

SWEET BASIL Culinary Center

SPRING 2025

~ APRIL ~ MAY ~ JUNE ~

JUMPING INTO SPRING AT SWEET BASIL

Spring is the most beautiful time of year for cooking, entertaining and enjoying time with our friends and family. Our new schedule of classes for Spring offers many classes that help us celebrate and enjoy this time of year. We've recently returned from the markets and found fun and interesting products for cooking and entertaining with many pretty gifts for the special people in your life. We invite you to join us for our fun and lively classes! We suggest you treat yourself to shopping excursions often to see new merchandise. We look forward to your visits to Sweet Basil and hope to see you soon!



~ THE COOKING SCHOOL ~



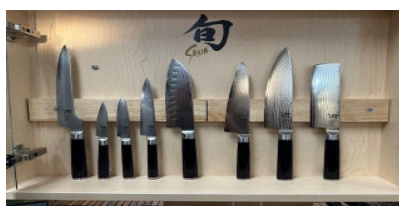
This spring we have new & fun classes to take us to new places with our cooking. Our 6-week series of **FUNDAMENTAL COOKING** teaches the beginner how to prepare a wide variety of foods. Lessons include: Knife Skills, Appetizers, Roast, Sauté & Pan Fry; Fish; Grilling, and Baking. This shortened series is much like our Essence of cooking. Good basics lessons for the home cook. Subjects like Cooking a variety of Steaks, French Pastries, Plant Based Cooking, Bread Baking, Pool Party Fun and much more!
Come have fun with us and eat **GREAT FOOD!**

Our Kids and Teens Camps begin in June - they are a fun way to introduce your kids to learning about cooking and eating many types of foods! So much fun is had and the smiles never stop!

~ What's New at Sweet Basil ~



Come try **Ticket Better Brittle**. "The best candy I've ever tasted" were some of the first comments we heard as we sampled it for the first time! Amazing flavor!!
A wonderful gift!!



Shun Cutlery offers precision and unequaled Asian steel heated and shaped with beautiful hammered finish.



Dean Krauser's Spring flowers and Hummingbirds for serving, entertaining and gift giving create bright, colorful stories.

8900 E. Pinnacle Peak Road, Scottsdale, AZ 85255
480-596-5628 info@sweetbasilgourmet.com
www.sweetbasilgourmet.com

Welcome to Sweet Basil Culinary Center!

Come visit us 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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Eating is a necessity. Cooking is an art.

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ON OUR WEBSITE www.sweetbasilgourmet.com

APRIL

AROUND THE WORLD IN A SKILLET Tues Apr 1 Amy Barnes 9:30 AM – 12:30 PM 105.00
Borrowing an idea from a well-known cookbook author, we are taking a tour around the world with dishes that can all be created by using one pan everyone has - the skillet. In these recipes you'll find excellent choices for dinners, side dishes and desserts. Soon to be family favorites! Our lesson is Skillet Korean Chicken Bulgogi; Balsamic Pork Loin Chops braised with Fresh Tomato, Onions, Garlic, and Feta; New York Strip Steak & Mushrooms with Red Zinfandel Cream Sauce; Boneless Chicken & Chickpea Yellow Curry with Flatbread; Savory Maître D Garlic Butter Skillet Roasted Cod; German-Style Pan Fried Potatoes with Bacon, and Cast Iron Skillet Salted Caramel Apple Crisp A la mode with Cinnamon Vanilla Bean Ice Cream.

COOKING FUNDAMENTALS Tuesdays Apr 1 – May 5 Lisa Brisch 6:30 – 9:30 PM 630.00
This 6-week fundamentals course is for those who want to gain an in depth understanding of cooking principals to become better home cooks. Lessons provide an understanding of the subject with discussion of culinary terms, techniques and tools, ingredient selection, menu planning and presentation. The instructor begins each class with a lecture of the subject and an overview of the recipes to be prepared. Next, students are invited into the kitchen for the **hands-on** portion of the lesson. Subjects include: Knife Skills; Appetizers; Sauté, Pan Fry and Roasting; Fish Cookery; Grilling and Desserts. Please see each class description by dates.

KNIFE SKILLS FUNDAMENTALS Tues Apr 1 Lisa Brisch 6:30 – 9:30 PM
Week 1 of Cooking Fundamentals: 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 to use for practice cutting. The instructor will lead the group through a DEMONSTRATION on how to slice, dice, and julienne. Students will practice knife cuts to gain the skills of working easily with each knife. In addition, we will learn about different types of knives, when and how to use them. We will learn to correctly hold a knife, use a steel and care for knives properly. From there the class will make a salad using the fruits and vegetables from practice. It will be an Orzo Vegetable Salad with Chicken we can enjoy before we go home.



CAST IRON GOODNESS Wed Apr 2 Amy Barnes 9:30 AM – 12:30 PM 105.00
Cast Iron pans make great vessels for cooking for many reasons. They heat and cook evenly, allow a crust to form on your food, can be used on any cooking surface, become non-stick when a patina develops and are inexpensive, quality cookware pieces. Come learn a great variety of dishes that cook best when using cast iron pans. Our lesson is Cast Iron Baked Crab Dip with Crostini; Cast Iron Garlic Butter Shrimp over Spaghetti Noodles; Boursin Chicken, Mushroom, and Asparagus Skillet; Cast Iron Boneless Pork Chops with Creamy White Wine & Dijon Sauce; Cast Iron New York Strip Steaks with Blue Cheese Compound Butter; Old Fashioned Crispy Cornbread Sticks with Jalapeno & Cheddar Cheese, and dessert of Cast-Iron Blackberry Cobbler with Spiked Rum Sauce.

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PLANT BASED PLEASURES Thur Apr 3 Lisa Brisch 9:30 AM – 12:30 PM 105.00

Many people have discovered the joy of adding plant-based dishes to their meals. As a healthy way of cooking, it unleashes a multitude of creative ways to create exciting dishes using Vegetables. Come for a fun morning of cooking and be inspired to prepare Buffalo Cauliflower Bites with Vegan Ranch Dressing; Italian Flatbread with Salsa Verde; Lentil Mushroom Burgers; Spaghetti with Spring Vegetables; Black Bean and Sweet Potato Tacos; Roasted Beets with Lemon-Tahini Dressing, and Raspberry Streusel Bars.

CHEERS TO SPRING! Thur Apr 3 Linda Martin 6:30 – 9:30 PM 105.00

With spring nearly here, we move to foods that are fresh and light. Come for a great lesson to discover how to make these flavorful recipes for yourself. Our menu is Prosciutto wrapped Shrimp with Chive Butter Appetizer; Shaved Zucchini & Yellow Squash Salad with Toasted Pine Nuts & Lemon-Olive Oil Vinaigrette; Fresh Herb Pesto over Cedar Plank Grilled Salmon; Green Onion & freshly grated Parmesan Orzo Pilaf; Butter Sautéed Green Beans, Carrots, & Roasted Garlic; Flash Fried Sweet Potatoes with fresh Herbs, and dessert of Homemade Lemon Pound Cake on the Grill with Vanilla Bean Ice Cream & Fresh Raspberry Sauce.

LUNCH & LEARN Fri Apr 4 Jan D'Atri 12:00 Noon – 1:00 PM 50.00

Treat yourself to lunch served to you as you watch a DEMONSTRATION lesson. You could invite a friend to share the experience! Come indulge and enjoy this loaded Surf-and-Turf-inspired Cobb Salad with smoky grilled Shrimp, Corn, and Steak atop Romaine, Eggs, Avocado, and Cheddar Cheese. It will be served with Homemade Crackers. Dessert is Peach Cobbler with Homemade Vanilla Ice Cream.

GOURMET COUPLES Fri Apr 4 Linda Martin 6:30 – 9:30 PM 195.00 per Couple

This class for couples introduces a three-course meal prepared by a team of partners. Each course is served with a wine to complement the menu. Invite your partner to come with you to learn these amazing dishes. Our lesson is Chili Dusted Shrimp with fresh Corn, Avocado, & Ginger Salsa Amuse, and Shaved Zucchini & Yellow Squash Salad with Toasted Pine Nuts & Lemon-Olive Oil Dressing, served with Chardonnay. The entrée is Cast Iron Cooked Rib-Eye Steak with Cabernet Au Jus; Skillet Caramelized Garlic Brussels Sprouts; Petite Baked Potatoes with Crème Fraîche & Chives, and Grill Cooked Fresh Asparagus with Lemon Gremolata, served with Cabernet Sauvignon. Dessert will be Dark Chocolate-Brandy Pots de Crème.



A BEAUTIFUL BREAD BASKET Sat Apr 5 Lisa Brisch 9:30 AM – 12:30 PM 105.00

Baking bread is part technique, part science, and largely a labor of love when you have great recipes and an understanding of using yeast. Come discover all of these things as our lesson weaves us through these lovely breads. Come to learn Multigrain Bread; Whole Wheat Biscuits; Cheese Bread with Bacon, Onion, and Gruyère; English Muffins; Za'atar Finger Bread (Focaccia-like Bread seasoned with Olive Oil and Dried Thyme, Oregano, Sumac, and Sesame Seeds); Layered Yogurt Flatbreads, and Cinnamon Scone Bread.

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SECRETS OF THE ITALIAN MAMAS Sat Apr 5 Jan D'Atri 2:00 – 5:00 PM 105.00

Great Italian dishes often are made with special knowledge of Italian Mamas. Their secrets are not written down but are shared. Their knowledge provides the basis of creating many Italian flavors we love so much! Come learn from the secrets (with the help of the instructor's real Italian Mama) of Italian Mamas. Our lesson is Brown Butter Garlicky Pan Fried Gnocchi; Italian Wedding Soup with Best Ever Garlic Bread; Eggplant Parmigiana; authentic Braciole (Rolled & Stuffed Flank Steak in Tomato Sauce); Insalata Fregola (Pasta Salad and Homemade Spaghettini); and Bolognese with Meatballs. Dessert will be Italian Torta (Cake) made with Pine Nuts.



GARDEN PARTY DELIGHTS Mon Apr 7 Jan D'Atri 2:00 – 5:00 PM 105.00

This class offers the chance to create a party for your girlfriends with a menu you'll love for its flavors and simplicity and your guests will love for the amazing and satisfying flavors! Join in to learn Avocado and White Bean Dip with Crudité and Homemade Crackers; Fun & Fancy Square Deviled Eggs; Sliced Steak Crostini with Homemade Horseradish Ricotta; Sugar Snap Pea Salad with Prosciutto; Spring Asparagus Tart, and Broccoli & Four Cheese Casserole. Dessert will be Chocolate Gelato.

PUT A STEAK ON IT! Tues Apr 8 Amy Barnes 9:30 AM – 12:30 PM 105.00

When we think of steak it's usually the main event in a meal. Here we're learning to cook a variety of steaks including Air Fryer Teriyaki New York Steak Tips and Broccoli; Sauteed Rib-Eye Steaks with Mustard Parmesan Crust; Pan Fried Beef Tenderloin Steaks with Port-Balsamic Reduction Sauce; Baked Rolled Flank Steak Stuffed with Spinach, Bacon, Mushrooms and Cheese ; Grilled Sirloin Salad with Mango, Avocado, and Thai Peanut Dressing; Indoor Cast Iron Pan Grilled Garlic Butter Strip Steak & Shrimp, and Cube Steak Parmesan.

APPETIZER FUNDAMENTALS Tues Apr 8 Lisa Brisch 6:30 – 9:30 PM

Week 2 of Cooking Fundamentals: In our continuing series of Cooking Fundamentals, we'll learn an array of Appetizer Finger Foods which provide great variety with understanding of how they can easily be made for your entertaining purposes. Come for a fun evening of cooking to learn Dirty Martini Deviled Eggs; Pissaladiere Tartlets; Artichoke Bruschetta; Boursin Mushroom Puffs (Sautéed Mushrooms and Onions mixed with Garlic and Herb Boursin Cheese and wrapped into little Puff Pastry Bites); Cóctel de Camarón (Mexican Shrimp Cocktail); Cocktail Maryland Crab Cakes with Homemade Tartar Sauce, and Turkey Meatballs with Lemon Dill Yogurt Sauce.

