

SWEET BASIL Culinary Center

WINTER 2024

~ JANUARY ~ FEBRUARY ~ MARCH ~

Since moving to our new location in October 2022,
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 and Pima Roads.
Over the last year, 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 winter.
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 ~

OXO

Grilling Prep & Carry System

The 6-piece set is made for the seasoned
griller. It comes with a cutting board for
prepping or carving, a deep tray for
seasoning, carrying and serving; and two
trays with lids for marinating without
cross contamination. A complete system
for all the steps to grilling, with fewer
steps to and from the grill.



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.

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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"If you really want to make a friend, go to someone's house and eat with them - the people who give you their food give you their heart." - Cesar Chavez

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JANUARY

PHYLLO & PUFF PASTRY Amy Barnes Wed Jan 3, 9:30 AM – 12:30 PM 95.00

Learn the methods to working with Puff Pastry and Phyllo and be able to create beautiful foods with special touches only these specialties can provide. Our fun lesson teaches how to make Brie and Wild Mushroom Phyllo Puffs; Cuban (Ham, Swiss & Pork) Puff Pastry Turnovers; Crispy Greek Sheet Pan Phyllo Pizza with Vegetables & Feta; Spicy Italian Sausage & Cream Cheese Puff Pastry Cups; Chocolate Walnut Strudel with Vanilla Bourbon Cream Sauce; Phyllo and Ricotta Cheese Tarts with Berries, and Raspberry Puff Pastry Hearts with Vanilla Glaze.

PARISIAN PERFECTION Lisa Brisch Thur Jan 4, 9:30 AM – 12:30 PM 95.00

We may not be in France, but we can learn to cook like Parisians! Our lesson in Parisian specialties will teach the essence of this country's finest cuisine. Come to enjoy Endive, Pear, & Roquefort Salad; Beef Burgundy (slow cooked Beef Cubes in a Red Wine Mushroom Sauce); Saumon Aux Lentilles (Pan-Seared Salmon with Braised Lentilles Du Puy); Pan-Roasted Chicken with Tarragon Sauce; Braised Carrots & Celery Root with Apple, and Potato & Leek Gratin. Dessert will be luscious Raspberry Soufflé.

LUNCH & LEARN Lisa Brisch Fri Jan 5, 12:00 Noon – 1:00 PM 50.00

Here is a lesson that teaches a new dinner party menu you can enjoy with your friends and family with a meal to impress! Come to learn Chicken Dijonnaise (Chicken Cutlets in a Dijon Cream Sauce with Herbs), served with Green Bean Salad (crisp tender Green Beans in a Lemon Vinaigrette with Radishes & Sliced Almonds). Dessert will be decadent Chocolate Olive Oil Cake with Coffee Ice Cream.

GOURMET COUPLES Linda Martin Fri Jan 5, 6:30 – 9:30 PM 195.00 per couple

Plan an evening with your partner where just the two of you come for a wonderful cooking lesson. Together you will be part of creating a three-course gourmet meal with a group of couples. This fun lesson is one you can use for your own entertaining needs! Our menu is Crab Rangoon Amuse with Ginger-Sesame Sauce and Little Gem Lettuce Salad with fresh Raspberries & Lemon Vinaigrette, served with Pinot Grigio. The entrée is Brown Sugar Glazed Cedar Plank Grilled Salmon; Roasted Cauliflower with Spanish Romesco Sauce (roasted Peppers, Garlic, Rosemary, and Balsamic) and Candied Pecan Dusted Agave glazed Carrots and Black Pepper Dinner Biscuits with Sweet Butter, served with Pinot Noir. Dessert will be Deep Fried Banana Dessert with freshly made Coconut Ice Cream & Dark Chocolate-Rum Sauce.

SENSATIONAL SOUPS & BREADS Jan D'Atri Sat Jan 6, 9:30 AM – 12:30 PM 95.00

There is nothing quite as wonderful coming from your kitchen as the aromas of homemade Soup, coupled with Homemade Bread. This combination makes the perfect meal for this time of year! Come for a fun Soup making lesson, paired with Bread making! Our lesson is Toasted Maple Bread with Triple Cream Brie Appetizer; Homemade Everything Bagel Bread with Herbed Butter; Soft and Fluffy Hawaiian Bread Rolls; Butternut Squash Soup with Caramelized Apples; Potato & Leek Chowder with Blue Cheese and Bacon; My Momma's Minestrone; Lasagna Soup, and Homemade Chicken Soup with Gnocchi.

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ASIAN SAMPLER **Lisa Brisch** **Sat Jan 6, 2:00 – 5:00 PM** **95.00**

With all the wonderful Asian flavors, we've picked some of the best to be part of our sampler class. Come for a delicious and insightful lesson to understand how to develop Asian flavors with each of these specialties. Our lesson will be Chinese Lao Hu Cai Tiger Salad (Cilantro, Celery, Chiles, Sesame and Peanuts); Malaysian Jasmine Rice & Herb Salad with Shrimp; Pad See Ew (Thai-Style Stir-Fried Noodles with Chicken & Broccoli); Filipino Chicken Adobo (Chicken simmered in Soy Sauce, Coconut Milk, Vinegar, Garlic, Bay Leaves & Black Pepper); Korean Style Crisp Vegetable Pancake, and Japanese Potato Salad. Dessert will be Vietnamese Avocado Ice Cream.

ITALIAN FAMILY DINNERS **Jan D'Atri** **Mon Jan 8, 2:00 – 5:00 PM** **95.00**

The Italians simply have all the secrets to creating amazing, soul satisfying meals perfect for family enjoyment! Come learn from an Italian chef about authentic Italian recipes! This great lesson teaches Homemade Ricotta on Crostini with Fig Jam & Prosciutto; Melt-in-your-mouth Meatballs with Dipping Sauce; Homemade Lasagna with D'Atri's Italian Sausage; My Momma's Famous Chicken Scaloppini; Grilled Chicken Caprese Salad, and Risotto Milanese with Mascarpone. Dessert will be rich and creamy Panna Cotta.

AIR FRYER FAVORITES **Amy Barnes** **Tues Jan 9, 9:30 AM – 12:30 PM** **95.00**

Air Fryer cooking is a phenomenon that has taken the cooking world by storm! Once you know the techniques and methods for using an Air Fryer, you can cook almost anything easily and simply the Air Fryer way! Our lesson is Italian Cheese & Herb Stuffed Mushrooms; Spice Rubbed Pork Tenderloin; lightly crusted Shrimp with Japanese Sesame Dipping Sauce; Salmon with Maple Soy Glaze; Garlicky Greek Salad topped with juicy Air Fryer Chicken Breast; Parmesan Crusted Yukon Potatoes, and Butterscotch Pecan Blondies.

ESSENCE OF COOKING **Linda Martin** **Tuesdays Jan 9 – Mar 26, 6:30 – 9:30 PM** **1,068.00**

If you've ever wanted to be a good home cook, this **12-week series** is meant for you! We teach A to Z about cooking and each week you are introduced to a new subject explored (cooked) by the group. This fun series includes lectures, demonstrations, hands-on learning, and a meal of the foods prepared each week. Be part of a group learning about all areas of cooking. Weekly lessons include Kitchen Basics and Knife Skills; Soups; Sauces; Sauteing and Braising; Eggs; Grilling and Roasting; Fish and Shellfish; Potatoes, Pasta and Rice; Quick Breads and Yeast Breads; Desserts; Hors d'oeuvres, and Graduation Dinner. Give yourself the freedom to eat the way you want for your diet or health. Enjoy foods made with no preservatives, prepared from scratch. You'll come away enriched with new knowledge, abilities, and 12 weeks of fun experiences.

TACOS & ENCHILADAS **Amy Barnes** **Wed Jan 10, 9:30 AM – 12:30 PM** **95.00**

Learn how these specialties can become family favorites with menus that are also made for easy entertaining. This lesson teaches an array of flavor combinations to please all preferences of the people you cook for. Come have fun and be inspired to prepare Oaxaca Grilled Steak Tacos with Crisp Corn Taco Shell; Baked & Marinated Fish Tacos with Mango-Pineapple Slaw; Sour Cream Chicken Enchiladas; Baked & Marinated Shrimp Enchiladas with Salsa Verde; Chorizo and Chipotle Pepper Street Tacos with Bordertown Guacamole, and Easy Ground Turkey and Black Bean Enchiladas. Our amazing meal can be enjoyed with a Prickly Pear Margarita!

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THE KETO KITCHEN Jan D'Atri Wed Jan 10, 6:30 – 9:30 PM 95.00

Keto Cooking is a way of eating that limits the carbs in your diet, replacing them with protein and fats aiding in weight loss. Come learn what Keto is all about in this fun and interesting lesson. Our menu is Keto Cauliflower Mac & Cheese; Best Keto Pizza; Philly Cheesesteak Skillet; Caramelized Onion Meatballs with Bacon served with Blue Cheese Slaw; Crispy Orange Chicken; Blackened Salmon in Creamy Cajun Sauce; and Fluffy Keto Dark Chocolate Mousse.

PLANT BASED COOKING Lisa Brisch Thur Jan 11, 9:30 AM – 12:30 PM 95.00

When it comes to easy, delicious and healthy in one pot, Plant Based has it all! It's possible to create amazing flavors and have a well-rounded diet when primarily using plant sources. Come for a fun and enlightening lesson and discover the goodness of this forward eating choice. Our menu is Harissa-Spiced Cauliflower-Almond Soup; Kale Caesar Salad; Coconut Saag (Braised Greens with Ginger, Garlic, Chiles, Coriander, Cardamom, Tofu Cubes & Coconut Milk); Crispy Mushroom Tacos; Spaghetti Squash Salad with Chickpeas & Feta; Rosemary Sweet Potato Stacks, and Vegan Chocolate Cupcakes.

TUSCAN COUNTRY COOKING Linda Martin Thur Jan 11, 6:30 – 9:30 PM 95.00

Tuscan cuisine is so loved for its use of fresh local ingredients, rich flavors and satisfying specialties. Come explore and experience the richness of this cuisine from primi to dolce in a class where everything is made from scratch. Our lesson is Baby Kale Tuscan-style Caesar Salad with Homemade Croutons; Winter Vegetable Soup and Spinach Pesto; Lemon, Garlic, & Rosemary roasted whole Chicken; Creamy fresh Herb Polenta; Homemade Pappardelle Pasta with rich Bolognese Sauce, and Roasted Eggplant, Onions, Pears, & Pancetta. Dessert will be fresh Apple & Pear Crostata with Sweet Mascarpone Cream.

LUNCH & LEARN Linda Martin Fri Jan 12, 12:00 Noon – 1:00 PM 50.00

How about you invite a friend to share a cooking class where you are served a delicious meal and watch a DEMONSTRATION lesson with a Mardi Gras theme. Our lesson is Pan Seared Shrimp over Creamy Cheese Grits with Andouille Sausage, Peppers & Onions, served with Grilled fresh Asparagus with Lemon Zest. Dessert will be Powdered Sugar Dusted French Quarter Beignets with Chocolate Sauce & Whiskey Hard Sauce.

