

# SWEET BASIL<sub>®</sub>

## Culinary Center

SUMMER 2025

~ JULY ~ AUGUST ~ SEPTEMBER ~

### SUMMER AT SWEET BASIL

As we settle into summer and look at how we can enjoy ourselves, there are many choices for entertainment & learning & shopping. Class choices range from international specialties, to entertaining friends and family, cooking light and cool, and cooking with Ina Garten recipes! Let's face it, we want to have fun no matter the temperature. Our classes are made for fun, so give yourself a treat and join us in our cool cooking school kitchen to be part of one or more wonderful cooking experiences! Shop for all the events and occasions in your life, our store is stocked for shopping adventures.



### ~ THE COOKING SCHOOL ~



There are many great things happening at Sweet Basil this summer. We want to make you aware of some of the choices. You could join us for a fabulous **Night in Tuscany Wine Tasting** with Vin Roché; sampling & learning about wines from the region, paired with amazing Italian appetizers. Spend a night with **Jade Palace Restaurant** Chef and owner, Hue Mei as he shares his amazing recipes in a hands-on class format. In July your kids and teens can join in cooking at our week-long **Cooking Camps**. Class sizes tend to be smaller in the summer, providing students with more one-on-one time with our chefs. From July through September, we will explore new avenues for cooking & discover wonderful dynamic foods from around the world. If you enjoy cooking, dive in and expand your knowledge and skills this summer! We look forward to seeing you at Sweet Basil!

### ~ What's New at Sweet Basil ~



The Salad Pod  
traveling serveware for salads,  
with an integrated dressing capsule  
to ensure leakproof storage, &  
removable hatch that opens the  
ready-to-use bowl.  
Made of Tritan Plastic, non-  
breakable & dishwasher safe

Swirl hand-blown glass pitcher  
and matching swirl glasses  
beautiful for serving Iced Tea  
or Lemonade for the summer.  
And the Cuisinart Iced Tea  
Machine brews perfect Iced  
Tea in minutes into the glass  
pitcher.



From Queen Creek Olive  
Oil Company, a local  
manufacturer of fine  
quality Olive Oil, we have  
available the Balanced  
Extra Bold, Herb flavored  
& specialty Chocolate  
Flavored Olive Oils

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](http://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](http://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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*It's summer. Grill first. Ask questions later.*

TO REGISTER FOR CLASSES CALL: 480-596-5628

OR ON OUR WEBSITE [www.sweetbasilgourmet.com](http://www.sweetbasilgourmet.com)

# JULY

## **SUMMER IN PARIS**      Thur July 3      Lisa Brisch      9:30AM – 12:30 PM      105.00

Imagine a culinary adventure enjoying authentic French cuisine in this amazing city! In this class we will take you on a Parisian adventure with lessons you'll be easily able to repeat at home! Join us for a fabulous morning of cooking to learn Buttered Radish Tartines (Tartine Radis-Beurre - Baguette Slices with Butter, Radish Slices, Olives, & Herbs); Trout Amandine (Pan-Seared Trout Fillets in a Butter Lemon Sauce with Almonds); Roasted Chicken Breasts with Grapes & Sherry Vinegar; Green Pancakes (Pascadous - Thick Pancakes of Swiss Chard or Spinach with Garlic & White Wine); Gnocchi a la Parisienne with Arugula, Tomatoes, & Olives (Pâte à Choux dough, Poached & then Pan-Fried); Lentil Salad with Gorgonzola, and Lemony Crêpe Cazuela.

## **RIBS AND WINGS**      Thur July 3      Linda Martin      6:30 – 9:30 PM      105.00

In this class you will learn techniques for cooking a combination of pork and beef ribs, with a focus on regional flavors and preparation styles. These ribs and wings are great for family meals and gatherings of all sizes. We'll add spicy wings and beer to make it a party! Come join the fun and learn to make these foods for yourself. Our lesson will be Grilled Buffalo Seasoned Wings & Cilantro-Ranch Dip; Jerk Seasoned Caribbean Style Wings; Asian Style Wings with Sweet & Sour Sauce; Spice Rubbed Baby Back Ribs with Cola BBQ Sauce; Roasted Spicy Deviled Pork Ribs; Coffee Rubbed Roasted Beef Ribs with Bourbon BBQ Sauce, and Char Cooked Korean Style Beef Short Ribs.

## **BEST LOVED ITALIAN**      Sat July 5      Jan D'Atri      9:30 AM – 12:30 PM      105.00

It's impossible to pick the Italian foods we like best! They're all great! But we can choose a few with traditional flavors for this lesson which are the ones we love best. We're quite sure they will be the best loved Italian dishes with everyone you cook for. Join us for a fun morning cooking and learn Homemade Ricotta Crostini with Crispy Prosciutto, Fig Jam & charred Cherry Tomatoes; Nonna's Baked Ziti with Italian Sausage, Pesto and Ricotta; Panzanella Salad in Homemade Parmesan Frico Cups; Shrimp Scampi; Authentic Roman Fettuccine Alfredo; Italian Party Sheet pan Lasagna, and dessert of Nutella Gelato with mini Nutella Chocolate Biscotti.

## **FINGER FOODS OF THE MED**      Sat July 5      Lisa Brisch      2:00 – 5:00 PM      105.00

What could be better than bite-size morsels of Mediterranean flavors? In this class we're planning a party where the vibrant foods of this region become cocktail party foods with flair! Come for a fun class to learn these captivating specialties for your gatherings. Our lesson will be Pine Nut Salad Spears (Small Romaine Lettuce Leaf Cups dressed with a toasted Pine Nut Vinaigrette & shredded Parmesan); Ultra Creamy Hummus with Pita Chips; Eggplant Dip with Scallions & Cilantro; Ricotta Toast with Pesto di Prezzemolo (Toasted Bread topped with creamy Ricotta Cheese, Lemon, Parsley Pesto, sliced Green Grapes, & Olive Oil); Greek Chicken Kebabs with Tzatziki; Mediterranean Turkey Meatballs with Herbed Yogurt Sauce, and Fig Phyllo Cookies.

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**KIDS COOK CAMP** Mon – Fri July 7-11 Linda Martin 9:30 AM – 12:00 Noon 525.00

This is a week where people ages 8 to 12 get to learn a lot about cooking by making lots of great food! Each day we'll have a new cooking subject to learn about. Come for a great hands-on cooking experience and learn a new menu every day! Our lessons are

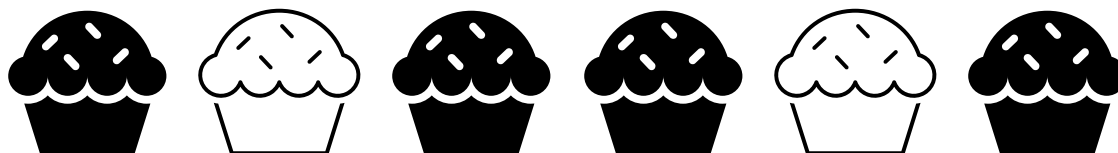
**MONDAY- Pizza Party:** Hand Stretched Homemade Pizza with Fresh Mozzarella, Basil, & Tomato; Italian Salad Pizza; Three Cheese Pizza with Freshly Made Sauce; Pepperoni & Cheese Pizza with Homemade Sauce; Roasted Potato Pizza with Cheese & Fresh Herbs; Fresh Pineapple & Bacon Homemade Pizza, and S'mores Dessert Pizza.

**TUESDAY – Island Time:** Pork Pot Stickers with Soy Dipping Sauce; Island Green Salad with Papaya Dressing; Hawaiian Style Grilled Beef Short Ribs; Authentic Hawaiian Macaroni Salad; Crispy Bacon Fried Rice; Grilled Hawaiian Style Chicken with Pineapple, Ginger, & Soy, and fresh made Banana Cake with Whipped Cream & Toasted Coconut.

**WEDNESDAY - Now That's Italian!:** Bruschetta with Fresh Tomato & Basil Topping; Antipasto Salad with Honey-Lemon Dressing; Sundried Tomato Pesto Roasted Chicken; Homemade Italian Bread & Herb Butter; Sautéed Fresh Vegetables with Olives & Herbs; Italian Risotto with Peas & Parmesan, and Fresh Berry Tart with Homemade Vanilla Ice Cream.

**THURSDAY - Indoor BBQ:** Roasted Corn & Cheese Grilled Quesadillas; Cookout Steak with Dr. Pepper BBQ Sauce; Best BBQ Beans; Skillet Cornbread with Honey Butter; Texas Style No Bean Chili; Bacon & Cheese Potato Packets, and Peach Cobbler with Homemade Ice Cream.

**FRIDAY - Cupcake Wars:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to create a theme for their cupcakes and will use their theme to decorate their cupcakes. Cupcakes will be presented, judged and recognized for their outstanding qualities.



