

SWEET BASIL Culinary Center

SUMMER 2024

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. Since moving here, 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 summer. We hope you will join us in the store and cooking 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 ~

Dino Popsicle Molds

4 stackable molds with lids, handles & instructions
Each pop mold has a dinosaur shape

Fill with juice & freeze for 4-6 hours

Makes mess-free frozen treats!



Palm Hill Design
Reusable Plastic Cups
With printed messages
18 oz cups/Set of 12



Inspire fun at your pool party!

Avanta 8" BBQ Knife



Designed in partnership with the King of Backyard BBQ, Benny Kendrick, this deep rocker blade allows effortless prep work & is ideal for trimming meats. The sharp blade is crafted from German steel with bolsters & full tang.

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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"A recipe is a story that ends with a good meal" - Pat Cowroy

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JULY

PIE AND TART SHOP **Amy Barnes** Monday July 1 2:00 – 5:00 PM 95.00

Just ahead of the 4th, learn to make a magnificent pie or tart for your enjoyment and celebration. We'll start with a variety of crusts, and learn to mix, roll and bake. From there choose the filling you want to make and next thing we know, we have Pie and Tart perfection! Come to this fun class and enjoy a fabulous lesson! We'll make **Tarte Au Camembert** (French Cheese Tart); American Flag Berry Pie with Flaky Pie Crust; Mini Chorizo Quiches with Cream Cheese Pastry; Fresh Strawberry Tart with Creamy Vanilla Filling; All American Apple Pie with Buttermilk Ice Cream, and Key Lime Slab Pie with Strawberry Whipped Cream.

SOUTHWEST BBQ **Amy Barnes** Tuesday July 2 9:30 AM – 12:30PM 95.00

We're taking two favorite subjects and putting them together to experience the amazing dynamics of Southwest cuisine while capturing great flavors from grilling. This combination will give us some amazingly wonderful foods. Come for our lesson of Grilled Whiskey Barbeque Pork Tenderloin Bites; Southern-Fried Chicken Breast Salad with Apples & Pecans; **Cast Iron Buttermilk Biscuits with Honey Butter**; Grilled Chicken Skewers with Alabama White BBQ Sauce Pan Fried Fresh Sauteed Corn with Bacon & Red Onions and Dr. Pepper, Bourbon & Bacon Baked Beans. Dessert will be Southern Brown Sugar Pie.

GOURMET COUPLES **Linda Martin** Friday July 5 6:30 – 9:30 PM 195.00 per couple

It's date night and here's a class for couples, so why not plan a special evening with your partner? Come be part of creating this great menu with a group of couples. Join us to have fun and prepare Sweet Potato Bilini Amuse with Crème Fraiche, Caviar, & Chives; and Fresh Crab, Tomato, & Avocado "Tower" Salad with Balsamic Vinaigrette & Basil Oil, served with Pinot Grigio. The entrée is **Char Grilled Beef Tenderloin Steak with Three Herb Chimichurri Sauce**; Smoked Chili Scalloped Sweet Potatoes; Flame Cooked Asparagus with Candied Bacon, and Slow Cooked Saffron Risotto, served with Cabernet Sauvignon. Dessert will be Dark Chocolate-Bourbon Cake with Homemade Vanilla Bean Ice Cream & Salted Caramel.

MEDITERRANEAN FINGER FOODS **Lisa Brisch** Saturday July 6 2:00 – 5:00 PM 95.00

Foods of the Med are loved for the bright flavors created with fresh, natural ingredients. They are great foods for summer with light and fresh combinations. Add a little of the Med to your culinary repertoire and join us for a fun and healthy cooking lesson. We'll make Hummus Masabacha (Chunky Chickpea Dip topped with Pine Nuts & Aleppo Pepper); Yogurt & Olive Oil Flatbreads; Pine-Nut Salad Spears; Spanakopita; Pomegranate & Orange Chicken Kebabs; **Turkish Beef & Rice Meatballs (Köfte)**, and for dessert, Fig Phyllo Cookies.

KIDS COOKING CAMP **Linda Martin** Mon-Fri July 8 – 12 9:30 AM – 12:30 PM 475.00

Kids ages 8 to 12, this camp is for you. If you like great food and are curious about how to cook things for yourself and your family. Each day we have a different theme to work on to learn about cooking. The best thing is we get to eat all the food we make at the end of the class! Come for a week of fun and learn to cook: **MONDAY - WE NEVER GET TIRED OF**

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PIZZA!!: Three Cheese Pizza; Pineapple and Bacon Homemade Pizza; Italian Sausage Pizza with Fresh Made Sauce; Pepperoni & Cheese Pizza; Chicken & Fresh Tomato Pizza; Homemade Meatball Pizza, and S'mores Dessert Pizza. **TUESDAY - IT'S TACO TUESDAY!** Roasted Corn & Cheese Quesadillas with Fresh Made Salsa; Grilled Steak Street Tacos; **Taco Salad with Homemade Chips;** Traditional Ground Beef Crispy Tacos; Pork Fajita Tacos; Chicken Soft Tacos and Mexican Caramel Sundaes with Homemade Ice Cream. **WEDNESDAY - IN THE MOOD FOR CHINESE:** Crispy Vegetable Eggrolls with Honey-mustard Dipping Sauce; Chicken Chow Mein with Crispy Noodles; Pork Fried Rice; Five Spice Roasted Pork Ribs; Orange Chili Noodles; **Stir Fry Beef & Broccoli** and Homemade Almond Cookies with Homemade Coconut Ice Cream. **THURSDAY - FAMILY SPAGHETTI DINNER:** Perfect Tomato Bruschetta; Crispy Romaine Salad with Creamy Italian Dressing; Sunday **Spaghetti with Meat Sauce** and Parmesan Cheese; Baked Penne Pasta with Cream, Parmesan, & Bread Crumbs; Spinach & Ricotta Rolled Lasagna; Fresh Made Italian Bread with Sweet Butter, and Italian Sugar & Cinnamon Doughnut Bites. **FRIDAY-CUPCAKE WARS:** Vanilla **Cupcakes;** Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to create a theme for their cupcakes, then will bake, ice and decorate them. Teams will be awarded for the outstanding qualities of their creations.