GOURMET COUPLES Linda Martin Fri Jan 12, 6:30 – 9:30 PM 195.00 per couple

This class is for people who enjoy good food and the fun of preparing it. Come with your partner and be part of creating an amazing three-course meal. Our lesson is served with a sampling of wines. The menu is Homemade Fig Jam & Brie Bruschetta with fresh Thyme Amuse and Grilled Tomatoes & Mixed Greens Salad with Blue Cheese Vinaigrette, served with Sauvignon Blanc. The entrée is Cast Iron Blackened Rib-Eye Steak with Horseradish Cream; Garlic & Olive Oil Roasted fresh Broccoli; Bacon & Sweet Potato Hash, and White Cheddar Mac & Cheese with toasted Garlic Bread Crumbs, served with Cabernet Sauvignon. Dessert will be Peach & Blackberry Skillet Cobbler with Homemade Vanilla Bean Ice Cream.

FAMILY AFFAIR: KIDS & PARENTS COOK Jan D'Atri Sat Jan 13, 9:30 AM – 12:30 PM 190.00/two

Kids, if you are 8 or above, invite your parent to be your cooking partner and come to learn a Mediterranean menu you can share with your family! This dynamic lesson will teach you Spanish Chicken Croquetas (Deep Fried Balls) with Smoked Paprika Aioli; Loaded layered Hummus Dip with Homemade Naan Bread Chips; Creamy Tuscan Salmon; Skillet Marinated Grilled Chicken

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with Buttery Lemon Orzo; Mediterranean Beef Roll-Ups; and Stuffed Grape Leaves with Citrus Avocado Dipping Sauce. Dessert will be Orange Cardamom Olive Oil Cake.

MEDITERRANEAN MYSTIQUE Lisa Brisch Sat Jan 13, 2:00 – 5:00 PM 95.00

Mediterranean foods burst with flavors of fresh, abundantly grown foods that come together so easily with these recipes! In this fun and inspiring lesson you will learn to create Falafel with Tahini Yogurt Sauce (Deep fried Herby Garlicky Ground Chickpea Patties); Spanakopita Triangles (Savory Spinach & Feta filled Phyllo Pastries); Hummus Masabacha (Chunky Chickpea Dip topped with Pine Nuts & Aleppo Pepper); Grilled Beef Kebabs with Lemon & Rosemary Marinade; Chicken Shawarma (Roasted Spiced Chicken Slices served on Pita with Lemon-Yogurt Sauce); Caponata (Eggplant, Zucchini, Red Bell Pepper), and Fig Phyllo Cookies for dessert.

SOUTHWEST FIESTA Jan D'Atri Mon Jan 15, 2:00 – 5:00 PM 95.00

Contemporary Southwest cuisine combines the rich and varied combination of local ingredients with foods and techniques of Southwest cuisine. Integral to this are the cool to hot flavors of native chilies which adds depth and pizzazz to the cuisine. Come discover the beauty and fun of this cuisine as we learn to make Homemade Tamales; a Trio of South of the Border Salsas with homemade Flour Tortilla Chips; Tacos Birrias (Cheesy Beef Tacos); best ever Enchilada Soup; Southwestern fully loaded Crispy Burritos; Indian Fry Bread with Honey Dipping Sauce, and Margarita Shortbread with Tequila Lime Glaze. We'll enjoy this great meal with Classic Margaritas.

NEW YEAR, NEW YEAR! Amy Barnes Tues Jan 16, 9:30 AM – 12:30 PM 95.00

Now that the holiday season has passed, give yourself the gift of learning a new array of satisfying contemporary dinners. Our focus is on easy to make dishes filled with great flavors. We'll prepare Spaghetti and Turkey Meatball Soup in a Light Tomato Broth; Bacon-Wrapped Air Fryer Chicken Breasts with Lemon Parmesan Kale Salad; Sauteed Broccoli & Ginger Soy Flank Steak Over Cauliflower Rice; Baked Shrimp Taquitos with Salsa Verde; Parmesan-Herb Roasted Salmon; Roasted Spaghetti Squash with Olive Oil and Parmesan, and Greek Yogurt Chocolate Chip Muffins.

GRILL IT ALL Amy Barnes Wed Jan 17, 9:30 AM – 12:30 PM 95.00

Grilling is an easy way to cook with the dynamics of a hot flame to quickly seal in the natural flavors of foods. This lesson teaches how to gauge temperatures, and timing and placement of foods on the grill. Come learn how the grill can be your friend in preparing almost anything you want to cook. Our lesson is Grilled Beef Tenderloin Steaks topped with Blue Cheese and Jalapeño Butter with Garlic Parmesan Grits; Grilled Salmon Salad with Feta and Red Wine Vinaigrette Over Mixed Greens; Grilled Sourdough Bread Topped with Arugula, Goat Cheese, Olives and Onions; Thai Pork Satay Skewers with Peanut Butter and Jasmine Rice; Arizona Citrus Grilled Shrimp over Baby Spinach, and Grilled Winter Apples with Bourbon Crème Anglaise.

THAI TEMPTATIONS Lisa Brisch Thur Jan 18, 9:30 AM – 12:30 PM 95.00

Thai cuisine is a favorite of many and is easy to prepare. This class will give you an understanding of the dynamics of the ingredients, spices and flavorings. Our fun lesson is Hot & Sour Soup with Shrimp & Noodles; Pork Lettuce Wraps; Shrimp Pad Thai; Panang Beef Curry (Slow Cooked Beef with Red Curry, Coconut Milk, Thai Chile, & Makrut Lime); Thai Chicken Salad with Mango;

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Vegetable Green Curry with Jasmine Rice Cakes, and dessert of Coconut Rice Pudding with Mango.

WINTER COCKTAIL PARTY Linda Martin Thur Jan 18, 6:30 – 9:30 PM 95.00

Entertaining this time of year is always fun when you have a great menu to share with your friends. Using the beautiful weather as a back drop, you can have amazing gatherings in your home with these foods. Come for a lesson of Oven Roasted Crab Cake Bites with Chipotle Aioli; Grilled Rib-Eye Steak on Black Pepper Biscuits with Horseradish Cream; Chorizo Taquitos Appetizer with fresh Orange & Tomato Salsa; Caramelized Pear & Smoked Gouda Grilled Cheese Bites; Creamy White Truffle Deviled Eggs with Caviar; Baked Brie with Caramelized Onions, fresh Thyme, & Crispy Green Apple, and Mini Pecan Tarts with Bourbon Whipped Cream. We'll enjoy our meal with a Prickly Pear Margarita Cocktail.

LUNCH & LEARN Amy Barnes Fri Jan 19, 12:00 Noon – 1:00 PM 50.00

Take a break from your busy schedule and come for a lunch and a lesson you can put to use for your entertaining needs. Our DEMONSTRATION teaches an impressive meal of Phyllo wrapped Greek Chicken Breast stuffed with Herbed Sun-dried Tomato, Baby Spinach, and Boursin Cheese Orzo. Dessert will be rolled Walnut Baklava.

GOURMET COUPLES Linda Martin Fri Jan 19, 6:30 – 9:30 PM 195.00 per couple

It's date night! Invite your partner to share an evening of gourmet food preparation and be part of creating a three-course gourmet menu with a group of couples. Our lesson is Baklava-style baked Brie Amuse with Orange-Cardamom Syrup, and Shaved Zucchini & Yellow Squash Salad with Baby Arugula, Lemon, & Toasted Pine Nuts served with Chardonnay. The entrée will be Tandoori-Style Grilled Chicken with Garlic, Cumin, Coriander, & fresh Ginger; Cast Iron Shaved Brussels Sprouts with Toasted Garlic; Slow Simmered Black Beans with Cumin & Carrots, and freshly made Flakey Buttermilk Biscuits with Onion Butter, and served with Merlot. Dessert will be Flourless Chocolate Cake with Sweet Zinfandel Ice Cream & Shaved Chocolate.

SUPER BOWL CHARCUTERIE Jan D'Atri Sat Jan 20, 9:30 AM – 12:30 PM 95.00

Be the star of entertaining your friends on Super Bowl Sunday with an easy and impressive charcuterie spread. This beautiful selection will get ooohs and aaahs throughout the game! Learn how to prepare a Meat & Cheese Board with Flower Salami, candied Bacon, Pigs in a Blanket with Pepper, Puff Pastries, Brie Bites in Puff Pastry, Sausage Stuffed Deep Fried Olives; Pizza & Wings Board with Sticky baked Wings, Buffalo Wings, Mini White Pizzas, Mini Margarita Pizzas; Chips & Dips Board with Garlicky Naan Bread Chips, Chipotle Cheddar Crackers, French Onion Dip, Smoked Salmon Dip, and Pomegranate Mango Salsa. We'll finish off with a Dessert Board of Lemon Bars, Triple Chocolate Cookies, and Tuxedo Dipped Strawberries.

ASIAN FINGER FOODS Lisa Brisch Sat Jan 20, 2:00 – 5:00 PM 95.00

We love the amazing foods of Asian cuisine especially as finger foods with the use of Asian ingredients, flavorings and spices. Come to gain an understanding of how to create these crowd pleasing finger foods with a menu of Filipino Chicken Wings Adobo; Lemongrass-Ginger Pork Sliders; Shrimp Toasts; Scallion Pancakes; Potstickers; Chinese Chicken Lettuce Wraps, and Matcha Shortbread Cookies.

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SPLENDID FRENCH Jan D'Atri Mon Jan 22, 2:00 – 5:00 PM 95.00

The French have an amazing way of creating simple flavors with fresh and best quality ingredients. Come learn the methods to preparing authentic French cuisine with a lesson of the classics. We'll prepare French Bistro Salad with Champagne Dijon Vinaigrette; Classic Beef Bourguignon; Gruyère Cheesy Popovers; Roasted Beets with Goat Cheese Croutons and Candied Pecans; French Onion Skillet Meatballs, and Ratatouille with charred Garlicky Baguette slices. Dessert will be French Apple Custard Cake.

SOUP & STEW COMFORT! Amy Barnes Tues Jan 23, 9:30 AM – 12:30 PM 95.00

Now is the perfect time to be able to make Soups and Stews from scratch for easy dinners or when feeding a crowd. These recipes will become requested favorites through the winter for your family and friends! Come for a fun morning of cooking to learn New Mexico Chili with Cheddar Cheese Shortcakes; Italian Wedding Soup with Tiny Turkey Meatballs; Chicken Mole Cashew Chili; Garlic and Onion Bisque; Smoked Chicken Chowder; Broccoli Soup with Cheddar Crostini, and Black Bean Soup with Baked Tortilla Strips.

