cream); Grilled Asparagus with Lemon Gremolata; Dijon Roasted Fresh Carrots; and Homemade French Dinner Rolls with Sweet Butter, served with Pinot Noir. Dessert will be Flourless Lemon-Almond Cake with Champagne Marinated Fresh Berries & Mint.

LUNCH AND LEARN **Lisa Brisch** **Fri Dec 22** **12:00 Noon – 1:00 PM** **45.00**

Give yourself a break from the hectic schedule of the Holidays and treat yourself to a delicious lunch. Our DEMONSTRATION will show recipes you can use for the special people and occasions in your life. Come enjoy being served this magnificent meal! Our menu is Salmon Piccata (Pan-Seared Salmon with Lemon, Capers, & Dill), served with Orzo, Green Bean, and Sun-Dried Tomato Salad. Dessert will be Cranberry-Raspberry Fools.

GOURMET COUPLES **Linda Martin** **Fri Dec 22** **6:30 – 9:30 PM** **190.00 per couple**

If you love great food, bring your partner for a fun gourmet cooking experience and learn this three course menu. We'll pair each course then enjoy it with a sampling of wine. Sign up and be part of creating Amuse of Crispy Potato Galette with Seared Shrimp & Crème Fraiche, and Classic Wedge Salad with Creamy Blue Cheese Dressing, Red Onion, Bacon, Cracked Black Pepper, served with Sauvignon Blanc. The entrée will be Pan Seared Rib Eye Steak with Red Wine Bordelaise Sauce; Balsamic Glazed Potatoes and Pearl Onions; Rum & Butter Glazed Fresh Carrots, and Oven Roasted Asparagus with Lemon-Garlic Gremolata, served with Cabernet Sauvignon. Dessert will be Dark Chocolate Pots de Crème with Grand Marnier Whipped Cream & Orange Zest.

HOLIDAY COOKIES **Linda Martin** **Sat Dec 23** **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 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 **Jan D'Atri** **Sat Dec 23** **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.

RING IT IN! **Amy Barnes** **Tuesday Dec 26** **9:30 AM – 12:30 PM** **89.00**

Want to celebrate the New Year in style? Invite a few friends to share this menu of finger foods and toast to the year 2024! Our menu offers lots of variety with beautiful presentations, and an easy assortment of finger foods. Come have fun with us and learn Blue Cheese Gougères; Sweet and Spicy Korean Chicken Meatball; Sauteed Mushrooms; . Mascarpone and Truffle Salt Canapes; Steak Crostini with Caramelized Onion Marmalade; Honey Mustard Shrimp Skewers with Sweet Chili Dip; Triple Onion and Goat Cheese Tartlets; Cheese & Fresh Herb and Sun-Dried Tomato Phyllo Rolls, and Chocolate Brownies with Orange Brandy Cream Cheese Frosting. We'll celebrate with a Pomegranate-Champagne Punch!

TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ON OUR WEBSITE www.sweetbasilgourmet.com

COOK LIKE AN ITALIAN MAMMA Jan D’Atri Tuesday Dec 26 6:30 – 9:30 PM 89.00

The Italian Mamas have all the secrets! They know how to achieve the best and most dynamic flavors with every recipe they use. Come learn a few of their secrets and these enchanting Italian recipes. Our menu is Bistecca Fiorentina sliced on Crostini with Blue Cheese, My Momma’s Famous D’Atri’s Restaurant Cannelloni; Italian Pot Roast on a bed of homemade Polenta; Corzetti in Brown Butter & Parmesan (Homemade Pasta Coins); Pumpkin Filled Tortelli De Zucca (Jumbo Tortellini) with Brown Butter and Sage Sauce; Italian Wedding Soup with Polpette (little Meatballs); Mixed Greens Insalata Italiana (Salad with Homemade Italian Dressing), and Sfogliatelli (Italian Cream Filled Laminated Pastries).

BRIGHTON TEA Amy Barnes Wed Dec 27 9:30 AM – 12:30 PM 89.00

We’ll take the special Brighton Tea recipe and build our Tea Party around it! This classic Tea menu is lush with Finger Sandwiches, beautiful Pastries and Desserts. Our class will prepare all of these beautiful foods, then sit down to enjoy them with cups of steaming Tea! Come for a fun class and traditional tea experience. Our lesson is Mini Meat & Potato Hand Pies; Wild Mushroom Tartlets with Truffle Oil; Rosemary Shortbread Stars; Caramelized Onion and Goat Cheese Tarts; Gilded (gold dusted) Blueberry Scones with Clotted Cream; Crispy Shrimp Balls with Apricot Mustard Dipping Sauce. and Artichoke Heart & Romano Cheese Bruschetta. We will enjoy Brighton Tea (a blend of Oolong Tea, Rosemary, Cinnamon, Gin, Honey and Milk, and Diamond of the Season Champagne Punch with our meal.