COOKING INA GARTEN'S BESTS Jan D'Atri Saturday July 13 9:30 AM – 12:30 PM 95.00
If you are a fan of Ina Garten, come for a lesson that brings her cooking to life! We will prepare some of her favorite recipes and discuss why her recipes are so great! Come be part of this entertaining, fun morning and Ina experience! Our lesson is **Warm Spinach & Artichoke Dip with Ina's Outrageous Garlic Bread;** Truffled Mac and Cheese; Crispy Chicken Parmesan with English Roasted Potatoes; Ina's Chicken Pot Pie Soup with Puff Pastry Croutons; White Chocolate English Toffee, and Ina's Favorite Chocolate Cake. We'll enjoy our lesson with Ina's favorite Cocktail: a frozen Paloma made with tequila and grapefruit juice, and lime juice.

CHOPPED SALADS Jan D'Atri Monday July 15 2:00 – 5:00 PM 95.00
During the summer aren't Salads some of the most satisfying meals? Come learn an array of chopped salad combos; each one with a finely chopped and themed combination of fresh ingredients. Join us for a lesson that will make great meals all summer long! Our menu is Superfood Chopped Salmon Salad with creamy Garlic Dressing; Rock the Guac Mexican Chopped Salad; The Steakhouse Chopped Salad with Bacon & Blue Cheese; Chopped BLTS Salad (Bacon, Lettuce, Tomato and Steak) with homemade Ranch Dressing; Mediterranean Main Meal Chopped Salad; Buffalo Grilled Chicken, Cucumber, Radish & Tomato Chopped Salad; **Ultimate Asian Bang Bang Shrimp with Snow Peas,** and The Cowboy Stetson Chopped Salad with grilled Corn and Israeli Couscous.

MODERN THAI Amy Barnes Tuesday July 16 9:30 AM – 12:30 PM 95.00
We can hardly get enough of Thai foods. They are so satisfying with the combination of Thai ingredients, spices and herbs. This lesson will teach how to make wonderful Thai flavors from scratch, gaining an understanding of the use of all the flavorings. Come for a fabulous lesson 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

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Peanut Butter Chicken & Rice Noodles; Thai Basil Beef and Lemongrass Rice Salad Bowls, and Thai Iced Tea (Cha Yen).

PASTA FOR SUMMER **Jan D'Atri** Tuesday July 16 6:30 – 9:30 PM 95.00
Pasta is so satisfying! Come have fun and be part of this experience so you can enjoy these great recipes anytime! The instructor will provide a tutorial on each Pasta; and students will choose the **Pasta shapes to make including Cavatelli, Orecchiette, Angnolotti, and Fettuccine.** The class will also prepare Creamy Asparagus Gnocchi; Pasta Salad with Homemade Cavatelli; One Pot Pasta Wonder, and Creamy Herbed Chicken and Arugula Pasta Salad in Parmesan Cups with Homemade Orecchiette Pastia.

TACOS, QUESADILLAS & NACHOS **Amy Barnes** Wed July 17 9:30 AM – 12:30 PM 95.00
Aren't these foods we crave because they taste so good, and we love to eat them all the time? Learn to make them for yourself so you have them at home any time! These specialties make great dinner party foods and menu choices for gatherings. Come join in for **Cajun Shrimp and Andouille Sausage Nachos**; Apple Brie & Caramelized Onion Quesadillas; Tequila Grilled Skirt Steak Tacos with Sweet Corn; Potato and Chorizo Quesadillas, and Black Bean, Turkey & Sweet Potato Nachos with Jalapeno Yogurt. Dessert will be Crispy Fry Bread with Honey.

SUMMER IN PARIS **Lisa Brisch** Thursday July 18 9:30 AM – 12:30 PM 95.00
Picture sitting at a little café enjoying the delights of Paris and its' amazing specialty foods. Bring some of this fantasy to life with a class that will teach an array of Parisian specialties. This fun lesson includes Buttered Radish Tartines; Grilled Onion, Tomato, & Arugula Salad; Chicken Dijonnaise; Salmon en Cocotte with Leeks & White Wine; Crustless Zucchini-Gruyere Mini Tarts and Potato & Leek Gratin. Dessert will be Peach Tarte Tatin.

NEW ENGLAND CLAM BAKE **Linda Martin** Thursday July 18 6:30 – 9:30 PM 95.00
There is nothing like the feeling of sand between your toes, the sound of the ocean, and the flavors of a great clam bake. In our kitchen we'll create a traditional clam bake (minus the sand) and enjoy all the great flavors that make it a party and amazing feast! Come have fun and explore our lesson of Bruschetta Appetizer with Grilled Corn, Fresh Tomato, & Smoked Paprika; Cool Tomato & Cucumber Salad; Stove Top **New England-Style Clambake with Potatoes, Corn, Shrimp, Clams, & Sausage**; Flakey Buttermilk Biscuits with Burnt Onion Butter; Corn & Cod Chowder with Potatoes & Fresh Thyme, and Creamy Coleslaw. Dessert will be Strawberry-Rhubarb Crisp with Vanilla Ice Cream.

LUNCH & LEARN **Amy Barnes** Friday July 19 12:00 Noon – 1:00 PM 50.00
You're in for a treat when you sign up for this fun DEMONSTRATION with a summertime menu. Our lesson will be a delicious lunch and great addition to your summertime menus. Come learn and enjoy a lunch of **Cast Iron Sautéed Chipotle Turkey Breast with Charred Corn Salsa served with Mashed Yukon Potatoes** with Green Chiles & Cheddar. Dessert will be Banana Brûlée Fool.

GOURMET COUPLES **Linda Martin** Friday July 19 6:30 – 9:30 PM 195.00 per couple

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Date night can be tonight! Invite your partner to share a culinary experience, where as a team you'll be part of preparing a three-course gourmet meal. This lovely menu is one you can use for your own entertaining needs. Come for a fun evening to learn Baked Brie En Croute with Caramelized Shallots Amuse, and Butter Lettuce Salad with Toasted Walnuts & Creamy Italian Dressing, served with Prosecco. The entrée is **Pan Roasted Salmon with Sautéed Shrimp & Martini-Butter Sauce**; Petite Baked Potatoes with Crème Fraiche & Chives; Oven Roasted Zucchini & Tomatoes with Garlic, Olive Oil, & Fresh Herbs, and Tequila Glazed Fresh Carrots, served with Sauvignon Blanc. Dessert will be Cinnamon-Apple Crisp with Homemade Vanilla Ice Cream & Whiskey-Caramel Sauce.

NO BAKE DESSERTS **Jan D'Atri** Saturday July 20 9:30 AM – 12:30 PM 95.00

These desserts are treasures of pure pleasure and enjoyment. No baking means they are perfect summertime treats! Come for a cool, delicious lesson and fun morning making No Bake Eclair Cake; Rice Krispies "Watermelon" Slices; No Bake Mocha Cheesecake; Poppy Cock (Gourmet Caramel Corn); Lemon Syllabub (Fluffy Mouse Parfait); Salted Caramel & Cashew Truffles; Authentic Sicilian Cannoli, and **No Bake Key Lime Pie**.

