

SWEET BASIL Culinary Center

WINTER 2025

~ JANUARY ~ FEBRUARY ~ MARCH ~



THE NEW YEAR AT SWEET BASIL

As we celebrate the New Year, we hope you can join us for lots of culinary adventures in the next months. We're out shopping again for Sweet Basil, looking for specialty items perfect for the cook, entertaining and gift giving! Our goal is lots of choices for you find what you need and want right here! In our planning we have two classes scheduled with Hugh Mei from Jade Palace Restaurant to our north, one in January, one in March. See our cooking class schedule for dates, times and menus. In January there will be an open house for our furry friends and their families. February is the month of love with Valentine classes celebrating the day of Love. March brings Spring Break and classes for our young chefs! We can't wait to celebrate the New Year with you at Sweet Basil!

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 pastime or simply as a way to enjoy great food!



~ The Latest at Sweet Basil ~



Ancient Olive Trees

Olive Oil pressed from trees planted a century ago in Corning, CA
375 ml, bottled with no exposure to light

Dock 6 Pottery



Handmade pottery, vibrant colors, unique Geode Crackle design, durable & functional & beautiful

Hammer Stahl 4-pc Knife Set



Perfect for someone starting out or wanting a basic set

8900 E. Pinnacle Peak Road
Scottsdale, AZ 85255

480-596-5628 www.sweetbasilgourmet.com

Welcome to Sweet Basil Culinary Center!

Visit our home at Pinnacle Peak and Pima Roads
and discover new and fun products and classes.

Join us for a cooking class 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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"All you need is love. But a little chocolate now and then doesn't hurt."

- Charles M. Schulz

TO REGISTER FOR CLASSES CALL: 480-596-5628
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JANUARY

PLANT BASED COOKING Lisa Brisch Thurs Jan 2 9:30 AM – 12:30 PM 105.00

This class will deliver a lesson of great meal ideas made with foods that are all plant based. The recipes are nutritious and packed with flavor! Come for an inspiring lesson to enjoy Raw Beet & Carrot Noodle Salad with Almond-Sesame Dressing; Oven-Fried Gobi Manchurian (Battered Cauliflower with a Salty-Sweet Sauce); Grilled Vegetable Tacos with Cilantro Pesto; Meatless Meat Sauce with Chickpeas & Feta; Spaghetti Squash Salad with Chickpeas & Feta; Mushroom Bourguignon, and Greek Lemon Rice Pudding.

LUNCH & LEARN Jan D'Atri Fri Jan 3 12:00 Noon – 1:00 PM 50.00

Why not treat yourself to a great lunch and cooking lesson? This hour long DEMONSTRATION teaches a menu that will be loved every time you serve it! Come to learn Porcini-rubbed New York Steak Slices over Garlicky Melting Potatoes, served with Wedge Salad with Blue Cheese & Bacon Crumbles. Dessert will be Elegant Triple Chocolate Brownie Fingers.

GOURMET COUPLES Lisa Brisch Fri Jan 3 6:30 – 9:30 PM 195.00

Come for a night out where you and your partner will be part of a group of couples creating an amazing three-course meal! This menu you can easily prepare at home for friends. Come to make Dirty Martini Deviled Eggs amuse and Greek Salad with Romaine, Feta, Tomato, Artichoke Hearts, Cucumber and Balsamic Vinaigrette, served with Sauvignon Blanc. The entrée will be Pomegranate-Balsamic Glazed Salmon; Roasted Cauliflower with Lemon, Capers, Rice & Pasta Pilaf; and Roasted Green Beans with Feta & Greek Vinaigrette, served with Pinot Noir. Dessert will be luscious Lemon Posset with fresh Berries.

COOKING WITH INA Jan D'Atri Sat Jan 4 9:30 AM – 12:30 PM 105.00

Ina Garten is one of the most loved of the celebrity chefs! Her recipes are always perfect, are easy to prepare and have the most amazing flavors! In this class we'll work with her recipes to create a well-rounded menu of Ina Favorites! Come be with us to prepare Cauliflower Toasts with White Bean Tuscan Soup; Ina's Outrageous Garlic Bread; Savory Turkey Meatloaf; Broccoli & Kale Salad; Chicken Piccata with Roasted Mustard Potatoes; Ina's Favorite Brownies, and Raspberry Rhubarb Crostata with Ina's Favorite French Vanilla Ice Cream.

THAI TREASURES Lisa Brisch Sat Jan 4 2:00 – 5:00 PM 105.00

It's no wonder Thai food is a favorite cuisine everywhere; enjoyed for its variety, interesting spices and pairing of fresh ingredients. Here you can learn to create it for yourself to enjoy at home. Join us for a great lesson of Thai Rice Soup; Spicy Thai Basil Chicken; Pad Thai with Shrimp; Beef Satay with Peanut Sauce; Thai Fried Rice with Pickled Chiles; Braised Cauliflower with Homemade Green Curry & Cilantro, and dessert of Thai Mango Coconut Pudding.

TUSCAN IN WINTER Jan D'Atri Mon Jan 6 2:00 – 5:00 PM 105.00

One of the best times for Tuscan specialties is winter. With so many combinations of soul satisfying foods there's no end to possible combinations! Don't miss out, join in to learn enjoy Zuppa Toscana (Tuscan Soup); Homemade Ricotta Bruschetta with Fig & Prosciutto; Baked Ziti with Eggplant; Fregola (Toasted Pearl Pasta) Salad with Provolone & Mortadella; Italian Sausage

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& Cremini Mushroom Strudels; Ricotta Meatballs in Spinach Alfredo Sauce, and dessert will be Peach & Plum Lasagna.

SOUP AND BREAD Amy Barnes Tues Jan 7 9:30AM – 12:30 PM 105.00

When you know how to make Soup from scratch, you'll never go back to the "open the can" variety. In this lesson, we'll pair each fresh Soup with a perfect Bread to make a pairing for a meal. Come be part of this fun class to learn White Bean and Chicken Chili with Homemade Tortillas, Sweet Potato Soup with Buttered Pecans; Homemade Southern Buttermilk Biscuits with fresh Strawberry Jam; Black Bean Soup with Chili-dusted baked Tortilla Strips; Cozy Chicken Soup with homemade hand rolled Egg Noodles; Chipotle Chicken, Bacon & Corn Chowder, and Blueberry Scones with Lemon Glaze.

ESSENCE OF COOKING Lisa Brisch Tues Jan 7 – Mar 25 6:30 - 9:30 PM 1,260.00

If you've ever wanted to be a good home cook, this 12-week series is meant for you! We teach everything from A to Z about cooking and each week you are introduced to a new subject explored (cooked) by the group. This fun series includes lectures, demonstrations, hands-on learning and a meal of the foods prepared each week. Be part of a group learning about the basics of cooking. The lessons include by the week: Kitchen Basics Knife Skills and Kitchen Basics; Soups & Salads; Egg Cookery; Sautéing & Braising; Grilling & Roasting Meat & Poultry; Fish & Shellfish; Vegetables & Legumes; Pasta, Potatoes, & Rice; Quick Breads, Flatbreads, & Yeast Breads; Desserts & Pastries; 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, and prepared from scratch. You'll come away enriched with new knowledge and abilities and 12 weeks of fun experiences.

SHEET PAN MAGIC Amy Barnes Wed Jan 8 9:30 AM – 12:30 PM 105.00

This great trend proves the way to make a complete dinner using just one pan! It's easy, and with these recipes it will be one of your favorite ways to cook dinner quickly and easily! Come learn the technique to cook this way! Our lesson is Beef Bulgogi with Snap Peas & Sesame Jasmine Rice; Salmon and Red Potatoes topped with Roasted Peppers, Portobello Mushrooms and Onions; Chicken Fajitas with Mango Guacamole & Tortillas; Sheet Pan Lemon Butter Garlic Shrimp with Asparagus; & Garlic Baguette Toasts; Sheet Pan Honey-Soy Sticky Boneless Chicken Thighs With Crisp Spinach Salad with Ginger-Soy Dressing, and Cinnamon Mocha Sheet Cake with Chocolate Icing.

DON'T FEAR THE GRILL - EASY APPS TO DESSERT L Martin Thur Jan 9 6:30 -9:30 PM 105.00

A grill should be your friend. You can cook almost anything and achieve the lovely grilled flavors of the hot flame. Come get comfortable as we teach how to operate a gas grill with the correct temperatures & timing. Our lesson is Rosemary Skewered Grilled Shrimp Appetizer; Chargrilled Caesar Salad with Garlic Croutons; Plank Grilled fresh Salmon with Balsamic Glaze; Perfect Grilled Ribeye Steak with Brandy-Blue Cheese Sauce; Grilled fresh Vegetables with Basil & Garlic Oil; Cumin & Paprika Spice Oil Grilled Sweet Potatoes, and Homemade Lemon Pound Cake on the Grill with fresh Vanilla Ice Cream & fresh Raspberry Sauce.

LUNCH & LEARN Lisa Brisch Fri Jan 10 12:00 Noon – 1:00 PM 50.00

Take yourself out for lunch with a menu you'll love to repeat at home. The DEMONSTRATION is easy to follow, and you'll be thrilled to learn these cooking concepts. Join us for Italian Chicken

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Cutlets over Orzo with Tomatoes, served with roasted, buttery Carrots. Dessert will be Lemon Olive Oil Cake.

GOURMET COUPLES Linda Martin Fri Jan 10 6:30 – 9:30 PM 195.00

It's date night! Come so you and your partner can share a fun, delicious cooking experience with a group of couples, preparing a three-course gourmet dinner! Each couple chooses their recipe, and in a couple of hours are plating their creation for the group! The lesson includes a sampling of wines with the meal. Come to prepare Seared Sea Scallop Amuse with Apricot-Jalapeno Relish; and Bitter & Blue Salad with Grilled Radicchio, Blue Cheese, & Peppered Almonds, served with Sauvignon Blanc. The entrée is Cast Iron Cooked Beef Filet Steaks with Madeira-Mushroom Sauce; Roasted fresh Vegetables with Garlic, Olive Oil, & Herbes de Provence; Blistered Shishito Peppers with Togarashi, Sea Salt, and Boursin Cheese Mashed Potatoes, served with Cabernet Sauvignon. Dessert will be Caramelized Pear & Almond Upside-Down Cakes with Sweet Mascarpone.