SUPERSTAR TACOS, ENCHILADAS, NACHOS Wed Apr 9 Amy Barnes 9:30AM – 12:30PM 105.00

These specialties make great meals in any combination for any gathering. They teach easily created meals that will be enjoyed every time you prepare them. Come have fun and learn these favorite specialties. Our lesson is Oaxacan Grilled Steak Tacos with Crisp Corn Taco Shells; Sour Cream Chicken Enchiladas; Baked Marinated Shrimp Enchiladas; Sheet Pan Shrimp Tacos with Queso Fresca; Easy Goat Cheese Enchiladas with Red Chile Sauce; Pork Tenderloin Tacos with Tangy Slaw, and Strawberry Cheesecake Tacos.

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FRENCH PASTRIES Thur Apr 10 Lisa Brisch 9:30 AM – 12:30 PM 105.00

When you can make these French Pastries, you'll have acquired some true culinary dessert skills. The techniques are easy, & the step by step methods can be easily mastered in this class. Come let your inner baker take over and join us to learn Puff Pastry Almond Croissants; Chocolate-Raspberry Mousse; French Butter Cookies (Sables); Lemon-Olive Oil Tart; Crepes with Chocolate and Orange; Strawberry Almond Cakes (Individual Almond Flour Cakes with Browned Butter & Roasted Almonds), and French Apple Cake.

DINNER UNDER THE STARS Thur Apr 10 Linda Martin 6:30 – 9:30 PM 105.00

With nights warm and comfortable, this is the time to have an outdoor dinner party! Could be a patio, the desert, a setting in your favorite place. No matter where, these dishes will be much loved and enjoyed. Come for a fun and inspiring lesson to make Toasted Crostini appetizer with Roasted Beets, Blue Cheese, & Toasted Walnuts; Salad of Baby Kale with Creamy Caesar Dressing & French Bread Croutons; Char-grilled New York Steak with Roquefort-Rosemary Butter; Cast Iron Cooked Honey Roasted Brussels Sprouts; Yukon Gold & Sweet Potato Gratin; fresh Peppers on the Grill with Caper-Basil Vinaigrette, and dessert of Homemade Coffee Ice Cream with Chocolate-Espresso Sauce, freshly Whipped Cream & Shaved Chocolate.



LUNCH & LEARN Fri Apr 11 Amy Barnes 12:00 Noon – 1:00 PM 50.00

Here is a great menu you can use for your guests or family on a special occasion. Join in for a DEMONSTRATION of Crispy Crusted Herb Butter Baked Cod with Lemon White Wine Sauce. It will be served with Sheet Pan Roasted Gnocchi & Spring Vegetables, tossed with Roasted Garlic Olive Oil & shaved Parmesan. Dessert will be Whipped Amaretto Ricotta Mousse and A Trio of Berries.

GOURMET COUPLES Fri Apr 11 Linda Martin 6:30 – 9:30 PM 195.00 per Couple

Invite your partner to share an evening cooking together with a group of couples and be part of creating this beautiful three-course gourmet meal. Our lesson includes a sampling of wines with the meal. Join us to prepare Fried Green Tomato Amuse with Buttermilk-Peppercorn Sauce; Butter Lettuce, Walnut, & Blue Cheese Salad with Creamy Italian Dressing, served with Pinot Grigio. The entrée will be Sun-dried Tomato Sauce over Cotija & Chorizo Stuffed Chicken Breasts; Sweet Potato & Bacon Hash; Green Chili Mac & Cheese; Grill Cooked Sweet Peppers with Caper-Basil Vinaigrette, served with Zinfandel. Dessert will be Warm Peach & Blackberry Cobbler with Homemade Vanilla Bean Ice Cream.

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POOL PARTY FUN! Sat Apr 12 Martie Sullivan & Paul Johnson 2:00 – 5:00 PM 50.00

Now is the perfect time to pull out all the stops and invite everyone for an outdoor excursion to your pool! With the beautiful temperatures, sunshine, a great menu and creative cocktails, you and your guests can have an unforgettable time together. Our friends from LA and Phoenix will be here to DEMONSTRATE a menu that is perfect for entertaining. They will show products we bring to the store that can make it easy to throw a great party. Learn about Hammer Stahl Cookware, Dreamfarm Gadgets, Mu Kitchen Linens, JK Adams Wood Products and more. Come and enjoy our menu of Grilled Cheeseburger Sliders, Panko Parmesan Chicken Strips with Cilantro Aioli Dipping Sauce, Avocado Flauta with Chile Verde Sauce and Chocolate Chip Brownies with Ancho Drizzle. Our Cocktails will be Ice Cream Margaritas and Grilled Lemon Vodka Lemonade. Be sure to wear your Hawaiian Shirt, Shorts and Flip Flops! We'll have an afternoon you won't soon forget with a chance to win a top of the line Hammer Stahl Pan to use for the pool party you create for yourself!

ITALY'S FAVORITE DISHES Mon Apr 14 Jan D'Atri 2:00 – 5:00 PM 105.00

There are many reasons to love Italian foods! This lesson brings together the best of the best with an array of classic favorites. Add these recipes to your repertoire and delicious Italian meals will always be at your fingertips! Join us for Couscous alla Trapanese; Homemade Potato Gnocchi in Alfredo Sauce; Homemade Fettuccini In Bolognese Sauce; Chicken Scallopine ala Marsala; Risotto alla Milanese, and Sicilian Cannoli.

COCKTAIL PARTIES WITH STYLE Tues Apr 15 Amy Barnes 9:30 AM – 12:30 PM 105.00

If you want to spend time with your friends, why not invite them to enjoy a menu that goes all out? This menu stands out using the best quality foods resulting in flavors that are richly delicious. The presentations are creative & impressive. Come for a fun morning of cooking to learn a menu that includes: Sweet Chicken Bacon Wraps; Asparagus Tart with Gruyère and Balsamic Glaze; Sweet Pea Bruschetta with Ricotta; Mini Beef Wellington Bites with Creamy Horseradish Sauce; Sauteed Shrimp Cakes with Scallion Dip; Whipped Feta with Fresh Herbs with Baked Pita Chips, and Mini Lemon Cheesecakes. We will enjoy our meal with Champagne Mint Juleps.

SAUTÉ, PAN FRY & ROASTING FUNDAMENTALS Tues Apr 15 Lisa Brisch 6:30 – 9:30 PM

Week 3 of Cooking Fundamentals: Understanding the basics of these important cooking principals will put you on the road to cooking almost any type of meat or fish. The goal is to become knowledgeable of each technique so you can use them to easily create a great meal! Come for a fun & fabulous lesson to learn Roasted Pork Tenderloin with Dried Cherry-Port Sauce (Seared Pork and Oven-Roasted with an easy Pan Sauce); Sautéed Chicken and Green Beans with Lemon and Thyme; Balsamic Steak with Roasted Tomato Salad; Mustard-Roasted Fish (Roasted Red Snapper or Rockfish seasoned with a Sauce of Crème Fraîche, Dijon Mustard, Whole-Grain Mustard, minced Shallots, and Capers); Sliders with Shallot-Dijon Relish (Pan-Fried Mini Beef Burgers); Cheddar and Scallion Mashed Potato Cakes, and Sautéed Mushrooms with Garlic, Parmesan, and Breadcrumbs.



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NO FEAR GRILLING Wed Apr 16 Amy Barnes 9:30 AM – 12:30 PM 105.00

Using a grill is a fast and valuable cooking method. Feeling confident with your grill comes from understanding how to operate it, use correct temperatures, and correct timing for all food you cook. This valuable lesson will provide the information you need. Join us for a fun, no fear lesson of Grilled Asparagus Skirt Steak Bundles; Teriyaki Grilled Shrimp & Pineapple Skewers; Dijon Grilled Boneless Pork Chops; Lemon Rosemary Grilled Chicken Breasts; Grilled Shrimp Panzanella Salad; Pesto-Stuffed Grilled Portobellos, and Grilled Angel Food Cake Triple Berry Trifle.



EASTER BRUNCH Thur Apr 17 Lisa Brisch 9:30 AM – 12:30 PM 105.00

Daytime entertaining is great for everyone, you most of all! This Easter themed menu offers all the variety a good daytime meal needs to be enjoyed by a few or a crowd! For this special holiday gather your family and friends together for this spectacular menu of Asparagus and Spring Greens Salad with Gorgonzola Vinaigrette; Rolled Spinach Omelet; Black Pepper Crêpes with Tomatoes and Goat Cheese; Bacon Scalloped Potatoes; Candied Bacon; Carrot Soufflé, and luscious Lemon-Olive Oil Tart.

LIGHT IT UP! SAUTÉ & FLAMBÉ Thur Apr 17 Linda Martin 6:30 – 9:30 PM 105.00

You too can learn the skills of chefs who prepare quick, delicious meals using the methods of sauté AND the impressive demonstration of flambe! In this fun class each person will practice both techniques. Join us for a great lesson to prepare Tequila Shrimp Flambé with Grilled Crostini; Cast Iron cooked Salmon with Brandy-Dijon Peppercorn Sauce; New York Steak Pan Seared with Flaming Jack Daniels Cream Sauce; fresh Mushrooms sautéed in Bourbon & Butter; Marsala Wine flamed fresh Carrots; Sautéed Fresh Tomato & Vodka Sauce over Linguine, and dessert of Bananas Foster Flambé with Homemade Vanilla Ice Cream & Bourbon-Praline Sauce.

LUNCH & LEARN Fri Apr 18 Lisa Brisch 12:00 Noon – 1:00 PM 50.00

Here is an experience you could have fun sharing with a friend. Come for lunch, enjoy the DEMONSTRATION & learn to prepare it step by step. Come for a fun lunchtime experience to enjoy Salmon with Roasted Asparagus and Lemon-Caper Sauce. Dessert will be Orange Olive Oil Cake with a Roasted Strawberry Topping.

GOURMET COUPLES Fri Apr 18 Linda Martin 6:30 – 9:30 PM 195.00 per Couple

This class is for couples who enjoy great food and the fun of cooking together in a relaxed setting. Invite your partner to join you and be part of a group of couples who will cook a three-course gourmet meal. Our menu is Grilled Clams Casino Amuse with Garlic & Bacon and Roasted Beet & Baby Arugula Salad with Goat Cheese & Balsamic Vinaigrette, served with Sauvignon Blanc. The entrée will be Buttery Garlic Shrimp Scampi over Homemade Fettucine Noodles; Char Cooked fresh Zucchini with Basil Pesto; Oven Roasted Carrots with Dijon Butter & Dill, and Black Pepper Dinner Rolls with Sweet Butter, served with Pinot Noir. Dessert will be freshly made Cinnamon & Sugar Italian Doughnut Bites with Bailey's Coffee Shots.

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KIDS & PARENTS PIZZA & PASTA Sat Apr 19 Lisa Brisch 9:30 AM – 12:30 PM 210.00/two
When your family craves these foods, you can make them for everyone to enjoy using the recipes of this class. If you are aged 8 or above, invite your parent to come cook with you at this lesson. Come learn to make Cheeseburger Pizza; Malaysian Chicken Pizza; Pineapple and Bacon French Bread Pizza; Fettuccine Alfredo; Turkey Pesto Meatballs and Orecchiette; Bacon, Ranch, and Chicken Mac and Cheese, and Spaghetti with Roasted Cherry Tomato Sauce.

BEST LOVED MEDITERRANEAN Sat Apr 19 Jan D'Atri 2:00 – 5:00 PM 105.00
There are so many Mediterranean foods to love, so many specialties, so many favorites! We've put together an amazing combination to teach the goodness that comes from the many possible choices. Come for a great lesson of Garbanzo & Raisin Salad; Tuscan Kale Pesto Pizza with Shrimp Scampi; Stuffed Grape Leaves (Dolmas); Creamy Mediterranean Skillet Chicken; Greek Lemon Potatoes, and Cabbage Steaks with Lemon, Green Chermoula and Toasted Walnuts. Dessert will be Baklava Cigars.