RICE PAPER MAGIC **Lisa Brisch** Saturday July 20 2:00 – 5:00 PM 95.00

This lesson on Vietnamese cuisine teaches about the key elements of preparing these foods. The class explores the complex flavors made with a few simple ingredients – herbs, vegetables and proteins. Join us for an amazing culinary experience to learn Meatball & Watercress Soup (Canh); Rice Noodles with Lemongrass Shrimp; **Vietnamese Chicken Curry**; Glazed Salmon with Chili-Basil Sauce; Charred Green Beans with Scallion Sauce and Crispy Sweet Potato Pancake Lettuce Wraps. We'll make a Vietnamese Coffee Cake for dessert. Yum!

KIDS COOKING CAMP **Amy Barnes** Mon-Fri July 22-26 9:30 AM – 12:30 PM 475.00

Kids, if you are ages 8 to 12 and like to cook, this cooking camp is for you! Each day offers a fun lesson on a different cuisine with foods that you can make on your own. Come experience it all as you dig in and cook some really great food. Our lessons are: **Monday - Family Dinners:** Baked Tortilla Chip Crusted Chicken Tenders with Salsa Dip; Mini Italian Meatball Subs; Aussie Sausage in Puff Pastry Rolls; **Sloppy Joe Sliders**; Crispy Sautéed Zucchini and Parmesan Pancakes with Sour Cream; Sesame Turkey Ramen Noodle Salad Cups, and The Best Ever Carrot Cake Cupcakes with Cream Cheese Frosting. **Tuesday – Southwest Favorites:** Fiesta Beef & Refried Beans Taco Cups; **Baked Mexican Cheese Dip with Homemade Tortilla Chips**; Chicken Enchilada Tortilla Roll Ups; Pan Fried Beef Quesadillas; Three Cheese & Corn stuffed Jalapenos; Bacon wrapped Brown Sugar Chicken Bites, and Mexican Hot Cocoa Cupcakes with Chocolate Buttercream Frosting. **Wednesday – Breakfast Beauties:** Bacon Pancake Dippers; Baked Oatmeal & Banana Cups; Raspberry Cream Cheese Pinwheel Pastries; **Giant Sheet pan Chocolate Chip Pancake**; Sausage and Egg Breakfast Tacos with fresh Salsa; Sour Cream Coffee Cake; Muffins with Streusel, and Cinnamon Challah Bread French Toast. **Thursday – Fave Snack Foods:** Hand Stretched Mini Cheese Pizzas & Toppings; Baked Cheddar Coated Chicken Strips and Herb Dip; Muffin-Tin Cheese Lasagnas Cups & Cream Cheese Wonton Cups; **Homemade Buttery Soft Pretzel Bites with Warm Cheese Sauce**; Cheeseburger Quesadillas; Popcorn Balls with Marshmallows & Sprinkles, and Homemade Fudge topped

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with Mini M&M's. **Friday – Asian Delights:** Pan Fried Chicken Pot Stickers; **Baked Cream Cheese Wontons with Sweet and Sour Sauce;** Asian Baked Meatballs with Sesame Noodles; Teriyaki Chicken Wings; Chicken Egg Roll Cups; Chinese Almond Cookies, and Crispy Banana Dessert Egg Rolls.

TEENS COOKING CAMP Lisa Brisch Mon-Fri July 22-26 2:00 – 5:00 PM 475.00

If you are a teen, ages 13 to 17 and like to cook, come learn about a variety of cuisines. This series will give you hands on cooking experience, with a new theme each day. Each topic will introduce you to a method, technique, and presentation that expands your culinary knowledge. Each class ends with a meal of the foods prepared. Our lessons are **Monday – The Best Breakfast:** Texas Breakfast Tacos with Potatoes; Swedish Pancakes; **Chocolate Waffles;** Crunchy French Toast; Candied Bacon; Blueberry Muffins, and Breakfast Banana Split. **Tuesday – International Cuisine: Cheese Enchiladas;** Chinese Chicken Lettuce Wraps; Korean Beef; Creamy Broccoli-Parmesan Fettuccine; Thai-Style Chicken Salad with Mango; Chicken Tikka Masala, and Chocolate Chunk Financiers. **Wednesday – Pasta & Pizza:** Pineapple & Bacon French Bread Pizza; Spaghetti Pie; **Baked Manicotti with Meat Sauce;** Taco Pizza; Homemade Pasta with Garlic, Olive Oil, & Spicy Breadcrumbs; Bacon, Ranch, & Chicken Mac & Cheese, and Malaysian Chicken Pizza. **Thursday – Ultimate Snacks:** Buffalo Chicken Dip with Celery & Carrots; Deviled Eggs; Browned Butter Chai Spice Rice Krispies Treats; Cheesy Jalapeno Bacon Cornbread; **Chocolate Chip Zucchini Banana Bread;** Black Bean, Corn, & Poblano Quesadillas, and Cinnamon-Malt Popcorn. **Friday – Sweet Treats:** Chocolate Cream Pie in a Jar; Strawberry Sorbet; Avocado Shake; **Seven Layer Bars;** Chocolate Chunk Brownies; Tiramisu Mousse, and Oatmeal Lace Cookies.

GOURMET COUPLES Linda Martin Friday July 26 6:30 – 9:30 PM 195.00

This class offers the opportunity for a fun shared culinary experience! Invite your partner to join you and be part of a group of couples preparing a three course gourmet meal. Enjoy a lesson teaching preparation of each dish starting from scratch. When the meal is ready it will be served with a sampling of wines. We'll learn Walnut Pesto & Goat Cheese with Fresh Avocado on Grilled Crostini Amuse, and Salad of Shaved Fennel, Baby Arugula, & Shaved Asiago Cheese with Dijon Vinaigrette, served with Sauvignon Blanc. The entrée will be **Flame Charred Flat Iron Steak with Red Wine Pan Sauce;** Crispy Bacon Fried Rice; Grilled Fresh Vegetables with Orange-Chipotle Dressing and Pan Seared Fresh Broccoli & Toasted Garlic, served with Cabernet Sauvignon. Dessert will be Rustic Fresh Blueberry & Raspberry Tart with Vanilla Crème Anglaise

SUMMER IN VENICE Jan D'Atri Saturday July 27 2:00 – 5:00 PM 95.00

If you love Italian food, come learn about the specialties of Venetian cuisine. The lesson is focused on a delicious array of Pasta and Seafood, and draws from the ingredients found in the Veneto region. Treat yourself to an amazing Venetian culinary experience and learn **Deep Fried Calamari;** Grilled Peach and Homemade Mozzarella Salad with Arugula; Momma's Exquisite Gnocchi; Risotto with Fontina Cheese Fondue; Homemade Cavatelli Pasta Salad; Chicken Plicata; Corta Montovana Mini Cakes (Lemony Cake with Toasted Almonds), and Homemade Ice Cream and Prosecco Lemon Sorbet Fizz.