KIDS MAKE PIZZA & PASTA Jan D'Atri Sat Jan 11 9:30 AM – 12:30 PM 105.00

If your child is 8 or above, this lesson is an adventure in making some of the foods kids love most! Pizzas made from scratch will be topped with favorite ingredients; Pasta made from scratch will be sauced with homemade combinations. Sign up your young cook so they can learn Sausage & Spinach Tortellini with Alfredo Sauce; Homemade Spaghetti & Meatball Gnocchi in Asparagus Sauce; Mini Margarita Pizza's; Figulatta (Cheese Filled rolled in Pastry Dough and cut in pinwheels); Cheesy Garlic Crinkle Skillet "Pizza Pie" with homemade Dipping Sauce; Mozzarella-stuffed Italian Pizza Dough Pretzels, and Homemade Ricotta Cookies.

ASIAN STREET FOODS Lisa Brisch Sat Jan 11 2:00 – 5:00 PM 105.00

Foods from Street Vendors are often the foods people love most from their country's culture. Come for a sampling of Asian finger foods, learn about the spices, ingredients and cooking methods! Our fun menu will be Thai-Style Grilled Chicken with Spicy Sweet & Sour Dipping Sauce; Malaysian Glazed Chicken Wings; Chapli Kebab (Pan-Fried Meat Patties seasoned with Garam Masala, Kashmiri Chile Powder, & Fennel served on Flatbreads); Scallion Pancakes; Indonesian-Style Fried Noodles; Aloo Bharta, (South-Asian Mashed Potatoes), and Macanese Sweet Potato Cake (Sweet Potato, Lime, & Coconut Cake).

CHEESE PLEASE! Jan D'Atri Mon Jan 13 2:00 – 5:00 PM 105.00

Have you ever thought you could make Cheese from scratch? The methods and processes are not difficult, and when you know how to do it, you can have amazing Cheeses for all of you desire! Join us for this fun and amazing experience to prepare Homemade Cream Cheese; Homemade Mozzarella; Homemade Ricotta; Homemade Queso Fresco, and Homemade Cheddar Cheese. Our recipes are Smoked Almond Cheese Toasts, Southwestern Cobb Salad with Queso Fresco, Ultimate Fully Loaded Nachos, & Puff Pastry Berry Squares with Ricotta.

SAUTÉ & FLAMBE Amy Barnes Tues Jan 14 9:30AM – 12:30 PM 105.00

These two cooking methods are frequently used in restaurants to create great flavors in a short amount of time! Come learn to use them in your kitchen, and maybe show off a little to your friends! This great lesson is Classic French Flambé Steak Diane with Brandy; Chicken Breast Gruyère with Sautéed Mushrooms; Skillet Shrimp Fajitas with Cilantro-Lime Cream; Lightly Blackened Salmon Tacos with Chunky Mango Avocado Salsa; Sautéed Spinach, Sausage,

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Mushroom, and Ricotta Fettuccine; Strawberry & Silver Rum Crêpes Flambé, and Pineapple Tequila Lime Flambé.

POT ROAST HEAVEN Amy Barnes Wed Jan 15 9:30 AM – 12:30 PM 105.00

These old favorites never go out of style... they just get better with knowledge and experience. Don't miss the opportunity to make these comfort foods! Learn step by step from scratch how to prepare Onion Tart with Bacon, Swiss Cheese & Rosemary Pie Crust; Breaded Air Fryer Baby Bella Mushrooms with Stonewall Roasted Garlic Parmesan Aioli; Perfect Pot Roast with Red Wine Gravy, Potatoes & Carrots, and hand rolled Buttered Egg Noodles; Roasted Sweet Potato, and Brussel Sprouts Salad with Maple Balsamic Vinaigrette & Feta over Baby Spinach. Dessert will be warm Chocolate Pudding Cake with Crème De Cassis Whipped Cream.

HOOKED ON FISH! Lisa Brisch Thur Jan 16 9:30 AM – 12:30 PM 105.00

If you like Fish, come learn how to prepare it! This class will focus on a variety of Fish and cooking methods that best enhance the flavor of each. This fun and enlightening class includes: how to choose your fish, store it, then cook it perfectly! Come to prepare Grilled Swordfish Salmoriglio (Sicilian Swordfish with Lemon, Garlic, & Herbs); Hearty Fisherman's Stew (Spanish Chorizo, Leeks, Bell Pepper, Garlic, White Wine, Tomatoes, White Beans, and Thick White Fish Fillets); New Orleans Barbecue Shrimp (Shrimp Seared then Poached in an Herbed Butter Beer Sauce); San Diego Fish Tacos (Sautéed Cod Strips with a Chile Mayonnaise, and Slaw); Seared Scallops with Spinach, Fennel, & Grapefruit Salad; Sautéed Tilapia with Cilantro Chimichurri & Roasted Carrots, and Slow-Roasted Salmon with Chives & Lemon & Roasted Broccoli.



GIRLS NIGHT TOGETHER! Linda Martin Thur Jan 16 6:30 – 9:30 PM 105.00

Ladies, here is a night that you and your girlfriends can plan to spend together. In class everyone will cook and sip cocktails. It's a party waiting to happen! Gather your friends and come out! Our finger food menu will be Chorizo Taquito Appetizer with fresh Orange & Tomato Salsa; Lobster Egg Roll Bites with Spicy Sriracha Sauce; Pan Seared Rib Eye Steak on Mini Black Pepper Biscuits with Horseradish Cream; Creamy Wasabi Deviled Eggs with Caviar; Mini Corn Cakes with Smoked Salmon & Dill Crème Fraiche, and warm Goat Cheese Toasts with Rosemary, Toasted Walnuts, & Honey. Dessert will be Sweet Espresso-Mascarpone Tarts. We will enjoy everything with a St. Germaine Martini.

LUNCH & LEARN Amy Barnes Fri Jan 17 12:00 Noon – 1:00 PM 50.00

Isn't it fun to learn new recipes, techniques and tips on how to prepare an impressive meal, watch it being made & then have it served to you? Our DEMONSTRATION lesson is just that! Come to enjoy Chicken Cordon Bleu with White Wine Sauce served with Basil Risotto. Dessert will be warm Mint Chocolate Pudding Cake with Whipped Cream.

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GOURMET COUPLES Linda Martin Fri Jan 17 6:30 – 9:30 PM 195.00

Invite your partner to share a fun cooking class and evening out where you can be a team preparing an amazing three-course meal with a group of other couples! This lesson is broken down so each couple chooses what they want to make. Course by course we prepare then sit down and enjoy the meal with a sampling of wines. Join us for a great evening with Shrimp & Spanish Chorizo Bite Amuse with Escarole & Manchego Cheese; Chopped Wedge Salad with Creamy Blue Cheese Dressing, Bacon, Red Onion, & Cracked Black Pepper, served with Sauvignon Blanc. The entrée will be Grill Cooked Pork Tenderloin with Rum Red Chili Sauce; Fresh Brussels Sprouts Roasted with Mushrooms & Fried Shallots; Slow Simmered Black Beans with Carrot & Cumin; Black Pepper Dinner Biscuits with Sweet Butter, served with Zinfandel. Our dessert will be Sticky Toffee Pudding with Fresh Made Vanilla Bean Whipped Cream.

PARISIAN PASTRIES Lisa Brisch Sat Jan 18 9:30 AM – 12:30 PM 105.00

Learning to create the delicate, delicious classic French pastries is what this class is focused on. Technique, method and procedure will bring each of these beauties to life! If you like to bake, this could be a baking lesson you'll never forget! Join us to learn Citrus Madeleines; Triple Chocolate Soufflé; Bostock (Toasted Brioche brushed with Syrup and topped with Sweet Almond Paste and Sliced Almonds); Brandied Cherry Frangipane Tart; Gateau Nantais (French Almond Rum Cake), and Crêpes with Berries & Apricot Beurre Monte, and Café au Lait Pots de Crème.

SOURDOUGH STARS Jan D' Atri Sat Jan 18 2:00 – 5:00 PM 105.00

Making Sourdough Bread is an art and for many a passion! All of the steps to successful Bread creation will be taught in this start to finish experience. Join us & learn to create a Sourdough starter. You'll learn to feed and store it; then proof, form, score and bake a variety of Sourdough Breads. Finally, how to trouble-shoot Sourdough starter and bread challenges. From there we'll make Rich, Dark Cherry, Raisin and Walnut Sourdough; Cheese & Jalapeno Sourdough; Rosemary, Roasted Garlic & Kalamata Olive Sourdough; Delicious Dill Sourdough; Sourdough Salt Baguettes; Mediterranean Focaccia, and Ciabatta.

TAPAS & PAELLA Jan D'Atri Mon Jan 20 2:00 – 5:00 PM 105.00

These Spanish specialties make great party foods for large or small groups! Tapas finger foods are where we'll start. Come to our party to make Albondigas en Salsa de Almendras (Meatballs in Almond Sauce); Shrimp Tostadas with Pineapple Slaw; Deep Fried Olives; Beef & Cheesy Mini Empanadas; Garlic Butter Steak Bites. The main event - Paella will be Seafood Paella, & Chicken & Chorizo Paella. Dessert will be Spanish Cream Puffs. We'll enjoy it all with a glass of Sangria!

JADE PALACE FAVORITES Hui Mei Mon Jan 20 6:30 – 9:30 PM 105.00

Come learn from the Man who makes it all happen at our neighbor's place Jade Palace. They have elevated Asian foods to a level others can only hope to achieve. In this hands-on class discover their magic with recipes which are a sampling from their menu! We will learn and prepare appetizers of Sautéed Chicken Lettuce Wraps and Teriyaki Beef Sticks. Entrees which include their Sauces are Chicken in Black Bean Sauce; Ginger & Scallion Beef; Shrimp with a medley of fresh Vegetables, and Mongolian Chicken. Dessert will be Almond Pudding with a mixed Fruit topping.