**TEENS COOK CAMP** Mon – Fri July 7 – 11 Jan D'Atri 2:00 – 4:30 PM 525.00

If you're between 13 and 17, join us for a week of lessons that teach cooking skills, methods, and great recipes. Each day we have a new theme to work on with hands-on lessons that help you to gain experience and mastery of the subjects. When the cooking is done, we'll sit down to enjoy everything the group has prepared. Come have fun, learn a lot and get immersed in cooking! Our lessons are

**MONDAY - Everyone's Favorites:** Grilled Ham & Cheese Sliders; The Coolest Ever Deviled Eggs; Chicken Burgers; Jacques Pepin Potato Salad; Baked Mac & Cheese with Bacon; Naan Bread Pizza, and The Famous SWIG Cookie.

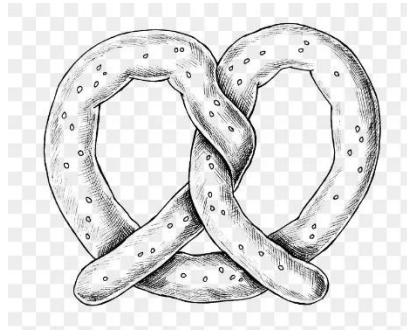
**TUESDAY- Around the World on a Plate:** Italian Spaghetti & Meatballs; Greek Baklava Focaccia; French Toast with Angel Food Cake; Chinese Bang Bang Shrimp; Thai Chicken Satay; Mexican Oven Baked Tacos, and American Chocolate Fudge Cupcakes.

**WEDNESDAY - Teen Celebrities Favorite Dishes:** Taylor Swift's Spaghetti and Meatballs; Billie Eilish's Favorite Salad; Selena Gomez's Chicken Salad Sandwich in Croissants; Bruno Mars Meatloaf; Millie Bobbi Brown's "Stranger Things" Taco's; Travis Kelse's Chocolate Chip Cookies; Ariana Grande's Strawberry Shortcake.

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**THURSDAY - One Skillet Meals:** Skillet toasted Maple Bread with Brie Cheese; Chicken fajita Rice Skillet; Fool Proof Cast Iron Pizza; Easy One Pot Vegetable Curry; One Skillet Spaghetti; Barley Beef Skillet and Cast-Iron Caramel Apple Cobbler with Homemade Vanilla Ice Cream.

**FRIDAY - Fun Food Friday:** Sheet Pan Lasagna Bites; Soft Pretzels with Dipping Cheesy Mustard Dipping Sauce; Taco Skillet with homemade Tortilla Chips; Fun & Crunchy Oriental Salad; Cashew Chicken; Cheese and Chile Quesadillas, and Watermelon Rice Krispies Treats.



**GOURMET COUPLES**      Fri July 11      Lisa Brisch      6:30 – 9:30 PM      195.00 per couple  
Fri night is Date Night! Invite your partner to share the ultimate cooking experience where you'll work as a team with a group of couples to prepare a gourmet menu. You'll cook this three-course meal, & we'll serve it with a sample of wine. Join us for a fun experience to be part of Upside-Down Puff Pastry Radish Tarts, and Celery Salad with Walnuts, Dates, & Pecorino, served with Pinot Grigio. The entrée will be Pan-Seared NY Strip Steaks with Shallot Butter Sauce; Garlicky Broccolini; Classic Roasted Potatoes, and Buttered Carrots with Shallots & Thyme, served with Cabernet Sauvignon. Dessert will be Chocolate-Hazelnut Crostata.

**SOURDOUGH STARS**      Sat July 12      Jan D'Atri      9:30 AM – 12:30 PM      105.00  
Here is a fun way to learn to make Sourdough Bread – in class with an experienced instructor! She will introduce a variety of Sourdough making methods from quite easy to more complex, beginning with making Sourdough starter. Come for a great lesson and let the Sourdough discovery process happen! Our lesson is No-Knead Sourdough; Poolish Method Sourdough; Sourdough Pretzels; Cherry & Walnut Sourdough; Dilly Sourdough; Sourdough Bread Pudding, and Basic Sourdough with Everything Bagel Topping.

**THAI TREASURES**      Sat July 12      Lisa Brisch      2:00 – 5:00 PM      105.00  
Learning to create many of the magical flavors of Thai cuisine is what you'll experience in this class. Enjoy a lesson focused on creating bold flavors, using fresh vegetables, meats, and seafood, along with seasoned rice and noodles. These recipes incorporate traditional herbs, spices, and flavorings to create authentic flavors. Come learn so you can make Thai foods on your own! Our lesson is Smashed Cucumber Salad; Shrimp Pad Thai; Green Curry Chicken & Vegetables (Gaeng Keow Waan); Thai Pork Glass Noodle Herb Salad (Larb Woon Sen); Panang Beef Curry; Vegetable Stir-Fry with Garlic & Black Pepper, and dessert of Thai Iced Tea Panna Cotta.

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**INA GARTEN - HOW EASY IS THAT?** Mon July 14 Jan D'Atri 2:00 – 5:00 PM 105.00

If you're a fan of Ina Garten, this lesson from her book *How Easy Is That* provides an in-depth opportunity to explore recipes from her collection. Come join the fun and cook the Ina way as we prepare her recipes together. Don't wait to sign up, this lesson will fill quickly. We will cook Smoked Salmon Mini Croissant Sandwiches; Ina Garten Goat Cheese Toasts; Ina's Caesar Salad; Lemon Tuscan Chicken; Overnight Mac & Cheese; Ham & Leek Empanadas, and Apple Pie Bars.

**CALIFORNIA DREAMIN'** Tues July 15 Amy Barnes 9:30 AM – 12:30 PM 105.00

This time of year, aren't we longing for beaches, cool breezes, and the blue skies of California? We don't have to be there to have a fun & interesting culinary adventure! Our lesson introduces California-style fresh produce, seafood, and meat. Come for a fun morning and learn these authentic recipes including Tangy baked Salmon with Calabrian Chile; Mixed Green Salad with Avocado & Citrus Vinaigrette; San Francisco-style Crab Cakes with Lemon-Scallion Sauce; Baja grilled Chicken and Bell Pepper Tacos with Chipotle Aioli; Goat Cheese stuffed Bacon-wrapped Dates with Rosemary Honey, and Blackened Flank Steak Salad with Feta Cheese & mixed Berry Vinaigrette. The dessert will be Boysenberry Cobbler.

**SUPERSTAR SALADS & DRESSINGS** Tues July 15 Jan D'Atri 6:30 – 9:30 PM 105.00

Salads make light, cool, satisfying meals this time of year. In this class we'll use lots of local produce & turn it into wonderful summertime lunches or dinners and some of the best salads anywhere! Come for an amazing class, you'll be surprised and delighted! We'll make a from-scratch Dressing for each one. Enjoy Asian Shrimp Salad with Snow peas with Honey Cider Dressing; Stetson Chopped Salad with Basil Pesto Dressing; Flaked Salmon Salad with Creamy Garlic Dressing; The Famous "Lancers" Caesar Salad; Grilled Street Corn Salad; Chickpea Salad with Boozy Raisins with a Sweet & Tangy Dressing, and Elegant Fruit Salad with Lemon Basil Dressing.

**SOUPS & SALADS FOR SUMMER** Wed July 16 Amy Barnes 9:30 AM – 12:30 PM 105.00

Do you crave lighter foods during these warm summer months? This class offers a lesson of Light, fresh, and delicious salads and soups that make the meals with lots of variety! Join us to learn great recipes & BLT Chicken & Romaine Salad; Vichyssoise; Avocado-Lime Shrimp Salad; & Mango Gazpacho; summer Italian Bread Salad & Italian Meatball Wedding Soup, and warm Steak and New Potato Salad with Tarragon Vinaigrette. Dessert will be chilled Cantaloupe Soup with Mint.

**PLANT BASED FAVORITES** Thurs July 17 Lisa Brisch 9:30 AM – 12:30 PM 105.00

Plant based cuisine is one of the fastest growing trends in cooking and eating today. The health benefits of eating fresh produce and lean meat are tremendous. Come and join us for a great lesson of Black-Eyed Peas with Peaches & Pecans; Hummus Bowls with Merguez-Spiced Tempeh; Jammy Onion & Miso Pasta; Cauliflower Biryani; One Pan Baked Quinoa with Kale & Chickpeas, and Greek Bean Salad. Dessert will be Chocolate Pots de Crème with Tahini Caramel.



**COOL COCKTAIL PARTY**    Thurs July 17    Linda Martin    6:30 – 9:30 PM    105.00

Cool, delicious cocktail foods allow people to relax, mix, and enjoy time spent together. Invite friends to enjoy your cool cocktail party with this beautiful menu of tantalizing foods! You'll make everyone happy! Our lesson is Bacon Wrapped Pineapple Shrimp with Mango Salsa; Curried Chicken Salad on Endive Spears; Oven Roasted Crab Cake Bites with Dijon-Curry Aioli; Beef Tenderloin & Boursin Cheese Rolls with Chives; Baked Chorizo & Cheese Taquitos with Fresh Orange-Tomato Relish; Thai Chicken Cocktail Meatballs with Sweet Chili Sauce, and Lemon Curd & Fresh Raspberry Tarts. We'll enjoy our bites with a French Twist Cocktail made with light rum, fresh lime juice, pear nectar, champagne & lemon twist.