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KIDS COOKING CAMP Jan D'Atri Mon-Fri July 29-Aug 2 9:30 AM – 12:30 PM 475.00

Kids, (ages 8 to 12), want to come have some fun and learn a lot about how to cook lots of great foods for yourself and your family? Come join us for a week of cooking and learn how to make everything from scratch! Our lessons have a new theme each day! Come and join us for **Monday - Breakfast Beauties:** Picture Perfect Sheet Pan Breakfast; Angel Food French Toast; Cheesy Bacon Breakfast Casserole; Hash Brown, Bacon & Gruyere Souffle with Cheese Sauce; Gluten Free Blueberry-Lemon-Oatmeal Muffins; **Biscuits and Gravy**, and Granola Crusted Fruit Tart. **Tuesday: Finger Lickin' Good Foods:** Homemade Flatbread with Grilled Chicken, Bacon and Melted Cheese; Best Ever Bite Sized Veggie Salad; Chicken Parmesan Bites with Dipping Sauce; Taco Dip with Homemade Pita Chips; **Grilled Shrimp with Cilantro Lime Dressing**; Homemade (Spaghetti and Cavatelli) Pasta with Butter and Parmesan, and Chocolate Avocado Cake with Chocolate Avocado Ice Cream. **Wednesday - Italian Faves:** Homemade **Spaghetti with a Pasta Machine; Best Ever Meatballs**; Light & Fluffy Ricotta Pancakes with Butter and Maple Syrup; Italian Rice Balls with Marinara Sauce; Mini Pizza Bowls; Melt in your Mouth Italian Chicken Thighs, and Italian Donut Holes with Powdered Sugar in a Waffle Cone Cup. **Thursday - Mexican Munches: - Chicken Taco Salad in Mini Homemade Taco Bowls**; Beef Taquitos; Waffle Iron Cheesy Quesadillas; Best Ever Nachos; Green Chile Enchiladas; Easy Queso Dip with Tortilla Chips, and Mexican Lime Shortbread Cookies. **Friday - Fun Foods:** Broccoli Tater Tots with Homemade Dipping Sauce; Waffle Iron Ham and Cheese with Maple Butter; Maple Coated Cheese Toasts; Mini Mac and Cheese Bites; Turkey Sloppy Joe Sliders; **Soft and Yummy Sugar Cookies, and freshly made Orange Julius.**

SUMMER SURF & TURF Amy Barnes Tuesday July 30 6:30 -9:30 PM 95.00

This classic combo can be the reason for a special gathering or the choice for a celebratory meal! The Steak and Shrimp entrée is matched with side dishes that compliments their flavors. Come to this fun party and learn so you can make it your own. Our lesson is Spinach & Sauteed Mushroom Salad with Fried Goat Cheese and Hot Bacon Dressing; Sauteed Rib-Eye Steaks with Mustard Parmesan Crust; Spaghetti with Zucchini and Garlic; Perfect **Oven Baked Shrimp Scampi**; Air Fryer Marinated Mushrooms, and Skillet Beer Bread. Dessert will be Rich Chocolate Creme Brûlée.

AUGUST

TUSCAN SUMMER Linda Martin Thur Aug 1 6:30 – 9:30 PM 95.00

Come for an evening of Tuscan culinary fun and learn this classic Tuscan summertime menu. It will have you feeling like you dropped in to a Tuscan villa to experience the magical foods from the region! Join us for Shaved Fennel & Orange Salad with Toasted Walnuts, Olives, & Citrus-Honey Dressing; Fresh Made **Marinara Sauce over Homemade Pappardelle Pasta**; Butter Sautéed Chicken Piccata with Lemon & Capers; Tuscan Style Red Wine & Sundried Tomato Marinated Char Grilled Rib Eye Steak; Sautéed Mushroom & Fresh Herb Creamy Polenta; Skillet Cooked Fresh Vegetables with Olives & Herbs, and dessert of Brown Sugar Grilled Peaches over Homemade Marsala Ice Cream with Honey & Cracked Black Pepper.

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

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This class is for people who enjoy great food and the pleasure of preparing a three-course gourmet dinner. Bring your partner to cook with you to create this beautiful menu. We'll enjoy the courses with a sampling of wines. Join us for a lesson on Brie Brûlée Amuse with Fresh Apples & Thyme and Baby Spinach, Butter Lettuce & Fresh Mushroom Salad with Tarragon Vinaigrette, served with Chardonnay. The entrée is **Korean Style Marinated & Char Cooked Rib Eye Steak**; Potato Gnocchi with Roasted Garlic Oil & Fresh Grated Parmesan; Grill Cooked Sweet Potatoes with Cumin & Cinnamon Spice Oil; Oven Roasted Carrots, Cauliflower, & Broccoli with Olive Oil & Herbes de Provence, served with Zinfandel. Dessert is Mocha Chip Gelato Dessert with Freshly Whipped Cream.

PIZZA PARTY **Jan D'Atri** Sat Aug 3 9:30 AM -12:30 PM 95.00

When you want to enjoy a great pizza, why not make it yourself so you can control the texture of the crust, the flavor of the sauce, and choose the ingredients you want to use. Our lesson teaches these steps to a great pizza! Join us for a fun morning of pizza making with The Big Dippers (Mouthwatering Pizza Dip with Homemade Pizza Bread Bites); Vodka Sauce Puff Pastry Pizza; Pizza Margherita with Homemade Mini Mozzarella balls; Cauliflower Pizza Crust with Homemade Pesto, Grilled Peaches and Prosciutto; **Pizza Bianco (Pizza with Homemade Alfredo Sauce, grilled chicken and artichoke hearts)**; Fully Loaded Meat Lover's Pizza, and The Veggie Pizza on Italian Flatbreads.