COOKING WITH INA GARTEN Mon Apr 21 Jan D'Atri 2:00 – 5:00 PM 105.00
Through the years and all of the cookbooks created by one of our most beloved chefs, we have found some of the best recipes to feature for this class. Ina Garten is in a class all her own with the quality and perfection she's achieved with her recipes. We'll celebrate her as we explore some of her best loved and most famous recipes. Come for a fun filled afternoon to learn Smoked Salmon Tacos with Guacamole; Ina's Best Ever "Engagement" Chicken; Ina's Old Fashioned Potato Salad; Roasted Broccolini with Cheddar Cheese; Beef Bourguignon, and Outrageous Garlic Bread. Dessert will be Ina's Vanilla Brioche Bread Pudding.

WOK IT! Tues Apr 22 Amy Barnes 9:30 AM – 12:30 PM 105.00
When you want a fast-made meal with the goodness of fresh foods filled with lots of flavors, this is the easiest way to make that cooking goal happen. Our lesson will take you step by step of how to prep, and quickly prepare an entire meal in one cooking vessel, the wok! Our fun session teaches these Asian specialties. Come for Lemongrass Chicken Pot Stickers; Sweet Chili Firecracker Shrimp; Stir-Fried Flank Steak and Veggies; Sesame Chicken and Broccoli Stir-Fry; Hibachi Fried Rice Recipe (Japanese Style Fried Rice); Hoisin Pork & Vegetable Stir-Fry, and Beef & Udon Noodle Stir-Fry.

FISH FUNDAMENTALS Tues Apr 22 Lisa Brisch 6:30 – 9:30 PM
Week 4 of Cooking Fundamentals: Here is an amazing lesson about cooking Fish. It comes with understanding the cooking method that works best for its thickness, size and type. Come learn so that preparing Fish becomes easy for you to do! Join us for a fun and interesting evening to prepare Baked Salmon with Lemon Thyme (Salmon Fillets baked with a Parmesan, Lemon and Thyme Bread Topping); French-Style Shrimp Salad (Sautéed Shrimp with Green Beans, Red Bell Pepper, Artichoke Hearts, & Olives in a Lemon-Tarragon Vinaigrette); Crispy Flounder and Roasted Tomatoes (Mild White Fish with a fresh Herb and Panko Crust served with roasted Tomatoes and Capers); Butter-Basted Fish Fillets with Garlic and Thyme; Mediterranean Fish (Mild White Fish Fillets cooked in a broth of Diced Tomatoes, Capers, White Wine, Oregano, Basil, & Parsley); Mahi Mahi with Bacon-Tomato Butter, and Butter-Poached Shrimp with Dill Mayonnaise.

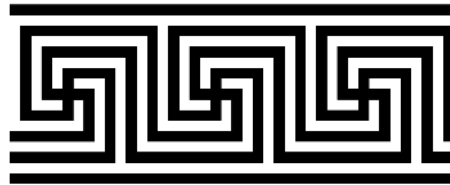
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IT'S GREEK TO ME

Wed Apr 23 Amy Barnes 9:30 AM – 12:30 PM

105.00

Fast becoming one of America's favorite of the Mediterranean cuisines, Greek food is made with the goodness of fresh ingredients coupled with specialties of the culture. Come learn what preparing it is all about. Working with Phyllo is one of the delights included in this lesson! Join us to prepare Marinated Greek Vegetable Salad with Feta; Chicken Gyros with Yogurt-Dill Sauce & Pita; Grape Leaves Stuffed with Dill-Scented Rice; Greek-Style Linguini with Shrimp & Artichoke Hearts; Orzo Baked with Greek Cheeses; Greek Ziti, Beef & Cheese Bake, and Walnut Baklava Rolls.

**SOUS VIDE**

Thur Apr 24 Lisa Brisch 9:30 AM – 12:30 PM

105.00

Cooking Sous Vide is a method used by restaurants to achieve the maximum flavor of each food cooked. Using a water bath, food is immersed in a plastic bag and cooked at a low, consistent temperature. This holds in all of the natural moisture and provides maximum flavor of each food cooked. Come learn what the process is about and experience the flavors that develop from the method. Our lesson will be Starbucks-Style Egg Bites; Pasta with Arugula and Sous Vide Ricotta Pesto; Grilled Sous Vide Steak and Vegetable Salad; Sous Vide Chicken Caesar Salad; Spanish-Style Garlic Sous Vide Shrimp; Sous Vide Asparagus with Hollandaise, and dessert of Lemon Mousse with Fresh Berries (Sous Vide Lemon Curd gently mixed with Whipped Cream over Fresh Berries).

CINCO DE MAYO

Thur Apr 24 Linda Martin 6:30 – 9:30 PM

105.00

Get ready to enjoy the festivities of this Mexican-American celebration! As we pay tribute to our neighbors to the south we salute their heritage with a menu that brings together some of our favorite specialties. We hope you can join us for this fun evening of cooking. Our party includes: Smashed Avocado & Grilled Corn Guacamole with Homemade Chips; Grill Cooked Tacos al Carbon with Simple Mole Sauce; Shrimp Enchiladas Con Queso; Chorizo & Cheese Stuffed Roasted Anaheim Chilis; Mexican Style Rice, and Spicy Black Beans with Chorizo & Chipotle Cream. Dessert will be Tres Leches Cake. We'll enjoy or celebratory menu with a fresh made Spicy Pineapple Margarita.

**LUNCH & LEARN**

Fri Apr 25 Jan D'Atri 12:00 Noon – 1:00 PM

50.00

Spring is upon us and our lesson presented in a DEMONSTRATION offers a lunch that you'll want to prepare many times over for your family and friends. Join us as we serve you this delightful combination. Our menu is melt in your mouth ultra moist Meatloaf; Buttery, Garlicky Scalloped Potatoes, and Light Bistro Salad. Dessert will be Lemony Bars.

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GOURMET COUPLES Fri Apr 25 Linda Martin 6:30 – 9:30 PM 195.00 per Couple
If you and your partner enjoy great food, come be part of a class where couples cook together to create a three-course gourmet meal. Each couple chooses the recipe they want to make and the meal is enjoyed course by course with a sampling of wine to complement. Come have fun and join us for French Onion Soup Shots Amuse and Chopped Wedge Salad with Creamy Blue Cheese Dressing, Bacon, Red Onion, & Cracked Black Pepper, served with Sauvignon Blanc. The entrée will be Flame Cooked New York Steak with Blazing Jack Daniels Cream Sauce; Steakhouse Spinach Gratin; Slow Cooked Brown Butter & Champagne Risotto, and Agave Glazed Fresh Carrots, served with Cabernet Sauvignon. Dessert will be Dark Chocolate Mousse with Freshly Whipped Cream.

DESSERTS THAT DAZZLE Sat Apr 26 Jan D'Atri 9:30 AM – 12:30 PM 105.00
When it comes to the final course, here is an array of great desserts to choose from, guaranteed to delight your dinner guests or put pizzazz in a special celebration! If you enjoy baking and desserts, you will love the lessons of this class. Our lesson is Limoncello Tiramisu; no-bake Whipped Ricotta Cheesecake; Blue Ribbon Drunk Pecan Pie Bread Pudding; elegant Carrot Cake with rich Cream Cheese Frosting; Very Berry Panna Cotta; Harvey Wallbanger Cake, and Chess Cookie Banana Cream Pie.



TREASURED THAI Sat Apr 26 Lisa Brisch 2:00 – 5:00 PM 105.00
If you love Thai food, here is your opportunity to learn the ins and outs of cooking Thai specialties. Come for a great class to learn about the ingredients, spices, sauces and flavorings that are uniquely Thai. Join us for Thai Salad Rolls with Green Chili Dipping Sauce (Seasoned Ground Pork and Rice with Scallions, shaved Carrots, and Lettuce wrapped in Rice Paper); Thai Shrimp Bisque (Creamy Coconut Milk Soup with Lime, Ginger, Garlic, Coriander, & Shrimp); Thai Beef Salad (thinly sliced seasoned Grilled Beef with Cherry Tomatoes, fresh Cilantro and Mint); Thai-style Stir-Fried Noodles with Chicken & Broccoli (Pad See Ew); Chiang Mai Pork Patties (Ground Pork Sliders with Lemongrass & Makrut Lime), and Grilled Eggplant Salad with Thai Flavors. Dessert will be Thai Banana Steamed Cake (Kanom Kluay).

THE BEST OF FRENCH CUISINE Mon Apr 28 Jan D'Atri 2:00 – 5:00 PM 105.00
With so many things to love about French cuisine, we'll begin this lesson with the basics of French cooking methods, techniques and procedures in preparing classic French recipes. Come for a fun afternoon and immerse yourself in French cooking then add these wonderful dishes to your repertoire. Our lesson is Coq au Vin; Lyonnaise Potatoes; Gruyère Cheese Soufflé; Caramelized Onion and Bread Soup with Brûléed Blue Cheese; Sole Meunière, and dessert of French Macarons.

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PARTY FOODS OF THE RICH & FAMOUS Tues Apr 29 Amy Barnes 9:30 AM – 12:30 PM 105.00
Finger foods are a great way to sample a wide variety of foods and flavors. We're exploring the fave foods of well-known people who have the foodie gene! Come have fun and add these recipes to your best finger food favorites! Our lesson is Mick Jagger's Favorite Shrimp Curry over Jasmine Rice Cups; Betty White's Roasted Brown Sugar & Soy Chicken Wings; Stevie Nicks' Fleetwood Mac Fiesta Dip with Air Fryer Tortilla Chips with Olive Oil & Sea Salt; Frank Sinatra's Meatballs with Tomato Vodka Cream Sauce on Crostini; John Travolta's Favorite Crab Quiche; Liberace's Avocado Stuffed with Shrimp with French Lemon Vinaigrette, and Snoop Dogg's Rolls Royce Peanut Butter-Chocolate Chip Cookie Recipe. We'll enjoy our party with Jimmy Buffett's Margaritas.

FUNDAMENTALS OF GRILLING Tues Apr 29 Lisa Brisch 6:30 – 9:30 PM
Week 5 of Cooking Fundamentals: Grilling is skill that can easily be learned with an understanding of a few of the basics. Cooking temperatures, timing and placement of foods on the grill are the keys to grilling success. These are the fundamentals we will focus on in class. Join us for a fun evening of cooking and learn to make Grilled Portobello Mushroom Bruschetta; Grilled Chicken Kebabs; Grilled Shrimp Skewers with Lemon-Garlic Sauce; Grilled Pork Medallions with Rosemary and Red Wine Vinegar; Sweet & Saucy Grilled Salmon with Orange-Sesame Glaze; Grilled Strip Steaks with Argentinian Chimichurri Sauce, and Grilled Cabbage Wedges.

COCKTAIL PARTY WITH MARTHA STEWART Wed Apr 30 Amy Barnes 9:30 AM – 12:30 PM 105.00
We've borrowed a menu from the queen of "All Good Things" and put together this enticing array of Martha Stewart-inspired finger foods. Come join in for a fun morning of preparing recipes with all the flair and panache Martha Stewart creates! Our lesson is Sweet-and-Sour Korean Cocktail Meatballs; Goopy Gouda Puff Pastry Bites with Lingonberry Jam; Creamy Spicy Shrimp Dip with Cilantro and Serrano Chiles; Baked Brie En Croûte with Boozy Fruit and Pecans; Polenta Squares with Prosciutto, Taleggio Cheese and Marjoram; Baked Panko Parmesan Chicken Bites with Homemade Sauces, and Goat Cheese Stuffed Mushrooms. We'll enjoy our cocktail party with Lemon Drop Champagne Punch with Candied Lemon Peel.