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

Need a little pick me up? Give yourself a treat of a lovely lunch and DEMONSTRATION lesson at our class. Learn step-by-step how to make this meal so you can share it with people you cook for! They will be so happy! Come for our lesson of Roasted Pork Tenderloin with Dried Cherry-Port Sauce with Onions & Marmalade; served with Orzo, Green Bean, & Sun-Dried Tomato Salad. The dessert will be Whipped Cream-Cherry Cheesecake.



**GOURMET COUPLES**    Fri July 18    Linda Martin    6:30 – 9:30 PM    195.00 Per Couple  
Plan a fun night out with your partner and sign up for a great class where you'll be partners cooking! Each couple will prepare part of the menu from scratch. When the courses come together, we will sit down and enjoy the meal with a sampling of wine. Come and join us for Oven Roasted Crab Cake Amuse with Lemon-Caper Aioli and Cool Watermelon, Feta, and Baby Arugula Salad with Citrus Dressing, served with Sauvignon Blanc. The entrée will be Tandoori Style Grilled Chicken with Garlic, Fresh Ginger, Cumin, & Coriander; Toasted Garlic Cast Iron Cooked Shaved Brussels Sprouts; Fresh-made Fry Bread with Desert Honey; Slow Simmered Carrot & Cumin Seasoned Black Beans, served with Merlot. Dessert will be Rum flamed Bananas Foster with Praline & Homemade Vanilla Bean Ice Cream.

**BEST LOVED CAKES & ICE CREAM**    Sat July 19    Jan D'Atri    9:30 AM -12:30 PM    105.00

Indulgence in every bite! That's what great cake and ice cream brings together for us! The lessons of this class pairs classic cake-baking with creating rich, cold, delicious ice creams. What could be better? You will absolutely love these combinations, so join us for Bourbon Cake; Italian Coconut Cream Cake; Blackout Cake; Meyer Lemon Loaf Cake; French Vanilla Ice Cream; Chocolate Nutella Ice Cream; Red Velvet Ice Cream; Salted Caramel Ice Cream with Fudge and Toasted Coconut, and Creamy Lemon Vanilla Ice Cream.

**VIETNAMESE FLAIR** Sat July 19 Lisa Brisch 2:00 – 5:00 PM 105.00

There are magical qualities to Vietnamese foods. It embodies freshness and balance in the combination of sweet, sour, savory, and spicy flavors. In our lesson each dish is prepared with fresh vegetables, herbs, noodles, broth, and protein creating such great flavors! Come learn these specialties for yourself. Our lesson is Sweet Potato & Shrimp Cakes with Nuoc Cham; Lemongrass Beef & Rice Noodles; Nem Nuong (Vietnamese Sausage – Ground Pork seasoned with toasted Rice Powder, Fish Sauce, Garlic & formed into Sausages); Chicken Banh Mi (Roasted Chicken on a Baguette with Spicy Mayo & Pickled Vegetables); Vietnamese Vegetarian Noodle Salad; Green Beans with Scallion Sauce, and Vietnamese Iced Coffee.

**KIDS COOK CAMP** Mon – Fri July 21 - 25 Jan D'Atri 9:30 AM – 12:00 Noon 525.00

Are you a young person aged 8 to 12 who likes to cook? Are you curious about how to make new foods? This series teaches fun cooking themes each day. At the end of each lesson, everyone will enjoy a meal of the foods made in class. You'll learn a lot about cooking in this series - come join in! Our lessons are

**MONDAY - Spice and Everything Nice:** Cheesy Bacon Breakfast Casserole; Mini Pizza Bowls; Homemade Meatballs with Marinara Sauce; Parmesan Chicken Bites with Dipping Sauce; Broccoli Tots; Fun Size Salad in Cheese Cups, and Carrot Cake Cobbler.

**TUESDAY- Forkful of Fun:** Cinnamon Roll Quick Bread; Taco Dip with Homemade Tortilla Chips; Grilled Shrimp with Cilantro Lime Dressing; Soft Pretzel Mini Mortadella Sliders; Cheese Bites on Toasted Maple Bread; Turkey Sloppy Joes, and Shortbread Cookies with Sweet Lime Gaze.

**WEDNESDAY - Stir Crazy!:** Panzarotti (Italian Hot Pockets); One Skillet Fettuccine with Butter and Cheese (Roman Style with slab of butter); Air Fryer Lasagna Fritta (Air-Fried Lasagna Rollups); Strawberry and Greens Chopped Salad with Poppy Seed Dressing; Naan Bread with Pesto and Shredded Chicken; Avocado Fries with Homemade Ranch Dressing, and Pastina Dolce (Homemade Pasta Pudding!).

**THURSDAY - Magic Spoonfuls:** Crispy Air Fried Zucchini and Broccoli Fries; Marinated Salmon Salad with Dijon Vinaigrette; Soda Pop Bread with Butter; Upside Down Tomato and Puff Pastry Tart with Ricotta and Balsamic Reduction; Swedish Meatballs; Soda Pop Bread with Butter; Amazin' Chocolate Cake with Buttercream Frosting and Orange Julius.

**FRIDAY - Gourmet Goodies:** Waffle Iron Chicken & Waffle Sliders; Easy, Crunchy No Bun Sausage Dogs; Garlic Butter Steak on Naan Bread Wedges; One Pan Melting Potatoes; Maple Roasted Carrot Cauliflower Toasts, and Lemon Posette in Lemon Halves.

**TEENS COOK CAMP** Mon – Fri July 21- 25 Lisa Brisch 2:00 – 4:30 PM 525.00

This series is for people ages 13 to 17 who like to cook and want to learn more about all facets of cooking. This series will introduce a new theme each day; We'll work in teams of two, and each person will choose the recipe they want to make. Come gain knowledge and experience in this fun series. Our lessons will be

**MONDAY – Bake Shop:** Country Sausage & Cheese Muffins; Cheddar & Salsa Pigs in a Blanket; Whole-Wheat Blueberry Muffins; Homemade Pop Tarts; Chocolate Chunk Financiers; Glazed Scones; Puff Pastry Almond Croissants.

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**TUESDAY – Pizza & Salad:** Chicken Tikka Pizza; Carne Asada Pizza; Cheeseburger Pizza; Japanese Potato Salad; Greek Salad; Cherry Tomato Salad; House Salad with Pepperoni Croutons.

**WEDNESDAY – Noodles:** Udon Noodles with Boiled Egg, Hot Soy, & Black Pepper; Asian Chicken & Rice Noodle Salad; Broccoli Slaw with Oranges & Crunchy Noodles; Meatballs & Marinara over Zucchini Noodles; Roasted Cherry Tomato Sauce with Spaghetti (we're making pasta!); BLT (Bacon, Lettuce, Tomato) Pasta, and Fettuccine Alfredo (we're making pasta!)

**THURSDAY – World Cuisine:** Skillet Beef Enchiladas; Korean Sizzling Beef Lettuce Wraps; Burmese Chicken; Japanese Vegetable Pancakes; Chana Makhani - Tender Chickpeas blanketed in a Creamy, Spiced (not spicy!) Tomato Sauce; Aloo Bharta (South Asian Mashed Potatoes); Triple Chocolate Souffles.

**FRIDAY – Ultimate Snacks:** Ultra Creamy Hummus with Pita Chips; Black Bean, Corn, & Poblano Quesadillas; Buffalo Chicken Dip; Cheesy Jalapeno Bacon Cornbread; Layered Chili, Cheese, & Roasted Corn Dip; Browned Butter Chai Spice Rice Krispies Treats, and Cereal & Milk Bars.

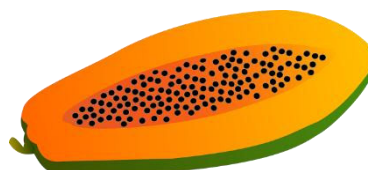
**JADE PALACE TREASURES** Mon July 21 Hue Mei 6:30 – 9:30 PM 105.00

If you love the foods of this premiere Asian restaurant, come for a fun, invigorating lesson to learn from the General Manager (and Chef) how to prepare their signature specialties. Hue is a talented chef, and he will share his secrets in an amazing hands-on experience! Come to learn and enjoy Wor Wonton Soup; Beef with Snow Peas; Shrimp Lo Mein Noodles; Spicy Szechuan Beef; Beef in Black Pepper Sauce; Moo Shu Pork with Pancakes, and dessert of Fried Cheesecake Spring Rolls.