KETO CONNECTION Amy Barnes Wed Jan 24, 9:30 AM – 12:30 PM 95.00

The Keto diet is a way of taking carbs out of your recipes; replacing them with protein and fats that help to speed up weight loss. This way of cooking leaves you feeling that you're not giving up foods but enjoying them in a different way. Come learn about Keto with a lesson on Chinese Orange New York Steak over Sautéed Broccoli with Garlic & Sea Salt; Cast Iron Chicken Thighs with Bacon and Mushrooms in Garlic Cream Sauce, with Mug Bread; Air Fryer Hibachi Shrimp & Vegetables with Yum Yum Sauce; Sheet Pan Ancho Rubbed Pork Tenderloin and Roasted Green Veggies; Parmesan Crusted Baked Salmon with Yellow Squash & Red Bell Peppers, and Keto Chocolate Cake with Rich Chocolate Buttercream.

STREET FOODS OF THE WORLD Lisa Brisch Thur Jan 25, 9:30 AM – 12:30 PM 95.00

Street Foods are simply favorite foods of a culture chosen as people go about their daily lives and eat foods sold by street vendors. We're taking favorites of many cultures and combining them in one great lesson! Come to learn Gilgeori Toast (Korean Street Toast with Cabbage & Egg); Lamb, Harissa, & Almond Sausage Rolls (Harissa Spiced Ground Lamb, Almonds, Couscous, & Currants wrapped in Puff Pastry); Tlayudas (Oaxacan Quesadillas - warm folded Tortillas filled with Chorizo, Black Bean Puree, Mozzarella Cheese & Pickled Onions); Chicken Karahi (Pakistani braised Chicken with Tomatoes, Butter, Ginger, Cilantro, Cumin, Cardamom, & Cinnamon); Cuban Medianoche Sandwich (Pressed, Toasted Sandwich of Roasted Pork, Ham, Cheese, Butter, & Mustard on Sweet Egg Bread); Fried Polenta Sticks with Sage, and Yucatan Marquesitas (filled & rolled Crispy Crepes).

NEW YEAR, NEW YOU! Linda Martin Thur Jan 25, 6:30 – 9:30 PM 95.00

Did you indulge a little during the holidays? This great class teaches easy to prepare dishes that will help you and your family lose those unwanted pounds. Come for a cooking adventure to learn how to make Grilled Shrimp Appetizer with Mint Salsa; Orange & Avocado Salad with Crisp Bacon & Cilantro-Lime Dressing; Skillet Roasted Chicken with Mushrooms, Sun-dried Tomatoes, & fresh Herbs; Couscous with Sautéed Vegetables, Lemon & Capers; Oven Roasted Cauliflower with Tahini-Garlic Sauce, and Grilled Zucchini and Marinated Red Peppers. Dessert will be Homemade Mango Sorbet with fresh Blackberry Sauce.

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LUNCH & LEARN **Jan D'Atri** **Fri Jan 26, 12:00 Noon – 1:00 PM** **50.00**
Easy and delicious is what we promise you'll enjoy with this lesson. Come for a DEMONSTRATION of an authentic Italian menu. Our lesson is My Momma's Succulent Chicken Cacciatore served with Homemade Melt-in-Your-Mouth Gnocchi and Italian Outdoor Café Salad. Dessert will be decadent Tiramisu.

GOURMET COUPLES **Linda Martin** **Fri Jan 26, 6:30 – 9:30 PM** **195.00 per couple**
If you love great food, bring your partner for an inspiring lesson and be part of creating a fabulous gourmet meal with three-courses! Our lesson is Togarashi Seared Ahi Tuna Amuse with Avocado & Cucumber Salsa, and Hearts of Palm, Baby Greens, Grape Tomatoes Salad with Candied Pecans & Dijon Vinaigrette, served with Chardonnay. The entrée will be Coffee & Spice Seasoned Grilled Pork Tenderloin with Arugula Pesto; Fresh Poblano Gratin with Roasted Corn & Crema; Roasted Fresh Green Beans with Toasted Garlic Bread Crumbs, and Paprika & Cumin Spice Oil Char-Grilled Sweet Potatoes, served with Zinfandel. Dessert will be Cherry-Chocolate Lava Cakes with Brandy Whipped Cream.

KIDS COOK SNACK FOODS **Lisa Brisch** **Sat Jan 27, 9:30 AM – 12:30 PM** **95.00**
Kids, if you are 8 or older, don't miss a chance to learn to make your own snack foods when you're hungry or when you have friends over and want some great snacks! These recipes are doable on your own! Come cook and learn Mini Corn Dog Muffins; Mac & Cheese Bites; Buffalo Chicken Dip with Celery & Carrots; French Bread Pizza; Monkey Bread; S'mores Bars, and Snickerdoodle Dip with Apple Slices.

BREAD & CHEESE FROM SCRATCH **Jan D'Atri** **Sat Jan 27, 2:00 – 5:00 PM** **95.00**
When you make Cheese from scratch you have a treasure trove of great beginnings for appetizers, lunch and dinner. This lesson is about making cheese from scratch then and continues with Bread baking followed by delicious pairings of Cheese and Breads. Come to learn Homemade Mozzarella; Homemade Ricotta; Homemade Mascarpone; One Hour Sourdough Bread; Delicious Dill & Herb Bread; Ricotta Herbed Savory Scones, and Mascarpone Lemon Tart.

FOOD & WINE TIME **Jan D'Atri** **Mon Jan 29, 2:00 – 5:00 PM** **95.00**
This fun lesson will show how to pair wine with a menu in order to best complement the flavors of both. You'll gain an understanding of how the qualities of the wines match the recipes. Come for a fun and valuable lesson of Amuse Bouche of Bacon-wrapped Mascarpone stuffed Dates; Creamy Shrimp & Crab Bisque; Shaved Brussels Sprouts Salad with "Spirited" Cranberries; Fillet of Beef with Creamy Bleu Cheese Slather; Sautéed Mushrooms in Brown Butter Garlic Sauce; Homemade Dinner Rolls with Homemade Herbed Butter, and Red Velvet Mini Cakes.

CHICKEN & AMAZING SAUCES! **Amy Barnes** **Tues Jan 30, 9:30 AM – 12:30PM** **95.00**
If you and your family like Chicken, this winning class will put together an easy Sauce to enhance the Chicken recipe for each dish. Come to learn delicious new varieties with Butter Chicken Breast in Creamy Ginger Tomato Sauce with Spiced Basmati Rice; Chicken Mole with Peanuts, Ancho Chile & Bittersweet Chocolate; Sautéed Almond Crusted Chicken Cutlets with Scallion Beurre Blanc; Air Fryer Garlic Parmesan Chicken Tenders with Thick Blue Cheese Dressing; Sautéed Chicken Breasts with Citrus Basil Pan Sauce, and Mom's Baked Fried Chicken and Mushroom Gravy.

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BIG FAT GREEK APPETIZERS Amy Barnes Wed Jan 31, 9:30 AM – 12:30 PM 95.00

From this sun drenched magical Mediterranean island comes an array of soul satisfying finger foods, delicious and easy to prepare. Come for a fun and inspiring lesson so you can add these morsels to your repertoire. Our lesson is Spanakopita In Phyllo Cups; Herb Marinated Steak Skewers with Lemon Oregano Dip; Tiropita (Greek-Style Feta Cheese Pastry Turnovers); Sheet Pan Greek Lamb Meatballs and Tzatziki; Mini Greek Pita Cups stuffed with Garlic Hummus and topped with Greek Salad, and Walnut Baklava Rolls. We'll enjoy this great meal with Rosemary Ouzo Lemonade Punch.

 **FEBRUARY** 

FRENCH PASTRIES Lisa Brisch Thur Feb 1, 9:30 AM – 12:30 PM 95.00

We've always known how great French pastries look and taste, now what if you could make them for yourself? Our lesson of authentic French Pastries will teach all the steps to baking success. Come learn to make Giant Almond Croissants; Crêpes with Chocolate & Orange; Financiers (small Almond flavored Cakes); Luscious Lemon-Olive Oil Tart; Café au Lait Pots de Crème (Little Pots of Coffee & Milk Custard); Rosemary Madeleines, and Sables (French Butter Cookies).

BEAUTIFUL BRUNCH Linda Martin Thur Feb 1, 6:30 – 9:30 PM 95.00

Entertaining with an invitation to Brunch is a way to have a daytime party with a beautiful array of foods to share with friends. This Brunch menu will wow your friends with a show stopping menu. Come to learn Grand Marnier Petite French Toast with Fresh Strawberries; Impossible Quesadilla Pie with homemade Pico de Gallo & Sour Cream; fresh Fruit Salad (Mango, Orange, Strawberry, Honey, fresh Mint); Blueberry Coffee Cake; Pan Seared sweet Italian & Breakfast Sausages with Caramelized Onions; Roasted Poblano Chili Corn Muffins, and fresh Blueberry Blintzes (tender Crêpes filled with Ricotta-Lemon filling and topped with fresh Blueberry Sauce). We'll enjoy our brunch with Mimosa Cocktail (fresh squeezed Orange Juice, Grand Marnier, & Prosecco).

LUNCH & LEARN Lisa Brisch Fri Feb 2, 12:00 Noon – 1:00 PM 50.00

Take a little time and enjoy a Cajun themed DEMONSTRATION. This is a menu for year round entertainment. Come enjoy a delicious meal of New Orleans Style BBQ Shrimp with BBQ Spice, Lemon, Garlic and Green Onions, served with caramelized Roasted Carrots. Dessert will be melt in the mouth Café au Lait Pots de Crème (Little Pots of Coffee & Milk Custard).

GOURMET COUPLES Linda Martin Fri Feb 2, 6:30 – 9:30 PM 195.00 per couple

Plan a fun evening with your partner and come to this couples class where you'll be a team, and cook with other couples preparing a three-course gourmet dinner! Join us for a great lesson of Chorizo filled Bacon-wrapped Dates Amuse and Iceberg Wedge Salad with Creamy Blue Cheese Dressing, Red Onion, Crispy Bacon, & Cracked Black Pepper, served with Sauvignon Blanc. The entrée will be Salt & Pepper Restaurant-style New York Steaks with rich Bordelaise Sauce; flash cooked crispy Sweet Potatoes with fresh Herbs; Pan Seared Broccolini and Toasted Garlic, and Creamy Yukon Gold Mashed Potatoes served with Cabernet Sauvignon. Dessert will be Dark Chocolate-Grand Marnier Cake with Vanilla Crème Anglaise & Fresh Raspberries.

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MACARONS **Jan D'Atri** **Sat Feb 3, 9:30 AM – 12:30 PM** **95.00**

Treat yourself to a lesson that will teach all of the intricate steps to creating these beautiful little French Cookies. Learning by doing is the way to achieve perfection with these special cookies. Come learn how you can be successful. Our lesson is Dark Chocolate Truffles with Espresso Filling; Strawberries & Cream; Lemon Drop with Lemon Lime Buttercream; Salted Caramel Praline; Red Velvet with Cream Cheese Filling; Mimosa with Grand Marnier Buttercream, and Chocolate Hazelnut with Nutella Buttercream. Jan will do a Tutorial on How to finish your Macarons with Edible Splatter Paint and Luster Dust.