SOUTHWEST THE BEAUTIFUL Russ Skall Wed Dec 27 6:30 – 9:30 PM 89.00

We are excited to welcome our friend and Executive Chef Russ Skall from **Preston’s Steak House** to Sweet Basil. Chef Skall will be with us to teach an impressive and dynamic Southwest menu with his amazing special touches. Come learn about the combinations of ingredients and contrasts that are signatures of Southwest cuisine. Join us to have fun and learn from this chef’s expertise! Our lesson is Pumpkin Seed Pesto with Eggplant Tostado’s; Tortilla Soup with Blue Cornbread; Margarita Shrimp Salad; Crispy Chicken Tacos with Homemade Tortillas; Spice Rubbed Pork Tenderloin in corn husks with Cherry Salsa and Asparagus Bundles with Cactus Chili Glaze. Dessert will be Indian Pudding with homemade Vanilla Ice Cream and Churro Bites.

KIDS AND PARENTS COOK Lisa Brisch Thur Dec 28 9:30 AM – 12:30 PM 178.00 for two

Hey Kids! If you are aged 8 or above, bring your parent (or adult partner) to this class and learn a group of menus you can share with the rest of your family. As a team you and your partner will work together and be part of preparing Greek Chopped Salad with Grilled Pita; Layered Chili, Cheese, & Roasted Corn Dip; Asian Chicken Lettuce Wraps; Cheeseburger Pizza; Ranch Potato Salad; Sweet Potato Cornbread, and Oatmeal Fudge Bars.

THE AMAZING STEW POT Jan D’Atri Thur Dec 28 6:30 – 9:30 PM 89.00

So many great meals come from pulling out the Dutch Oven and cooking a bubbly hot, comfort meal on top of the stove! This time of year, Stews make completely wonderful & satisfying meals. Come be surprised and delighted with our lesson of Beef & Barley Stew; Hunter’s Stew (Chicken Cacciatore); Creamy Oyster Stew with Minced Shallots; Pork Stew in Green Salsa; Traditional Irish Stew; Jambalaya, and Savory Vegetable Stew.

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LUNCH AND LEARN Jan D'Atri Fri Dec 29 12:00 Noon – 1:00 PM 45.00

Give yourself a gift with this class that will teach you a fabulous meal! Join us to learn recipes we're pretty sure you'll want to use often. Our DEMONSTRATION is Marinated Shrimp & Scallop Skewers with Buttery Orzo Pasta served with Mixed Greens Salad with sliced Apple, Toasted Walnut, Marinated Tart Cherries and Blue Cheese Vinaigrette. Dessert will be Caramel Apple Semi Fredo with Almond Toffee Crunch.

GOURMET COUPLES Lisa Brisch Fri Dec 29 6:30 – 9:30 PM 190.00 per couple

It's Date Night! After a busy holiday season, why not collect your partner and come be part of a group of couples who will prepare this amazing three course meal. With each course we'll serve a glass of wine selected to compliment the foods. Come have fun and cook with us, choosing the dish you want to prepare. Our lesson is Crostini with Onion Jam and Brie and Arugula, Fennel and Orange Salad, served with Sauvignon Blanc; The entrée is Roast Beef Tenderloin with Brandy Mustard Cream Sauce; Bacon Wrapped Green Beans; Rosemary Sweet Potato Stacks, and Orzo with fresh Herb Vinaigrette, served with Cabernet Sauvignon. Dessert will be Triple Chocolate Souffle with White Chocolate Sauce.

MACARONS Jan D'Atri Sat Dec 30 9:30 AM – 12:30 PM 89.00

If you've wanted to learn to make these beautiful little French Cookies, look no further than this class! This lesson will teach how to achieve the perfect texture, consistency and flavor with each Cookie and Filling. Our instructor will guide you through the steps with tips along the way to make them a sweet success every time you make them! Our lesson is Lavender Macarons with Honey Lavender Butter Cream; Eggnog Macarons with Nutmeg Butter Cream; Chocolate Macarons with Peppermint Filling rolled in Crushed Candy Cane; Red Velvet Macarons with Mascarpone Butter Cream; Half-Dipped Chocolate Macarons with Espresso Mousse filling & decorated with gold foil; Champagne Macarons with French Vanilla Champagne Filling, and Key Lime Macarons with Lemon-Lime Butter Cream.

WOK IT! Lisa Brisch Sat Dec 30 2:00 – 5:00 PM 89.00

There are many great reasons to use a Wok to cook. It is a fast way to create a one pot meal; there are endless choices of ingredients, flavorings and spices, and each recipe can have amazing flavors with the benefit of making it a healthy meal! Come for a fun and interesting class to get comfortable using a wok and become familiar with traditional Asian ingredients. Our lesson is Taiwanese Three-Cup Chicken (Stir-Fried Chicken with Sesame Oil, Soy Sauce, & Rice Wine); Singapore Chili Stir-Fried Shrimp (Spicy Stir-Fried Shrimp with Garlic, Ginger & Sriracha); Pork Lo Mein; Lemongrass Chicken; Japanese Yakisoba with Beef (Stir-Fried Noodles with Flank Steak & Vegetables in a Tangy Sauce); Ginger-Scallion Steamed Cod and Thai Fried Rice.

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