**Jade Palace**  
CHINESE CUISINE



**GOURMET COUPLES** Fri July 25 Linda Martin 6:30 – 9:30 PM 195.00 Per Couple  
Invite your partner to share a fun cooking experience where you will be a team with a group of couples creating a three-course gourmet dinner. Each couple takes a recipe and prepares it from start to finish. Each course when ready will be enjoyed with a sampling of wine. We hope you can join us for a fun evening and learn Crispy Chorizo Taquito Amuse with Fresh Orange & Tomato Relish and Avocado Caesar with Sourdough Croutons served with Chardonnay. The entrée will be Korean Style Marinated & Char Cooked New York Steak; Smoked Chili Scalloped Sweet Potatoes; Kimchi Udon Noodles, and Roasted Green Beans with Millionaire Bacon, served with Cabernet Sauvignon. Dessert will be Butter, Pecan, Brown Sugar, & Papaya Upside-Down Cake with Tequila Whipped Cream.



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**CHEESE FRESH MADE** Sat July 26 Jan D'Atri 9:30 AM – 12:30 PM 105.00

Don't miss this opportunity to gain experience how to make a variety of Cheeses for yourself! We will start from nothing to make curds, separate the whey, and bring cheese to life! When our they are ready, we'll create an array of foods made with fresh-made cheese! Come join the fun! We'll learn to make Homemade Ricotta, Sicilian Ricotta, Mozzarella, fresh Paneer, American Block Cheese, Cheddar Cheese. We'll also make Caprese Salad with Homemade Mozzarella, Tomatoes & Basil; Cheesy Beefy Taco Dip with Tortilla Chips; Garlic and Herb Pull Apart Bread, and Blueberry Lemon Ricotta Tea Cake.

**SENSATIONAL SOUTHWEST** Sat July 26 Amy Barnes 2:00 – 5:00 PM 105.00

A lesson about the foods of our regional cuisine is a culinary journey like no other. We'll learn to create dynamic flavors characteristic of Southwest cuisine including understanding chilies, their flavors & heat levels. This winning menu is one you'll love to share with the people you cook for. Come for an amazing cooking experience and Black Bean & White Cheddar Bean Soups (side by side); pan fried Beef Tenderloin Steaks with dried Chile Sauce; Confetti Rice with Corn, Peas and Carrots; Air fried Ancho Red Chili Onion Rings with Fiesta Dip; Southwestern spiced Vegetable Sauté, and Mexican Chocolate Torte for dessert. Our yummy cocktail is a Turquoise Margarita.



**ROMAN HOLIDAY** Mon July 28 Jan D'Atri 2:00 – 5:00 PM 105.00

This class of Italian specialties is focused on the famous dishes originating in Rome & much loved by the world for centuries. Roman foods are made with local ingredients prepared in simple but dynamic forms. Come learn to make from scratch what tourists go & pay a lot of money for! Our lesson will be: Homemade Fettuccine alla Romana; Caccio e Pepe served in a Parmesan Cheese Wheel; Carciofi alla Giudia (Deep Fried & Crunchy Artichokes) with Lemon Aioli Dipping Sauce; Amatriciana Buccatini Pasta with a Spicy Red Sauce; Chicken Scallopine ala Marsala; Suppli Al Telefono (Roman Street Food Rice Fritter); Maritozzi (Mini Brioche filled with Whipped Cream, and Roman Holiday Cocktail with Campari, fresh Pineapple and Fruit Juices.

**MOVIE NIGHT MUNCHING** Tues July 29 Amy Barnes 9:30 AM – 12:30 PM 105.00

During the summer it's nice to stay home, stay cool, and plan movie nights where a great movie with great snacks or a complete meal makes a memorable evening. This fun and playful menu will give you recipes to love. Come for a fun morning & prepare Mini Puff Pastry Pepperoni Pizza Cups; Korean BBQ Fried Chicken Bites (air fryer); Surf and turf Nachos (Cajun Shrimp & New York Steak Nachos with Pepperjack Cheese); Apple Brie Quesadillas; Crispy baked low carb Cheddar Cheese & Onion Crisps with Buttermilk Dressing, and Cinnamon Roll Popcorn recipe.

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**MIDNIGHT IN PARIS**      Tues July 29   Jan D'Atri      6:30 – 9:30 PM      105.00

Immerse yourself in the cuisine of this rich culinary city! Parisian foods are some of the best known and most loved ones with culinary traditions that go back centuries. Join us to learn about classic Parisian cuisine with this menu. Our lesson is Pinot-Salted Olive Tapenade with Seasoned Bread Bites; French Onion Skillet Meatballs with French Bread Garlic Knots; Asparagus Wrapped Crepes with Hollandaise Sauce; Caramelized Onion, Leek & Gruyere Tart; Porterhouse Steak With Bechamel, White & Dark Soubise, and Spring Mix Salad with Caramelized walnuts & French Dijon Vinaigrette. Dessert will be French Apple Tart with Homemade French Vanilla Ice Cream.

**ISLAND FLAVORS**      Wed July 30   Amy Barnes      9:30 AM – 12:30 PM      105.00

Wouldn't we love to be exploring the Caribbean islands and enjoying the native foods about now! Caribbean foods are some of the most exotic; the flavors are rich, spicy & varied from island to island. Often made with rice, peas, curries, jerk seasoning, seafood and plantains, the flavors are soul satisfying! Join us for a fun morning of cooking to enjoy a lesson of Jamaican beef pastries; Baked Jerk Chicken; Cuban Black Bean Salad; Classic Picadillo Caribbean-style Yellow Rice, and Cuban Rice Pudding. We'll enjoy our feast with a Mojito Cocktail.

**SOUS VIDE**      Thurs July 31   Lisa Brisch      9:30 AM – 12:30 PM      105.00

Cooking Sous Vide is a method which achieves the maximum flavor of each food cooked. Using a water bath, food is immersed in a bag & cooked at a low, consistent temperature. This holds in all the natural moisture and flavor. Traditionally used by restaurants, it has become a current way to cook at home. Come learn the process and enjoy the flavors that develop with each recipe in the lesson. Join us for Egg Bites; Dill-Pickled Deviled Eggs; Jerk Pork Tenderloin with Arugula & Pineapple Salad; Chicken Salad with Peaches, Goat Cheese, & Pecans; Pomegranate-Balsamic Glazed Salmon, and Butter-Poached Corn on the Cob. Dessert will be Strawberry Mousse.

**TUSCAN SUMMER**      Thurs July 31   Linda Martin      6:30 – 9:30 PM      105.00

Add magic to your summer with a Tuscan culinary experience! Our lesson introduces the specialties from the beautiful region, including an abundant array of fresh produce, fresh pasta, bread, olive oil and of course wine. Tuscans use simplicity in their cooking methods for the flavors of the food to stand out. Don't miss this opportunity to create Tuscan inspired flavors this summer. Join us for Crostini with White Beans, Roasted Tomatoes, & Basil Oil; Heirloom Tomato Panzanella Salad with Radicchio, & Hazelnut Vinaigrette; Grilled Tuscan Style Steak with Tomato Basil Sauce; Seared Fresh Salmon with Herbs, Garlic, Olives, & Tomato; Homemade Fettucine with Fresh Made Marinara; Sautéed Fresh Vegetables with Olives & Fresh Herbs, and Double Chocolate Biscotti with Summer Berries.



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# AUGUST

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

This fun DEMONSTRATION is a delightful meal & a classic treat! Come for lunch to enjoy My Momma's 'Cut It with a Fork' Golden Chicken, served with old fashioned Potato Salad. Dessert will be Vanilla Brioche Bread Pudding with Crème Anglaise.

**GOURMET COUPLES**      Fri Aug 1      Lisa Brisch      6:30 – 9:30 PM      195.00 Per Couple

Invite your partner to share a special cooking experience and prepare a menu with a group of couples. We'll create a gourmet three course meal, and each couple will cook the recipe of their choice. When it comes together, we'll enjoy it with a sampling of wines. Come join the fun and be part of creating Cherry Pecan Brie Toasts and Summer Corn Salad with Basil-Buttermilk Dressing, served with Chardonnay. The entrée is Pan-Seared Chicken Breasts with Mustard, Rosemary, & Capers; Artichoke-Potato Gratin; Roasted Cauliflower with Bacon & Scallions, and Green Beans Amandine, served with Pinot Noir. Dessert will be Lemony Cream Cake.

**KIDS & PARENTS COOK**      Sat Aug 2      Jan D'Atri      9:30 AM – 12:30 PM      210.00 For Two

Does your child (8 and above) like to cook? Here is a perfect class where the two of you can have fun together while you increase your knowledge and cooking skills. Come be partners & learn to create Baked Ziti with Pesto & Red Sauce; Battered Mozzarella Sticks with Homemade Dipping Sauce; Broccoli, Caramelized Onion & Rice Casserole; Pork Chops with Apples and Bacon; Cheesy Kale Pesto Pizza with Shrimp Scampi; Homemade Berry Pop Tarts, and Root Beer Cookies with Buttercream Frosting.