TAPAS & PAELLA **Lisa Brisch** Sat Aug 3 2:00 – 5:00 PM 95.00

Here is a topic that gives you a reason to gather friends for a fun and interactive culinary experience. Starting with Tapas, we'll make a variety of appetizers that pair nicely with wine. From there we'll create two Paella dishes which everyone can be part of cooking. These are delicious party foods for gatherings of all kinds. We'll make Gazpacho; Spanish Tortilla with Chorizo & Scallions; **Cocktail Meatballs in Tomato-Saffron Sauce**; Marinated Mushrooms; Chicken & Chorizo Paella; Shrimp Paella; Nutty Magdalenas (Cupcakes with ground toasted nuts, flour, olive oil, and chopped nuts) and Sangria Blanco.

TACO & TAMALES PARTY **Jan D'Atri** Mon Aug 5 2:00 – 5:00 PM 95.00

Two of our favorite southwest foods make a dynamic duo in this fun lesson. We'll explore making each specialty from scratch. Learn how easy Tamales are to prepare with great recipes & direction on how they come together. Enjoy learning how Tacos pair nicely with the Tamales. These recipes teach how to create great flavors with each specialty. Join this party to prepare **Red Chili Pork Tamales**; Blue Corn Tamales; Green Corn Tamales; Red Chili Pork Tamales; Tacos Birrias; Grilled Shrimp Street Tacos, and Guacamole Salsa.

SALADS BOWL MAGIC **Amy Barnes** Tues Aug 6 9:30 AM – 12:30 PM 95.00

Nothing is quite as satisfying as a cool salad for a main meal on a hot day. Each recipe in this lesson introduces a different lettuce variety and is paired with fresh ingredients and made-from-scratch salad dressings. We'll be learning light, fresh, satisfying meals for summertime that we're pretty sure your family will love! Our lesson is **Arugula Salad with Olive Oil, Lemon, and Parmesan Cheese Topped with Sauteed Chicken Milanese**; Warm Grilled Peach and Kale Salad with Apple Cider Honey Vinaigrette & Goat Cheese; Cast-Iron New York Strip Steak Salad with Crispy Smashed Baby Gold Potatoes over Mixed Greens with Shallot Vinaigrette; Mediterranean Roasted Salmon & Quinoa Salad over Romaine with Lemon Dressing, and Air Fryer Bang Bang Shrimp with Chopped Vegetable Salad.

GRILLING INDOORS **Amy Barnes** Wed Aug 7 9:30 AM – 12:30 PM 95.00

We think of grilling as an outdoor cooking method, but it can easily be done inside with the right equipment; allowing us to get grilling flavors we love. We'll learn about temperatures, timing and placement of foods with each piece of equipment used. Come learn to shift your grilling techniques without stepping one foot outside! Our lesson is **Chile Rubbed Flank Steak and Corn Fajita Salad with Lime & Cotija**; Chicken & Tart Apple Burgers with Cranberry Mayo; Grilled Lemon-Dill Shrimp, Baby Spinach & Lemon Garlic Spaghetti; Perfect Indoor-Grilled Salmon with Fresh Pineapple Slaw; Grilled Brown Sugar Rubbed Chicken Breasts with Fresh Plum Salsa, and Grilled Honey-Balsamic Glazed Peaches and Nectarines Over Vanilla Bean Ice Cream.

SOUS VIDE **Lisa Brisch** Thur Aug 8 9:30 AM – 12:30 PM 95.00

The method and techniques of cooking Sous Vide are covered in full in this class. This slow cooking, even temperature process, is so enjoyed because it achieves maximum flavor from the foods that are cooked. This hands-on lesson will immerse you in preparing a wide variety of recipes to be able to enjoy the very best flavors. Come join this fun and interesting class to learn Starbucks-Style Egg Bites; Tomato Bruschetta with Sous Vide Ricotta & Basil; Thai-Style Sous Vide Chicken Salad with Mango; Sous Vide Steak with Balsamic Cream Sauce; **Sous Vide Salmon with Lemon-Caper Sauce**; Butter-Poached Sous Vide Corn on the Cob, and Thai Iced Tea Sous Vide Ice Cream.



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APPETIZERS & MARTINIS Linda Martin Thur Aug 8 6:30 – 9:30 PM 95.00

This combination makes the ultimate cocktail party experience! Come learn how to prepare a menu of “to die for” bite sized finger foods. You will not be able to get enough of them. We’ll pair the buffet with a martini, and you’ll enjoy the best winning combination. We’ll learn **Sautéed Mushrooms with Goat Cheese on Grilled Crostini with Basil Oil**; Boursin-Filet Bites with Fresh Chives; Thai Chicken Cocktail Meatballs with Sweet Chili Sauce; Curried Chicken Salad on Endive Spears; Fried Green Tomato Bites with Buttermilk-Peppercorn Sauce; Jalapeño Jack Stuffed Bacon-Wrapped Shrimp, and Mini Crème Brûlées. We will enjoy our great food with a choice of Espresso Martini or Martini St. Germaine.

LUNCH & LEARN Lisa Brisch Fri Aug 9 12:00 Noon – 1:00 PM 50.00

Here is a menu you can enjoy and share with friends when you make it your own from the DEMONSTRATION in this class. Take a cool break in our kitchen and treat yourself to a delicious lunch, a little pampering and a fun experience. Our lesson is **Mediterranean Shrimp & Pasta Salad** (Cold pasta salad with poached shrimp, short-twisty pasta, arugula, sliced zucchini, yellow bell pepper strips, sliced red onion, feta cheese, parsley, basil, and oregano in a sherry vinaigrette. Dessert will be Tiramisu Mousse (All the flavors of tiramisu – mascarpone, cocoa, coffee – whipped into an egg-free mousse).

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

Turn this evening into a culinary adventure! If you enjoy great food, invite your partner to come with you and learn a new three course gourmet menu. Couples will work together to prepare this meal from scratch. When it comes together, everyone will sit down and enjoy it with a sampling of wines. Join us to learn Tequila Shrimp Flambé Amuse, and Charred Corn & Radicchio Salad with Balsamic Syrup & Shaved Parmesan, served with Sauvignon Blanc. The entrée is Chicken Cordon Bleu (tender **butterflied Chicken Breast with Black Forest Ham, Gruyere Cheese, Tomato Confit, & fresh Herbs** with Champagne Butter Sauce); Salt & Pepper Shaved Brussels Sprouts with Toasted Garlic; Cast Iron Sweet Potato & Bacon with Hash, served with Grill Cooked Fresh Asparagus with Toasted Hazelnuts & Lemon Zest, served with Sparkling Wine. Dessert will be Homemade Pound Cake, Grilled & Served with Pineapple-Jalapeño Salsa & Tequila Whipped Cream.