VIETNAMESE **Lisa Brisch** **Sat Feb 3, 2:00 – 5:00 PM** **95.00**

So many bright and fresh flavors make this cuisine so rich and satisfying. With strong influences from China and France; the cuisine reflects the region and geography of the people. Come for an interesting and rewarding class to learn Summer Rolls; Vietnamese Beef Pho; Pork Meatball Bánh Mi; Caramelized Black Pepper Chicken; Bánh Xèo (Sizzling Vietnamese Crêpes); Crispy Sweet Potato Pancakes, and Bánh Bò Nướng (Vietnamese Honeycomb Cake).

FISHIN' AROUND **Jan D'Atri** **Mon Feb 5, 2:00 – 5:00 PM** **95.00**

Cooking Fish can be done many ways. This fun and interesting lesson teaches the techniques that work best for each kind of Fish. Come learn about the varieties of preparation that make it taste the best it can be. Our lesson is New England Clam Chowder; Seafood Fish Cakes with Dill Pickle Relish; Ina's Salmon with Melting Tomatoes & Cucumber Salad; Homemade Spaghetti Con Vongole (Spaghetti in Clam Sauce); Grilled Mahi Mahi with Lemon Dill Sauce & Cauliflower Rice, and Risotto style N'Awlins' Cajun Shrimp over Butter Rice Pilaf. Dessert will be Banana Crumble in a "Sea" of Cinnamon, Brown Sugar and Butter with Homemade Vanilla Ice Cream.

THE ART OF SAUTÉ & FLAMBÉ **Amy Barnes** **Tues Feb 6, 9:30 AM – 12:30 PM** **95.00**

These techniques make for easy and impressive meals. Learn the methods of Quick-cook Sauté, together with successful Flambe for a real WOW factor! Come join our lesson of Maytag Blue Cheese-Crusted Filet Steaks with Red Wine Sauce; Chicken Sauté with Mustard and Tarragon Cream Sauce; Cube Steaks with Dijon and Vermouth; Sautéed Garlic Shrimp over Mexican White Rice; Chicken Scarpariello with Rosemary Butter Sauce, and Maple-Glazed Apple Slices with Homemade Cardamom Ice Cream.

AMERICAN CLASSICS **Jan D'Atri** **Wed Feb 7, 9:30 AM – 12:30 PM** **95.00**

Some of our favorite foods come from the soul satisfying dishes we grew up with. Now we're coming back to revisit these much loved classics. Our great lesson teaches The Classic Patty Melt with Bacon & Blue Cheese Slaw; Creamy Lobster Mac & Cheese; Chicken Fried Steak & Golden Buttery Mashed Potatoes; Fried Chicken & Waffles with Homemade Maple Syrup; Homemade State Fair Corndogs; Best Ever Ultra-Moist Meatloaf with Homemade Biscuits; and Apple Pie with Homemade Ice Cream. We'll enjoy our feast with an Original Orange Julius!

AIR FRYER EASE **Amy Barnes** **Wed Feb 7, 6:30 – 9:30 PM** **95.00**

Using an Air Fryer puts health and convenience together to make cooking fun and efficient. Come learn how easy it is to cook with your Air Fryer and achieve delicious flavors with the foods you want to prepare. Enjoy a great lesson of Bacon and Cream Cheese stuffed Baby Bella Mushrooms; New York Steak bites with Garlic Butter with crispy air fryer Broccoli; Bang Bang

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Shrimp Lettuce Wraps; Honey-glazed air fryer Salmon with Lemon & Olive Oil Couscous; Breaded Chicken Fingers with Hatch Green Chile Ranch Dressing, and Mini Walnut Baklava Roll Ups.

MAGICAL MARDI GRAS Lisa Brisch Thur Feb 8, 9:30 AM – 12:30 PM 95.00

Bring a little Mardi Gras magic to your house! These classic recipes have the makings of a fabulous party! Join us to learn Shrimp Cocktail with Creole Rémoulade; Arugula, Orange, & Fennel Salad with Sweet Creole Spiced Pecans; Shrimp Étouffée; Chicken & Andouille Jambalaya; Green Beans with Caramelized Onions & Bacon; Sweet Potato & Swiss Chard Gratin, and Café au Lait Pots de Crème (Little Pots of Coffee & Milk Custard).

ROMANCE IN THE AIR Linda Martin Thur Feb 8, 6:30 – 9:30 PM 95.00

Put a little sizzle and a whole lot of romance into your life with this menu! This combination of foods will show your partner how much you love them when you share its sexy aphrodisiac qualities. Come to learn Grill Cooked Shrimp on Rosemary Skewers Appetizer; Winter Greens Salad with Dried Cranberries & Shaved Parmesan; Salt & Pepper Cast Iron Seared New York Steaks with Red Wine Bordelaise Sauce; Pancetta Wrapped Asparagus with Zested Lemon; Angel Hair Pasta with Fresh Crab, Parmesan, & Toasted Bread Crumbs and fresh-made Herb Dinner Rolls with Sweet Butter. Dessert will be Dark Chocolate & Brandy Pots de Crème with Fresh Whipped Cream.

LUNCH & LEARN Linda Martin Fri Feb 9, 12:00 Noon – 1:00 PM 50.00

Treat yourself to a lesson teaching a menu perfect for an intimate romantic dinner. Our DEMONSTRATION is made for a special Valentine's Day meal. Come to learn Beef Tenderloin Stroganoff over Buttered Egg Noodles with Carrot Brunoise, served with Dijon-Coriander Roasted fresh Carrots with Dill. Dessert will be Dark Chocolate-Brandy Pots de Crème with Vanilla Bean & Grand Marnier flavored freshly Whipped Cream.

GOURMET COUPLES Linda Martin Fri Feb 9, 6:30 – 9:30 PM 195.00 per couple

Plan a special Valentine experience with your sweetheart and cook this made-for-romance three-course menu with a group of couples. Each couple will prepare part of the menu, then when each course is ready, will enjoy it with a sampling of wine. Our menu is Caramelized Pear & Smoked Gouda Amuse and Charred Romaine Salad with Avocado, Goat Cheese, Spiced Pecans, & Honey-Lime Dressing, served with Pinot Grigio. The entrée will be Pan seared Beef Tenderloin Steaks "Oscar" style with Crab & Béarnaise Sauce; Petite Baked Potatoes with Crème Fraîche & Chives; Grill cooked fresh Asparagus with Lemon Gremolata, and freshly made Herb Dinner Rolls with Sweet Butter, served with Cabernet Sauvignon. Dessert will be Cherries Jubilee with Brandy Flambé & Homemade Vanilla Ice Cream.

THE MAGIC OF INA Jan D'Atri Sat Feb 10, 9:30 AM – 12:30 PM 95.00

If you're a fan of Ina Garten, come get immersed in her skillful cooking techniques and recipes. Our fun Ina lesson is Smoked Salmon Quesadilla; French Bistro Salad with Champagne Vinaigrette; Filet of Beef with Sautéed Mushrooms & Bleu Cheese; Roasted Vegetables with Buttery Orzo; Ina's Buttermilk Biscuits; Creamy Chicken Thighs with Lemon & Thyme, and The Ina Garten Classic Chocolate Cake. We'll enjoy a Pink Grapefruit Paloma cocktail with our meal.

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CHOP & WOK KNIFE SKILLS Lisa Brisch Sat Feb 10, 2:00 – 5:00 PM 95.00

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 you 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. In addition, we'll prepare a Stir-Fry meal with the Vegetables and Fruits from class.

ITALIAN LOVERS VALENTINE Jan D'Atri Mon Feb 12, 2:00 – 5:00 PM 95.00

Nothing speaks romance better than the Italian way of cooking! Come for a lesson that speaks the language of love just in time for Valentine's Day! Learn to prepare an Amuse Bouche of Prosciutto-Wrapped Melon with Prosecco; Italian Wedding Soup; Classic Caesar Salad with Buttery Blue Cheese Croutons; Homemade Linguine and Clam Sauce; Florentine-Style Steak (Bistecca Fiorentina) with Homemade Onion Cheese Crisps, and Stove-Top Smoked Polenta Fries with Homemade Ranch Dipping Sauce. Dessert will be Lemon Mascarpone Layer Cake.

VALENTINE APPETIZER PARTY Amy Barnes Tues Feb 13, 9:30 AM – 12:30 PM 95.00

Why not host a party with an array of beautiful finger foods and wrap your party around a day that celebrates Love and Couples. Our menu is Baked Boneless Cranberry Chicken Wings; Sautéed Sherry Mushrooms with Buttery Hazelnuts on Toasted French Bread; Sharp Cheddar Sesame & Shallot Crisps; Chorizo Empanaditas; White Bean Bruschetta with Garlic Toast Hearts; Taco Stuffed Baby Bell Peppers with Cilantro Cream Sauce, and Queen of Hearts Brownies with Icing & Sprinkles. We'll enjoy Cupid's Fluffy Champagne Punch with our meal.

ROMANCE IT! Amy Barnes Wed Feb 14, 9:30 AM – 12:30 PM 95.00

The language of Love is spoken in many ways, and food is one of the most sensual and romantic ways of communicating your feelings. Come for an inspiring lesson teaching a romantic Valentine meal. Our menu is Marinated Goat Cheese with Oven-Roasted Tomatoes Bruschetta; Mixed Greens with Creamy Parmesan Dressing; Pan Seared Salmon with Fresh Herb Hollandaise; Famous Steak House Au Gratin Potatoes; Popovers with Gruyère Cheese & Strawberry Butter, and Chocolate Fudge Cake with Fudge Icing. We'll sip Amaretto Love Potion Cocktails with our meal.

ITALIAN DATE NIGHT Jan D'Atri Wed Feb 14, 6:30 – 9:30 PM 95.00 per person

Plan a very special evening with your sweetheart and share the experience of learning a romantic Italian three-course meal. You'll have an unforgettable experience as you're part of preparing Aperitif: Aperol Spritz; Beautiful Bruschetta; Seared Scallops with Herbed Brown Butter Sauce; Seasoned Grilled Skirt Steak with Mascarpone Slather; Homemade Fettuccini Alfredo; Sautéed Zucchini with Shaved Parmesan, and Heart-Shaped Lover's Pizza. Dessert will be Panna Cotta with Tuxedo Strawberries.

SOUS VIDE Lisa Brisch Thur Feb 15, 9:30 AM – 12:30 PM 95.00

The Sous Vide way of cooking is like no other. The technique of cooking in a water bath brings the natural flavors of the foods to life like no other process. This lesson teaches all you need to know to do it successfully at home. Come to learn Starbucks-Style Sous Vide Egg Bites; Lemony Herbed Sous Vide Ricotta & Roasted Tomato Bruschetta; Spanish-Style Sous Vide Chicken Salad with Roasted Red Pepper Dressing; Sous Vide Salmon with Pomegranate-Balsamic Glaze; Sous

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Vide Butter Poached Potatoes; Thai Glazed Sous Vide Brussels Sprouts, and Sous Vide Strawberry Mousse.