NEW YEAR, NEW YOU! Amy Barnes Tues Jan 21 9:30 AM – 12:30 PM 105.00

Did you indulge during the Holidays maybe more than you thought? We have some remedies with great foods that help to make those needless pounds melt away. Come learn this great

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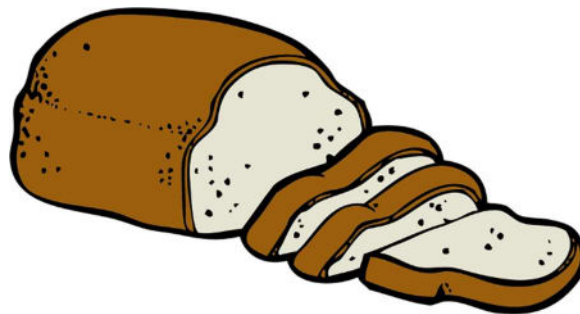
menu which includes Sheet Pan Balsamic Herb Roasted Chicken Thighs and Veggies; One Pan Coconut Red Curry Salmon & Bell Peppers; Turkey Enchilada Meatloaf with Black Beans & Corn; Waffled Crab Cakes with Stonewall Lemon and Avocado Aioli & Baby Spinach; Crispy Air Fryer Pork Chops with Shredded Brussels; Sprouts Salad with Apple, Pecans, and Blue Cheese; Negi Maki Flank Steak & Green Bean Stir Fry with Sake Brown Sauce served over Watercress, and Easy Chicken Tikka Masala with Naan.

SW APPETIZERS & MARGARITA PARTY Amy Barnes Wed Jan 22 9:30 AM -12:30 PM 105.00

We love the Southwest and bet you can't believe how diverse and flavorful the foods are made with ingredients from the Southwest region. This menu has lots of dynamics with the Chile varieties and Southwest flavorings. Come learn to put together an array of delicious dishes for family and friends, topped off with an amazing Margarita!! Our lesson is Mexican Steak Skewers with Avocado Tomatillo Salsa; Fiesta Air-Fried Chicken Strips with Creamy Fiesta Dip; Sautéed Black Bean & Cheese Taquitos; Ancho Chile Puffy Beefy Mini Tacos; Roasted Sweet Chipotle Butter Glazed Bacon Wrapped Shrimp; Southwestern Crab & Corn Cakes with Goldwater Sedona Red Salsa; Creamy Margarita Milkshakes, and Perfect Party Pitcher Classic Margaritas.

BREAD BASICS Lisa Brisch Thur Jan 23 9:30 AM – 12:30 PM 105.00

Learning the ins and outs of baking bread begins with understanding how to use Yeast! From there, methods and procedures are what we'll focus on as a group. This lesson combines Yeast and non-Yeast Breads for lessons on some of our favorites! Come for Pull-Apart French Onion Bread; English Muffins; Multigrain Soda Bread; Yogurt & Olive Oil Flatbreads; Dilly Onion Bread; Easy Sandwich Bread, and Neapolitan Salami-Provolone Buns.



CHINESE NEW YEAR! Linda Martin Thur Jan 23 6:30 – 9:30 PM 105.00

Celebrate the Chinese New Year with a lesson teaching how to use the ingredients, spices, sauces & flavorings that make Chinese foods favorite foods of so many! Come learn, get inspired and experience how to make Chinese food for yourself! Our lesson is Good Luck foil-wrapped Chicken Appetizer; Vegetable Pot Stickers with Garlic-Soy Dipping Sauce; General Tso's Chicken; Chinese Hoisin Glazed Sticky Pork Ribs; Toasted Sesame Noodles; crispy Bacon Fried Rice, and New Year Almond Cookies with Rum Ice Cream & Chocolate-Rum Sauce.

LUNCH & LEARN Jan D'Atri Fri Jan 24 12:00 Noon – 1:00 PM 50.00

This is a lesson on one of the most delicious and elegant sandwiches ever! A classic that is enjoyable every time. Our DEMONSTRATION will show how to make it perfect step-by-step! Come have a lunch you'll Love! Our lesson is a Classic Monte Cristo Sandwich with a Jammy Dipping Sauce, served with Rainbow Salad with Honey Mustard Dressing. Dessert will be Harvey Wallbanger Cake with Chantilly Cream.

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GOURMET COUPLES Linda Martin Fri Jan 24 6:30 – 9:30 PM 195.00

Date night! This is the evening you and your partner can get away and just have fun! You'll be joined by a group of couples to share preparing a three-course meal. Each couple will cook the recipe of their choice and will enjoy it with a sampling of wine! Plan a special night and join us for Bacon-wrapped Chorizo stuffed Medjool Date Amuse and fresh Radish & Herb Salad with Lemon-Dijon Vinaigrette, served with Chardonnay. The entrée will be Bourbon BBQ Salmon; Tequila & Butter Braised Carrots; flame grilled fresh Broccoli and Roasted Green Chili Corn Muffins with Honey Butter, served with Pinot Noir. Dessert will be Deconstructed Apple Pie with Salted Caramel & fresh made Vanilla Ice Cream.

SPECIAL OCCASION CAKES Jan D'Atri Sat Jan 25 9:30 AM – 12:30 PM 105.00

If you like to bake, this class will teach you how to bake a moist Cake; cut and layer your Cakes; decorate Cakes with Russian and traditional tips; use gel food colorings, and prepare Icings. Our impressive Cake line-up is Elegant Dacquoise Cake (French Delicacy with Meringue Layers and Buttercream Icing); Pink Champagne Mini Cakes with Icing Roses; Red Velvet Cream Cheese Roulade (Swiss Roll Cake) with Vanilla Whipped Cream, and Personalized "Wow" Cake (mixing food colors & Batter to create designs) finished with Vanilla Bean Glaze.

FRENCH & FABULOUS Lisa Brisch Sat Jan 25 2:00 – 5:00 PM 105.00

French cuisine is so much fun to understand; it brings together classic cooking techniques with fresh ingredients and flavors that are unmatched by any cuisine! Come for a lesson of classic dishes which include: Beet, Apple, & Walnut Salad; Tomato Tart with Olives & Gruyère; Country French Pork Chops, seared and cooked with a Pan Sauce of Dried Plums, Olives, Red Wine, Vinegar & Butter; French Chicken in a Pot, slow roasted Chicken cooked with Vegetables; Best Baked Spinach with wilted Spinach, baked with Gruyere Cheese and Breadcrumbs; French Potato Salad with Radishes, Cornichons, & Capers, and Crêpes with Sautéed Apples & Caramel Sauce.

SOUP & BREAD Jan D'Atri Mon Jan 27 2:00 – 5:00 PM 105.00

When you can make soup from scratch, you have a way to make a perfect meal any day or time of year. Come for an inspiring lesson on Soup and Bread making with Breads nicely matching for outstanding combinations! Our lesson is Authentic Wonton Soup with Eggless Gluten Free Cloud Bread; Tuscan Tomato Basil Bisque with Homemade Ciabatta Bread; Lasagna Soup with Garlic Knots; In Garten Chicken Pot Pie Soup and Twisted & Glazed Sweet Dessert Bread, and Five Minute Egg Drop Dumpling Soup with Homemade Ritz Crackers.



THRILLING GRILLING Amy Barnes Tues Jan 28 9:30 AM – 12:30 PM 105.00

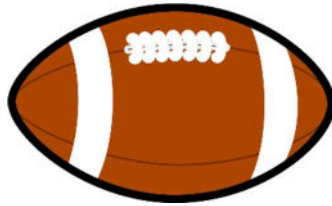
You can know the thrill of using a grill with the lessons in this class. Temperature, timing and placement of foods are the important factors in achieving success. Come learn how and why in this fun class. Our lesson is Grilled Hoisin Pork Tenderloin Kebabs; Grilled Kefta Ground Beef

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Kabobs with Garlic Yogurt Dip; Grilled Brown Sugar Rubbed Chicken Breasts with Apple Rosemary Salsa; Grilled Lemon-Dill Shrimp with Baby Spinach & Lemon Garlic Farfalle; Chicken Satay with Peanut Sauce, and Grilled Angel Food Cake with whipped Mascarpone and Balsamic Strawberries with Grilled Lemonade!

SUPERBOWL PARTY Amy Barnes Wed Jan 29 9:30 AM - 12:30 PM 105.00

Gather your friends to root for the team of your choice! Such a great occasion for a party! You'll be the real star with this menu for all who gather with you! Come for a dress rehearsal to a stellar party menu. We'll prepare sweet & spicy glazed Slab Bacon Bites; air-fried Cheese Curds with Sour Cream and Chive Dip; Dill Pickle brined & breaded Chicken Tenders with zesty BBQ Sauce; Kahlua Pecan Brown Sugar Baked Brie with Crostini; Cranberry Chipotle Cocktail Chicken Meatballs; Mini Sausage Meatball Subs with Marinara Sauce on crusty Rolls; baked Jalapeno Goat Cheese stuffed Sweet Baby Peppers, and Going To Disney Punch made with Tropical Juices, Rum and Vodka.



DINNER PARTY DESSERTS Lisa Brisch Thur Jan 30 9:30 AM – 12:30 PM 105.00

Step up your game at the end of a meal with these beautiful desserts! These are winning creations that offer a special ending to a special dinner. Come to learn White Chocolate Mousse with Raspberry Sauce; Skillet Chocolate-Orange Soufflé; Lemon Posset with Berries; Salted Butter Caramel-Chocolate Mousse; Lemon Orange Tart; Chocolate Pots de Crème; Puddings Chômeur (Individual "Puddings" with a Cake-like Biscuit texture & crusty edges moistened by Maple & Cream).

HOME-STYLE BAKING BASICS Linda Martin Thurs Jan 30 6:30 – 9:30 PM 105.00

If you like to bake and want to learn more about how to make your creations turn out perfectly, this class will teach baking principals, procedures and methods that to set you on the path to becoming a good baker! Come for a fun evening to make and bake Southern Biscuits with Sausage Gravy; fresh baked Cinnamon Rolls with Vanilla Icing; Homemade English Muffins with Butter & Jam; fresh Blueberry Coffee Cake; Cranberry-Orange Scones; fresh made Apple & Pear Crostata with Toasted Almonds, and Homemade Focaccia with Olives, Parmesan, & Fresh Rosemary.

LUNCH & LEARN Lisa Brisch Fri Jan 31 12:00 Noon – 1:00 PM 50.00

Why not treat yourself to a special lunch and learn a menu from our DEMONSTRATION a menu to use for your entertaining purposes. These recipes are easy to re-create and great for dinner parties. Join us and let us pamper you by serving Steak Peperonata - Seared Flat Iron Steak seasoned with Oregano in Tomato and Red Bell Pepper Sauce with Garlic, Capers and fresh Basil. It will be served with Herb Roasted Potatoes. Dessert is Lemon Buttermilk Cake with Raspberry Whipped Cream.