WINE COUNTRY ENTERTAINING Lisa Brisch Sat Aug 10 2:00 – 5:00 PM 95.00

Foods and flavors of wines coming from the wine country can make delicious combinations when flavor components of a wine are paired with complimentary flavors in the foods. Come for an interesting and delicious lesson to learn a menu that will provide flavor profiles that pair beautifully with the wines you love. Our lesson is Bruschetta with Goat Cheese, Fig, & Prosciutto; Farro, Avocado, Cucumber, & Cherry Tomato Salad; Savory Mushroom & Brie Tart; **Lemon-Herb Chicken Skewers with Blueberry-Balsamic Salsa**; Salmon Cakes with Creamy Lemon Herb Dipping Sauce, and Zucchini Custards with Tomatoes & Basil. Dessert will be Lavender Pots de Crème.

FOODS OF SOUTHERN FRANCE Jan D'Atri Mon Aug 12 2:00 – 5:00 PM 95.00

The use of olive oil, & local produce and fowl used in southern French cuisine paints a broad picture of a culinary palate made of rich and diverse specialties. Come explore and learn to prepare these French classics for the pure enjoyment of cooking and pleasure of eating these classic dishes. This lesson is Brie en Croute with homemade Wine Crackers; Onion Soup Gratin; **Bouillabaisse**; Coq au Vin Bacon and Leek Quiche; Ratatouille, and The Famous San Tropez Tarte Tropezienne.

SOUTHWEST LIGHT & EASY Amy Barnes Tues Aug 13 9:30 AM – 12:30 PM 95.00

Our popular local cuisine is made from the use of dynamic foods and flavor contrasts, which often makes us crave them. This fun & interesting lesson will teach how to create these contrasts with the use of chilies for flavor and heat, an assortment of locally produced ingredients, and herbs and spices that add to the dynamics of the flavors. Come for a great lesson of **Grilled Chicken Salad with Strawberries, Avocado, Toasted Almonds** and Citrus Dressing; Pinto Bean and Feta Cheese Quesadillas; Grill Pan Chipotle Lime Shrimp Fajitas; Skillet Baked Mexican Meatballs; Chicken Taco Poblano Rice Bowls; Baked Pepperjack Shrimp Taquitos, and Orange Honey Margaritas.

DIM SUM DELIGHTS Jan D'Atri Wed Aug 14 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 delicious little happy hour treats of steamed Dumplings and finger foods, served with wine. They are most often made of Seafood, Meats or Vegetables, and are easily prepared with a little know how. Come learn to make these yummy flavorful morsels so you can share and enjoy them with your friends. Come to learn **Crispy Bottom Shanghai Pan-Fried Pork Buns**; Pork and Shrimp Dumplings (Har Gow); Light and Fried Vegetable Spring Rolls; Savory Chive Pancakes with Sweet and Spicy Soy Dipping Sauce; Pan Fried Pork and Shrimp Wantons; Crispy Baked Asian Chicken Wings, and Chinese Custard with Mixed Berries.

FROZEN ASSETS Lisa Brisch Thur Aug 15 9:30 AM – 12:30 PM 95.00

We have a lesson that will give you ease in preparing dinner and help keep your kitchen cool through our warm summer months. This class is a lesson on preparing lighter summertime foods to make a meal; then become treasures when tucked in the freezer until you eat them for fast, easy dinners. Come for a helpful delicious lesson of Gruyère Cheese Puffs; Phyllo Triangles with Onion Jam; **Cheese Blintzes with Raspberry Sauce**; Make-Ahead Cheese & Chile Soufflé; Spicy Black Bean Empanadas; Potato-Cheddar Pierog, and Cranberry-Pecan Rolls.

LUNCH & LEARN Jan D'Atri Fri Aug 16 12:00 Noon – 1:00 PM 50.00

Come in to our cool kitchen and treat yourself to an amazing lunch and a lesson of a meal you can share with your friends and family. Our delicious Italian summer lunch is Miniature Caprese Stack with Homemade Mozzarella and Balsamic Reduction Topped with Arugula; **Marinated Chicken and Grilled Veggie Panini**. Dessert is Momma's Famous Rum Cake, served with a cool and sparkly Summertime Raspberry & Peach Bellini.

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THE SWEETNESS OF SUMMER Jan D'Atri Sat Aug 17 9:30 AM – 12:30 PM 95.00

Light, cool and delicious is how we describe the lessons of these sweet recipes. Come for the fun of learning about these great foods so you can enjoy them and share the experience with your family and friends. Our lesson is **Spicy Avocado-Cucumber Soup with Sweet Toasted Coconut**; Braised Red Cabbage with Honey Crisp Apples; Skillet Honey Garlic Chicken Thighs with Avocado, Orange and Jicama Side Salad; Charred Eggplant with Lemon, Tahini and Pomegranate Seeds on Charred Baguette Slices; Pineapple Gazpacho with Homemade Tortilla Chips; Watermelon Salad with Feta and Mint on Sweetened Puff Pastry Crostini; Skillet Honey Garlic Chicken Thighs with Avocado, and dessert of Raspberry-Cardamom Yogurt Semi-Freddo.

GREEK FINGER FOODS Lisa Brisch Sat Aug 17 2:00 – 5:00 PM 95.00

There is nothing quite like the clean, fresh flavors found in Greek cuisine. Translate them to finger foods and you have a menu of sun kissed delights! Come for a fun and delicious Mediterranean culinary lesson to make Greek Split Pea Dip with Onion-Roasted Pepper Relish; **Spanakopita**; Greek Beef Kebabs; Greek Cheese Straws; Chicken Souvlaki; Turkey Meatballs with Lemon Dill Yogurt Sauce, and Greek Honey Cakes (Melomakarona).

ITALIAN COCKTAIL PARTY Jan D'Atri Mon Aug 19 2:00 – 5:00 PM 95.00

What could be better than the wonderful combination of Italian flavors we love so much, wrapped up in an assortment of little finger foods, then served with a glass of wine? Within this lesson is a collection of treasures and recipes that work for any occasion. Join in for a very fun evening to learn Sauteed Mushroom, Mascarpone and Fig Jam Bruschetta; Succulent, Melt in Your Mouth Cocktail Meatballs in Parmesan Cups; Homemade Pasta Coins (Corzetti) in Bolognese; Crowd-Pleasing Garlicky Baked Brie & Goat Cheese Dip with Homemade artisanal Italian Crackers; Porcini-Rubbed Steak Strips with Gorgonzola-Mascarpone slather and fresh chives, and Italian Donut Holes dusted with Powdered sugar (**Zeppole**). We'll enjoy our feast with a cocktail of **Spritz Veneziano** (Prosecco, Aperol, Soda Water and Orange Twist).