SUSHI SECRETS Linda Martin Thur Feb 15, 6:30 – 9:30 PM 95.00

Making Sushi at home gives you the freedom to enjoy it any time with the advantage of being able to share it with others. We'll teach the technique of making Sushi Rice, discuss where to purchase Fish & the quality required, and methods of preparing a variety of amazing Sushi. Come for a fun, rewarding class to enjoy Sushi Rice; Crab & Avocado Roll with Garlic Mayo; Shrimp Tempura Sushi Roll; Veggie Roll of Cucumber, Avocado, Carrots, & Toasted Sesame Seeds; Inside-Out Spicy Tuna & Lettuce Roll; Fresh Salmon Nigiri with Garlic Aioli & Tobiko, and Nigiri with Fresh Tuna, Wasabi, & Chive.

LUNCH & LEARN Amy Barnes Fri Feb 16, 12:00 Noon – 1:00 PM 50.00

Here is a menu you can have fun preparing for yourself, family and friends for any special occasion. This DEMONSTRATION lesson will inspire you to cook and to enjoy it again and again! Come to enjoy Reverse Seared Parmesan Crusted New York Steak served with Oven Roasted Herb Baby Potatoes and Carrots. Dessert will be Warm Chocolate-Raspberry Cakes with Chambord Raspberry Sauce.

GOURMET COUPLES Linda Martin Fri Feb 16, 6:30 – 9:30 PM 195.00 per couple

You and your partner can be part of creating a beautiful meal with a group of couples. The group will prepare a three-course menu which will be served with a sampling of wine. Come for a very fun evening and be part of Fried Green Tomato Amuse with Buttermilk-Peppercorn Sauce; fresh Radish & Herb Salad with Lemon-Dijon Vinaigrette served with Sauvignon Blanc. The entrée is Pan Seared Shrimp over Creamy Cheese Grits with Andouille Sausage, Peppers & Onions; Charred Asparagus with Millionaire Bacon; Julienned Roasted Fresh Carrots, Squash, Red Pepper, Olive Oil, & Fresh Herbs, and Buttermilk Biscuits with Burnt Onion Butter, served with Meritage. Dessert will be Powdered Sugar Dusted French Quarter Beignets with Chocolate Sauce & Whiskey Hard Sauce.

LET US EAT CAKE Jan D'Atri Sat Feb 17, 9:30 AM – 12:30 PM 95.00

The art of Cake making is easily mastered with the knowledge of a few baking principals. This class will teach you how to slice, layer, use a piping bag and tips to decorate your own cakes to look like they are made professionally. We'll bake a Strawberry Lemon Tres Leches Cake; Italian Crème Cake; Salted Caramel Kentucky Bourbon Butter Bundt Cake; Upside Down Baklava Cake; Chocolate Kahlúa Cake with Rich Buttercream; Best Ever Moist Carrot Cake, and Red Velvet Cake.

ASIAN STREET FOOD Lisa Brisch Sat Feb 17, 2:00 – 5:00 PM 95.00

In this class we'll bring together all the best Asian flavors and create a sampling of Street Foods from across the Asian countries. This fun class will immerse you in the flavors, ingredients, and spices from each country. Come to learn and prepare Oven-Fried Gobi Manchurian (Spiced Cauliflower tossed in a Tangy, Salty-Sweet Sauce); Korean Fried Chicken Wings; Vietnamese Meatball Lettuce Wraps; (Ground Pork Meatballs seasoned with Cilantro, Scallions, & Fish Sauce); Chiang Mai Pork Patties (Ground Pork Sliders with Lemongrass & Makrut Lime); Filipino Lemon Lime BBQ Chicken; Crispy Vegetable Pancakes with Japanese BBQ Sauce, and dessert of Brown Butter Mochi (amazing Japanese dessert made with Rice Flour).

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GNOCCHI, RISOTTO & CAVATELLI Jan D'Atri **Mon Feb 19, 6:30 – 9:30 PM** **95.00**
Specialty Pasta making is what this class is about. Our lesson is inspiring with amazing, delicious results & unique techniques for each kind of Pasta. Join in to learn Classic Potato Gnocchi in silky Velouté Sauce; Spinach Gnocchi with Butter and Parmesan; Classic Risotto with Mascarpone; Creamy Cauliflower Risotto; Homemade Cavatelli with Luscious Alfredo Sauce, and Creamy Ranch, Bacon, Tomato & Cavatelli Pasta Salad. Dessert will be Italian Pastia Cake with Whipped Cream topping.

LESS MEAT ENTRÉES Amy Barnes **Tues Feb 20, 9:30 AM – 12:30 PM** **95.00**
Many of us enjoy using less meat in dinner preparations. This lesson will give you a repertoire of dishes where the focus is on flavors that stand alone without meat as the central ingredient. Come for a fun and inspired class to prepare Sheet pan Halloumi (Feta-like Cheese) & Mushroom Fajitas with Toasted Pepita Seed Guacamole; Grilled Eggplant, Sun-Dried Tomato and Spinach Salad with Tahini Dijon Dressing; Spiced Basmati Rice Pilaf with Chicken India; Tomato, Spinach and Turkey Sausage Risotto; Roasted Butternut Squash, Garlic and Rosemary White Lasagna, and Japanese Cabbage Pancakes, With Soy Dipping Sauce.

ONE PAN FOR TWO Amy Barnes **Wed Feb 21, 9:30 AM – 12:30 PM** **95.00**
If you cook for two, this lesson will supply you with ways to use one pan to create an entire meal, making dinner preparation an easy and delicious experience. Our lesson is Honey Glazed Salmon Broccoli & Sweet Potato Sheet Pan Dinner; One Pan Prosciutto Wrapped Chicken Breast with Mediterranean Vegetables & Feta; Creamy Lemon & Garlic Shrimp Over Buttery Sautéed French Bread; One Pan Orecchiette Pasta with Spicy Italian Sausage & Arugula; Pan-Fried Garlic Rib-eye Steak with Cannellini Beans; One-Pot Bacon and Wild Mushroom Risotto, and Roasted Andouille Chicken Sausage With Brussels Sprouts and Tomatoes.

FOODS OF PROVENCE Lisa Brisch **Thur Feb 22, 9:30 AM – 12:30 PM** **95.00**
Foods from this beautiful region mirror the land, culture and simplicity of life found there. This lesson incorporates the cooking style, use of local ingredients, and Mediterranean influences of the region. Come for a fun, inspiring lesson of Soupe au Pistou (Brothy Soup with Vegetables, tender Beans, & topped with Herbed Pesto); Daube Provençal (Beef Stew with Tomatoes, Orange Zest, & Olives); Salmon en Cocotte with Leeks & White Wine (Slow Cooked Side of Salmon with Leeks, White Wine, & Herbs); Roasted Winter Squash & Fennel; Lentil & Roasted Pepper Salad; Olive Oil Potato Gratin, and Lavender Pots de Crème (Little Pots of Lavender Custard).

GRILLING GIANTS Linda Martin **Thur Feb 22, 6:30 – 9:30 PM** **95.00**
Using your grill is a joy when you know how to gauge cooking times, control the heat and maintain the temperatures your recipe calls for. Our lesson teaches how to prepare an entire meal on the grill so that you can use it for practically everything you cook. Come for a very fun class and learn how your grill can become your treasured method of cooking. Our lesson is Grilled Sea Scallop Appetizer with Orange-Hoisin Sauce and Fork & Knife Grilled Romaine Salad with Buttermilk-Peppercorn Dressing. The entrée is Korean Style Grilled Flank Steak with Charred Onion Relish; Grill Cooked Potato & Watercress with Blue Cheese Vinaigrette; Vegetables on the Grill with Fresh Basil & Garlic Oil, and Perfect Grilled Chicken with Homemade Balsamic BBQ Sauce. Dessert is freshly made Grilled Butter Pound Cake with Chocolate-Espresso Sauce & Freshly Whipped Cream.

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LUNCH & LEARN **Jan D’Atri** **Fri Feb 23, 12:00 Noon – 1:00 PM** **50.00**

This lesson teaches an easy, satisfying meal, one you’ll enjoy again and again. Our Italian chef uses her heritage to DEMONSTRATE Momma’s Homemade Eggplant Parmigiana, served with shaved Brussels Sprouts Salad in Dijon Horseradish Vinaigrette. Dessert will be Lemon Ricotta Cake with Fresh Blueberries and Whipped Cream.

GOURMET COUPLES **Linda Martin** **Fri Feb 23, 6:30 – 9:30 PM** **195.00 per couple**

Date night! Come with your partner on a special date to enjoy the shared experience of cooking an amazing three-course meal! Our lesson pairs wine to round out the culinary experience. Come for a fun and inspiring cooking experience to prepare Flash Fried Lobster Tempura Bite Amuse with Caper-Lemon Rémoulade and Roasted Pear & Baby Arugula Salad with Walnut-Shallot Vinaigrette, served with Prosecco. The entrée will be Char Cooked Mahi Mahi with Lemon-Caper Brown Butter Sauce; Oven Roasted Beets & Carrots with Dijon-Coriander Butter; Potatoes Dauphinoise with Butter & Gruyère Cheese, and Zucchini with Olive Oil, Garlic, & Fresh Grated Parmesan, served with Sauvignon Blanc. Dessert will be Tiramisu in a Glass.

KIDS & PARENTS COOK CHICKEN **Lisa Brisch** **Sat Feb 24, 9:30 AM – 12:30 PM** **190.00/two**

Kids, invite your parent to cook with you and learn a variety of Chicken dishes that will make great meals for you and your family. If you like to cook and are 8 years old or above, this can be a magical experience for the two of you. Our lesson is Teriyaki Chicken Salad; Creamy Pasta with Lemon-Pepper Chicken; Buffalo Chicken Quesadillas; Chicken Parmesan Meatballs; Chicken Enchiladas with Red Chile Sauce; Salt & Vinegar Chicken Fingers, and Chinese Chicken Lettuce Wraps.

VERY VENICE **Jan D’Atri** **Sat Feb 24, 2:00 – 5:00 PM** **95.00**

This lesson on the specialties of a beautiful city perched on top of water incorporates its international flair with the ingredients locally found and available. Our lesson’s focus is on specialties the city is known for. As we travel through the region our culinary tour includes Italian Antipasto Salad in a light Champagne Vinaigrette; Three Cheese Grilled Chicken & Broccolini Alfredo Skillet; Rise e Bisi (Cheesy Risotto-like Buttery Rice & Peas); Italian Beef and Red Wine Casserole; Homemade Venetian Polenta with a Mushroom Wine Sauce; Homemade Pasta in Vodka Sauce, and dessert of Crostata Di Frutta (Beautiful Fruit Tart). We’ll enjoy a great meal with a classic Bellini.