CHINESE TAKE OUT Thur May 1 Lisa Brisch 9:30 AM – 12:30 PM 105.00
If you love Chinese food, don't do take out again - learn to make it for yourself! This lesson will teach how it is easy to make from scratch with the ingredients, spices, sauces, herbs and cooking methods. Join us for a morning of fun and learn to prepare Gobi Manchurian (Spiced Cauliflower tossed in a Tangy, Salty-Sweet Sauce); Singapore Noodles (Stir-Fried Rice Vermicelli, Curry Powder, Vegetables, Scrambled Eggs and Shrimp); Chinese Orange Chicken; Mu Shu Pork (Stir-Fried julienned Pork, Scrambled Eggs, & Vegetables Wrapped in Thin Pancakes with Hoisin Sauce); Beef Stir-Fry with Bell Peppers and Black Pepper Sauce; Vegetable Lo Mein (Stir-Fried Vegetables with thick Wheat Noodles), and dessert of Chinese Almond Cookies.

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COOKING WITH CHAMPAGNE Thur May 1 Linda Martin 6:30 – 9:30 PM 105.00

This class offers a lesson on how the light bubbly flavors of sparkling wine can be used to create something special when it's used in each dish. This fun menu includes Seared Sea Scallops with Champagne-Vanilla Butter Sauce; Mixed Greens with Avocado, Bacon, & Feta Cheese in Champagne Vinaigrette; Asparagus & Champagne slow cooked Risotto; Champagne Poached Salmon with Shallot-Butter Sauce; Seared Chicken with Rosemary in Champagne Sauce; Butter Sautéed Carrots with Dill & Champagne, and dessert of Refreshing Peach & Champagne Sorbet with Raspberry Sauce.

LUNCH & LEARN Fri May 2 Amy Barnes 12:00 Noon – 1:00 PM 50.00

This could be a nice time to treat yourself and a friend to have lunch together and enjoy a cooking DEMONSTRATION at the same time. This amazing menu is one you can easily repeat for yourself. Sign up to enjoy Grill Pan Lime Marinated Chicken Breast with Ancho Chili Sauce & Monterey Jack Cheese, served with Cowboy Mashed Red Potatoes spiked with Fresh Corn, Carrots, Jalapeño & Cheddar Cheese. Dessert will be Tequila Lime Tart with Toasted Pinenut Crust, served with Red Sangria Cocktails.

GOURMET COUPLES Fri May 2 Linda Martin 6:30 – 9:30 PM 195.00 per Couple

Make this a date night! Invite your partner to share the experience of cooking together with a group of couples. Each team will be part of creating a three-course gourmet dinner. From our menu, choose the course that you want to prepare and work as a team. When we sit down to enjoy it, a glass of wine will be served with the meal. Come for a fun evening to be part of Walnut Pesto & Goat Cheese on Grilled Crostini Amuse, and Grilled Romaine Salad with Goat Cheese, Spiced Pecans & Honey-Lime Dressing, served with Chardonnay. The entrée is Guava Glazed Grilled Pork Tenderloin with Cuban Salsa; Crispy Bacon Fried Rice; Grilled Fresh Vegetables with Chipotle Dressing, and Coriander-Butter Roasted Carrots, served with Zinfandel. Dessert will be Dark Chocolate Cake with Mango Sorbet & Fresh Blackberry Sauce.

KIDS COOK MOTHER'S DAY Sat May 3 Jan D'Atri 9:30 AM – 12:30 PM 105.00

This class is for kids ages 8 and above who want to learn a Mother's Day menu and treat Mom to a special meal she will love! For Mom's celebration we'll make Morning Glory Muffins with Homemade Honey Butter; Party Platter of Crescent Mini Smoky Dogs and Sausage Crescent Cheese Balls; Elegant "Everything" Quiche; Orange Glazed Buffalo Cauliflower with Dipping Sauce; French Bread Pizza with Homemade Pesto; Cheesy Enchilada Casserole, and light and fluffy Ricotta Crepes with homemade Maple Syrup. We'll enjoy our Mother's Day feast with a yummy Orange Julius Drink!

VIETNAMESE TREASURES Sat May 3 Lisa Brisch 2:00 – 5:00 PM 105.00

The cuisine of Vietnam is so inviting because the flavors are big, bold and deliciously satisfying. This cuisine is endlessly popular in the US and the specialties are easy and fun to prepare. Join us for an interesting lesson & learn to prepare Vietnamese Summer Rolls (Shrimp, Fresh Herbs, & Lettuce wrapped in Rice Paper); Vietnamese-Style Caramel Shrimp (Stir-Fried Shrimp in a savory Caramel Sauce over Rice); Pork Meatball Banh Mi (Seasoned Meatballs & Vegetables in a Baguette); Vietnamese Braised Lemongrass Chicken; Ginger Beef with Rice Noodles and Herbs, and Vietnamese Vegetable Curry. Dessert will be Coconut Avocado Ice Cream.

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CHEESE-Y GOODNESS Mon May 5 Jan D'Atri 2:00 – 5:00 PM 105.00

Are you curious about making Cheese from scratch? Come for a fun afternoon to experience what good Cheese making is all about. You'll learn how to make Ricotta, Mozzarella, Cheddar Cheese and Mascarpone Cheeses. From there our recipes use the Cheese to make Dirty Martini Cheese Dip; Rockin' Tacos; Ricotta Mashed Potatoes; Fig & Prosciutto Bruschetta, and fluffy Roll-Up Cake with Mascarpone & Whipped Cream Filling.

CELEBRATE MOM! Tues May 6 Amy Barnes 9:30 AM – 12:30 PM 105.00

Once a year we have the opportunity to celebrate with our moms. Taking a cooking class together is one way. You can learn about this menu, then surprise her by serving it to her on her special day! Spending time together creates the best gift you could give your mom. Come have fun with us and learn Sparkling Fruit Salad with Champagne Dressing; Fontina, Pancetta, Corn, And Leek Frittata; Roasted Honey Dijon Butter Smashed Baby Red Potatoes; Fluffy Parmesan Egg Clouds; Blinis with Smoked Salmon & Crème Fraîche; Sausage, Apple & Dried Cranberry Pastry Braids, and Lemon Ricotta Pancakes with Blueberry Sauce. We'll enjoy our beautiful foods with a Blackberry Prosecco Bellini with Thyme.

FUNDAMENTALS OF BAKING Tues May 6 Lisa Brisch 6:30 – 9:30 PM

Week 6 of Cooking Fundamentals: If you like to bake and want to learn how to do more to achieve beautiful and professional results, this is a perfect class for you. This menu teaches important baking principles. You and your family will be delighted with what you learn in class. Join us for Dried Cherry Scones; The Best Easy Chocolate Cake; Lemon Olive Oil Cake; Potato Biscuits with Chives; Cast Iron Beer-Batter Cheese Bread; Banana Chocolate Bread, and Orange-Cranberry Soda Bread with White Chocolate Chunks.

EASY AIR FRYER Wed May 7 Amy Barnes 9:30 AM – 12:30 PM 105.00

Many have come to love their Air fryer for its ease of use and versatility with what is possible to cook. If you are curious to learn, join us for a fun & inspiring class. We can help you to understand your Air Fryer & you will be amazed by how much you learn in one class. Many feel it is the only cooking source a kitchen needs. We hope you'll join us to experience The Best Air Fryer Baked Brie with Garlic Butter & Crostini; Easy Air Fryer Salmon with Stonewall Aioli; Crispy Ranch Air Fryer Popcorn Chicken; 10-Minute Crispy Air Fryer Broccoli; Air Fryer Teriyaki Marinated Rib-Eye Steak, and Air Fryer Raspberry Jam Tarts.

THE SPANISH TABLE Thur May 8 Lisa Brisch 9:30 AM – 12:30 PM 105.00

Spanish cuisine with its dynamic food combinations, flavors & contemporary innovations open ways for us to enjoy a cuisine rich with diversity. Come for a fun lesson as we peek into one of the world's favorite cuisines. Our lesson is Cherry Tomato Salad (Quartered Cherry Tomatoes, Blue Cheese, fresh Oregano, & chopped Oranges with a Tomato & Sherry reduction); Spanish-Style Flatbread with Roasted Peppers, Artichokes and Serrano Ham; Braised Chicken with Sherry and Saffron (Pollo en Pepitoria); Spanish-Style Toasted Pasta with Shrimp; Chorizo and Orange Couscous Salad; Spanish Grilled Vegetables (Escalivada), and Lemon Sugar Burnt Basque Cheesecake.

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SECRETS TO SUSHI Thur May 8 Linda Martin 6:30 – 9:30 PM 105.00
Making Sushi at home is fun and easy with a little knowledge and understanding of the Fish you need to use. This great class will teach all the steps to making a wide range of Sushi combinations. We'll prepare step by step, beginning with learning to make Sushi Rice. We'll use the rice to make Inside-out Spicy Tuna & Lettuce Rolls; California Sushi Roll with Shrimp, Avocado, & Wasabi; Ginger & Fresh Ginger Maki; Beef Tataki Sushi Roll; Seared Sea Scallop Nigiri with Nori Garnish, and Avocado & Fresh Salmon Nigiri.

LUNCH & LEARN Fri May 9 Lisa Brisch 12:00 Noon – 1:00 PM 50.00
We invite you to join us for a fun lunch hour where we cook and serve you lunch, and you sit back and enjoy the DEMONSTRATION on how to prepare it. Our menu is one you can use for your own entertaining purposes. Our lesson is Balsamic-Glazed New York Strip Steaks served with Orzo Salad with Roasted Vegetables (Eggplant, Tomatoes, Onions, & Bell Peppers). Dessert will be Mini Lemon Cheesecakes.

GOURMET COUPLES Fri May 9 Linda Martin 6:30 – 9:30 PM 195.00 per Couple
It's date night! Bring your partner to share the experience of cooking together and be part of a group of foodies who will prepare a three-course gourmet dinner. Each couple prepares the recipes of their choice and, as it comes together, sits down to enjoy it with a glass of wine that complements the meal. Our fun evening of preparation includes Roasted Crab Cake Amuse with Lemon-Caper Aioli and Butter Lettuce & Mushroom Salad with Tarragon Vinaigrette, served with Sauvignon Blanc. The entrée is Grilled New York Steak with Molasses & Beer BBQ Sauce; Dijon-Coriander Butter Roasted fresh Beets & Carrots; Grilled Red Potatoes with Watercress & Blue Cheese, and Sautéed Vegetables with Sun-dried Tomato Vinaigrette, served with Cabernet Sauvignon. Dessert will be warm Cinnamon Apple Crisp with Homemade Vanilla Ice Cream & Whiskey-Caramel Sauce.

MOTHER'S DAY BRUNCH Sat May 10 Lisa Brisch 9:30 AM – 12:30 PM 105.00
Celebrate your mom with a special meal and a daytime celebration. Our menu is made up of foods that are crowd pleasers for everyone. Join us for a fun & impressive lesson. Our menu is Asparagus Salad with Radishes, Pecorino Romano, and Croutons; Bacon Maple Waffles; Gruyère and Ham Baked Omelet & Sausage Links with Apricot-Mustard Glaze; Homemade English Muffins; Spinach Soufflé; Cheesy Potato Cups, and Glazed Maple-Pecan Oatmeal Scones.



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SOURDOUGH STARS Sat May 10 Jan D'Atri 2:00 – 5:00 PM 105.00

Learning to make Sourdough Bread is an art and passion for many. In this class we'll learn to make a Sourdough starter, then we will move on to learning the step-by-step process of kneading, infusing flavors, proofing, shaping, and baking it. We will cover the fundamentals then we'll make bread infused flavors including: Dark Cherry, Raisin & Walnut Sourdough; Cheese & Jalapeño Sourdough; Rosemary, Roasted Garlic & Kalamata Olive Sourdough; Delicious Dill Sourdough; Sourdough Salt Baguettes; Mediterranean Focaccia, and Ciabatta.