GOURMET COUPLES Linda Martin Fri Jan 31 6:30 – 9:30 PM 195.00

Want to plan a fun evening with your partner and be a team with a group of couples preparing part of a three-course gourmet menu? This fun lesson will get you fully involved and having fun!

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

Our lesson includes a sampling of wines with the meal. Join us for Tuna, Wasabi, & toasted Garlic Nigiri Amuse and Steak Knife Wedge Salad with Green Goddess Dressing, served with Sauvignon Blanc. The entrée is Char Grilled Bone-in Beef Short Ribs; Roasted fresh Brussels Sprouts with Balsamic, Bacon, & Garlic; Dijon-Butter Roasted Beets & Carrots with fresh Dill, and Creamy Kentucky Cheese Grits, served with Zinfandel. Dessert will be Bananas Foster Flambé with Bourbon Praline Sauce & Homemade Ice Cream.

🌿 FEBRUARY 🌿

KIDS VALENTINE PARTY Jan D'Atri Sat Feb 1 9:30 AM -12:30 PM 105.00

We're going to have so much fun celebrating Valentine's Day in this class! Everyone will get to make special Valentine treats to share later with your family and friends! If you are aged 8 or above, come learn to make these special Valentine creations including: Double-Colored Valentine's Day Rice Krispies Hearts; Class Valentine's Day Candy Conversation Hearts; Saltine & White Chocolate "English Toffee" with Pink & Red Hearts; Heart-Shaped Homemade Pizza Pockets; Heart Shaped Chocolate Pancakes with Homemade Maple Syrup; Yummy Egg Salad Sandwiches and Heart Shaped Hard Boiled Eggs.

VIETNAMESE SPECIALTIES Lisa Brisch Sat Feb 1 2:00 – 5:00 PM 105.00

The flavors of Vietnamese foods are some of the most well rounded of any Asian cuisine; using fresh ingredients, spices and sauces in dynamic combinations! If you like Vietnamese foods, come learn to make it for yourself! Our great lesson teaches Vietnamese Meatball & Watercress Soup (Canh); Rice Noodles with Lemongrass Shrimp; Shaking Beef; Chicken Curry with Scallion Sauce & Green Beans; Crispy Sweet Potato Pancake Lettuce Wraps, and Vietnamese Streusel Cake.

VALENTINE COOKIES Jan D'Atri Mon Feb 3 2:00 – 5:00 PM 105.00

We're gathering to celebrate Valentine's Day in the sweetest most delicious way - making Valentine Cookies! We'll work in teams of two making, baking, and decorating Cookies that will become take home gifts! We'll bake delicious soft Sugar Cookies and use gel food colorings to make royal Icing; then will pipe borders, write, make shapes and flood each cookie with colors. Each person will design and decorate her own cookies! The class includes supplies of piping bags, tips and a coupling to use and take home.

VALENTINE APPETIZER PARTY Amy Barnes Tues Feb 4 9:30 AM – 12:30 PM 105.00

Here is the perfect class to help celebrate the holiday of Love with your friends and family. This special finger food menu will sparkle and dazzle with an irresistible combination. Come have fun and learn Crab Cakes with Rémooulade Sauce; Curried Chicken Cream Puffs; Roasted Garlic, Brie and Grape Crostini; Heart shaped Bruschetta with Tomatoes, Goat Cheese, Garlic and Balsamic Vinegar; Chicken Waldorf Salad with Apples, Grapes and toasted Walnuts on Baguette, and Hazelnut Puff Pastry Hearts. We'll enjoy it all with a Raspberry Love Potion Punch!

RIBS & WINGS Amy Barnes Wed Feb 5 9:30 AM -12:30 PM 105.00

Hosting a Ribs and Wings party is one of the best ways to gather friends for their favorite spicy foods in a way that places them around the backyard grill and perfect place to socialize! This combo is great for gatherings of all types and sizes. Learn how to create these favorite foods with these awesome recipes! Our lesson is Country Style Pork Ribs Braised in Spiced Ginger

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Beer; Japanese Butter Fried Chicken Wings in Sticky Glaze; Crispy Baked Garlic Parmesan Chicken Wings; Cast Iron Bone-in Pecan-Crusted Pork Chops with Creamed Spinach; Baked Baby Back Pork Ribs with Hoisin & 5-Spice Barbecue Sauce with Coconut Rice, and Baked Buffalo Wings with Blue Cheese Cucumber Dip.

SOUS VIDE Lisa Brisch Thur Feb 6 9:30 AM – 12:30 PM 105.00

The Sous Vide way of cooking is a method that brings out the best natural flavors of the foods you cook. It's done by holding food at a consistent temperature in a sealed bag inside a water bath. This maintains the integrity of the food and results in achieving maximum flavor. Sous Vide continues to gain popularity among home cooks and we hope you can join us for an amazing lesson! Our menu is Egg Bites; Balsamic Beets; Cod with Herb Butter Sauce; Pepper-Crusted Steak with Worcestershire-Butter Sauce; Red Chili Chicken; Sweet Potato Salad, and Key Lime Pie in Jars.

ROMANCE IN THE AIR Linda Martin Thur Feb 6 9:30 AM – 12:30 PM 105.00

Put some magic to work in the kitchen with a meal celebrating Love. This romantic meal, prepared for one close to your heart, makes for a special celebration! Join us for a fun evening to cook Bacon-wrapped Cast Iron seared Sea Scallops with Apricot-Jalapeno Relish; Roasted Tomato-Vodka Soup Shots with Arugula Pesto; Beef Tenderloin Stroganoff with Buttered Noodles & Brunoise Carrot; roasted fresh Asparagus with toasted Hazelnuts & Lemon Zest; fresh made Sweet Butter & Herb Dinner Rolls, and Dijon Butter Roasted Carrots with Fresh Dill. Dessert will be Dark Chocolate Mousse with Whipped Cream & Shaved Chocolate.

LUNCH & LEARN Jan D'Atri Fri Feb 7 12:00 Noon – 1:00 PM 50.00

We're inviting you to join us for a one hour DEMONSTRATION to learn a menu that will become a new favorite – filled with many delicious flavors! These specialties will delight anyone you share with. Come for a lesson of succulent breaded and pan sautéed Pork Chop Casserole baked with Buttery Cinnamon Apple Chunks, served with melt in your mouth Garlic & Butter Mashed Potatoes. Dessert will be Berry Cobbler with Homemade Vanilla Ice Cream.

GOURMET COUPLES Linda Martin Fri Feb 7 6:30 – 9:30 PM 195.00

This could be the date night you've been waiting for, shared with a special person in your life! Join our group of couples and be part of preparing a three-course gourmet dinner! We'll serve a sampling of wines with the meal! Our lesson is an Amuse of Olive-Caper Tapenade on Grilled Crostini, Lemon Zest & fresh Thyme, and Hearts of Palm Salad with Heirloom Tomatoes, Salad of Butter Lettuce, Avocado & Dijon Vinaigrette, served with Chardonnay. The entrée is Slow Braised Chicken Coq au Vin with Mushrooms, Shallots, & Red Wine; Browned Butter Champagne Risotto; Cast Iron toasted Garlic Brussels Sprouts, and fresh Herb Dinner Rolls with Sweet Butter, served with Pinot Noir. Dessert will be Cherry & Apple Galette with Homemade Caramel.

CHOCOLATE SAMPLER Lisa Brisch Sat Feb 8 9:30 AM -12:30 PM 105.00

Working with Chocolate can be tricky to get it right. Come for a delightful, yummy experience to learn to use Chocolate by melting, tempering, glazing and spreading it. Our lesson will be Chocolate Soufflé; Chocolate Chunk Financiers (Bite-sized Browned Butter; Almond Flour Cakes with a Chocolate Chunk center); Chocolate-Orange Mousse; White Chocolate and Dried Cherry Scones; Dark Chocolate Gelato; Mini Chocolate-Hazelnut Cheesecakes, and White Chocolate-Dulce De Leche Shortbread.

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OR ON OUR WEBSITE www.sweetbasilgourmet.com

ITALIAN LOVERS DINNER Jan D' Atri Sat Feb 8 2:00 – 5:00 PM 105.00

This special class combines foods that are natural aphrodisiacs in a menu you can enjoy preparing for your sweetheart! When the cooking is done, we're not responsible for the next chapter! Come for a fun and enlivened class to learn Homemade Ricotta with Ancient Olive Oil & Balsamic Reduction; Heirloom Tomato & Basil Bruschetta on Homemade Sourdough Bread; Homemade Cheese & Spinach Ravioli with My Momma's Bolognese Sauce; Soppressata Pizza with Calabrian Chiles and Hot Honey; Savory Italian Potato, Fontina & Zucchini Crumb Pie; Mushroom & Mascarpone Risotto, and elegant Tiramisu.

VALENTINE COOKIES Jan D'Atri Mon Feb 10 2:00 – 5:00 PM 105.00

We're gathering to celebrate Valentine's Day in the sweetest most delicious way - making Valentine Cookies! We'll work in teams of two making, baking, and decorating Cookies that will become take home gifts! We'll bake delicious soft Sugar Cookies and use gel food colorings to make Royal Icing; then will pipe borders, write, make shapes and flood each cookie with colors. Each person will design and decorate her own cookies! The class includes supplies of piping bags, tips and a coupling to use take home.

BEAUTIFUL BOARDS Amy Barnes Tues Feb 11 9:30 AM – 12:30 PM 105.00

The beauty of using Boards to entertain are the beautiful, creative menu you can choose, along with any food theme to create a beautiful food presentations and stories. Come learn what is possible with guidance from our creative chef. Our Board themes include: Finger Food Board of Pastry wrapped Raspberry Brie with Olive Oil, Rosemary Almonds, Grapes, Salami & Garlic Herb Crostini; Turkey Taco Dinner Board with Border Guacamole, Salsa, Taco Toppings and baked puffy Churros, Air Fryer Patatas Bravas with Romesco Sauce & Garlic Aioli; Mediterranean Board with Red Wine Chorizo Sausage Bites, Olives & Creamy Baked Feta, Herb Dip with Pita Wedges; and Dessert board with Lemon Curd Lava Pots with Sweet Whipped Vanilla Sour Cream, fresh Berries & Mint. Breakfast Board of Blueberry Yogurt Coffee Cake, Puff Pastry Breakfast Sausage Roll Ups, Grapes & fresh Berries, Apples & Rosemary.