**STREET FOODS OF THE WORLD**      Sat Aug 2      Lisa Brisch      2:00 – 5:00 PM      105.00

Street foods are like windows into a culture's specialties and the food of its' people. This lesson gives you first-hand experience using ingredients, spices, flavorings, and cooking methods of street foods around the world! Come join this fun and interesting class with Bhaji Sliders (Mumbai Spicy Potato & Cauliflower "Sloppy Joes"); Burmese Chicken (Chicken Thighs slow cooked in a Spiced Tomato Sauce with Lemongrass, Shallots, Ginger, & Garlic); Chicken Shawarma (Roasted Spiced Chicken Slices served on Pita with Lemon-Yogurt Sauce); Steak & Bacon Tacos (Tacos de Alambre); Jerk Chicken; Spinach Cheese Gozleme (Spinach & Cheese wrapped in Turkish Flatbread), and Air Fryer Churros with Chocolate Sauce.

**TAMALES & TACOS**      Mon Aug 4      Jan D'Atri      2:00 – 5:00 PM      105.00

Two favorite Southwest specialties make a great combination for weeknight dinners or special occasion meals! Learn the techniques for making Tamales; you may be amazed how easy it is! Tacos can be simple or become a taco bar! Find the Tacos that make you happy! Join us for Green Corn Tamales; Blue Corn Tamales; Pork Tamales; Ina's Salmon Tacos; Homemade Crunchy Tacos with Spicy Cole Slaw; Taco Dip with Homemade Tortilla Chips, and White and Dark Chocolate Cigars rolled in Corn Husks.

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**SUMMER AIR FRY**                      Tues Aug 5    Amy Barnes    9:30 AM – 12:30 PM                      105.00

We have the best solution for cool cooking through the summer. The Air Fryer. It's easy, fast and keeps your kitchen cool. Come learn Air Fryer Chicken Meatballs with Honey Soy Sauce; Guilt free Air Fryer Calamari with Cocktail Sauce and Lemon; Air Fried spiralized Potatoes with Curry Sauce; Air fryer Chicken Katsu with homemade Katsu Sauce; Air Fried Salmon filets lightly seasoned with fresh Lemon, and Air Fryer sautéed Spinach with Onion.

**INDIAN CUISINE**                      Tues Aug 5    Lisa Brisch    6:30 – 9:30 PM                      105.00

Indian cuisine has many dynamic flavors with the spices, sauces, and cooking methods used. Come explore the depth of what is possible with these native recipes: Chana Masala (Chickpeas simmered until tender in a Spiced Tomato-Ginger Sauce); Chicken Biryani (Chicken Thighs cooked in layers of browned Onions, Garlic, Jalapenos & Spiced Rice (Cardamom, Ginger, Cinnamon, Cumin) with an Herbed Yogurt Sauce); Shrimp Curry; Murgh Makhani (Yogurt marinated Chicken cooked in a rich, creamy Spiced Butter Tomato Sauce); Aloo Gobi (Potato Cauliflower Curry), and Palak Dal (Red Lentils seasoned with Ginger & Turmeric over wilted Spinach & Mustard & Cumin Spiced Golden Onions).

**CHICKEN INTERNATIONAL** Wed Aug 6    Amy Barnes    9:30 AM – 12:30 PM                      105.00

Discover Chicken International! Chicken is one of the most popular foods in most countries. It is abundant, healthy to eat, & thrives around the world. Come for an interesting class to learn how cultures use varied flavorings, spices, and cooking methods. Our lesson is Spicy Indian Chicken Curry with warm Naan; West African Chicken Peanut Stew; Crispy Korean Fried Chicken in a spicy, sweet Glaze; Baked Chicken Schnitzel with Lemon; Ancho Chicken Mole, and Crispy Italian Chicken Sausage, Sun-dried Tomato, Spinach Gnocchi sheet pan dinner.

**BAJA FISH**                      Thur Aug 7    Lisa Brisch    9:30AM – 12:30 PM                      105.00

Many fish varieties are found in the Baja area and are Fish that we love. This class will teach how to cook them to achieve maximum flavor while using a variety of cooking methods. The lesson teaches how to use herbs, flavorings, and spices to enhance each fish. Each recipe is paired with a perfect accompaniment. We hope you can join us for an amazing lesson of delicious, healthy foods! We'll prepare Clamato Seafood Cocktail; Vegetables Verde with Cilantro Vinaigrette (Butter Lettuce Salad with Cucumbers, Bell Peppers, Avocado, & Pepitas drizzled with a Cilantro Vinaigrette); Chili & Citrus-Marinaded Fish Tacos; Diablo Shrimp (Shrimp poached in a Spicy Tomato Reduction & served over Rice) Crab Salpicón (A refreshing Salad of Bell Pepper, Cucumber, Onion, Serrano Chiles, Cilantro, Lime Juice with cooked Crab & diced Avocado); Tuna Machaca (Marinated & sautéed Tuna with Tomatoes, Onions, Serrano Chiles. Served with Arroz Verde (Green Rice), and Lime Sherbet & Mango with Cilantro, Mint & Chile Powder.

**LUNCH & LEARN**                      Fri Aug 8                      Amy Barnes    12:00 Noon – 1:00 PM                      50.00

Why not invite a friend to share an experience that includes a great lunch & DEMONSTRATION of preparing the meal. Come have fun and enjoy Adobo-rubbed Pork Tenderloin with Black Bean Pico de Gallo served with Elote grilled Mexican Corn Salad. The dessert is Baked Cheesecake Taquitos with Raspberries and Boozy Whipped Cream.

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**GOURMET COUPLES**      Fri Aug 8      Lisa Brisch      6:30 – 9:30 PM      195.00 Per Couple

Friday is date night at Sweet Basil! Come with your special person and share a fun cooking experience as you prepare a recipe from our three-course gourmet menu. When we're finished cooking, we'll enjoy a sampling of wine to accompany the courses. Our lesson this evening is Bruschetta with Greens & Fontina and Charred Onion, Tomato, & Arugula Salad served with Chardonnay. The entrée is Salmon en Cocotte with Leeks & White Wine (Slow Cooked Side of Salmon with Leeks, White Wine, & Herbs); Creamy Parmesan Orzo; Honey Glazed Carrots with Lemon & Thyme and Best Baked Spinach, served with Sauvignon Blanc. The dessert will be Almond Coconut Cake with Cherries & Pistachios with Homemade Vanilla Ice Cream.

**PIES AND TARTS FOR SUMMER**      Sat Aug 9      Jan D'Atri      9:30 AM – 12:30 PM      105.00

So many luscious fruits are in season right now! This makes choosing flavors of your next Pie or Tart a wide-open question! Come for a great lesson where we begin by learning to make a beautiful Pie Crust. From there each person will choose the filling for their Pie or Tart and will prepare the recipes from class. Come for a great lesson to make Key lime Pie; Chocolate Cream Pie; Raspberry Rhubarb Slab Pie; Fig and Blue Cheese Tart with Honey, Balsamic, and Rosemary; Potato Bacon & Cheddar Tart; Free Form Onion, Leek & Mushroom Tart, and Apple Pie "Egg Rolls."



**FRENCH PASTRIES**      Sat Aug 9      Lisa Brisch      2:00 – 5:00 PM      105.00

With this lesson you will master French Pastry skills. Come discover the techniques & step-by-step methods of making these specialties. Our lesson will be Browned Butter Gâteau Magique (Magic Cake with a firm, Flan-like Bottom, creamy, Pudding Center & Souffle Crown); French Breakfast Puffs (Mini Browned Butter Cakes coated in Cinnamon & Sugar); Peach Tarte Tatin; La Bête Noire Cake (French for "The Black Beast", a decadent Flourless Chocolate Cake known for its rich, velvety texture & intense Chocolate Flavor); French Apricot Pastry (Puff Pastry Twists filled with Apricot Jam); Salted Butter Caramel-Chocolate Mousse, and Lemon Pots de Crème (Little Pots of Lemon Custard).

**COOKING WITH INA – FOOLPROOF FAVES**      Mon Aug 11      Jan D'Atri      2:00 – 5:00 PM      105.00

If you love Ina Garten like we do come for a shared experience where we'll use her book - Foolproof Faves to immerse ourselves in the best recipes in her book! Come for a fun lesson to be part of an Ina experience! We will make Ina's Charred Tomato Crostini with Whipped Feta & Mascarpone; Jalapeno Cheddar Crackers; Easy Tomato Basil Bisque with Grilled Cheese Croutons; Elegant Slow-Roasted Filet of Beef with Basil Parmesan Mayonnaise; Mushroom and Leek Savory Bread Pudding; Seared Scallops & Potato Celery Root Purée, and Sticky Toffee Cake with Bourbon Glaze. We'll enjoy it all with a Dukes Cosmopolitan made with freshly squeezed Lemon juice.