EASY CHINESE Mon May 12 Jan D'Atri 2:00 – 5:00 PM 105.00

Chinese food is the most popular Asian cuisine in our country. We love it for its' dynamic flavors and natural ingredients, with cooking methods that are unique to the cuisine. This lesson teaches some of the favorites with easy recipes! Come for a fun, delicious menu and gain an understanding of these dishes so you can make them your own! Our lesson is Pot Stickers; Air Fryer Egg Rolls; Sticky Orange Chicken over Rice; Bang Bang Shrimp with its' creamy sweet and spicy Sauce; Egg Roll Bowl (deconstructed Egg Rolls); Beef & Broccoli Stir Fry, and much loved Dan Dan Noodles.

GLUTEN FREE MADE EASY Tues May 13 Amy Barnes 9:30 AM – 12:30 PM 105.00

Learning to cook gluten free is not difficult when you know how to make substitutions to give you results without sacrificing flavor. If gluten free is your goal, this class will open the door to many ways you can prepare the foods you love! Our lesson will be Tuscan Creamy Butter and Tomato Braised Salmon; Baked Chicken Breast; Hasselback Potato stuffed with Tuscan Vegetables and Cheese; Sheet-Pan Chipotle-Lime Asparagus, Broccoli Shrimp Bake; Boneless Breaded Oven Pork Chops with Apple Pecan Arugula Salad; Lemon & Garlic Shrimp Scampi Over Gluten Free Pasta; Double Chocolate Mocha Mousse, and Gluten Free Vodka, Honey & Navel Orange Crush Cocktails.

FLORENTINE SPECIALTIES Tues May 13 Jan D'Atri 6:30 – 9:30 PM 105.00

In the heart of Tuscany lies this amazing culinary capitol, rich in tradition with enchanting foods and flavors. We're taking a culinary tour to immerse ourselves in Florentine traditions. Come for an amazing lesson to gain knowledge of their foods and flavors! We'll cook Gnudi alla Fiorentina ("Naked Ravioli") in homemade Pesto; Florentine Seafood Salad; Homemade Pappardelle in Ragu; Crespelle All Fiorentina (Savory Crepes filled with Ricotta and Spinach); Tuscan Roasted Pork Loin with Garlic, Rosemary and Sage, and Savory Italian Potato Crumb Pie. Dessert will be Torta Chocolata (Rich, Chocolate Truffle Cake).

SOUPS & SALADS OF SPRING Wed May 14 Amy Barnes 9:30 AM – 12:30 PM 105.00

Light, fresh, and delicious best describes the ingredients easily available with the spring harvest. Many great meals are possible from the lessons of this class! Come join us to take in the goodness the spring has to offer! Our lesson is rich French Onion Soup; Lyonnaise Salad (Potato, Bacon, Shallots and Frisée with Champagne Vinaigrette); Chicken Tortilla Soup with crispy Tortilla Strips; Grilled Chicken, Avocado & Mango Spinach Salad with Lime Dressing; Creamy Potato Soup with Shrimp & Bacon; Butter Lettuce Salad with Dijon-Tarragon Vinaigrette & topped with Baked Baby Crab Cakes, and chilled Coconut, Arizona Peach and Amaretto Soup.

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FABULOUS FRENCH FLAVORS Thur May 15 Lisa Brisch 9:30 AM – 12:30 PM 105.00

Treat yourself to an excursion into classic cuisine with a lesson of French specialties. Learn firsthand how favorite French dishes are made from scratch and discover their magic. Our classic lesson includes Gougères (Pate a Choux dough made into airy Gruyère Cheese Puffs); Asparagus, Goat Cheese & Bacon Tart; Oven-Baked Croque Monsieur (Ham & Gruyère Cheese Sandwiches with an easy faux Béchamel Sauce); Steak au Poivre with Brandied Cream Sauce (Peppered Crusted Steaks); Confit Leeks with Lentils, Lemon & Cream (Olive Oil Slow Cooked Leeks), and French Potato Salad with Arugula, Roquefort, & Walnuts. Dessert will be Sous Vide Chocolate Pots de Crème.

CUBAN CONNECTION Thur May 15 Linda Martin 6:30 – 9:30 PM 105.00

Discover the magic of this Latin cuisine known for its depth of flavor and influences from Spanish and Caribbean cuisines. This Latin country is known for its diverse and richly flavored foods with dynamic and deeply satisfying dishes. Come join our Latin party to experience Grilled Rum Glazed Shrimp with Mint Salsa; Picadillo (seasoned Vegetables & Ground Beef with Olives & Cuban Spices); Curry Adobo Steak with Sofrito Sauce; Cuban Arroz Con Pollo; Tostones with Mojo Sauce (fried plantains with garlic, cumin, & lime); Cuban Black Beans with Rice, and Key Lime Tarts. With our meal we'll enjoy a classic Mojito of Rum, Lime, Mint, and Club Soda.

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

This special class will treat you to a lunch and lesson you will enjoy and remember for a long time. Come and join us to learn a Niçoise Salad in our DEMONSTRATION. This salad is made with wine-poached Salmon, Green Beans, Hard Boiled Egg, Baby Potatoes, Tomatoes and Parsley with a dressing of Olives, Parsley, Lemon Juice, Mustard and Honey, served with Garlicky Dill Rolls and Butter. Dessert will be Whipped Lemon Mascarpone Mousse.

GOURMET COUPLES Fri May 16 Linda Martin 6:30 – 9:30 PM 195.00 per Couple

This lesson is for couples who enjoy great food and want to be part of preparing a three-course gourmet meal with a group of likeminded foodies. Come for an amazing culinary experience of the fun, creative process. Our lesson is Crab Rangoon Amuse with Ginger-Sesame Sauce and Avocado Caesar Salad with Sourdough Croutons, served with Pinot Grigio. The entrée is Roasted Fresh Salmon with Sautéed Shrimp & Martini-Butter Sauce; Smoked Chili Scalloped Sweet Potatoes; Roasted Cauliflower with Spanish Romesco Sauce, and oven cooked Fresh Broccoli with Lemon, Garlic, & Parmesan, and Pinot Noir. Dessert will be Bananas Foster Flambé Dessert with Homemade Vanilla Ice Cream.

THE JOY OF CAKE DECORATING Sat May 17 Jan D'Atri 9:30 AM – 12:30 PM 105.00

If you have wanted to create a beautiful Cake of your own, come join us for a fun morning of cake creation. This class will teach you how to layer, fill, frost and decorate from start to finish. Each student receives a cake to practice techniques demonstrated by the instructor including creating borders, flowers, leaves, and writing using a pastry bag and tips. In the end you will take home your own beautifully designed Cake! Our lesson includes: How to make perfect Buttercream Icing, how to properly fill your piping bag, how to crumb coat your cake and then seamlessly enrobe the cake in icing.

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FRIENDS AND FAMILY BBQ Sat May 17 Lisa Brisch 2:00 – 5:00 PM 105.00

Now is a great time to host a party and use your grill with a menu to wow your guests. Come learn the important grilling techniques including placement, temperature and timing of each food. Our great menu will be Dill-Pickled Deviled Eggs; BLTA (Bacon, Lettuce, Tomato, Avocado) Salad; Cheeseburger Sliders; Indoor BBQ Chicken Skewers; Skillet Mexican Street Corn; Ranch Potato Salad, and Chocolate Zucchini Cake with Cream Cheese Frosting.

ITALIAN COCKTAIL PARTY Mon May 19 Jan D'Atri 2:00 – 5:00 PM 105.00

We all love Italian foods! Why not turn this love into bite-sized finger foods you can share with your friends? Our menu of finger foods can be used to delight and entertain your friends. Come for a fun afternoon of cooking and discover The Italian Amaretto Margarita (Orange Juice, Tequila, Amaretto, Lime Juice); Stromboli; Sicilian Arancini stuffed with Marinara & Mozzarella; Classic Tomato Bruschetta; Toasted Ravioli With Picante Dipping Sauce; Antipasto Squares (Crescent Dough filled with Meat, Cheese, Pepperoncini and Antipasti); Italian Meatballs in Puff Pastry Cups, and Anginetti (Italian Lemon Knot Cookies).

THE ASIAN GRILL Tues May 20 Amy Barnes 9:30 AM – 12:30 PM 105.00

An Asian grill opens the doors to the alluring foods, flavors and spices we love with Asian cuisine. The Asian grill is used as a popular alternate American form of cooking as a way to achieve the dynamics of Asian flavors. Come explore the methods using marinades, rubs and sauces layered using bastes and glazes to create complex well balanced Asian flavors. The lesson includes working with meats and vegetables and using rice and flatbreads to round out the meal. Our lesson is Mango Spiced Flank Steak Skewers; Sticky Asian Grilled Chicken Tenderloins; Cabbage Pancakes (Okonomiyaki) With Dipping Sauce; Air Fryer Bang Bang Shrimp; Teriyaki Pork Tenderloin with Pineapple & Mushroom Kabobs; Sticky Roasted Hoisin & Sesame Seed Chicken Wings; Crisp Pork Pot Stickers with Dipping Sauce, and Cherry Blossom Vanilla Vodka Sodas.

SPECTACULAR SOUTHWEST Tues May 20 Jan D'Atri 6:30 – 9:30 PM 105.00

The dynamics of Southwest foods can be found in the richly layered flavors of our native foods including chilies, corn, herbs, and spices. As we create abundant flavors, we go to the land to create a palate of our flavors. Come for an inspiring and deeply rich lesson and learn to create Southwest specialties of your own. Our lesson is Border Guacamole with Tortilla Chips; Oaxacan Quesadillas; Baja Shrimp Tacos; Roasted Chicken Enchiladas with creamy Green Chile Sauce, and Mexican Street Corn. Dessert will be Mexican Brownies.

NOODLE KNOW HOW Wed May 21 Amy Barnes 9:30 AM – 12:30 PM 105.00

Noodles from every culture is our subject. Come explore where noodles come from around the world along with their sauce accompaniments and richly diverse flavors. Our fun lesson includes: Chicken Noodle Soup with Homemade Egg Noodles; Halushki Polish Dish (combining Bacon, Fried Cabbage and Egg Noodles); German Späetzle Noodles with Sautéed Red Onions & Swiss Cheese; Crispy Pan-Fried Chinese Noodles with Eggplant and Peanuts; Fettuccine Alfredo; Homemade Taglierini Pasta with Basil Sauce, and Dessert Macaroni and Cheese with Blueberries and Sweet Cream Cheese.

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MACARON MASTERY Thur May 22 Lisa Brisch 9:30 AM – 12:30 PM 105.00

Come learn to master the art of creating these beautiful little cookies with precision and perfection. Each recipe offers bites of tantalizing Cookie and Filling flavors. Learn how to create these treasures for your own pleasure. Our lesson is Snickerdoodle Macarons with Cinnamon-Sugar Buttercream; Tiramisu Macarons; Lemon Macarons; Strawberry Cheesecake Macarons; Grasshopper Macarons with Mint Chocolate Ganache (Green tinted cookie shells with Chocolate Mint Crème).

FISH ON THE GRILL Thur May 22 Linda Martin 6:30 – 9:30 PM 105.00

Cooking Fish on your grill adds a lovely flavor and texture to fish that can stand up to the heat. Learn how to prep and cook each Fish so you can experience the benefits of the grilling process! This fun lesson includes Flame Cooked Oregano Shrimp with Orzo, Feta, Fresh Tomato, & Dill; Cedar Plank Grilled Salmon with Brown Butter-Caper Sauce; Grilled Mahi Mahi Fish Tacos; Char Cooked Fish Kebabs with Ginger-Soy Marinade; Grill Cooked Red Snapper with Jalapeño-Basil Cream Sauce; Spanish Style Grilled Tilapia with Lemon Aioli, and Lemon & Rosemary Grilled Cod with Charred Asparagus.