MEDITERRANEAN MADE EASY Amy Barnes Wed Feb 12 9:30 AM -12:30 PM 105.00

So many great Mediterranean foods embrace healthy, fresh ingredients and delicious natural flavors. Come for an inspiring lesson and learn how to prepare these amazing foods! Our fun lesson will be Tiropita Greek Feta Cheese Phyllo Pies; Air Fryer Eggplant Spears with Garlic Basil Aioli; Baked Greek Shrimp Saganaki with Feta and Ouzo, and freshly sliced Bread on the side; Baked Creamy Whipped Feta & Herb Dip with Pita; Spanakopita Spinach & Phyllo Tarts; Mediterranean Grilled Chicken Breast Skewers, marinated in Lemon & Herbs & Classic Hummus, and Walnut Baklava Roll Ups.

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WRAP IT UP! Lisa Brisch Thur Feb 13 9:30 AM – 12:30 PM 105.00

Wraps make easy meals since they use an array of foods wrapped in any style of bread. Come for a lesson of easy to prepare delicious combos including: Apricot-Blue Cheese Angels (Bites of Puff Pastry wrapped around a sweet mixture of Dried Apricots, Walnuts, Honey, Lemon, Cinnamon, and Blue Cheese); Korean Sizzling Beef Lettuce Wraps; Prosciutto Wrapped Cod with Lemon-Caper Butter; Grilled Halloumi Wraps (Halloumi Cheese grilled and wrapped in Pita with Yogurt Sauce); Spinach Cheese Gozleme (Spinach & Cheese wrapped in Turkish Flatbread); Bacon Wrapped Green Beans, and Easy Apple Strudel (Tender Apples wrapped in Phyllo Pastry).

SOUPS TO SNUGGLE WITH Linda Martin Thurs Feb 13 9:30 AM – 12:30 PM 105.00

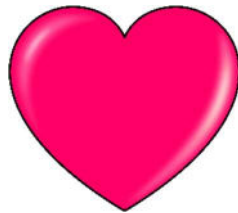
Isn't Soup one of the best comfort foods? You can enjoy it year round! It makes all the difference when it's homemade. Come for a fun and inspiring lesson with amazing recipes for Roasted Tomato-Vodka Soup with Arugula Pesto; Shrimp Bisque with Brandy, Fennel, Saffron, & fresh Tomatoes; Classic French Onion Soup Gratinee with Caramelized Onions, Thyme, Red Wine, & Gruyere Cheese; fresh Vegetable & Pasta Minestrone; Cold Night Chicken Noodle, and Cream of Broccoli & Cheddar Soup with Garlic Croutons.

LUNCH & LEARN Amy Barnes Fri Feb 14 12:00 Noon – 1:00 PM 50.00

This is the day we celebrate people we love! Come enjoy a menu made for this special day and learn DEMONSTRATION to make it perfectly! Our menu is tender Braised Chuck Roast with Balsamic and Dijon, served with Spaetzle with Sauteed Onions in Brown Butter. Dessert will be Chocolate Amaretto Mousse topped with Toasted Almonds.

GOURMET COUPLES Linda Martin Fri Feb 14 6:30 – 9:30 PM 195.00

Here is a date night you can turn into a very special evening when you share it with your partner! Come be part of creating a romantic three-course gourmet dinner! Couples will work as a team to prepare the recipe of their choice. Cooking is just the beginning; as it comes together we'll enjoy it course by course with a sampling of wine. Our lesson is flash fried Lobster Bite Amuse with Caper-Lemon Remoulade, and Avocado & Romaine Salad with fresh Herbs & Balsamic-Dijon Vinaigrette, served with Sauvignon Blanc. The entrée is Delmonico-style Grilled Rib-eye Steak with Portabellas with Ginger-Shallot Sauce; Butter & Marsala glazed fresh Carrots; Char Cooked Zucchini with Basil Oil; Lemon & Sea Salt oven crisped Potatoes, served with Cabernet Sauvignon. Dessert is Key Lime Individual Cheese Cakes with Lime Zest & Freshly Whipped Cream.



CHEESY GOODNESS Jan D'Atri Sat Feb 15 9:30 AM -12:30 PM 105.00

Learning to make Cheese is an amazing experience as you watch the Cheese Curds develop and the Cheese take shape. We'll learn the techniques and make four Cheeses. From there we'll prepare a recipe from each that makes a great fresh Cheese treat! Come for a delicious and inspiring lesson to learn Homemade Ricotta; Homemade Mozzarella; Homemade Kefir; Homemade Cheddar Cheese; Homemade Queso Fresco; Our recipes are Easy Cheddar Dip with Homemade Pretzel Bites; Mozzarella Schnitzel; Ricotta Bruschetta with Dried Figs, Prosciutto & Honey; and Cheesy one-hour Sourdough Bread.

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OR ON OUR WEBSITE www.sweetbasilgourmet.com

MARDI GRAS Lisa Brisch Sat Feb 15 2:00 – 5:00 PM 105.00

We'll celebrate Fat Tues right here in our kitchen and be in step with the celebration of Carnival so enjoyed in New Orleans. Come join in as we create an amazing party with the Mardi Gras foods! Our party menu is Shrimp Cocktail with Creole Remoulade; 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. We will enjoy our party foods with a Brandy Milk Punch Cocktail.

SOUTHERN ITALIAN DELIGHTS Jan D'Atri Mon Feb 17 2:00 – 5:00 PM 105.00

The foods of Southern Italy like their northern counterparts, are made from ingredients grown and produced locally. So many great flavors from this region make these specialties so loved here! Come for an authentic Italian lesson with the from scratch methods for each specialty. Our lesson is Classic Sicilian Arancini with Dipping Sauce; Savory Strudel of Scaccia (a cross between Lasagna & Calzone); Pasta alla Norma (Pasta with Eggplant, Marinara & Basil; Orecchiette ("little ear" Pasta shape) with Ragù; Braciola alla Messina (Seasoned, Stuffed & Skewered Beef Bites); Sgfoagliatella Santa Rosa (filled & laminated Pastry Dough), and My Sicilian Papa's amazing Cannoli.

GLUTEN FREE GOODNESS Amy Barnes Tues Feb 18 9:30 AM – 12:30 PM 105.00

If you eat gluten free, here is your chance to learn to make your food from scratch. These are healthier & more flavorful than pre-made and packaged alternatives. Come for a fun and amazing class to learn these gluten-free favorites including: Coconut Milk, Chicken & Jasmine Rice Bowls; Mediterranean Fish en Papillote topped with White Beans, Olives, Artichoke Hearts, Cherry Tomatoes, and fresh Herbs; unstuffed Czech Beef Cabbage Bowls; Blackened Shrimp and Grits; Creamy Chicken Florentine (Chicken Breast in a Parmesan Cream Sauce with Baby Spinach), and Banana Foster Crêpes.



CHICKEN SUPERSTARS Amy Barnes Wed Feb 19 9:30 AM -12:30 PM 105.00

When it's time to make dinner & you want something stunning, turn to these recipes for a perfect answer to a meal that will sparkle. Our creative, delicious selection includes Sautéed Panko-crusting Chicken Breast with Mustard-Maple Pan Sauce; Mini Chicken & Bacon Pot Pies with Crème Fraîche and Puff Pastry; Roasted Sticky Honey Garlic Wings; Risotto with Italian Chicken Sausage; Chicken Thigh Osso Bucco, and Air Fryer Chicken and Veggies with Balsamic Marinade.

IT'S GREEK TO ME! Lisa Brisch Thur Feb 20 9:30 AM – 12:30 PM 105.00

As part of the Mediterranean, Greek foods are made up primarily of healthy, fresh ingredients. This lesson of classic favorites will inspire you to want to achieve authentic Greek flavors for yourself. Come for a fun morning of cooking. Our lesson is White Bean Soup (Fasolada); Meatballs with Tomato Sauce (Soutzoukalia); Grilled Chicken Souvlaki; Shrimp with Tomatoes & Feta; Bean Salad (Fasolia Piaz); Tzatziki Potato Salad, and dessert of Honey Cakes (Melomakarona).

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FISH FOR FAMILIES Linda Martin Thur Feb 20 9:30 AM – 12:30 PM 105.00

Cooking Fish is not difficult to do well; and understanding how to do it is the subject of this class. You & your family will love the variety and flavors these recipes offer, and you'll gain understanding of best purchasing practices, cooking methods, and the perfect accompaniment for each dish. Come learn and have fun as we prepare Grilled Red Snapper with Jalapeno-Basil Cream; Oven Roasted Cod with Olive Oil & Rosemary Bread Crumbs; Walnut Crusted Ginger Salmon with Herb Rice Pilaf; Blackened Tilapia with fresh Tomato Salsa & Zucchini Noodles; Cedar Plank Grilled Salmon with fresh Herb Pesto; Butter Sautéed Tilapia Piccata with White Wine, Capers & Marsala Glazed Carrots, and Togarashi Seared Ahi Tuna with Avocado-Cucumber Salsa.



LUNCH & LEARN Lisa Brisch Fri Feb 20 12:00 Noon – 1:00 PM 50.00

This class offers an opportunity to learn a great new meal you can recreate at home; learning it while watching a dynamic DEMONSTRATION in this class! Come for a great lunch and enjoy Shrimp Étouffée served with Lemony Green Beans. Dessert is smooth and creamy Cafe au Lait Pots de Crème.

GOURMET COUPLES Linda Martin Fri Feb 20 6:30 – 9:30 PM 195.00

Invite your partner to share a fun culinary experience where you'll be a team preparing part of a three-course gourmet meal. Couples choose the recipe from the menu they want to make. As the meal comes together the group will sit down and enjoy a sampling of wine with each course. Come join in and be part of preparing Crab Rangoon Amuse with Ginger-Sesame Sauce, and Baby Spinach Salad with Hard Cooked Egg, Pecorino Cheese, & Warm Bacon-Balsamic Dressing, served with Chardonnay. The entrée is Herb Seasoned Roasted Beef Tri Tip with Homemade Béarnaise Sauce; Grill Cooked Fresh Asparagus with Balsamic Syrup; Gruyere & Butter Laced Potatoes Dauphinoise, and Bourbon Butter Sautéed Fresh Mushrooms, served with Cabernet Sauvignon. Dessert will be Italian Doughnuts.