COOKING WITH MY ITALIAN MAMA! **Jan D’Atri** **Mon Feb 26, 6:30 – 9:30 PM** **95.00**

Italian Mamas have it all with an intimate knowledge of how to bring foods to life with flavors that cannot be found anywhere but in Mama’s Kitchen. Come learn from an Italian chef and HER Mama how to create the most amazing foods and flavors found in Italian cuisine. Our lesson is Momma’s Signature Cannelloni; Pork Chop Casserole with Porcini & Cremini Mushrooms; Homemade Spinach and Potato Gnocchi, Cacio e Pepe; Venetian Risotto with Mascarpone and Peas; Signature Pasta Shapes with Bolognese Sauce, and Chicken Scaloppini ala Marsala. Dessert will be Lemon Mascarpone Layer Cake.

GLUTEN FREE BAKING **Amy Barnes** **Tues Feb 27, 9:30 AM – 12:30 PM** **95.00**

If you are gluten sensitive, this lesson will open the door to baking your favorites with easy made from scratch recipes, naturally combining gluten free ingredients. Come for a fun and inspiring

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lesson teaching baking principals that work without using wheat! Our lesson is Keto Ham and Gouda Cheese Stromboli in Herbed Provolone Cheese Pastry Crust; Keto BLT Mozzarella Waffle Sandwich with Avocado & Homemade Garlic Basil Mayonnaise; Cast Iron Garlic Butter Cheddar Cheeseburgers on Sesame Seed Cauliflower Hamburger Buns; Three Cheese & Basil Pizza with Cauliflower Pizza Crust; Keto Oreo Waffles, and Mini Vanilla Cloud Cake Towers with Mascarpone Frosting.

CAST IRON GOODNESS Amy Barnes Wed Feb 28, 9:30 AM – 12:30 PM 95.00

Cooking in cast iron has many advantages to preparing foods of all types. It is non-stick, can be used on the stove top and in the oven, is an inexpensive cooking pan and imparts a special flavor in what is cooked. Come learn the secrets to using your pan effectively in our lesson. We'll prepare Cast Iron Goat Cheese Frittata & Avocado & Citrus Green Salad with Sherry Vinaigrette; Cast Iron Shrimp Cooked in Garlic Oregano Olive Oil Over Hot Spaghetti; One-Pan Rosemary Chicken Thighs with Lemon and Spinach Orzo; Old-Fashioned Southern Buttermilk Corn Sticks with Pecan Honey Butter; Cast Iron Stir-Fried Ground Pork with Peanut Ramen Noodles and Cast Iron Apple Cobbler Topped with Cardamom Ice Cream.

PIE PERFECTION Lisa Brisch Thur Feb 29, 9:30 AM – 12:30 PM 95.00

Aren't Pies the best dessert? They are easy to make (Pie Crusts included), have endless variety and are an American tradition. There is satisfaction in every bite! Come learn to make these amazing recipes and master Pie Crust construction in this lesson. Our varieties are Heavenly Pie with Lemon Curd Mousse; Chocolate Graham Cracker Crusted Lime Pie; Strawberry Pie with a Pretzel Crust; North Carolina Lemon Pie (sweet and tart with a secret Crust ingredient); Kentucky Derby Pie (Chocolate and Walnut filling in a Pastry Dough Crust); Milk & Honey Pie (Creamy Custard with Meringue Topping and Cereal Crust), and S' Mores Pie with layers of Graham Cracker Cookie Dough, Marshmallows and Chocolate.

ITALIAN SUNDAY DINNERS Linda Martin Thur Feb 29, 6:30 – 9:30 PM 95.00

Nothing matches the calling of Italian Family Dinners like the foods and recipes that make up the traditional family favorites like we'll learn in class. Come learn from a chef who brings her family together every Sunday with her incredible food! Our lesson is Slow Roasted Vegetable Caponata with Capers, Basil and Pine Nuts on Grilled Crostini; Classic Caesar Salad with Fresh Made Dressing & Rosemary Croutons; Homemade Pappardelle Pasta with Rich Bolognese Meat Sauce; Butter Sautéed Chicken Piccata with Lemon & Capers; Fresh Made Focaccia Bread with Olives, Parmesan, & Rosemary; Sautéed Fresh Vegetables with Olives & Herbs, and Hand Made Chocolate Dipped Cannoli with Chocolate Chips & Orange Zest.

 **MARCH**

LUNCH & LEARN Lisa Brisch Fri Mar 1, 12:00 Noon – 1:00 PM 50.00

Make today's lunch a special occasion, come for our DEMONSTRATION and be served lunch with a menu you will love! Our lesson is moist and flakey Roasted Salmon Piccata in Lemon-Caper Sauce, served with tender Roasted Asparagus. Dessert will be Strawberry Cream Shortbread (Strawberry Cream Mousse nestled on a Shortbread Crust).

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GOURMET COUPLES Linda Martin Fri Mar 1, 6:30 – 9:30 PM 195.00 per couple

This class is for couples who like great food and want to have a fun evening preparing an amazing three-course meal. Our lesson is Shrimp & Spanish Chorizo Bites Amuse with Escarole & Manchego Cheese and Baby Spinach Salad with Hard Cooked Egg, Shaved Pecorino Romano Cheese, & Warm Bacon Dressing, served with Sauvignon Blanc. The entrée will be Char Cooked Rib-Eye Steak with Rum-Chili Sauce; Grilled Zucchini with fresh Basil Oil; Roasted fresh Vegetables with Sun-Dried Tomato Vinaigrette, and Cheddar Cheese Scones with Sweet Butter, served with Cabernet Sauvignon. Dessert will be White Chocolate Bread Pudding with Whiskey Hard Sauce & Homemade Vanilla Ice Cream.

THE BREAD BASKET Lisa Brisch Sat Mar 2, 9:30 AM – 12:30 PM 95.00

This fun class will have you working with Yeast, making the most amazing variety of Breads! Come learn the steps to baking bread as the bread making method unfolds. Our fun lesson teaches: Cranberry-Pecan Rolls; Bolivian Pepper Jack Cornbread; Whipped Cream Biscuits; Yogurt & Olive Oil Flatbreads; Tomato-Olive Focaccia; English Muffins, and light and buttery Popovers.

SAUSAGE MAKING Jan D'Atri Sat Mar 2, 2:00 – 5:00 PM 95.00

If you've ever wanted to learn to make your own Sausage, this is the time. Learn from an expert how to put together wonderful combinations of Meats and Spices, enclose them in casings, then cook them and achieve abundant flavors! Our fun lesson is Homemade Italian Sausage, Chorizo & Chicken Apple Sausage; Italian Sausage with Peppers & Onions on Homemade Buns; Breakfast-for-Dinner Breakfast Sausage with Waffle Bites and homemade Maple Syrup; Homemade Chorizo with a One-Pot Spanish Rice; Chicken-Apple Sausage Appetizers with Maple Glaze, and Baklava "Sausage Rolls" Dessert.

ELEGANT EASY DESSERTS Jan D'Atri Mon Mar 4, 2:00 – 5:00 PM 95.00

When you need a show stopper dessert that can be made quickly, this class will give you an array of delicious choices! Come for a fun afternoon to learn an array of delicious crowd pleasing delights! Our lesson is Chocolate Iced Cream Puffs with Bavarian Cream Filling; Stunning Mini Pavlova with fresh Berries; Luscious Lemon Ricotta Cake; Chocolate Hazelnut Torta; Beautiful Macarons; Gold-Leafed Kahlúa Truffles in a Chocolate Bowl, and Ultra Moist Upside Down Baklava Cake.

THAI IT ON Amy Barnes Tues Mar 5, 9:30 AM – 12:30PM 95.00

If you love Thai food and all the delicious combinations of flavors, ingredients and spices, here is an opportunity to learn to make them for yourself. Come for a hands-on experience to learn fresh Shrimp Spring Rolls with Peanut Sauce; Baked Thai Coconut Shrimp with Lemongrass Avocado Dip; Chicken Pad Thai; Thai Coconut Milk Shrimp Soup; Thai Peanut Butter Chicken & Rice Noodles and Thai Basil Beef and Lemongrass Rice Salad Bowls. We'll enjoy Thai Iced Tea (Cha Yen) with our meal.

SOUTHWEST APPETIZER & MARGARITA PARTY Amy Barnes Wed Mar 6, 9:30 AM – 12:30 PM 95.00

Foods of the Southwest are packed with dynamic flavors! Come learn how to build these flavors using a variety of Chiles and an array of local ingredients. This fun class will give you a repertoire of great specialties. Come for Brie, Mango and Red Onion Quesadillas; Spicy Black Bean Cakes with Pomegranate & Pine Nut Guacamole; Three Cheese & Corn stuffed Jalapenos; Tequila Lime Shrimp Taco Bites; Baked Corn Tortilla Chips with Bacon & Feta Guacamole; Marinated Skirt

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Steak Quesadillas with Jazzy Pico De Gallo, and Ancho Chocolate Bites. We'll enjoy Turquoise Margaritas with our meal.

NOODLES ASIAN STYLE **Lisa Brisch** **Thur Mar 7, 9:30 AM – 12:30 PM** **95.00**

If you love Asian Noodles, come gain an understanding of the varieties, methods of cooking, and recipes that turn them into satisfying meals. Our lesson is Vietnamese Summer Rolls with fresh Vegetables wrapped in Rice Paper Wrappers; Shrimp Pad Thai; Stir-Fried Black Bean Noodles with Pork & Mushrooms; Peanut Noodle Salad; Vietnamese Beef Pho, and Stir-Fried Bok Choy with Crispy Noodle Cake.



NEW IRISH CUISINE **Linda Martin** **Thur Mar 7** **6:30 – 9:30 PM** **95.00**

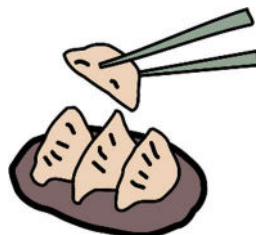
Irish cuisine has evolved with the use of fresh local ingredients used by young Irish chefs who cook using modern methods and flavor development. Our lesson introduces “New Irish Cuisine” with Smoked Salmon Appetizer on Mini Corn Cakes with Dill Crème Fraîche; Purple Cabbage & Pecan Salad with Cider Vinaigrette; New World Irish Beef Pasties (Hand Pies) Shepherd’s Pie (Seasoned Beef & Vegetables topped with Cheddar Mashed Potatoes); Guinness Lamb & Vegetable Stew with fresh Rosemary & Garlic, and Colcannon (Buttery Potatoes, Cabbage, Bacon) and dessert of Irish Apple Cake with Whiskey Hard Sauce.

LUNCH & LEARN **Linda Martin** **Fri Mar 8, 12:00 Noon – 1:00 PM** **50.00**

Here is a fun way to spend time with a friend and have lunch prepared and served to you as you watch and learn new recipes. Make a lunch date and share a DEMONSTRATION of Angel Hair Pasta with fresh Crab & Lemon Gremolata, served with Roasted Garlic Broccoli. Dessert will be Dark Chocolate Cake with Homemade Vanilla Bean Ice Cream & Salted Caramel.