GOURMET COUPLES Fri May 23 Linda Martin 6:30 – 9:30 PM 195.00 per Couple

Make this a special date night and invite your partner to join you for a fun culinary experience! Couples will work together to prepare a three-course gourmet meal which will be served with a sampling of wines. Join us for a great evening and be part of preparing Marinated & Grilled Olives with Garlic Toast Amuse, and Shaved Brussels Sprouts Salad with Toasted Pecans & Shaved Pecorino Romano Cheese, served with Sauvignon Blanc. The entrée is Cabernet Cream Sauce over Pepper Crusted Pan Seared Rib-Eye Steaks; Grill Roasted Fresh Vegetables with Pine Nut Pesto; Butter Sautéed Lobster White Cheddar Mac & Cheese with Toasted Bread Crumbs, and Julienne Crispy Sweet Potatoes with Fresh Herbs, served with Zinfandel. Dessert will be Mocha Chip Gelato with Freshly Whipped Cream,

THE PERFECT COOKIE BATCH Sat May 24 Jan D'Atri 9:30 AM – 12:30 PM 105.00

If you enjoy making cookies, here is a class that will teach an array of prize winning recipes. Join us for so much fun as we make and bake French Silk Pie Chocolate Cookies; Ricotta Cookies with Almond Glaze; Linzer Cookies; Glazed Multi-Colored Sugar Cookies with Soft Batch Brown Butter Chocolate Chips; Black Pepper Cookies, and Peanut Butter Cookie Brittle.

TAPAS & PAELLA Sat May 24 Lisa Brisch 2:00 – 5:00 PM 105.00

Learn the art of creating little appetizers of Tapas which are the starters for the main event of Paella. This is great food for entertaining and opens the door to the Spanish palate and an assortment of many Spanish specialties. We'll learn Roasted Cauliflower with Paprika and Chorizo; Spanish-Style Meatballs in Almond Sauce; Spanish-Style Roasted Vegetables with Sherry Vinegar; Spanish Tortilla with Garlic Mayonnaise; Shrimp Paella; Cast Iron Chicken & Chorizo Paella, and Orange Olive Oil Cake. We will enjoy it all with a glass of Sangria Blanco.

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CHICKEN FAVORITES Tues May 27 Amy Barnes 9:30 AM – 12:30 PM 105.00

Chicken is always a favorite food. This lesson offers great variety and new fun ways to prepare family dinners and menus for entertaining. Come for a fun morning of cooking and exploring this subject. Our lesson includes: Sautéed Toasted Almond Crusted Chicken Cutlets with Scallion White Wine Cream Sauce; Crispy Cajun Spiced Air Fryer Fried Chicken Drumsticks; Skillet French Onion Chicken Breast; Phyllo Wrapped Greek Chicken Breast stuffed with Herbed Feta; Mini Chicken Pot Pies with Bacon and Puff Pastry; Sticky Roasted Honey Garlic Wings, and Chicken Breasts stuffed with Goat Cheese and Chives with Mushroom-Red Wine Sauce.



PLANT BASED BEAUTY Wed May 28 Amy Barnes 9:30 AM – 12:30 PM 105.00

Come immerse yourself in the world of plant-based preparations. Discover how to create delicious complex flavors using a variety of cooking techniques, herbs and spices to enhance the natural goodness of each vegetable. This inspiring class will give you many options for meat-free satisfying meals. Join us for a fun & revealing class to learn Sheet Pan Gnocchi with Herb Roasted Vegetables & Baby Spinach; Hearty Vegetarian Potato-Leek Soup topped with Homemade Garlic Parmesan Croutons; Creamy Wild Mushroom Risotto with Truffle Oil; Stir-Fried Spicy Japanese Eggplant; Asparagus Goat Cheese Galette; Crispy Turkish Zucchini and Feta Fritters, and Air-Fryer Asian BBQ Cauliflower Wings.

ASIAN SAMPLER Thur May 29 Lisa Brisch 9:30 AM – 12:30 PM 105.00

If you enjoy Asian foods, come learn a little about several of the most popular cuisines to understand flavor creation and preparation of each. This lesson will bring to life the flavors of each country. Our lesson is Hyderabad Chicken Curry; Chilled Sesame-Soy Korean Noodles with Gochujang; Pad See Ew (Thai-Style Stir-Fried Noodles with Chicken & Broccoli); Malaysian Beef Rendang; Indonesian-Style Fried Rice; Crisp Vegetable Pancake, and Korean-Style Matcha Shortbread Cookies.

PLEASURES OF PASTA Thur May 29 Linda Martin 6:30 – 9:30 PM 105.00

There is nothing in the world of Pastas as light and flavorful as freshly made Pasta. In this class we'll practice how to make it from scratch, cut it in favorite shapes and flavor it with Herbs and Spices. Each Pasta will be paired with a Sauce to best complement its flavor. Come join us for a very fun evening to make Homemade Fettucine with rich Alfredo; homemade Pappardelle Pasta with Tomato-Vodka Cream Sauce; Ricotta Cheese Ravioli with freshly made Marinara; fresh Pasta with Shrimp Scampi; Potato Gnocchi with Basil Pesto; fresh Pasta with White Clam Sauce, and Sautéed Mushroom Ravioli with Roasted Tomato Sauce.

LUNCH & LEARN Fri May 30 Amy Barnes 12:00 Noon – 1:00 PM 50.00

We invite you to join us for a lesson that teaches a recipe you can easily use for entertaining and enjoyment for a family weeknight meal. Treat yourself to a DEMONSTRATION lesson and come to learn Teriyaki Roasted Salmon and Vegetables, served with Hibachi Vegetable Fried Rice Recipe (Japanese Style Fried Rice). Dessert will be Creamy Coconut Rice Pudding with Fresh Mango & Toasted Coconut.

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

GOURMET COUPLES Fri May 30 Lisa Brisch 6:30 – 9:30 PM 195.00 per Couple

This class for couples pairs the two of you as a team with a group of couples to create a three-course gourmet meal. Each couple will first choose their recipe, then cook for a couple of hours. As the meal comes together, the group will sit down and enjoy it course by course with a sampling of wine. Come share a culinary adventure! Our lesson is Bruschetta with Artichoke Hearts & Parmesan Amuse and Asparagus & Spring Greens Salad with Gorgonzola Vinaigrette, served with Sauvignon Blanc. The entrée will be Salmon Pepperonata (Salmon Fillets cooked in a Tomato, Bell Pepper, Onion Sauce with Capers & Basil); Glazed Carrots; Olive Oil Potato Gratin and Roasted Broccoli with Garlic, served with Pinot Noir. Dessert will be Strawberry Shortcakes with Cream Cheese Whipped Cream.

KIDS & PARENTS COOK ITALIAN Sat May 31 Jan D'Atri 9:30 AM – 12:30 PM 210.00 for two

If your family loves Italian foods, here is your opportunity to learn to make an array of Italian specialties from scratch. Come enjoy a lesson where as a team you choose what to make and share it with the members of the group. These are recipes you can treat your family to when you want to make them a special dinner! Come for a fun morning of cooking together to learn Smoky Bacon Wrapped Italian Sausage Bites; Whipped Ricotta Pasta; Chicken Parmesan Sliders; Italian Meatballs in Homemade Frico Cups; Bolognese Pizza; Italian Wedding Soup, and Italian Donut Holes for dessert.

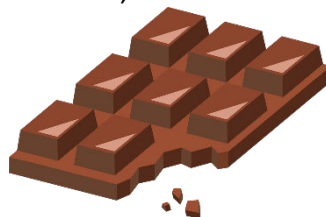
MAGICAL MOROCCAN Sat May 31 Lisa Brisch 2:00 – 5:00 PM 105.00

Moroccan foods are loved for the bold and complex flavors from the use of dynamic spices and fresh herbs. These combinations make flavors unique compared to anything else in the world. The use of preserved lemons and olives are also traditional to Moroccan cuisine and adds tangy and salty elements to its' dishes. The use of tagines to make stews is common as is including couscous and pastitas in many meals. Enjoy a fun and fascinating culinary experience and come explore the cuisine of Morocco. Our lesson is Msemen (Moroccan Flatbreads); Bulgur & Chickpea Salad; Broiled Shrimp Skewers with Charmoula Sauce (Olive oil, red bell pepper, red onion, paprika, cumin, cayenne, garlic, cilantro, and lemon); Chicken Tagine with Olives & Lemon; Roasted Cauliflower with Dates & Pistachios, and Moroccan-Style Carrot Salad. Dessert will be Moroccan Orange Cake.

🌿 *JUNE* 🌿

PASSION FOR CHOCOLATE Mon Jun 2 Jan D'Atri 2:00 – 5:00 PM 105.00

If Chocolate is something you are enthusiastic about, you will love all the ways you can dive in and create Chocolate joy with these amazing Chocolate specialties. Learn the techniques and methods of working with it . Our lesson is Chocolate Chicken Mole; Chocolate & Espresso Crusted New York Steak; Four-Layer Triple Chocolate Threat (Whipped Cream Cheese, Chocolate Pudding on a Pecan Crust); Torta Caprese (Chocolate Torte); Flourless Chocolate Souffle Cake with Silky Chocolate Ice Cream; Sacher Torte, and Mint Oreo Truffles.



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OR ON OUR WEBSITE www.sweetbasilgourmet.com

SPICE LOVERS COOK TOGETHER Tues Jun 3 Amy Barnes 9:30 AM – 12:30 PM 105.00

If you love hot, spicy food, this class is for you! This is not a contest for the hottest food, but each recipe comes packed with a high rating on the Scoville scale! Come have fun and enjoy the burn with Red Pepper Firecracker Chicken Meatballs; Sriracha Grilled Asian Flank Steak; Jalapeño Stuffed Turkey Burgers on Pretzel Buns; Tejano-Style Serrano Shrimp Cocktail; Habanero Hellfire Chili with Golden Sweet Corn Bread; Thai Green Curry Chicken Over Jasmine Rice, and Shrimp Pil Pil Sauteed in Tabasco Garlic Oil with French Bread.

BEST OF SOUTHERN ITALY Tues Jun 3 Jan D'Atri 6:30 – 9:30 PM 105.00

This lesson explores the specialties of the southern region of Italy. Rich in local ingredients, Italians enjoy their thin crust pizza, fresh cheeses, dry cured salami, pork, veal, and abundant produce. Here is the chance to immerse yourself in these amazing foods and flavors. Come to learn and enjoy Deep Fried Calamari with Spicy Dipping Sauce; Smoked Salmon and Cheese Puff Pastry Braid; Classic Southern Italian Pizza Margarita; Greece Meets Sicily Baklava Focaccia; Pasta Alla Norma (Rigatoni in an Eggplant Sauce); My Sicilian Dad's Couscous Alla Trapanese (Seafood Couscous), and Cannolis from Naples.



ONE DISH WONDERS Wed Jun 4 Amy Barnes 9:30 AM – 12:30 PM 105.00

Do you find you are always looking for an easy dinner to make as an alternative to spending an hour or more to get something good on the table? Look at this quick, one dish selection of great meals! Join us for a lesson of Tomato & Wine -Poached Cod with Kalamata Olives and Capers; One Pan Sauteed Pork Chops with Apples and Red Onions; Sheet Pan Balsamic & Herb Roasted Boneless Chicken Thighs and Veggies; One Pan Thai Red Curry Salmon & Peppers; One Pot Beef Taco & Penne Pasta Skillet; Teriyaki Roasted Salmon and Vegetables, and dessert of One Pan Chocolate Pudding Cake.