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**LUSCIOUS LADIES LUNCHEON** Tues Aug 12 Amy Barnes 9:30 AM – 12:30 PM 105.00

Don't pass up learning how you can invite girlfriends for lunch and make it special without causing you stress. This lesson provides the answers with how most of it can be made ahead of time. Join us for summer fun to prepare Summer Fruit, Vegetable Cheese & accoutrements board; Mixed Greens with Wine poached Salmon and Tarragon Mustard Sauce; Sauteed Parmesan & Panko Chicken Breast with Mixed Baby Greens & warm Sherry Wine Vinegar Dressing; Crispy Garlicky Shrimp Gnocchi; Cinnamon & Sugar Vanilla Bean Popovers, and dessert of Strawberry Soup with Buttery toasted Pound Cake Croutons, served with Rose Sangrias.

**SUMMER IN VENICE** Tues Aug 12 Jan D'Atri 6:30 – 9:30 PM 105.00

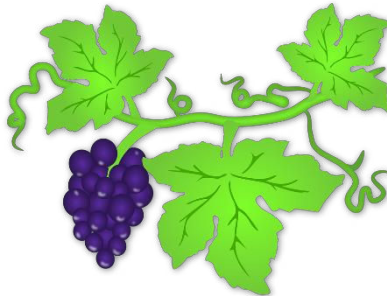
This lovely lesson of Venetian specialties will have a profound effect on your guests when you serve a truly remarkable meal. Join us to learn to cook like a Venetian! Our lesson is Braciolo; Roasted Mushrooms with Brown Butter & Parmesan on Stanley Tucci's Spaghetti alla Nerano (Roman Pasta with Zucchini); Italian Wedding Risotto; Al Fresco Pizza with Kale Pesto & Shrimp; Homemade Ricotta & Apple Pie Toast Points, and Panzanella Salad. Well enjoy a cocktail of Cocktail: St. Mark's Square M'lady Spritz.

**NOODLE KNOW HOW** Wed Aug 13 Amy Barnes 9:30 AM – 12:30 PM 105.00

With so many Noodles available how do we know how to cook them all? These are questions we'll answer in class. Discover Noodles which are wheat, rice, soba, ramen, udon, vegetable, pasta, how to prepare and sauce them. This fun class will take us around the world to discover, prepare, and sauce them. Come join in! Our lesson is Pappardelle Noodle with Rosemary Portobello Mushroom Sauce; Spicy Cajun Shrimp Pasta with Smoked Sausage; German Style Fried Egg Noodles with Kielbasa; Bibin Guksu Cold Soba Noodle Salad; Grandma's Chicken and Hand Rolled Noodles and Mongolian Ground Beef Noodles.

**A NIGHT IN TUSCANY** Wed Aug 13 Dena Roché 6:30 - 9:30 PM 105.00

Join Vin Roché as we travel to the land of endless rolling vineyards, bold wine, and food so good that you're sure Nonna is in the kitchen cooking just for you. We'll transport you to Tuscany, Italy's most famous wine region, during this unique wine tasting. Each wine will be paired with an Italian appetizer created by one of our Sweet Basil Italian chefs. As we taste through four wines that define the area you'll immerse in the flavor of the region, get travel tips, and learn all about Tuscany's iconic wines. Join us for an evening of an amazing Tuscan Vino experience. We'll pair our wines with Apple & Brie Bruschetta; Cocktail Meatballs with melted Mozzarella; Parmesan Chicken Bites with spicy Tomato Dipping Sauce; and Tuscan Arancini.



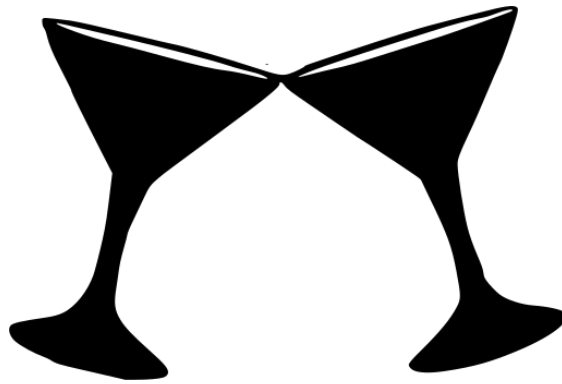
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**SAUCES FOR SUMMER**    Thur Aug 14    Lisa Brisch    9:30 AM – 12:30 PM    105.00

Sauces add so much flavor to a dish & are often what gives a recipe great flavor. In this class we'll focus on Sauces that are light, easy to make, & complimentary to each accompaniment. Come for a fun morning of cooking to learn sauce making including New York Strip Steak with Chimichurri (Spicy Herbed Sauce of Parsley, Cilantro, Oregano, Garlic, Red Pepper Flakes, Vinegar & Olive Oil); Sautéed Pork Medallions with Cilantro & Coconut Pan Sauce; Pan-Seared Salmon & Mango-Cucumber Salsa; Indoor BBQ Chicken with Honey-Scallion BBQ Sauce; Pasta with Bagna d'Inferno (Spicy Tomato Sauce with Garlic & Anchovies), and Green Beans & Vietnamese Scallion Sauce. The dessert will be Puff Pastry Squares with Instant Pot Dulce de Leche.

**APPETIZERS & MARTINIS**    Thur Aug 14    Linda Martin    6:30 – 9:30 PM    105.00

Come for a fun lesson and opportunity to learn and enjoy an amazing cocktail party menu! These recipes are not difficult and will always make a splash when served with a chilled and delicious Martini! Our menu is Sautéed Fresh Mushrooms with Goat Cheese & Basil Oil on Grilled Crostini; Boursin Filet Bites with Fresh Chives; Thai Spicy Chicken Meatballs with Sweet Chili Sauce; Grilled Shrimp on Rosemary Skewers; Caviar Topped White Truffle Creamy Deviled Eggs; Sweet Chicken Bacon Wraps with Blue Cheese Dip, and Mini Crème Brûlées. We will enjoy this menu with an Espresso Martini OR a St. Germain Martini.



**LUNCH & LEARN**    Fri Aug 15    Lisa Brisch    12:00 Noon – 1:00 PM    50.00

Plan a fun lunchtime excursion and join us for a DEMONSTRATION lesson with a cool summertime meal. Join us for Sous Vide Mozzarella Chicken (Perfectly cooked moist chicken breasts topped with melted Mozzarella Cheese), served with Arugula, Tomato, & Pesto Salad with Crispy Garlic Bread. Dessert will be Chocolate Hazelnut Mousse.

**GOURMET COUPLES**    Fri Aug 15    Linda Martin    6:30 – 9:30 PM    195.00 Per Couple

If you enjoy cooking, invite your partner to come be your partner creating a gourmet three-course gourmet meal. Come learn a great menu of Grilled Shrimp on Rosemary Skewers Amuse, and Butter Lettuce & Sautéed fresh Apple Salad with Brie Croutons, served with Chardonnay. The entrée is Homemade Béarnaise Sauce over cast-iron Seared Blackened Rib-Eye Steak; Grill Cooked Vegetables with Chipotle Dressing; Tempura Green Beans, and freshly made Garlic Naan, served with Zinfandel. The dessert will be Homemade Lemon Pound Cake on the Grill with Chocolate-Espresso Sauce & Vanilla Bean Ice Cream.

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**FRENCH BASICS**                      Sat Aug 16      Jan D'Atri      9:30 AM – 12:30 PM                      105.00

Learning Classic French techniques will give you a good foundation in all areas of cooking; this class teaches basic principles of French procedures with each recipe. Come for a fun and fascinating lesson to be immersed in French cuisine. Our lesson is Baked Brie en Croute; French Onion Soup; Coq Au Vin; Asparagus Crepes with Morney Sauce; Potatoes Au Gratin; Profiteroles, and Chocolate Souffle.

**CANTONESE COOKING**      Sat Aug 16      Lisa Brisch      2:00 – 5:00 PM                      105.00

Cantonese stands out as one of the cornerstones of Chinese cuisine. It incorporates edible meats and uses steaming and stir frying as common cooking methods. It often uses preserved food to create dynamic flavors. Come learn about this style of cooking. Our lesson is Char Siu-Glazed Pork & Pineapple Buns (Glazed pork slices served in sweet buns with charred pineapple); Cantonese-Style Black Pepper Beef & Potatoes; Sook Mei Faan (Cantonese Creamed Corn with Tofu & Rice); Chinese White-Cooked Chicken with Ginger-Soy Dressing (Poached Chicken with Scallions, Cilantro, Sherry, Soy Sauce, & Ginger over Napa Cabbage); Oven-Steamed Fish with Scallions & Ginger, and Vegetable Lo Mein. Dessert will be Double Mango Pudding.

**KNIFE SKILLS**                      Mon Aug 18      Jan D'Atri      2:00 – 5:00 PM                      105.00

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 and 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.

**HERBS MAKE THE MEAL**      Tues Aug 19      Amy Barnes      9:30 AM – 12:30 PM                      105.00

Fresh Herbs are an easy way to add variety and fresh flavors to a dish. This lesson will guide you through the culinary herbs and the foods that are best complimented by them. Join us for an inspiring, creative lesson of Sweet Potato Gnocchi with Brown Butter and Sage; Thyme Pesto and Goat Cheese-filled Chicken Breasts; Mixed Greens with Tarragon Vinaigrette topped with Grilled Salmon with Basil Aioli; Cast iron pan grilled New York strip Steaks with Olive-Oregano Relish; Chive and Parsley Mashed Potatoes. The dessert will be Mixed Berries with Lemon Verbena Cream.