MACARONS Lisa Brisch Sat Feb 21 9:30 AM -12:30 PM 105.00

These delicate little French Cookies are so delicate and delicious but require exacting methods to make them perfectly. If you've wanted to learn how to make them, this is a great opportunity. Each team will make a recipe from scratch under the watchful eye of our chef. Come have fun and learn to create Macaron perfectly. Our lesson includes: Chocolate Macarons with Peppermint Buttercream; Strawberry Lemon Macarons; Coffee Macarons with Dark Chocolate Kahlúa Ganache; Maple Bacon Macarons, and Peanut Butter & Jam Macarons.

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SAUSAGE MAKING Jan D' Atri Sat Feb 21 2:00 – 5:00 PM 105.00
Making Sausage from scratch is not a casual thing. There are a number of steps to turning out wonderfully flavored, perfectly formed links and patties. Learn from an expert how to make Sausage on your own. Our lesson teaches how to make it from scratch beginning with grinding the meat, seasoning it and stuffing it with casing. In our lesson we will make Italian Sausage, Chorizo, Breakfast Sausage and Chicken Apple Sausage. From these Sausages we'll make Italian Sausage, Peppers & Onions on homemade Slider Rolls, Breakfast Sausage with Buttermilk Biscuits & Gravy, Sausage Stuffed Deep Fried Olives, Skillet cooked Pasta with Sausage, Basil & Mustard, and Chorizo & Spanish Rice Skillet.

TEMPTING THAI Jan D'Atri Mon Feb 24 2:00 – 5:00 PM 105.00
Thai food is alluring. It's filled with so many wonderful flavors, and made with fresh ingredients & spices resulting in flavors like no other cuisine. You can learn to put these components together to enjoy at home. It's in the knowing how. Come for a great lesson & learn to prepare Crispy Pork Thai Spring Rolls; Chicken Pad Thai; Seared Scallops with Thai Green Curry Sauce; Chicken, Shrimp & Snow Pea Wok Bowl; Marinated Thai Beef with Dipping Sauce; Shrimp Roll Bowl with Garlic Sauce; Green Tea Ice Cream with Jasmine Shortbread. Enjoy a demonstration of Decorative Veggie Garnishes.

CHINESE COOKING Amy Barnes Tues Feb 25 9:30 AM – 12:30 PM 105.00
The "how to" of preparing Chinese specialties is a subject easily mastered with an understanding of the ingredients, seasonings and preparation methods. Come enjoy learning to make Chinese specialties for yourself in this fun class! Our lesson is Five Spice Chicken and Vegetable Eggrolls with Homemade Sweet Chili Sauce and Chinese Hot Mustard; Shrimp Toast; Pan Fried Pork Pot Stickers with Dipping Sauce; Shrimp Fried Rice; Mongolian Flank Steak & Broccoli Sauté; Spicy Coconut and Lime Grilled Shrimp, and Hot Tea and Chinese Almond

EASY AIR FRYER Amy Barnes Wed Feb 26 9:30 AM -12:30 PM 105.00
Many people have Air Fryers at home but don't know how to use them. Take this opportunity to learn how to use yours in this fun and enlightening class! This great lesson teaches Sweet & Spicy (Swicy) Bacon Wrapped Chicken Bites; Crispy Air Fryer Center Cut Boneless Pork Chops; Honey-Mustard Roasted Baby Red Potatoes; Air Fryer Basil-Parmesan Salmon; Easy Air Fried Coconut Shrimp with Sweet and Spicy Dipping Sauce, and Homemade Air Fryer Doughnut Holes.

PLANT IT FORWARD Lisa Brisch Thur Feb 27 9:30 AM – 12:30 PM 105.00
This lesson introduces cooking with mostly vegetables, a little meat, and a little dairy for a healthy way of cooking and eating. We hope you can join us to learn an array of innovative and delicious recipes! Our menu is Long Life Noodles (Stir-fried fresh Asian Noodles, Napa Cabbage, & a little Pork); Baked Italian-style Cauliflower (Roasted Cauliflower with a Tomato Sauce and a little Ground Beef topped lightly with toasted Breadcrumbs and Romano Cheese); Carrot Soufflé; Roasted Cabbage with Mustard, Bacon, & Cream; Roasted Veggie Mac & Cheese; Potato, Scallion & Kale Cakes, and Dark Chocolate Avocado Pudding.



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BEST OF NEW ORLEANS Linda Martin Thur Feb 27 6:30 – 9:30 PM 105.00

Mardi-Gras is fast approaching so we want to have our party in time to be ready for Fat Tues and of course your own celebration at home. We'll cook all the great foods which come with this celebration! Come join in this party to learn and enjoy Flame Cooked Shrimp Remoulade over cool Iceberg Lettuce; Cajun Crab Etouffee; New Orleans style Shrimp & Grits; Chicken & Andouille Sausage Jambalaya; Creole style Okra with Bacon, fresh Tomato, & Rice, and French Quarter Beignets with Whiskey Sauce & Rum-Chocolate Sauce. Dessert will be Bananas Foster Flambé with Bourbon-Praline Sauce & Homemade Vanilla Ice Cream.

LUNCH & LEARN Jan D'Atri Fri Feb 28 12:00 Noon – 1:00 PM 50.00

Now is a great time to treat yourself to an amazing lunch and lesson! Come and we'll cook you lunch & serve it while you enjoy a DEMONSTRATION of grilled Southwest Cowboy Rib-eye with sauteed Garlicky Jumbo Shrimp, served with homemade Sourdough Baguette and Chickpea Salad. Dessert will be Apple-Berry Pie ala Mode.



GOURMET COUPLES Linda Martin Fri Feb 28 6:30 – 9:30 PM 195.00

Have you thought you would like to share a fun cooking class experience with your partner? Here is your chance to do just that! This lesson teaches a three-course meal and each couple chooses the recipe they want to work on. As the meal comes together, the group will sit and enjoy each course with a sampling of wine. Join us! Our lesson is Amuse of Fried Green Tomato with Buttermilk-Peppercorn Sauce, and Tomato & Vodka Soup Shots with Arugula Pesto, paired with Sauvignon Blanc. The entrée is Oven Roasted Pork Tenderloin with Fig & Port Reduction Sauce; Pan Seared Fresh Broccolini with Toasted Garlic; Ginger-Lime Cast Iron Cooked Carrots, and Cacio E Pepe (Angel Hair Pasta with cracked Black Pepper & Pecorino Romano Cheese), served with Merlot. Dessert will be Dark Chocolate-Rum Pots de Crème with Freshly Whipped Cream.

MARCH

KIDS & PARENTS COOK DINNER Jan D'Atri Sat Mar 1 9:30 AM – 12:30 PM 105.00

If you have a child interested in helping you in the kitchen, this class could be perfect for teaching new cooking techniques, recipes and meals. If your child is 8 years old or older, you can be partners in class and choose the recipe you would like to make. When we're finished, we'll have a meal of all the foods prepared in class! Come have fun and learn Loaded Pizza-Pasta Casserole; 30 Minute Mexican Enchiladas; Best Ever Meatloaf; Hawaiian " Dogs" with Mango Mustard & Pineapple Relish on Hawaiian Rolls (Polish Sausage) Potato Chip Crusted Chicken over Homemade Mashed Potatoes and Gravy; Cheesy Meatball Bombs in a Buttery Biscuit Roll, and decadent Carrot Cake Cupcakes.

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MEDITERRANEAN Lisa Brisch Sat Mar 1 2:00 – 5:00PM 105.00

This light, healthy cuisine is one of the most popular in our culture. All fresh foods are used to create magical flavors we almost can never get enough of. Come learn classic recipes and new contemporary ones. Our lesson will be Chickpea & Yogurt Soup; Palestinian Upside-Down Chicken & Rice (Maqlubeh); Baked Kefta with Tahini (Cigar shaped Spiced Ground Beef in Pita with Roasted Potatoes and Tahini Yogurt Sauce); Chard & Sausage with Crispy Spiced Chickpeas; Herb-and-Pistachio Couscous Salad; Grilled Eggplant with Sesame & Herbs, and Cornmeal Rosemary Cake with Pine Nuts & Orange Glaze.

ITALIAN COCKTAIL PARTY Jan D'Atri Mon Mar 3 2:00 – 5:00 PM 105.00

Don't we always love Italian food? When we make finger foods with classic Italian ingredients, we have irresistible bites our cocktail party guests will absolutely love and praise you about. Join this very fun class to give yourself a stunning new menu of Trio of Bruschetta: Mushroom Duxelles, Traditional & Ricotta, Fig & Prosciutto; Citrus & Radicchio Salad with Dates & Smoked Almonds; Antipasto Squares with Italian Cannellini Bean "Hummus"; Homemade Mozzarella Balls Drizzled with Herbed Olive Oil; Homemade Italian Meatballs in Parmesan Cups (Frigo); Toasted Ravioli with Sweet & Spicy Dipping Sauce. Dessert will be Italian Carnivale Donut Holes (Zeppole). We'll enjoy our Italian party foods with an Aperol Spritz Cocktail.

BAR FOODS Amy Barnes Tues Mar 4 9:30 AM – 12:30 PM 105.00

We find a lovely diverse array of choices with bar foods at our favorite places. Why not learn to make them at home for entertaining or your own enjoyment? We have a spectacular menu that is a crowd pleaser! Join us for a great lesson to prepare Creamy Lemon Chicken Piccata Meatballs; Roasted Grape Crostini with Ricotta, Mascarpone & Thyme; Chilean-style Gambas Pill Pill Prawns; Elote-Style Cauliflower Steaks with Creamy Chili Lime Sauce; French Onion & Goat Cheese Tartlets; Baked Brie Toast with Cranberries, and Blueberry Bourbon Smash. We'll enjoy it all with an Espresso Martini.