SIMPLY SAUCE IT! Thur Jun 5 Lisa Brisch 9:30 AM – 12:30 PM 105.00

A Sauce can add great flavor to a recipe and make it special with the added component. This great lesson teaches how to make Sauces for entrees, sides dishes, and desserts and are easily prepared in a brief time. For the lesson we are turning it around, so the Sauce compliments each food with which it is paired. Our lesson is Biscuits & Prosciutto with Sweet & Spicy Sauce (Pineapple Preserves, Apple Jelly, Mustard & Horseradish); Grilled Steak Crostini with Korean Cilantro Sauce (Cilantro, Sesame Oil, Garlic, Lime, & Serrano Pepper); Milk-Poached Chicken with Tarragon Salsa Verde, a sauce of Tarragon, Parsley, Capers, Anchovies, Red Wine Vinegar, and Olive Oil; Peppercorn Pork with Vietnamese Soy-Caramel Sauce (Pan-Roasted Pork Tenderloin coated with freshly ground Black Pepper & fresh Thyme, served with a classic Vietnamese Soy-Caramel Sauce); Glazed Salmon with Dilly Mustard Sauce; Green Beans with Vietnamese Scallion Sauce, and Ice Cream with Double Espresso Hot Fudge Sauce.

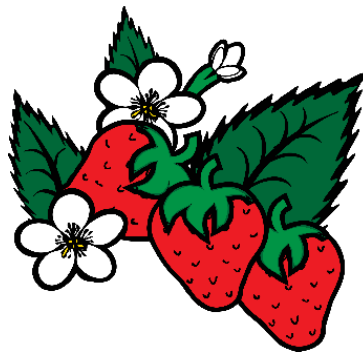
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DADS & KIDS COOK TOGETHER Thur Jun 5 Linda Martin 6:30 – 9:30 PM 105.00

If you are a kid aged 8 or above and like to cook, why not invite your dad to come to this special class so you can cook together and learn this menu made to celebrate Father’s Day! As a team you get to choose the recipe you want to make. In the end we will sit down and eat everything we have created. Come have fun and learn Creamy Deviled Eggs with Bacon & Chives; Hand Stretched Pizza with Mozzarella & Fresh Made Tomato Sauce; Chopped Salad with Homemade Croutons & Ranch Dressing from Scratch; Oven Cooked Chicken Strips with Dr. Pepper BBQ Sauce; White Cheddar Mac & Cheese with Toasted Bread Crumbs, and Roasted Fresh Broccoli with Parmesan & Garlic. Dessert will be Double Chocolate Brownies with Homemade Vanilla Ice Cream.

LUNCH & LEARN Fri Jun 6 Jan D’Atri 12:00 Noon – 1:00 PM 50.00

Sign up and treat yourself to a great lunch and lesson of recipes you will want to make for yourself. Our DEMONSTRATION will be Steak Bite Salad with tender Rib-Eye, Tomatoes, Olives, Blue Cheese, Avocado and Green Goddess Dressing, served with Homemade Garlicky Sourdough Baguette. The dessert will be Old Fashioned Strawberry Shortcake.



GOURMET COUPLES Fri Jun 6 Linda Martin 6:30 – 9:30 PM 195.00 Per Couple

If you and your partner love great food, come join us for a lesson of a three-course gourmet dinner. Couples will work together to be part of creating this great meal. Choose the recipe you want to make and enjoy the process as it unfolds. With each course we will enjoy a sampling of wine. Join us for Crispy Potato Pancake with Seared Shrimp & Crème Fraiche Amuse and fresh Baby Spinach, Avocado & Orange Salad with Bacon & Cilantro-Lime Dressing, served with Chardonnay. The entrée is Spicy Red Curry Beef with Fresh Ginger & Lemongrass; Grilled Asparagus with Lemon Zest; Linguine with Lemon-Pepper Alfredo, and Agave Glazed Fresh Carrots, served with Zinfandel. Dessert will be Orange-Cardamom Crème Brûlée.

CUPCAKE CREATIONS Sat Jun 7 Jan D’Atri 9:30 AM – 12:30 PM 105.00

When it is time for Cake, Cupcakes can be the perfect answer to delicious varieties of flavor, perfect sized portion and easy take and eat. Come for a lesson in Cupcake goodness and learn to make these treasures for yourself. Our lesson is Vanilla Bean Crème Brûlée Cheesecake Cupcakes; The Original Hostess Chocolate Cupcake with Chocolate Ganache; Almond Amaretto Cupcakes with Buttercream Frosting; Italian Cream Cupcakes with Cream Cheese Frosting; Lemon Lime Cupcakes topped with Meringue Cactus Topper; Ultimate Chocolate Nutella Cupcake with Ferrero Rocher Top.

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KOREAN CONNECTION Sat Jun 7 Lisa Brisch 2:00 – 5:00 PM 105.00

If you like to explore new cuisines, learn about the fascinating dishes of Korean culture. Bold intensely flavored foods are the cornerstones, and many side dishes accompany an entrée, all complementing the main dish. Come for a fun culinary journey and discover the basics of this delightful cuisine. Our lesson is Dak Bokkeum with Spinach (Korean Chicken with Spinach); Beef Bulgogi with Grape Tomato 'Quick Kimchi'; Korean Chicken Salad (Dak Naengchae); Cheese Buldak (Fire Chicken – Seasoned Chicken braised in a Sweet and Spicy Sauce then topped with Cheese and broiled); Korean Scallion Pancakes (Pajeon); Sheet-Pan Japchae (Sweet Potato Noodles with Vegetables); Gochujang-Glazed Potatoes (Gamja Jorim).

KIDS COOKING CAMP Mon – Fri Jun 9 – 13 Linda Martin 9:30 AM – 12:00 Noon 525.00

If you are aged 8 to 12 and like to cook, this series of five classes offers a fun week of cooking. Each day we have a new topic to learn with lessons on new cooking techniques. Come join in to learn many things about cooking. At the end of class we'll sit down and eat all the foods we've prepared. Join us for 5 days of fun & cooking!

MONDAY - FANTASTIC PIZZA: Basic Cheese Pizza with Homemade Sauce; Pineapple & Bacon Homemade Pizza; Roasted Potato & Fresh Rosemary Pizza; Hand Stretched Pizza Margarita (Mozzarella, fresh Tomato, & Basil); BBQ Chicken Homemade Pizza; Homemade Meatball Pizza, and S'mores Dessert Pizza.

TUESDAY - FOOD TRUCK FAVORITES: Cheese Quesadillas with Pico de Gallo; Street Corn on the Cob; BLT Grilled Cheese; Shoestring Potatoes with Fresh Made Ranch Dipping Sauce; Cheese Steak Sliders; Chicken on a Stick with BBQ Sauce, and Crispy Churros.

WEDNESDAY - DESSERT FACTORY: Sweet Apple Tarts; White Chocolate Dipped Sugar Cookies; Rustic Berry Tart; Cinnamon & Sugar Doughnut Holes; Chocolate & Fresh Berry Mini Tarts; Homemade Peach Cobbler with Vanilla Ice Cream, and Strawberry Gelato.

THURSDAY - BEST OF THE BEST: Homemade Pepperoni & Cheese Pizza; Vegetable Egg Rolls; Homemade Mac & Cheese with Garlic Breadcrumbs; Oven Baked Parmesan Chicken Nuggets; Spaghetti with Meatballs; Chicken Soft Tacos, and Ice Cream Sundaes with Homemade Vanilla Ice Cream, Chocolate & Caramel Sauce & Freshly Whipped Cream.

FRIDAY - CUPCAKE WARS: Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Everyone works in a team to make and decorate their cupcakes, then create a theme to decorate. Each team will be evaluated for the most outstanding qualities and will be recognized for what the team achieves.

TEENS COOKING CAMP Mon – Fri Jun 9 – 13 Jan D'Atri 2:00 – 5:00 PM 525.00

If you are ages 13 to 17 and want to expand your knowledge and understanding of cooking, this weeklong series will introduce you to techniques, methods, and cuisines. The hands-on lessons offer a new theme each day. Come to learn and experience these cuisines. Our lessons will be:

MONDAY - MONDAY IN MEXICO: Grilled Shrimp Street Tacos with Zesty Cream Sauce; Grilled Street Corn Salad; Ultimate Avocado & Chicken Quesadilla; Guacamole Salsa Enchiladas; Mango Pomegranate Guacamole with homemade Chips; Rockin' Taco Nacho Dip; and Mexican Lime Shortbread Cookies.

TUESDAY – COMFORT FOODS: Homemade Pretzel Bites with Cheesy Dipping Sauce; BBQ Ribs With homemade BBQ Sauce; Grilled Ham and Cheese Sliders with Hawaiian Rolls; Chicken & Waffle Bites; Ultimate Mac & Cheese; IKEA Swedish Meatballs with Rice, and Peanut Butter Cake.

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WEDNESDAY - PASTA & PIZZA PARTY: Homemade Ricotta; Homemade Mozzarella; Caprese Salad With Homemade Mozzarella & Balsamic Glaze; Asparagus Gnocchi; Homemade Fettuccine Pasta with Alfredo Sauce; Pizza Margarita, and Italian Donut Holes with Powdered Sugar Dust.

THURSDAY - EASY DINNERS: Maple Brie Bites; Skirt Steak with Chimichurri Sauce; Cheesy Vegetarian Lasagna; Shrimp Spring Roll Bowl; Grilled Italian Sausage, Peppers, and Onions on Hawaiian Rolls; Bistro Salad in Frico Cups, and Sweet Bread filled with Apricot Jam and Cream Cheese.

FRIDAY – FOODS FOR SUMMER: Crab Toasts; Chicken Cole Slaw Salad; Honey Battered Carnival Corn Dogs on a Stick; Ragin' Cajun Shrimp Skillet with Rice; Baklava Focaccia; Carrot Soufflé, and Rice Krispie Watermelon Wedges.

COOKING WITH INA GARTEN Sat Jun 14 Jan D'Atri 9:30 AM – 12:30 PM 105.00

Ina writes some of the best recipes for total success. Flavors, presentation, and ease of preparation are just some of the reasons we love her food. Come as we explore a selection of her best recipes. Our lesson is Pan Fried Onion Dip with Homemade Potato Chips; Israeli Vegetable Salad; Foolproof Ribs with BBQ Sauce; Elegant Tomato Tart; Ina's Terrific Turkey Meatloaf; Cauliflower Toasts, and Ina's Outrageous Brownies.



ULTIMATE APPETIZERS Mon Jun 16 Jan D'Atri 2:00 – 5:00 PM 105.00

Learn to make appetizers to entertain, enjoy for dinner, or when you want a combination of interesting finger foods. No matter the reason, these recipes are a treat anytime. Come for a fun and interesting lesson to make Crab Toasts; Beef Wellington Fried Wontons; Bang Bang Shrimp; Classic Bruschetta; Almond, Bacon & Fig Jam Crostini with Whipped Mascarpone; Parmesan Crusted Deep Fried Ravioli, and Bostock (a French Pastry soaked in sweet Citrus Syrup).

GRILL IT INDOORS Tues Jun 17 Amy Barnes 9:30 AM – 12:30 PM 105.00

We are not letting the heat keep us from enjoying the marvelous flavors of grilled foods. With a little adjustment we can create them in our kitchens using alternative methods to the outdoor grill. Come for a fun and inspiring lesson to learn these methods! Our yummy summer menu is Grilled New York Steaks with Rosemary Portobello Mushroom Sauce; Grilled Lime Marinated Chicken Breast with Avocado, Grapefruit, and Papaya Salad; Teriyaki Grilled Pork Chops & Grilled Pineapple; Grilled Chicken & Green Apple Burgers with Cranberry Mayo; Grilled Lemon Garlic Scallops; Grilled Salmon with Asparagus & Creamy Dill Tartar Sauce, and dessert of Grilled Angel Food Cake with Roasted Blueberries & Homemade Frozen Honey Yogurt.

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KEEP IT COOL - AIR FRY EVERYTHING Wed Jun 18 Amy Barnes 9:30 AM – 12:30 PM 105.00

Here is the recipe for cooking all your favorite foods throughout the summer and using the tool that will keep your kitchen cool. Your air fryer can cook everything without projecting heat into the kitchen. This lesson teaches how to bring these recipes to life for easy delicious meals all summer long. Come for a fun morning of cooking to learn Air Fryer Ginger Beef Wontons with Dipping Sauce; Cajun Air Fryer Salmon; Crispy BBQ Bacon Pineapple Shrimp; Tender and Juicy Air Fryer Chicken Breast and Brussels Sprouts; Air Fryer New York Strip Steak topped with Steakhouse Garlic Butter, and Air Fryer Chicken Parmesan.