**TAPAS & PAELLA PARTY**      Tues Aug 19      Lisa Brisch      6:30 – 9:30 PM                      105.00

The art of creating Tapas or little finger foods is fun because it incorporates Spanish ingredients, flavorings, and food combinations. Originally created for Spanish happy hour, Tapas are most often enjoyed with a glass of wine or sherry. Add one dish of Paella and you have a party! Join us for a fun lesson on it all! We'll prepare Spanish Chilled Almond & Garlic Soup; Patatas Bravas (Crispy Potatoes with a Smoky Tomato Sauce); Roasted Peppers with Sherry Vinegar, Green Olives, & Capers; Stuffed Mushrooms with Chorizo & Manchego, and Shrimp Paella; Chicken & Chorizo Paella. Dessert will be Torrijos (Sherry-Soaked French Toast). We'll have Sangria Blanco with our meal.

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**PASTA PARTY**                      Wed Aug 20   Amy Barnes   9:30 AM – 12:30 PM                      105.00

Fresh Pasta is a treat anytime! In this class, learn how to make and stretch your own pasta then finish it with an amazing Sauce for each Pasta we make! Our lesson is Fettuccine Alfredo; Hand cut Semolina Gnocchi alla Romana; Shrimp and Linguine Fra Diavolo; Sheet pan sweet Italian Sausage Broccolini and Gnocchi dinner; Italian Turkey Meatball Soup with Orzo; Bacon Risotto, and Italian Margaritas.

**KOREAN SPECIALTIES**                      Thur Aug 21   Lisa Brisch   9:30 AM – 12:30 PM                      105.00

Big bold flavors describe what we love about Korean cuisine. With its share of spicy ingredients, there's always a flavor high to enjoy. Come learn to create it with this lesson and menu of Chilled Sesame-Soy Korean Noodles with Gochujang; Korean-Style Steaks with Spicy Cilantro Sauce; Shrimp & Kimchi Rice Bowl; Korean Sizzling Beef Lettuce Wraps; Gochujang-Glazed Eggplant with Fried Scallions; Cheesy Cabbage Tteokbokki (Stir-Fried Chewy Rice Cakes with Fried Shallots, Gochujang, melted Mozzarella, & Crunchy Cabbage), and dessert of Dalgona Coffee (Whipped Coffee spooned over Hot or Cold Milk creating Layers.)

**COOL SUMMER DINNER PARTY**                      Thur Aug 21   Linda Martin   6:30 – 9:30 PM                      105.00

You can have a wonderful dinner party in the middle of summer. With this cool refreshing menu your guests will enjoy your meal! Come learn a fun menu of Grilled Shrimp on Rosemary Skewers Appetizer; Fresh Watermelon, Feta, & Baby Arugula Salad with Citrus Dressing; Grill Cooked Mahi Mahi with Lemon-Brown Butter Sauce; Tequila Glazed Fresh Carrots; Toasted Garlic Couscous; Fresh Asparagus, Grilled, with Lemon Zest, and dessert of Cool Peach & Champagne Homemade Sorbet with Fresh Raspberry Sauce.

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

This lesson offers an easy do-ahead menu which you'll learn about in our DEMONSTRATION class. Invite a friend to join you and you have a lunch date! Our menu is Chicken Salad Veronique with Grapes, served with cool & refreshing Gazpacho & Homemade Crackers. Dessert will be light Lemon Parfait with Raspberries. We'll enjoy an "Adult" Lemonade with Grilled Lemons.



**GOURMET COUPLES**                      Fri Aug 22   Linda Martin   6:30 – 9:30 PM                      195.00 Per Couple

In this class for couples, bring your partner to be and part of a group preparing an amazing three-course meal. It will be served with a sampling of wine. Join us for a fun evening of cooking to prepare Tempura Shrimp Wasabi Deviled Eggs; Charred Corn & Radicchio Salad with Balsamic Syrup & Shaved Pecorino Romano Cheese; Asian Style Hoisin Glazed Pork Sticky Ribs; Fresh Ginger & Lime Sautéed Fresh Carrots; Kimchi Fried Rice, and Grill Cooked fresh Zucchini with Marinated Roasted Peppers. Dessert will be Peach Crumble with Homemade Vanilla Bean Ice Cream.

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**ITALIAN FINGER FOODS** Sat Aug 23 Jan D'Atri 9:30 AM – 12:30 PM 105.00

So many great flavors are possible with the palate of the Italian kitchen. We'll take some of our favorite foods and turn them into a bite-sized array to eat with your fingers. This fun class will prepare Classic Tomato Bruschetta; Flatbread Pizza with Kale Pesto & Shrimp Scampi; My Momma's Cocktail Tuxedo Meatballs; Antipasto Bites with Outrageous Garlic Bread; Skewered Beef Spiedini ( Italian Marinated Steak on a Stick) with Dipping Sauce, and Deep-Fried Artichokes. Dessert will be Italy-Meets-Greece Baklava Focaccia.

**MACARONS** Sat Aug 23 Lisa Brisch 2:00 – 5:00 PM 105.00

These beautiful French Cookies can be your own perfect creations when you understand the technique and methods of how to make them. In this step-by-step lesson you'll master the fine points of how to make your cookies look beautiful and taste amazing. Our lesson is White Chocolate Hazelnut Macarons; S'mores Macarons; Salted Caramel Macarons; Key Lime Pie Macarons, and Orange Creamsicle Macarons.

**CHOPPED SALADS** Mon Aug 25 Jan D'Atri 2:00 – 5:00 PM 105.00

Chopped Salads have become so popular! Ingredients are chopped into small pieces, mixed & tossed with flavorful dressings. Our lesson teaches some of the best chopped recipes anywhere! We'll tie them all together with well-made dressings. Come for a fun and creative class and learn to make Shrimp Cobb with Dijon Dressing; The Stetson Chopped Salad; The BLTAC Chopped Salad (Bacon, Lettuce, Tomato, Avocado & Cheese); Eat The Rainbow Chopped Salad (Marinated Cranberries, Toasted Walnuts, Marinated Chickpeas) Greek Chicken Chopped Salad With Lemon & Tahini Vinaigrette; Salmon Salad, and Professional Fruit Salad Platter with beautiful fruit flowers for garnish.

**CHINESE TAKE OUT** Tues Aug 26 Amy Barnes 9:30 AM – 12:30 PM 105.00

If you love Chinese foods, come away with the freedom to make these on your own. Our lesson teaches how to use ingredients, flavorings, and spices for Kung Pao Chicken; Sticky baked Chinese Chicken Wings; Air fryer Honey Walnut Shrimp; Pork Pot Stickers; Mongolian Beef & Broccoli; Bacon Garlic Fried Rice. We'll enjoy our meal with an Orange Oasis Chinese Cocktail.



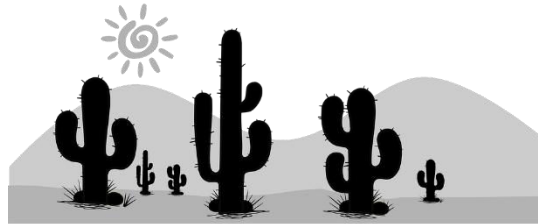
**TREASURES FROM THE AMALFI COAST** Tues Aug 26 Jan D-Atri 6:30 – 9:30 PM 105.00

With the beauty of the Amalfi Coast, at its heart are foods that are simply made with fresh, local, and seasonal ingredients. It encompasses fresh Fish, wood fired Pizza, and beautiful Mediterranean desserts. Embrace its beauty as presentations are exquisite and flavors are some of the best in the world. We hope you will join us for Pizza or Arancini; One Pan Pasta Casarecci; Mozzarella in Carrozza (Grilled Italian Appetizer Sandwich); Pasta with Lemon-Parmesan Sauce; Frito Misto Amalfitano (Deep fried Calamari and White Fish); Chicken with Butter & Caper Sauce over Orzo Pasta. Dessert will be Lemon, Almond Flour and Olive Oil Cake.

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**SOUTHWEST TRAVELS**      Wed Aug 27    Amy Barnes    9:30 AM – 12:30 PM      105.00

We have some of the most diverse geography of any state and cuisine which is equally diverse. From Chilies to Citrus, Nuts, Beef & Corn, there are amazing specialties from all areas of the state. We're taking a little from each area with focus on recipes that are highlights of the areas. Come for a fun morning of cooking and a lesson which explores our culinary heritage. We will learn Verde Valley Shrimp Enchiladas; Honey Balsamic Salmon; Cast Iron Skillet Beef Tamales' Muffin in Chicken Tamale Cups; Baked Chile Rellenos; Lemon Tarts and Prickly Pear Margaritas.