HERBS & SPICES Amy Barnes Wed Mar 5 9:30 AM -12:30 PM 105.00

Adding fresh herbs and spices to your foods adds so much flavor and interest to any recipe. It's a matter of understanding the flavors and what best complements the foods you prepare. Come for a very interesting and useful lesson. Our menu is Cilantro White Bean Dip with Chips and Sticks; Herbed Goat Cheese Tart; Grilled Chicken Breast with White Rosemary BBQ Sauce; Spaghetti With Walnut Sage Pesto; Pan-Seared Rib-Eye Steak with Thyme Mushroom-Merlot Sauce; Pesto Risotto, and Strawberry Shortcakes with Mint and Whipped Cream.



WHOLE GRAIN GOODNESS Lisa Brisch Thur Mar 6 9:30 AM – 12:30 PM 105.00

If you've ever wanted to understand the differences between whole grains and how to best use them, this is a great lesson to provide the knowledge you need. Come cook a variety of grains with recipes you'll enjoy for a long time. Our lesson is Waldorf Salad with Steel-Cut Oats; Asparagus Tabbouleh (Bulgur Wheat, Roasted Asparagus, Crispy Prosciutto with Garlic, Lemon, Fresh Herbs, & Pistachios); Butternut Squash Brown Rice Risotto with Spinach & Toasted Pine Nuts; Oat Berry Pilaf with Walnuts & Gorgonzola; Lemon-Oregano Chicken with Farro Salad; Stuffed Acorn Squash with Barley, and Carrot Spice Steel-Cut Oatmeal.

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MAGIC OF SAUCES Linda Martin Thur Mar 6 6:30 – 9:30 PM 105.00
Sauces add so much depth of flavor to the dishes you cook. They are surprisingly easy to make and can enhance almost any dish. Our lesson teaches classic and contemporary Sauces and the dishes that are best complimented by them. Come for a great lesson of Seared Sea Scallops with Hoisin-ginger Sauce and Sundried Tomato Vinaigrette over Roasted Fresh Vegetables, Cast Iron Cooked New York Steak with Blender Béarnaise; Martini-butter Sauce on Salt & Pepper Roasted Salmon; Fresh Tomato-Vodka Sauce with Linguine, and Buttermilk-Peppercorn Sauce over Fried Green Tomatoes. Dessert will be Cinnamon & Sugar fresh made Doughnut Bites with Dark Chocolate & Whiskey Hard Sauce.

LUNCH & LEARN Jan D'Atri Fri Mar 7 12:00 Noon – 1:00 PM 50.00
This Italian lesson is actually easy to prepare and as you'll see in this DEMONSTRATION. Come enjoy a great lunch and you won't have to lift a finger! Our delicious lesson is Barbecue Shrimp Po-Boys Sliders served with tri-colored Cole Slaw. Dessert will be Moist Spice Cake, glazed & topped with Cream Cheese Frosting.

GOURMET COUPLES Linda Martin Fri Mar 7 6:30 – 9:30 PM 195.00
It could be date night at your house! Come for a fun and delicious lesson and be part of a group of couples preparing a three-course gourmet meal. Our menu is a three-course meal served with a sampling of wines. We hope you can join us for Grilled Clams Casino Amuse (Garlic, Parsley & Bacon) and Romaine Salad with Goat Cheese, Spiced Pecans, & Honey-Lime Dressing, served with Chardonnay. The entrée is Flame Cooked Rib Eye Steak with Molasses BBQ Sauce; Kimchi Fried Rice; Char Cooked Sweet Potatoes with Paprika & Cumin Spiced Oil, and Steak House Spinach Gratin, served with Cabernet Sauvignon. Dessert will be Very Chocolate Cake with Chocolate Buttercream & Shaved Chocolate.

TAMALES Jan D'Atri Sat Mar 8 9:30 AM – 12:30 PM 105.00
Tamales are such great food for many occasions. In class you'll discover how flavorful they can be and how easy they are to prepare. Join this great lesson so you can make them for dinner practically any night of the week! Our lesson is Salmon Tamales; Rojos De Pollo Tamales (Red Chili Chicken Tamales); Green Corn Tamales; Pulled Pork Tamales; Blue Corn Tamales; Guacamole Salsa, and Chocolate Dessert Tamales.



TAPAS & PAELLA Lisa Brisch Sat Mar 8 2:00 – 5:00PM 105.00
These Spanish specialties are the perfect subject for having a party. The Tapas appetizers are great finger foods that pair perfectly with wine. Paella is a one-dish specialty that has so many great flavors and can feed a few or a crowd! Come for a fun afternoon and join this party as we prepare a great menu including: Spanish-Style Deviled Eggs; Marinated Mushrooms; Spanish Tortilla with Chorizo & Scallions; Spanish-Style Roasted Vegetables with Sherry Vinegar; Grilled Chicken & Chorizo Paella; Shrimp Paella, and Lemon Sugar Burnt Basque Cheesecake. We will enjoy it all with a crisp and cold Sangria Blanco.

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SPECTACULAR SALADS Jan D'Atri Mon Mar 10 2:00 – 5:00 PM 105.00

Salads are spectacular when they are made with the extras. The ingredients being foods we love to eat, in combinations that have magnificent flavors in combinations we might not expect! This array of Salads are filled with many fresh ingredients and wonderful satisfying flavors. Don't miss the chance to discover how magical these recipes will be to you! Come to learn Ultimate Asian Bang Bang Shrimp with Snow Peas; The Famous Cowboy Stetson Chopped Salad with Grilled Corn, Pepitas & Cous Cous; Steakhouse Chopped Salad with Bacon & Blue Cheese Dressing; Buffalo Grilled Chicken, Cucumber, Radish & Tomato Salad; My Momma's Famous Spinach Salad; Sweet & Tangy Party Chick Pea Salad with & Boozy Tart Cherries, and Cherry Waldorf Dessert Salad.

SOUTHWEST THE BEAUTIFUL Lisa Brisch Thur Mar 13 9:30 AM – 12:30 PM 105.00

The beauty of Southwest cuisine is it combines the new with the old. Robust flavors, vibrant colors and earthy aromas blended with Asian, South American and Mexican foods and techniques. Come experience the creation of centuries old and contemporary flavors in this dynamic lesson. We'll learn , Cóctel de Camarón (Mexican Shrimp Cocktail); Cheese Enchiladas with Green Sauce; Orange-Guajillo Chili Pulled Chicken; Steak & Bacon Tacos; Grilled Vegetable Tacos with Cilantro Pesto; Zucchini Torte (Torte de Calabacitas), and Mexican Chocolate Butter Cookies.

PARISIAN BISTRO Linda Martin Thur Mar 13 9:30 AM – 12:30 PM 105.00

A French Bistro is loved and revered for its' warmth, casual dining atmosphere and passion for serving excellent food prepared simply. With that combination, it's no wonder they are found dotting the landscape of the city, making diners happy by feeding them foods uniquely satisfying. Come for an enchanting Bistro experience & learn to create this for yourself! Our menu is Croque Monsieur Appetizer with Béchamel Sauce; Butter Lettuce & Sautéed Apple Salad with Toasted Almonds & Brie Croutons; Sautéed Fillet of Sole Meniere with Brown Butter-Caper Sauce; Pan Seared Steak au Poivre with Red Wine Sauce; Slow Simmered Ratatouille, and fresh baked French Rolls with Herb Butter. Dessert will be Dried Cherry & Apple Galettes with Homemade Caramel Sauce.

LUNCH & LEARN Lisa Brisch Fri Mar 14 12:00 Noon – 1:00 PM 50.00

Have you wanted to learn the best way to prepare salmon? This lesson will give you the how-to with all of the preparation steps and methods. Join us for a DEMONSTRATION of an amazing meal and learn it for your own pleasure! Our lesson is Oven-Roasted Salmon with Orange-Mint Relish, served with Roasted Asparagus. Dessert will be Strawberry Cream Shortbread.

GOURMET COUPLES Linda Martin Fri Mar 14 6:30 – 9:30 PM 195.00

You and your partner deserve to have a great date night! Why not make it this evening? You will be part of a group of couples preparing a three-course gourmet meal which will be enjoyed with a sampling of wines! Come have fun with your partner and be part of preparing Fried Plantain Amuse with Sour Orange, Cumin, & Garlic Sauce and Mixed Greens Salad with Bacon-Balsamic Dressing, served with Chardonnay. Our entrée is Tilapia Vera Cruz (roasted Tilapia with fresh Tomatoes, White Wine, Capers, Olives, & Chilis); Flash Fried Sweet Potatoes fresh Herbs, and Charred Zucchini with Basil Oil; Toasted Garlic Couscous. Dessert will be Individual Goat Cheese, Honey, & Pistachio Cheese Cakes with Tequila-Lime Syrup.

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ASIAN APPETIZERS Lisa Brisch Sat Mar 15 2:00 – 5:00PM 105.00

If you love Asian flavors, here is the ultimate way to dive into a variety of foods and enjoy them all as finger foods! A perfect theme for a party with nibbling foods everyone will love! Come have fun, explore this cuisine and learn to make these amazing finger foods! Our lesson is Japanese-Style Chicken Meatballs; Hoisin-Glazed Baby Back Ribs; Korean Chicken Wings; Negi maki (Japanese Grilled Steak & Scallion Rolls); Oven-Fried Gobi Manchurian (Battered Cauliflower with a Salty-Sweet Sauce); Pakoras (South Asian Spiced Vegetable Fritters); Brown Sugar Butter Mochi (Browned Butter, Brown Sugar, Coconut Milk chewy Rice Flour Treats).

PIES & TARTS FOR KIDS Amy Barnes Tue Mar 18 9:30 AM – 12:30 PM 105.00

We're so excited! It's Spring Break week and here's a chance for kids ages 8 and above to come learn to make a breakfast on their own and have it turn out perfectly! Who can do that? Our menu of sweet and savory recipes is perfect to share later with the family and friends. Sign up your young cook to learn Maple Bacon Pancake Muffins; Mini Blueberry Pancakes; Puffy Lemon Pancake with Fresh Berries; Crispy Potato Pancakes with Applesauce and Sour Cream; Baked German Apple Pancake; Churro Waffles with Dulce De Leche Whipped Cream, and Peanut Butter Waffles with Jelly Syrup.