AIR FRYER EASE Amy Barnes Tues Aug 20 9:30 AM – 12:30 PM 95.00

Air Fryer means easy cooking of almost anything. During these summer months it can be the best way to cook without heating your kitchen. Come learn how diverse your air fryer can be for all your cooking. Our fun lesson of Air Fryer cooked foods are Crispy Spinach; Candied Bacon; **Honey Mustard Chicken Breasts**; Easy Egg Bites; Brussels Sprouts; Apple Pecan Salad; Sweet and Spicy Salmon Bites, and Cinnamon Rolls.

CULINARY ISLAND BREEZES Jan D'Atri Tues Aug 20 6:30 -9:30 PM 95.00

We'll be sailing through the Caribbean with a lesson on specialties of the islands. There are so many choices of island produced foods, and the variety is fun and exciting! Come for a fun filled lesson of **Shrimp Fritters with Spicy Honey Drizzle**; Crab Balls with Remoulade Dipping Sauce; Jamaican Sticky BBQ Jerk Chicken; The Ultimate Cuban Sandwich with sliced pork, Swiss Cheese, Pickles, Mustard, Ham and Onion on a Cuban Roll; St. Lucia Creole Bread; Confetti Rice, and Coconut Mango Pudding.

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GLUTEN FREE PASTA **Amy Barnes** Wed Aug 21 9:30 AM – 12:30 PM 95.00

One of our favorite foods can be made with alternatives to wheat with rice, introducing lentils and chickpeas. Learning how to make gluten free meals from scratch is the focus of this lesson. Learn to make **Homemade Tagliatelle Noodles Gluten & Dairy Free**; Alfredo Sauce; Gluten-Free Classic Spaghetti Sauce; Pasta with Sauteed Onions Bacon and Peas; Classic Pesto; Italian Meatballs, and Chocolate Espresso Mousse with Whipped Cream.

SUMMER PIES & TARTS **Lisa Brisch** Thur Aug 22 9:30 AM – 12:30 PM 95.00

Summer provides many choices for fresh, luscious fruit to use in our pies and tarts. Come for a lesson that begins with making a perfect crust as the base, moving on to fillings that are made of the most flavorful sweet fruits of the season. Our lesson is Tomato & Mozzarella Tart; Crustless Zucchini-Gruyère Mini Tarts; Heavenly Pie with Lemon Curd Mousse; **Peaches & Cream Pie**; Freeform Summer Fruit Tart; Chocolate Lime Pie; Lemon Olive Oil Tart.

LUNCH & LEARN **Amy Barnes** Fri Aug 23 12:00 Noon – 1:00 PM 50.00

Come in and cool down with a DEMONSTRATION and lunch we will serve to you! Our summertime specialties are a light and delicious menu of **Chimichurri Filet Mignon & Kale Salad** with Manchego Cheese Crisps, served with Cilantro Garlic Bread. Dessert will be smooth cool and creamy Flan De Coco (Coconut Flan).

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

Plan an evening with your partner and share a fabulous culinary experience! Invite them to share a lesson preparing this three-course gourmet meal. Each couple will prepare the recipe of choice and then will enjoy the meal with a sampling of wines served with the courses. Come join us for Togarashi Seared Ahi Tuna Amuse with Avocado & Cucumber Relish and Crispy Iceberg Wedge Salad with Creamy Green Goddess Dressing, served with Chardonnay. The entrée is **Flame Roasted Five Spice Seasoned Pork Tenderloin with Mint Salsa**; Sake Steamed Fresh Carrots; Butter Sautéed Red Onions with Red Wine & Fresh Rosemary, and Oven Roasted Green Beans with Garlic & Seasoned Crumbs, served with Zinfandel. Dessert will be Individual Baked Alaska Desserts with Toasted Meringue & Fresh Raspberry Sauce.

FRENCH PASTRIES **Lisa Brisch** Sat Aug 24 9:30 AM – 12:30 PM 95.00

The French have the market on the best pastries! Each is made light and flavorful with the freshest ingredients. Come learn the classic techniques and recipes that make these confections some of the most loved pastries of any cuisine. Our fun lesson will be Chocolate Chunk Financiers; French Butter Cookies (Sables); **Raspberry Almond Napoleons**; Triple Chocolate Soufflé; Lemon-Olive Oil Tart; Citrus Madeleines, and Crepes with Chocolate & Orange.



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TUSCAN SUMMER NIGHTS **Jan D'Atri** Sat Aug 24 2:00 – 5:00 PM 95.00

There is nothing like being in the heart of Tuscan country for amazing foods and dinners prepared with local ingredients, styles and flavors. Come gain an understanding of Tuscan cuisine, the specialties, and cooking methods. Our Tuscan menu is Homemade **Ricotta on Ciabatta Mini Pizzas with charred tomatoes and Pesto**; Tuscan Farro, Cannellini Bean & Kale Salad; JUMBO Baked Stuffed Shells in Easy Marinara Sauce; Crowd-Pleasing Tuscan Steak Slices on Charred Crostini with garlic aioli slather; Homemade Gnudi "Naked Ravioli" in a parmesan butter sauce; Light and Delicate Chicken Cacciatore with Homemade Fettuccine, and One Bowl Ricotta Olive Oil Pound Cake with Buttermilk glaze and Fresh Berries. We'll enjoy it all with a cocktail of an Aperol Spritz.

CHICKEN CHICKEN **Amy Barnes** Tues Aug 27 9:30 AM – 12:30 PM 95.00

Chicken is our most versatile protein and can be used for meals of all types. This class opens the door to new ways to prepare chicken with dynamic flavors and new combinations. These are recipes you can use for family meals or entertaining. Treat yourself to exciting new recipes that you'll use again and again. Our lesson is Air Fryer Ranch Wings with Garlic Coleslaw; Panzanella Toscana Italian Grilled Chicken & Veg Bread Salad; Asian Fried Crispy Boneless Chicken Thighs with Green Onion-Ginger Sauce; **chicken Breast Sauteed with A Creamy Sundried Tomato Sauce with Buttered Fettuccini Noodles**; Parmesan Roasted Chicken Drumsticks with Garlic Butter, and Bacon Wrapped Brown Sugar & Cayenne Pepper Chicken Bites.

KNIFE SKILLS **Jan D'Atri** Tues Aug 27 6:30 -9:30 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 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.