GOURMET COUPLES **Linda Martin** **Fri Mar 8, 6:30 – 9:30 PM** **195.00 per couple**

Make plans for a fun date night! Our lesson is for couples who enjoy great food and the chance to prepare it together. Come learn a fun three-course menu and be part of preparing Steamed Vegetable Pot Stickers with Garlic-Soy Dipping Sauce, and Shaved Brussels Sprouts Salad with Pecans, Pecorino Romano Cheese, & Balsamic Dressing, served with Sauvignon Blanc. The entrée is White Bean & Spicy Chicken Sausage Cassoulet with Garlic, fresh Herbs, & Spinach Pesto; Oven Roasted fresh Carrots with Herbes de Provence; Toasted Garlic Couscous, and fresh Green Beans with Candied Bacon served with Pinot Noir . Dessert will be Chocolate-Grand Marnier Soufflés with freshly Whipped Cream & Orange Zest.



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CUPCAKES, CHEESECAKE & SOUFFLÉS Jan D’Atri Sat Mar 9, 9:30 AM – 12:30 PM 95.00
You can master all three of these specialties when you learn the techniques taught in this class. Come for a fun morning of baking! Our fun lesson teaches Light & Savory Cheesy Blintz Soufflé; Savory Spinach Soufflé; Leek and Three Cheese Soufflé; No Bake Chocolate Chip Cannoli Cheesecake; Blackberry Cheesecake Bars; Kahlúa Chocolate Cupcakes, and Lemon Prosecco Cupcakes with Prosecco Butter Cream.

TAPAS & PAELLA Lisa Brisch Sat Mar 9, 2:00 – 5:00 PM 95.00
These impressive Spanish foods provide a fun way to have guests over to enjoy an evening of delicious finger foods and a feast of the Paella of your choice. Our lesson teaches how to make Tapas and Paella from scratch. Come for a delicious experience to prepare Spanish-Style Deviled Eggs; Marinated Mushrooms; Spanish Tortilla with Chorizo; Patatas Brava; Chicken & Chorizo Paella, and Shrimp Paella. Dessert will be Orange Olive Oil Cake. We’ll enjoy our meal with Sangria Blanco.

TUSCAN FINGER FOODS Jan D’Atri Mon Mar 11, 2:00 – 5:00 PM 95.00
The Tuscans have the corner on creating amazing, delicious finger foods with fresh ingredients that practically melt in your mouth as you eat them. Come for a fun afternoon of cooking and learn Mini Lasagna Bites; Melty, Cheesy “Snow-Capped” Meatballs in Pizza Cups with Homemade Marinara; Gnudi (Spinach, Ricotta & Parmesan Dumplings) in a creamy Béchamel Dipping Sauce; Garlic Butter Steak Bites; Crispy Toasted Ravioli Bites with a Garlicky Brown Butter Drizzle, and Fritelle De Spaghetti (Spaghetti Fritters). Dessert will be Tuscan Rice Dessert Croquettes.

KIDS COOK Amy Barnes Tues Mar 12, 9:30 AM – 12:30 PM 95.00
If your child aged 8 or older likes to cook, spring break could be a great time to learn new recipes and cooking techniques. Our theme for this morning lesson is Air Fryer Cheddar Ranch Chicken Tenders with Creamy Garlic and Herb Dip; Hand stretched Mini Cheese Pizzas & Toppings; Muffin-Tin Cheese Lasagna Cups; Green Chile, Corn & Cream Cheese Wonton Cups; Homemade Buttery Soft Pretzel Bites with warm Cheese Sauce; Cheeseburger Quesadillas; Popcorn Balls with Marshmallows & Sprinkles, and Rocky Road Fudge.

KIDS COOK Amy Barnes Wed Mar 13, 9:30 AM – 12:30 PM 95.00
Put your vacation time to good use with a class where your child (aged 8 and above) can learn to bake desserts! Sign them up to learn Impossible Coconut Pie with Chocolate Whipped Cream; fresh Crêpes filled with Strawberries & Sweet Cream Cheese; Funfetti Sugar Cookies; Chocolate Chip-Toffee Scones; Individual No-Bake Cheesecakes Topped Blueberry Sauce; Phyllo Cinnamon Roll ups with Cream Cheese Icing, and Waffle Iron Chocolate Chip Cookies.

FOODS OF A FRENCH CAFÉ Jan D’Atri Wed March 13, 6:30 – 9:30 PM 95.00
Culturally the French share a belief that food and dining together is a sacred shared event. To that end, this lesson introduces the foods, techniques and cooking methods that make it the most loved cuisine we know. Come for a fun time of cooking as we prepare Classic French Onion Soup; Croque Monsieur; Smoked Salmon Soufflé with French Bread Garlic Toasts; Asparagus wrapped in Crêpes with Hollandaise Sauce; Lemon Skillet Chicken with fluffy, Buttery Herbed Rice, and Spring Mix Salad with Caramelized Walnuts & French Dijon Vinaigrette. Dessert will be French Apple Tart with Homemade French Vanilla Ice Cream.

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FISHIN' AROUND **Lisa Brisch** **Thur Mar 14, 9:30 AM – 12:30 PM** **95.00**
Learn to cook the Fish you love! This interesting and instructive class will teach about cooking times, best cooking methods for each type of Fish, and the creation of dynamic flavors. Join us for Butter Poached Shrimp with Dill Mayonnaise; Poached Cod Fillets with Sherry-Tomato Vinaigrette; Swordfish Skewers with Herbs & Lime; Glazed Salmon with Chili-Basil Sauce; Broiled Tilapia with Thai Coconut-Curry Sauce; Crispy West Lake Fish (Pan-Fried Fish Fillets in a Chinese Sweet & Sour Sauce), and Flounder Florentine (Baked Flounder topped with Creamed Spinach).

MEDITERRANEAN SUNSHINE **Linda Martin** **Thur Mar 14, 6:30 – 9:30 PM** **95.00**
Foods of Mediterranean cuisine have many clean bright flavors! Come immerse yourself in a lesson creating fresh, satisfying flavors which are healthy and delicious each time you prepare them. Our lesson is Spanakopita (flakey Pastry Triangles with Spinach, Nutmeg, & Feta Cheese); Grilled Fresh Eggplant & Tomato Salad with Feta Cheese & Balsamic Vinaigrette; Fresh Fish on the Grill with Charmoula Sauce (Cumin, Cilantro, Garlic, Paprika, Lemon Juice, & Olive Oil); Couscous with Sautéed Fresh Vegetables, Lemon, & Capers; Mediterranean Grilled Chicken & Vegetable Skewers Romesco (Roasted Red Pepper, Tomato, Hazelnuts Red Wine), and Roasted Cumin Spiced Cauliflower with Tahini-Lemon Sauce. Dessert will be fresh Pear Tart with Toasted Almonds.

LUNCH & LEARN **Amy Barnes** **Fri Mar 15, 12:00 Noon – 1:00 PM** **50.00**
Treat yourself to an unforgettable Irish lunch and DEMONSTRATION lesson. This is a meal you can easily prepare to celebrate the best of Irish cuisine! It is made to be shared with your family and friends. Our lesson is Slow Baked Brown Sugar Crusted Corned Beef, served with Mustard Potato & Spring Onion Champ and Irish Soda Bread Muffins. Dessert will be Irish Apple-Oatmeal Crisp with Whiskey Cream.

GOURMET COUPLES **Linda Martin** **Fri Mar 15, 6:30 – 9:30 PM** **195.00 per couple**
Plan a fun evening with your partner and a group of couples, preparing an amazing three-course gourmet dinner. You'll enjoy the dining experience with a sampling of wines served with the meal. Come to learn Shrimp Tempura Amuse with Spicy Pickled Ginger-Sesame Sauce and Baby Kale Caesar Salad with freshly made French Bread Croutons, served with Chardonnay. The entrée will be Korean Style Marinated and Grilled Beef Tenderloin Steaks; Crispy Bacon Fried Rice; Grill Roasted fresh Vegetables with Orange-Chipotle Dressing, and Smoked Chili Scalloped Sweet Potatoes, served with Cabernet Sauvignon . Dessert will be Deconstructed Apple Pie with Salted Caramel & Homemade Vanilla Bean Ice Cream.

DATE NIGHT FUN **Jan D'Atri** **Sat Mar 16, 9:30 AM – 12:30 PM** **95.00**
Here is a class to share with your love interest OR share this menu and make a lasting impression with your culinary skills! Our menu is Heart-Shaped Homemade Pizza; Heart-Shaped Gluten Free Homemade Pizza; Brown Butter Scallops; "Marry Me" Skillet Chicken with Belly-Warming Baked Broccoli Alfredo; Bistro Steak Salad with Creamy Buttermilk Blue Cheese Dressing and Smoked Almond Cheese Toasts; Slow Roasted Moroccan Salmon, and Heart Shaped Red Velvet Cake. We'll enjoy our meal with a Cosmopolitan Cocktail made with Vodka, Triple Sec, Lime Juice & Cranberry Juice.

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STREET TACOS Lisa Brisch Sat Mar 16, 2:00 – 5:00 PM 95.00

This class presents so many great combinations; each Taco has a palate of unique, satisfying ingredients with captivating flavors. Come join our lesson of Jamaican Beef Tacos with Mango Pineapple Slaw (Jamaican Beef Patty in Taco Form – Ground Beef, Scotch Bonnet Pepper, Allspice, Thyme & Jamaican Curry Powder); Asian-style Pulled Pork Tacos with Pear & Cucumber Slaw; Black Bean & Sweet Potato Tacos; Sous Vide spicy Fish Tacos (mild Fish cooked Sous Vide with a Chipotle Spice Rub); Chicken Carne Asada Tacos with Pickled Onions; Steak & Bacon Tacos (Tacos de Alambre), and Potato, Scallion & Chorizo Crispy Tacos.

TUSCANY IN SPRING Jan D'Atri Mon Mar 18, 2:00 – 5:00 PM 95.00

Tuscan foods of spring truly come from the earth and encompass flavors, aromas, colors and textures from the bounties of the land. Discover the magic and simplicity of creating dishes that are filled with satisfying goodness. Our lesson is Italian Sausage Stuffed Mushrooms; Tuscan Italian Wedding Soup; Kale Caesar Salad with Buttery Sourdough Croutons and Homemade Caesar Dressing; Tuscan Chicken in Parmesan Cream Sauce; Creamy Tuscan Garlic Skillet Salmon; Italian Beef Ragù with Homemade Fettuccine, and Best Ever Italian Baked Meatballs. Dessert will be Panna Cotta with Boozy Berry Sauce.

SALADS FOR DINNER Amy Barnes Tues Mar 19, 9:30 AM – 12:30 PM 95.00

This lesson of one bowl meals offers an array of yummy, light combinations of foods that are completely satisfying! Come for a great lesson of fresh and healthy Salads for Dinner! Our menu is Mixed Greens with poached Salmon & Dijon Mustard Sauce; air fryer Chicken Milanese on Arugula, with Lemon Dressing and Parmesan curls; Blackened Skirt Steak Salad with Berry Vinaigrette, Feta and Avocado; Bow Thai Ginger Shrimp Pasta Salad; grilled Cajun Chicken Salad with spicy Ranch Dressing, and roasted Vegetable Salad with Maple Balsamic Vinaigrette & Feta over Spinach.