PLANT BASED BOUNTY Thur Jun 19 Lisa Brisch 9:30 AM – 12:30 PM 105.00

When it comes to eating a healthy diet, nothing beats the variety and flavors of cooking with fresh vegetables. Learn how to bring out the natural flavors of each vegetable, while creating depth of flavor in each dish. Our fun and enlightening lesson teaches Roasted Cauliflower Wedges with Green Harissa; Chickpea “Chicken” Salad with Homemade Vegan Mayonnaise; Zucchini Noodles with Tomato Basil Pesto; Garlicky Lentil and Parsley Salad with Feta; Swiss Chard Enchiladas; Smoky Confit Tomato and Lemon Pasta, and Spiced Sweet Potato Scones with Chocolate and Pepitas.

WOK IT! Thur Jun 19 Linda Martin 6:30 – 9:30 PM 105.00

Learning the principles of stir-fry cooking is the focus of this class. Wok cooking is a fun and fast way to put a meal together with the benefits of great Asian flavored foods and the use of lots of fresh ingredients in delicious combinations. Join us for a fun and inspiring lesson to learn Chicken Lettuce Wraps with Sesame-Garlic Sauce; Five Spice Beef with Bean Sprouts & Lemon Grass; Thai Style Shrimp Stir-Fry with Fresh Tomato & Basil; Hoisin Glazed Fried Rice; Spicy Wok Cooked Pork with Coconut-Scallion Rice; Szechuan Orange Chicken with Red Chilies, and Stir-Fry Vegetable Lo Mein.



LUNCH & LEARN Fri Jun 20 Amy Barnes 12:00 Noon – 1:00 PM 50.00

Why not take the opportunity to invite a friend to join you for lunch and a lesson on how to prepare a great meal? Our DEMONSTRATION will teach you how and we will serve it to you as you sit back and enjoy the lesson. Here is a great meal for summertime dining. Join us for Baked Flank Steak Pinwheels Stuffed with Spinach, Bacon, Mushrooms and Swiss Cheese, served with Quinoa Pilaf with Vegetables and Toasted Almonds. The dessert will be Fresh Blueberry Cake with Lemon Sauce.

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GOURMET COUPLES Fri Jun 20 Linda Martin 6:30 – 9:30 PM 195.00 Per Couple

It's Date Night! Looking for something fun to do? This class is made for couples to spend an evening cooking together and learning a three-course gourmet menu. You will share the experience with a group of other couples. Each team chooses a recipe to make from scratch. As the menu comes together, we sit down and enjoy it course by course with a sampling of wine. Join us for a fun evening and outstanding meal of Homemade Fig Jam with Brie on Grilled Crostino Amuse and Watercress, Avocado, & Spiced Pecan Salad with Dijon Vinaigrette, served with Sauvignon Blanc. The entrée is Butter Sautéed Cod with Lemon-Butter Sauce and Toasted Garlic Breadcrumbs; Julienned Roasted Vegetables with Garlic & Herbs; Slow Cooked Parmesan Risotto with Baby Peas, and Roasted Fresh Asparagus with Hazelnuts & Lemon Zest, served with Pinot Noir. Dessert will be Vanilla Bean Crème Brûlée with glazed fresh Strawberries & Whipped Cream.

MACARONS Sat Jun 21 Jan D'Atri 9:30 AM – 12:30 PM 105.00

These beautiful, delicate little cookies are specialties made with precision, technique and understanding of the process. If you want to be able to make them for yourself, this class offers all the information you need. Our lesson is Tiramisu Macarons; Vanilla Bean Macarons with White Chocolate Coconut Lime Ganache; Strawberry Cheesecake Macarons; Lavendar Macarons with Homey Lavendar Buttercream; Chocolate Macarons with Espresso Mousse Filling; Key Lime Macarons with Lemon-Lime Buttercream, and Red Velvet Macarons with Mascarpone Buttercream.



STREET FOODS OF THE WORLD Sat Jun 21 Lisa Brisch 2:00 – 5:00 PM 105.00

Some of the best foods of a culture are found where the public travels on the streets. This class offers a sampling of some of the favorite Street Foods found around the world. Come for a fun and fascinating class & learn to prepare Pork Banh Mi (Marinated Pork Tenderloin on a French Baguette with Spicy Mayo & Pickled Vegetables); Tlayudas (Oaxacan Quesadillas - Warm Folded Tortillas filled with Chorizo, Black Bean Puree, Mozzarella Cheese & Pickled Onions); Beef Bulgogi (Grilled Beef Strips marinated in Garlic, Ginger, Chopped Pear, Brown Sugar, Sesame Oil & served in Lettuce Cups); Chicken Karahi (Pakistani braised Chicken with Tomatoes, Butter, Ginger, Cilantro, Cumin, Cardamom, & Cinnamon); Mexican Street Corn; Cabbage Okonomiyaki (Pancakes), and Crêpes with Dulce De Leche and Toasted Pecans.

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KIDS COOKING CAMP Mon – Fri Jun 23-27 Linda Martin 9:30 AM – 12:00 Noon 525.00

This series is for kids ages 8 to 12 who like to cook and want to learn more about how to do it! Each day we work on a new theme and create a menu that explores that topic. We learn by doing so you will be in the kitchen cooking with a partner each day. We hope you can come to have a fun week of learning and eating all the food prepared each day. Our lessons will be:

MONDAY - SUMMER SAUCES: Fresh Tomato Salsa & Guacamole with Homemade Chips; Mango Salsa over Roasted Salmon; Sautéed Fresh Vegetables with Basil Pesto; Angel Hair Pasta with Fresh Made Marinara Sauce & Garlic Toast; Sautéed Chicken with Cola BBQ Sauce; Oven Crisped Fries With Homemade Ranch Dipping Sauce, and Butter Sautéed Cinnamon Apple Slices with Homemade Ice Cream & Caramel Sauce.

TUESDAY - FUN DESSERTS TO MAKE AT HOME: Peach Cobbler with Vanilla Ice Cream; Fried Banana Bites with Chocolate Sauce; Fresh Cinnamon-Apple Tarts; Chocolate Dipped Icebox Sugar Cookies; Crêpes with Berries & Whipped Cream; Powdered Sugar Doughnut Holes, and Homemade Lemon Pound Cake with Fresh Berry Sauce.

WEDNESDAY - BRING HOME THE BACON: Bacon Wrapped Chicken Bites with BBQ Dipping Sauce; Bacon & Tomato Homemade Pizza; Bacon Wrapped Grilled Corn on the Cob; Bacon Fried Rice; Oven Roasted Potato Packets with Bacon & Cheddar Cheese; Bacon & Sweet Potato Hash, and Chocolate Dipped Bacon Dessert.

THURSDAY - WOK & ROLL: Beef & Broccoli Stir-Fry; Stir-Fry Vegetable Egg Rolls with Honey-Mustard Dipping Sauce; Pork & Vegetable Fried Rice Stir-Fry; Wok Cooked Vegetables with Noodles; Chicken & Vegetable Stir-Fry; Sweet & Sour Pork Stir-Fry, and Stir-Fry Brown Sugar Pineapple over Homemade Coconut Ice Cream.

FRIDAY - CUPCAKE WARS: Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to make their cupcakes, choose a theme to ice and decorate them with colors and sugars. Each team will be recognized for the outstanding qualities of their finished cupcakes!

TEENS COOKING CAMP Mon – Fri Jun 23-27 Jan D'Atri 2:00 – 5:00 PM 525.00

This series is for people between the ages of 13 and 17 who have an interest in learning to cook. The topics are new each day and teach a wide variety of methods, techniques, and skills. Come for a fun and challenging week and learn to make a wide variety of new foods. Our series includes:

MONDAY - MUNCHY MANIA: Spicy Butterscotch Chicken Wings; Ham and Cheese Sliders; Deep Fried Pizza Pockets; Golden Cheese Puffs with Creamy Garlic Sauce; Homemade Flatbread with Grilled Chicken, Bacon, and Cheese; Puff Pastry Apple & Peach Strudel, and Dark Chocolate Silkies (Soft, rich Chocolate Cookies).

TUESDAY - TACO TUESDAY: Rockin' Taco Dip with Homemade Tortilla Chips; Grilled Shrimp Tacos with Zesty Cream Sauce; Food Truck Crunch Wrap Taco; Nacho Style Mac & Cheese; Mexican Street Corn Crostini (Street Corn Salad plus Baguette); Churro Pancakes with Mexican Chocolate Drizzle, and Dulce De Leche Pastry Pockets.

WEDNESDAY - WHISKED AWAY: Ricotta Pancakes with Homemade Maple Syrup; Onion & Leek Tart; Shepherd's Pie Potato Skins; Philly Cheesesteak Pasta; Egg Roll Bowl; Cheesy Bacon Ranch Chicken, and Carrot Cake Sandwich Cookies.

THURSDAY - COOK LIKE AN ITALIAN: Creamy Tuscan Orzo Pot; Garlicky Shrimp Alfredo Bake; Homemade Pasta with Cheese, Butter and Pepper; Homemade Meatballs; Best ever Garlic Bread; Flatbread Pizza with Pepperoni & Cheese, and Panna Cotta with Berries.

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FRIDAY - FUN FOODS: Cauliflower Chips with Homemade Ranch Dip; Maple Glazed Salmon over Confetti Rice; Crunchy Dill Pickle and Fresh Fennel Salad; Hawaiian Pot Stickers; Roasted Hummus with Naan Bread Bites; Teriyaki Chicken, and Good Old Fashioned Chocolate Cake with Vanilla Ice Cream.

PIZZA PARTY! Sat Jun 28 Jan D'Atri 9:30 AM – 12:30 PM 105.00

It's Party Time! Or it will be when you plan a gathering with these fabulous Pizzas! Homemade is so good and with all these flavor choices you'll have everyone covered! Come for a fun Cust making lesson then make the flavor of your choice. Our lessons are Four Cheese Pizza with Prosciutto, Fig, and Arugula; Cauliflower Pizza Crust with Butternut Squash & Pesto; Pizza Margarita; Sicilian Figulata (Layered Pizza Squares); Homemade Ricotta on Ciabatta Pizza with Charred Tomatoes & Pesto; Zucchini Crust Pizza, and Puff Pastry Cheesecake & Berry Dessert Pizza.

HAPPY BIRTHDAY AMERICA Sat Jun 28 Lisa Brisch 2:00 – 5:00 PM 105.00

Here is a crowd-pleasing menu with a patriotic theme perfect for celebrating the FOURTH! Come for a lesson that will show how to take a regular holiday and turn it into a fun-filled celebration! Our impressive menu is Patriotic Fruit Salad with Cream (Strawberries, Raspberries & Blueberries); Spicy Marmalade Glazed Baby Back Ribs; BBQ Chicken Sandwiches with Buttermilk Slaw; Old-Fashioned Burgers with Special Sauce (we will grind the meat); Fresh Corn Salad; All-American Potato Salad, and Cherry Tart Cookies.



PERFECT PIES FOR SUMMER Mon Jun 30 Jan D'Atri 2:00 – 5:00 PM 105.00

The summer months offer us some of the most flavorful ingredients for Pie making. Fillings made with summer harvest Vegetables, Fruits and Berries make delicious, luscious Pies. Learn Crust making, then choose your flavor and make it from scratch. Our Pie menu is Savory Summer Italian Eggplant Pie; Elegant Fontina Asparagus Pie; Banana Cream Pie with Peanut Butter Crust and Chocolate Chards; Mile High Key Lime Pie; Arizona Sunshine Lemon Pie in a Blender; Brown Butter Apple Pie with Cheddar Crust, and Baked Sticky Rhubarb Pudding Pie with Homemade Vanilla Ice Cream.



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