COOKING MEDITERRANEAN STYLE **Amy Barnes** Wed Aug 28 9:30 AM – 12:30 PM 95.00

Mediterranean cuisine is so loved and enjoyed because of the fresh flavors that come from using the freshest ingredients available. Come learn to cook using these principles and be able to make your own bright flavors in an array of classic Mediterranean favorites. Enjoy a fun lesson of these specialties. Our class teaches Greek Shrimp Bruschetta; Grilled Turkey Meatballs with Garlic Tiki Yogurt Sauce; Spanakopita Tarts with Phyllo & Feta; **Mediterranean Kefta Skewers Marinated in Lemon & Herbs**; Palmiers Stuffed with Pesto, Sun-Dried Tomatoes & Feta; and Artichoke, Tomato & Spinach Flatbreads. We'll enjoy it all with a Plum & Thyme Prosecco Smash Cocktail.



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PLANT BASED FARM TO TABLE Lisa Brisch Thur Aug 29 9:30 AM – 12:30 PM 95.00

The Farmer's Market has it all and sometimes a little help knowing what to do with the fresh fruits and vegetables can open the door to enjoying new dishes. If you've ever come home with a great selection but are not sure how to use it all, this class is for you! This plant-based lesson will teach you how to prepare an array of stunning dishes for fabulous meals. Our lesson is Roasted Beets with Lemon-Tahini Dressing; Crispy Mushroom Tacos; Zucchini Noodles with Tomato Almond Pesto; Farmers Market Pasta with Leeks, Spinach, & Summer Squash; **Eggplant Involtini**; Roasted Poblano & Black Bean Enchiladas, and Dark Chocolate Avocado Pudding.

BAJA FISH Linda Martin Thur Aug 29 6:30 – 9:30 PM 95.00

Fish from this beautiful region has lots of delicious varieties. Discovering how to prepare it in the method that best enhances the flavors is what this lesson is about. If you love fish, you'll love knowing how to choose the best product, preparations and ingredients to complement your choices. Come for a fun and valuable class and learn to prepare Flame Cooked Rock Fish with Fresh Tomato Relish; Grilled Mahi Mahi with Yellow Pepper & Cilantro Pesto; **Baja Style Fish Tacos with Chipotle Mayo**, Cabbage, & Fresh Made Salsa Grill Cooked Fresh Cod with Orange Chimichurri; Pan Seared Red Snapper Escovitch (Sauce of Sautéed Peppers, Onion Garlic, Herbs & Spices); Poached Shrimp Salad with Avocado, Cilantro, Tomato, Jalapeño & Lime, and Flash Seared Coriander Crusted Ahi Tuna with Black Bean Salsa.

LUNCH & LEARN Lisa Brisch Fri Aug 30 12:00 Noon – 1:00 PM 50.00

We have a great surprise in store for you with the lessons found in this class. Our menu is made for summertime eating and offers a cool, satisfying meal. We'll show you step by step how to prepare it in our DEMONSTRATION. Come for a delicious lunch and great lesson to enjoy **Sous Vide Steak Spinach Salad with Mushrooms, Blue Cheese & Capers, served with Herbed Garlic Bread**. Dessert is a Banana Pudding Parfait.

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

It's Date Night! Summer fun in a culinary setting. Invite your partner to join you to be part of the team preparing this gourmet three course meal. Couples will prepare each part of the menu from scratch. You'll be served a sampling of wine when we sit down to enjoy the meal. Mark your calendar to join us for Chorizo Crispy Taquito Amuse with Fresh Tomato-Orange Relish, and Grilled Romaine Caesar Salad with Rosemary Croutons, served with Pinot Grigio. The entrée is **Chicken, Sausage, & Shrimp Paella with Little Neck Clams, Peppers, White Wine, & Saffron**; Agave Glazed Fresh Carrots; Char Cooked Peppers with Caper Vinaigrette, and Homemade Fresh Herb Dinner Rolls with Sweet Butter, served with Pinot Noir. Dessert will be Dark Chocolate Cake with Mango-Ginger Sorbet and Blackberry Sauce.



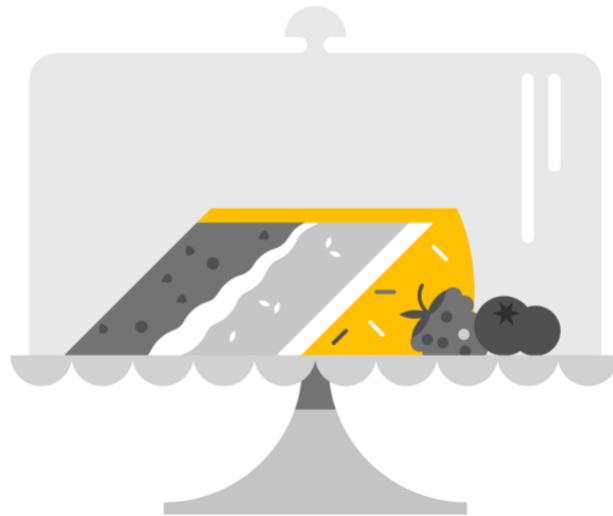
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KIDS & PARENTS BAKE **Jan D'Atri** Sat Aug 31 9:30 AM – 12:30 PM 95.00

This class is for kids and their parents who enjoy sharing the experience of being in the kitchen and baking something special. If you are 8 or above, bring your parent and learn to bake something new! Our lesson is Best Tomato Soup with Homemade Cheese-Its; Soft Pretzel Bites with Cheesy Nacho Dip; Veggie Puff Pastry Wheels; Kid's Favorite Pizza Casserole; **Cornflake Crusted Fish and Chips**; Animal Cracker Cookies with Pink and White Icing and Sprinkles, and Peanut Butter Sandwich Cookies.

MOROCCAN MAGIC **Lisa Brisch** Sat Aug 31 2:00 – 5:00 PM 95.00

Moroccan foods are some of the most exotic and richly flavorful of any cuisine. The basis of the cuisine is Mediterranean with common ingredients added from Middle Eastern origins. This mix blends ingredients we love but are new to us in the ways they are used. Come for an interesting and fun culinary adventure! Our lesson is **Msemen (Moroccan Flatbreads)**; Bulgur & Chickpea Salad; Broiled Shrimp Skewers with Chermoula Sauce (Olive oil, red bell pepper, red onion, paprika, cumin, cayenne, garlic, cilantro, and lemon); Spiced Fish & Couscous Packets; Chicken Tagine with Olives & Lemon; Moroccan-Style Carrot Salad, and Moroccan Orange Cake.



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