SPRING FLING FOR KIDS Amy Barnes Wed Mar 19 9:30 AM -12:30 PM 105.00

Spring Break is the perfect time to learn about party foods! This fun menu gives kids ages 8 and above the opportunity to learn to make finger foods they can make for their friends! Sign up for a very fun class so your child can learn to make Mac And Cheese Muffins With Bread Crumbs; Parmesan Crusted Grilled Cheese on Sourdough; Puffy Taco Pockets; Air Fryer Cereal-Crusted Chicken Tenders Drizzled with Hot Honey; Pepperoni Pizza Dip with Baked Pita Wedges; Mini Corn Dog Muffins, and Fruit Pizza With Sugar Cookie Crust.

PLANT BASED GOODNESS Lisa Brisch Thur Mar 20 9:30 AM – 12:30 PM 105.00

Many are eating little or no meat and this class offers a menu that makes it fun to be creative with vegetables, using meat as an addition to a meal, not the focus of it. Come get inspired and learn these great recipes! Our lesson is Broccoli Salad with Avocado Dressing; Cauliflower Shawarma with Spicy Tahini (Roasted Cauliflower Florets and Red Onion Wedges seasoned with Cumin, Paprika, Coriander, Turmeric, and Cayenne); Grilled Veggie & Hummus Wraps; Chickpea Salad with Homemade Vegan Mayo; Cashew e Pepe e Fungi (Combination Vegan Cacio e Pepe & Carbonara); Gumbo Z'herbes (Green Gumbo), and Vegan Chocolate-Frosted Devil's Food Cupcakes.

KNIFE SKILLS Linda Martin Thur Mar 20 9:30 -9:30 PM 105.00

Some of the most important tools in a kitchen are the knives you own. This class offers a unique hands-on experience teaching how to easily use a chef's knife and paring knife. Each participant will receive an array of Vegetables and Fruits which the instructor will use to lead through learning to slice, dice, and julienne. We'll learn how to maintain knives at home. We will learn about different types of knives and when to use them. We will learn how to hold steel, and care for a knife properly with practice on several knife cuts. We will then prepare a meal together with our meats, fruits, & vegetables from knife cuts. The class will prepare from our cutting exercises Carrot Soup with Maple Crème Fraiche; Stir Fry Chicken with Vegetables in Spicy Garlic Sauce; Lemon & fresh Rosemary Roasted Potatoes; Fresh Fruit & Mint Salad, and Sautéed Cinnamon Apples over Homemade Vanilla Ice Cream.

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LUNCH & LEARN Amy Barnes Fri Mar 21 12:00 Noon – 1:00 PM 50.00

Need some new ideas for dinner? This menu is delicious, easy and you can learn to make it by watching! At our DEMONSTRATION you can relax and be served lunch and not lift a finger! Come for a fun experience to enjoy Sauteed Pork Medallions with Leeks in Mustard-Chive Sauce, served with Roasted Red Potatoes and Baby Spinach. Dessert will be Croissant Bread Pudding with Caramel Sauce.

GOURMET COUPLES Linda Martin Fri Mar 21 6:30 – 9:30 PM 195.00

It's Date Night! Invite your partner to join you for a fun evening of cooking with a group of couples. You'll take part in creating a three-course gourmet dinner. You choose the recipe you want to make and together the group will create a stunning meal! Our lesson will be enjoyed with a sampling of wines. Come for Salt & Pepper Grilled Shrimp with Serrano Ham Amuse and Crab Bisque with Fennel, Fresh Tomato, Saffron, & Brandy, served with Pinot Grigio. The entrée is Grill Cooked New York Steak with fresh Herb-Garlic Oil; Petite Baked Potatoes with Crème Fraiche & Chives; Charred Fresh Asparagus with Red Wine Braised Cipollini Onions, and Sautéed Vegetables with Sundried Tomato Vinaigrette, served with Cabernet Sauvignon. Dessert will be warm Cinnamon-Apple Crisp with Homemade Vanilla Bean Ice Cream.

PASTA SHAPES Lisa Brisch Sat Mar 22 2:00 – 5:00PM 105.00

Learn to make Pasta from scratch, then turn it into a variety of our favorite shapes. Each team of cooks will then create a made from scratch Sauce perfect for your Pasta! Come have fun and learn this amazing variety! Our lesson is Farfalle with Tomatoes, Olives, & Feta; Farfalle Salad with Broccoli & Olives; Penne with Cherry Tomatoes, Garlic, & Basil; Penne with Toasted Nut & Parsley Pesto; Orecchiette with Peas, Pine Nuts, & Ricotta; Orecchiette with Toasted Breadcrumbs, and Tagliatelle or Pappardelle with Garlic Oil, Parsley, & Pecorino.



LOW CARB COOKING Amy Barnes Tue Mar 25 9:30 AM – 12:30 PM 105.00

Low carb diets have been used for decades to stimulate weight loss and lowering added sugars and helping reduce the risk of disease. Replacing carbs often leads to higher protein foods taking the place of carbs. This class introduces foods that are low in carbs, rich in foods the body can assimilate more easily. Come for a fun lesson and enlightening understanding of how to reduce and enjoy food with many fewer carbs! Our lesson is Low Carb Crispy Sesame Chicken & Broccoli Stir Fry; Ham And Gouda Cheese Stromboli in Herbed Cream Cheese Pastry Crust; Philly Cheesesteak Stuffed Peppers Recipe with NY Steak, Poblano Peppers and Mushrooms; Balsamic Baked Chicken Breast with Roasted Tomatoes and Mozzarella Cheese; Cheesy Meatballs Topped with Marinara & Ricotta, and Shrimp In Garlic Wine Cream Sauce with Cauliflower Risotto.

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PUFF PASTRY & PHYLLO Amy Barnes Wed Mar 26 9:30 AM -12:30 PM 105.00
Using these two specialty pastries adds dimension and flair to your meal preparation. Each requires understanding the techniques to using them to achieve the best results. Come for a fun and enchanting lesson to add these recipes to your repertoire. Our lesson is Phyllo Wrapped Honey Mustard Salmon; Brie And Shiitake Mushroom Phyllo Puffs; Cuban-Style Pastry Turnovers; Puff Pastry-Wrapped Brie with Raspberries; Individual Upside-Down Fuji Apple Tarts; Mini Puff Pastry Bear Claws with Spiced Chocolate Filling, and Pecan Sticky Bun Phyllo Crinkle Cake.

MEDITERRANEAN APPETIZERS Lisa Brisch Thurs Mar 27 9:30 AM – 12:30 PM 105.00
This is such perfect theme for a gathering any time and especially in spring because of the light, healthy combination of foods used to create natural flavors everyone loves so much! Come treat yourself to a lesson that will give you recipes you'll use and treasure. Our menu is Kale Tabbouleh; Yogurt & Olive Oil Flatbreads; Ultimate Hummus; Pomegranate & Orange Chicken Kebabs; Grilled Shrimp Skewers with Charmoula Sauce (Olive Oil, Bell Pepper, Onion, Paprika, Cumin, Cayenne, Garlic, & Cilantro); Turkey Meatballs with Lemon-Dill Yogurt Sauce, and Lemon Olive Oil Cake.

BEST OF WORLD FOOD TOUR Linda Martin Thurs Mar 27 9:30 -9:30 PM 105.00
We're spanning the globe on a culinary search for the best and most favorite dishes enjoyed around the world! From to and to and on to you'll gain an understanding of locally produced foods, flavorings and methods of preparation. This fun class will give you an array of dishes to enjoy and share. Our menu is Parisian Pan Seared Steak au Poivre; Japanese Kimchi Udon Noodle Stir Fry; Chinese General Tso's Chicken; East Indian Homemade Garlic Naan; Korean Style Grilled Beef Short Ribs with Asian Pears; Vietnamese Street Tacos with Pickled Cucumber-Carrot Relish, and Italian Mocha-Chip Gelato with Freshly Whipped Cream.

LUNCH & LEARN Lisa Brisch Fri Mar 28 12:00 Noon – 1:00 PM 50.00
Take yourself out for lunch! This could be a perfect opportunity to share the experience with a friend! Our DEMONSTRATION of Mediterranean Shrimp & Pasta Salad (Cold Pasta Salad with poached Shrimp, short-twisted 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 Mar 28 6:30 – 9:30 PM 195.00
Here is a class you and your partner can enjoy together! Come be a team and be part of creating this delicious three-course meal. Each couple will choose the dish they want to learn and make. We'll enjoy it course by course with a sampling of wine! Come join us for a very fun evening to prepare Oven Roasted Crab Cake Amuse with Lemon-Caper Aioli, and Grilled Caesar with Fresh Made Rosemary Croutons, served with Chardonnay. The entrée is Balsamic & Rosemary Marinated & Grill Cooked Chicken with Rich Mole Sauce; Mushroom, Spinach, & Goat Cheese Enchiladas with Red Sauce; Julienned Carrots, Zucchini, & Yellow Squash with Olive Oil, Garlic, & Fresh Herbs; and Cumin Roasted Fresh Cauliflower, served with Pinot Noir. Dessert will be Rustic Peach Tart with Toasted Almonds & Ancho-Chocolate Sauce.

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STREET FOODS OF THE WORLD Lisa Brisch Sat Mar 29 2:00 – 5:00PM 105.00

From each country featured we're going to learn what the locals love the most and find available from street vendors wherever they go. This lesson will have you learning and sampling amazing flavors and methods from a variety of cultures. Come to enjoy Msemen (Moroccan Flatbreads) with Honey-Thyme Butter; Cuban Pressed Sandwich; Jamaican Beef Tacos with Mango Pineapple Slaw; Lamb, Harissa, & Almond Sausage Rolls; Chicken Karahi (Pakistani braised Chicken with Tomatoes, Butter, Ginger, Cilantro, Cumin, Cardamom, & Cinnamon); Nigerian Roasted Root Vegetables with Suya Spice Relish (ground Ginger, Chili Powder & roasted Peanut). Dessert will be Lemon-Sugar French Crêpes.

PASTA PARTY INTERNATIONAL Jan D'Atri Mon Mar 31 2:00 – 5:00 PM 105.00

We're going to make the most amazing variety of Pastas and have a party while we're doing it! If you've ever wanted to make Pasta from scratch, here's the opportunity! Come for an International lesson and be part of creating Greek Shrimp & Orzo; Homemade Fettuccine with Bolognese Sauce; German Spaetzle in a Buttery Cheese Sauce; Argentinean Lasagna with Sausage & Beef; Thai Chicken Pasta; Swedish Meatballs over Homemade Pappardelle, and My Momma's Potato Gnocchi in Alfredo Sauce.



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