COOKING WITH FRESH HERBS Amy Barnes Wed Mar 20, 9:30 AM – 12:30 PM 95.00

Understanding the flavors and use of fresh herbs in cooking adds great dynamics to the meals you prepare. In this class we'll explore which herbs best compliment the dishes we cook. Join us for our lesson of Sautéed Lemon Basil Chicken Breast over Rice Pilaf with fresh Basil; Greek Salad with Oregano; Roasted Salmon with Kalamata Vinaigrette & Feta; Spaghetti with fresh Chives, Parsley Pesto & Toasted Walnuts; Pan-Seared Rib-Eye Steak with Thyme-Mushroom-Merlot Sauce, Mediterranean Spinach & Sun-Dried Tomatoes; Turkey Burgers with Dill Yogurt Sauce and Cucumbers; One Pan Boneless Chicken Thighs with Potatoes, Tarragon & Dijon Sauce, and dessert of Strawberry Shortcakes with Mint and Whipped Cream.

EASTER BRUNCH Lisa Brisch Thur Mar 21, 9:30 AM – 12:30 PM 95.00

This lesson offers a beautiful menu for celebrating the Easter holiday. Our lesson includes how to prepare most of the menu ahead of time so you can spend time with your guests. Our lesson is Bacon & Chive Deviled Eggs; Asparagus-Goat Cheese Tart; Eggs Benedict with Hollandaise Sauce; Sheet Pan Scalloped Potatoes; Carrot Soufflé (Sweetened Carrot Puree baked until puffed & airy); Souffléed Spinach Crêpes, and Glazed Maple-Pecan Oatmeal Scones. We'll top it all off with Mimosas.

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GRILLING FISH Linda Martin Thur Mar 21, 6:30 – 9:30 PM 95.00

Cooking Fish on a grill has the advantage of keeping the cooking process outdoors, adding grill flavors to the Fish and preparing it quickly to achieve maximum flavors. Come for an interesting, helpful lesson and learn to prepare these amazing recipes. Our lesson is Grill Cooked Sea Scallops with Hoisin-Orange Sauce; Flame Grilled Swordfish with Charred Leeks & Citrus; Cedar Plank Grilled Salmon with Fresh Herb Pesto; Lemon & Rosemary Grilled Cod with Charred Asparagus; Baja Style Flame Cooked Red Snapper with Fresh Tomatillo Salsa; Char Cooked Mahi Mahi with Lemon-Caper Brown Butter Sauce, and Grilled Oregano Shrimp with Orzo, Feta, Tomatoes, & Dill.

LUNCH & LEARN Jan D'Atri Fri Mar 22, 12:00 Noon – 1:00 PM 50.00

This is a menu specially made for people who love Italian cuisine! Our DEMONSTRATION is a bounty of delicious flavors brought together in a menu you'll want to create again and again. We hope you can join us for Beautiful Tri-Colored Homemade Ravioli, served with Italian Skillet Chicken in Mushroom Wine Pan Sauce. Dessert will be My Papa's Authentic Homemade Cannoli with Orange-Zest Ricotta Filling.

KIDS & PARENTS COOK DINNER Lisa Brisch Sat Mar 23, 9:30 AM – 12:30 PM 190.00

This class is for kids ages 8 and above, and a parent, who want to cook together and to learn delicious new meals for their family. Our lesson is Cheeseburger Sliders; Beef Taco Bake; Sheet Pan Philly Cheesesteaks; Chicken Parmesan Roll-Ups; Creamy Broccoli-Parmesan Fettuccine; Chicken Yakitori Rice Bowl, and Roasted Veggie Mac & Cheese.

FINGER FOODS OF THE WINE COUNTRY Jan D'Atri Sat Mar 23, 2:00 – 5:00 PM 95.00

Here is a fun class that offers a sampling of foods you might find paired with wines in the wine country of California. Come for a fun and delicious lesson of Nosh Board of: Prosciutto-wrapped Avocado and Cantaloupe; Maple Bacon Toasts with Blue Cheese; Caramelized Onion Cocktail Meatballs on Charred Buttery Baguette Slices; Grilled Naan Bread Snacking Sandwiches with Smokey Cheddar and Apple Bacon; Roast Beef Tenderloin with Red Wine Sauce and Parmesan Roasted Potatoes; Spinach & Artichoke Puff Pastry Appetizers, and Olive Oil Mini Cupcakes with Moscato and Lemon.

KNIFE SKILLS Jan D'Atri Mon Mar 25, 2:00 – 5:00 PM 95.00

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 you 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.

CHILIES OF THE SOUTHWEST Amy Barnes Tues Mar 26, 9:30 AM – 12:30 PM 95.00

Chilies of the Southwest are diverse, easy to use, and can add an amazing amount of flavor to the dishes you cook. Come explore and learn which are hot and mild, and how to gauge heat levels as you prepare to use them. Our recipes put you in control of the heat level you want. Come to learn Bacon & Poblano Chili Cheese Fundido with Baked Chipotle Chili Pepper Corn Tortilla Chips; Chunky Avocado & Serrano Chile Pepper Guacamole with Homemade Flour Tortillas; Grilled Lime Marinated Chicken Breast with Ancho Chili Sauce; Southwestern Shrimp

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and Jalapeño Risotto; Bacon-Wrapped Cream Cheese Stuffed Anaheim Peppers and Habanero Sugar Cookies. We'll enjoy it all with Margarita Fizz Punch.

PIES & TARTS OF SPRING Amy Barnes Wed Mar 27, 9:30 AM – 12:30 PM 95.00

There are many Fruits and Vegetables harvested in spring which make amazing flavor choices for Pies and Tarts! Come bring these flavors to life when these beautiful Fruits and Veggies are at their peak. We will start the lesson by mastering making a perfect Crust; then dive into making these luscious fillings. Have fun making Mushroom-Shallot Quiche with Rich Pie Crust; Mashed Potato Topped Turkey Shepherd's Pie; Fresh Tomato Pie with Herbs and Mozzarella; Leek and Ricotta Puff Pastry Tarts; Rum Raisin Apple Pie; Kiwifruit Shortbread Tarts, and Chocolate Cream Pie with Chocolate Cookie Crust.

SOUTHWEST THE BEAUTIFUL Lisa Brisch Thur Mar 28, 9:30 AM – 12:30 PM 95.00

Southwest cuisine comes from many cultures, but as New Southwest cuisine emerged, a combination of Southwest and French nouvelle styles developed which incorporates only the best fresh ingredients, cooked simply and quickly, and presented with art form-like presentations. Our class and menus introduce the broad picture of these specialties with an amazing and delicious menu. Come to learn Cóctel de Camarón (Mexican Shrimp Cocktail); Oaxacan Quesadillas (warm Folded Tortillas filled with Chorizo, Black Bean Puree, Mozzarella Cheese & Pickled Onions); Stacked Chicken Enchiladas; Cheese Enchiladas with Green Sauce; Corn Fritters with Roasted Tomatoes & Lime Aioli; Mexican Rice with Charred Tomatoes, Chiles, & Onion, and Biscochitos (New Mexico Shortbread Cookies scented with Anise & Cinnamon).

DIM SUM Linda Martin Thur Mar 28, 6:30 – 9:30 PM 95.00

These Cantonese appetizers are translated from the words "touch the heart" and were traditionally served with tea. In today's world they are often steamed Dumplings and finger foods served with wine. Made of Seafood, Meats or Vegetables, they are great party foods, and are easily prepared. Come learn to make these yummy flavorful morsels so you can share and enjoy them with your friends. Our lesson is Crispy Vegetable Egg Rolls with Honey-Mustard Sauce; Steamed Pot Stickers with Soy Dipping Sauce; Pan Fried Pork Bun Dim Sum with Chili Oil; Steamed Chicken & Cilantro Wontons; Foil Wrapped-Marinated Chicken Bites, and Pork & Mushroom Shumai Dumplings. Dessert will be Banana & Strawberry crispy Wontons.

LUNCH & LEARN Lisa Brisch Fri Mar 29, 12:00 Noon – 1:00 PM 50.00

Why not take yourself out for lunch and enjoy a dynamic DEMONSTRATION lesson and menu which you could use for your next dinner party! Our lesson is Pan-Seared Shrimp and Parmesan Croutons over Mixed Greens tossed with Balsamic Lemon Vinaigrette, served with perfectly cooked, sweet Carrot Coins using the Sous Vide water bath technique. Dessert will be Lemon Buttermilk Cake with Raspberry Whipped Cream.

GOURMET COUPLES Linda Martin Fri Mar 29, 6:30 – 9:30 PM 195.00 per couple

Plan a special evening with your partner and invite them to share a culinary experience where you are part of creating a three-course gourmet meal. Our lesson is great for entertaining and would be fun to share later with friends. Come for Chili Dusted Shrimp with Fresh Corn, Avocado, & Ginger Salsa, and Green Goddess Crispy Iceberg Wedge Salad, served with Pinot Grigio. The entrée will be Cast Iron Roasted Pork Tenderloin with Star Anise-Red Wine Sauce; Asian Style Sesame Noodles; Butter & Tequila Braised Fresh Carrots, and Curry Scented Roasted Vegetables,

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served with Cabernet Sauvignon. Dessert will be Vanilla Bean Crème Brûlée with Fresh Berry & Whipped Cream.

CHEESE MAKING MAGIC Jan D'Atri Sat Mar 30, 9:30 AM – 12:30 PM 95.00

Here is an amazing opportunity to learn how to make cheese from scratch, then take it forward to make a menu of fresh foods using the cheeses that come from class. Our amazing lesson is Ultra Creamy Homemade Cream Cheese; Homemade Ricotta; Homemade Mozzarella Balls (Chiliegine); Homemade American Block Cheese. From there we'll make Grilled Cheese Sandwiches, Caprese Salad, and Lox, Bagels & Cream Cheese!

STREET FOODS OF THE WORLD Lisa Brisch Sat Mar 30, 2:00 – 5:00 PM 95.00

Asians have a boundless assortment of foods loved and devoured by their citizens. As these foods have migrated to the US, we can hardly get enough of the dynamic flavors this cuisine offers and we crave. Come for an inspiring and totally delicious class & learn to prepare Mozzarella in Carrozza (Italian Fried Mozzarella Sandwiches); Vietnamese Chicken Meatballs in Lettuce Cups (Ground Chicken with Thai Chiles, Ginger, Mint, Scallions, Fish Sauce & Lemongrass); Jamaican Jerk Chicken; Malaysian Glazed Chicken Wings; Chapli Kebab (Pan-Fried Ground Beef Patties seasoned with Cilantro, Garlic, Chilies, & Garam Masala); Mexican-Style Grilled Steak (Carne Asada), and French Crêpes with Chocolate & Orange.



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