**INDOOR GRILLING**      Thur Aug 28    Lisa Brisch    9:30 AM – 12:30 PM      105.00

With a little ingenuity and creative cooking methods, you can grill indoors and not leave the tell-tale odors of the foods you've cooked. Join us for a fun lesson that keeps you cool indoors! This lesson will teach all aspects of grilling. Our lesson is Bagna Cauda Bruschetta (Chopped Grilled Zucchini & Bell Pepper with Olive Oil & Anchovies on Toasted Bread); Vietnamese-Style Chicken Salad (Grilled Chicken with Shallots, Jalapeno, Rice Vinegar & Fish Sauce served over Cabbage with Mint, Cilantro, & Peanuts); Pressed Cuban Sandwich with Garlic Dijon Butter; Grilled Salmon with Garlic, Lemon, & Basil; Buffalo Chicken Sliders; Caprese "Salsa" Zucchini with Sea Salt (Thick Grilled Zucchini slices with diced Tomato, Fresh Mozzarella, Fresh Basil, Garlic, Olive Oil, & Vinegar), and dessert of Grilled Peach Melba (Grilled Peaches with Raspberry Sauce over homemade Vanilla Ice Cream).

**HOOKED ON FISH**      Thur Aug 28    Linda Martin    6:30 – 9:30 PM      105.00

Would you like to know how to cook Fish, so you have a perfect texture, temperature, and presentation when you're done? This class will teach each of these principles, so you also learn a variety of cooking methods. Come for a fun and yummy lesson to make Pan Seared Tilapia with Lemon & Baby Arugula; Sautéed Cod with Lemon Butter Sauce & Toasted Garlic Breadcrumbs; Blackened Catfish with Chipotle-Lime Slaw; Shrimp Tempura with Garlic Soy Dipping Sauce; Bourbon BBQ Salmon with Grilled Corn & Watercress Salad; Oven Roasted Cod with Tomatoes, Garlic, & Wine over Angel Hair Pasta, and Butter Sautéed Tilapia Piccata with Glazed Carrots.

**GOURMET COUPLES**      Fri Aug 29    Linda Martin    6:30 – 9:30 PM    195.00 Per Person

This class is for people who enjoy great food, cooking, and new fun experiences. Invite your partner to prepare the recipe of your choice from our three-course gourmet menu. Join us to learn Bacon wrapped Spicy Chorizo filled Medjool Date Amuse, and Little Gem Lettuce Salad with Peppercorn Dressing & Cacio e Pepe Croutons, served with Red Mixed Blend Wine. The entrée is Grill Cooked Rib Eye Steak with Bourbon BBQ Sauce; Roasted Brussels Sprouts with Balsamic, Bacon, & Garlic; Kentucky Cheese Grits, and Spiced Vidalia Onion Rings on the Grill, served with Cabernet Sauvignon. Dessert will be Insanely Chocolate - Chocolate Cake with Chocolate Buttercream & Shaved Chocolate.

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**FIESTA LATINA** Sat Aug 30 Jan D'Atri 9:30 AM -12:30 PM 105.00

There is always a good reason for a Fiesta! The food, drinks, decor, and music are integral to our Southwest heritage. Come learn to create your own Fiesta using this class as a blueprint. Your guests will love what you offer with this menu. Come to learn Crispy Shrimp Tacos with Chipotle Lime Marinade; Ultimate Street Corn; fully Loaded Stuffed Quessadilla; Guacamole with Pomegranate Arils; Homemade Green Corn Tamales; Grilled and Marinated Flank Steak with Chile Lime Butter, and Sopapilla Cheesecake Bars.

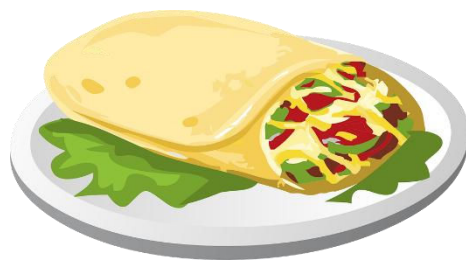
**ASIAN APPETIZERS** Sat Aug 30 Lisa Brisch 2:00 – 5:00 PM 105.00

Why not host a party with an Asian flair? Flavors are abundantly popular, and the foods make lovely finger foods. This instructive lesson provides understanding of Asian flavorings - Spices, Sauces, and Herbs. Come have fun and enjoy Korean Oven Fried Cauliflower (Spiced Roasted Cauliflower Florets tossed in a Spicy Gochujang Sauce); Vietnamese Banh Mi Sliders (Ground Pork Patties seasoned with Fish Sauce, Soy Sauce, & Garlic on Slider Buns with Pickled Vegetables & Sriracha Mayo); Tuna Poke in Wonton Cups (Baked Wonton Cups filled with Rice & Sesame-Soy Marinated Sushi Grade Tuna); Crispy Rice Paper Dumplings (Pan-Fried Rice Paper Rolls filled with Ground Beef, Scallions, Cabbage, & Carrots served with a Sweet Chile Dipping Sauce); Sticky Asian Chicken Wings (Oven Roasted Chicken Wings with a Ginger-Hoisin Glaze); Scallion Meatballs with Soy-Ginger Glaze, and Spicy Thai Squid with Chiles & Cilantro.

## 🌿 SEPTEMBER 🌿

**SUNDAY SUPPERS** Tues Sept 2 Amy Barnes 9:30 AM – 12:30 PM 105.00

Bring your family together to enjoy an amazing meal with a menu that will satisfy everyone! Come have fun cooking and learn these comfort food recipes. Our lesson includes Crispy Pork Cutlets with Capers, Lemon, Arugula, and Chopped Eggs; Italian Deli Rolled & Stuffed Turkey Meatloaf; One Pan Spicy Sesame Soy Noodles with Chicken, Baked Salmon with Coconut Crust; Sunday Chicken and Amish Noodles, and Marinated Shrimp Enchiladas with Caesar Salad.



**CAST IRON SECRETS** Wed Sept 3 Amy Barnes 9:30 AM – 12:30 PM 105.00

There are many advantages to using cast iron cookware. They include even heating of the pan, non-stick performance, stovetop to oven use, easy clean up and affordability. We'll show you how to master your cast iron, making every meal a joy to cook! Come to learn Butter Basted Rib-Eye Steak with Rosemary and Cheesy Beer Mashed Potatoes; Italian Sausage Pizza; Pork Chops with Summer Peach Pico de Gallo; Shrimp Scampi over Cellentani; Honey & Garlic Blistered Brussels Sprouts; Southern Fried Chicken with Cream Gravy and dessert of Chocolate Chip Cookie with Irish Cream Ice Cream.

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**COMFORT BREADS**      Thur Sept 4    Lisa Brisch    9:30 AM – 12:30 PM      105.00

Making Bread is a soul satisfying experience for many. Come to learn the process of using yeast, kneading, proofing and baking. Come join in and enjoy make English Muffins; Crispy Mushroom Focaccia; Dilly Onion Bread; French Baguette; Spinach Cheese Gozleme (Spinach & Cheese wrapped in Turkish Flatbread); Potato Biscuits with Bacon, and Spicy Olive Boule (Round Loaves of Yeasted Bread with chopped Olives, Walnuts, Fresh Rosemary & Red Pepper Flakes).

**WOW YOUR CROWD!**      Thur Sept 4    Linda Martin    6:30 – 9:30 PM      105.00

Gather your friends and serve a menu that is impressive to look at & delicious with every bite. This lesson is packed with crowd pleasing recipes! Enjoy a fun and valuable lesson & learn this assortment of finger foods including Roasted Salmon Bites with Vodka Aioli; Smoked Gouda & Caramelized Pear Mini Panini Bites; Shrimp Tempura; Wasabi Deviled Eggs; Grilled Crostini with Goat Cheese, Sautéed Mushrooms, & Basil Oil; Spicy Thai Chicken Meatballs with Sweet Chili Sauce; Marinated & Grilled Beef Satay with Mango Salsa, and Strawberry & Lemon Tiramisu Pastries. We'll enjoy a Tequila Cosmo with our meal.

**LUNCH & LEARN**      Fri Sept 5    Amy Barnes    12:00 Noon – 1:00 PM      50.00

Here is a lesson teaching a great family meal. This DEMONSTRATION shows step by step how to make Roasted Butternut Squash and Garlic Lasagna topped with Crispy Cheese, served with Garlic Bread and Baby Arugula Salad with toasted Almonds and Asiago Cheese. Dessert will be Strawberry Tiramisu.

**GOURMET COUPLES**      Fri Sept 5    Lisa Brisch    6:30 – 9:30 PM    195.00 Per Couple

If you and your partner enjoy cooking and great food, join this class to prepare a three-course gourmet meal. Couples will work together starting from scratch to prepare each part of the meal. When it comes together, everyone will enjoy the meal with a sampling of wine. Join in for a great experience and learn Dirty Martini Deviled Eggs and Stacked Tomato Salad with Tapenade & Basil Dressing, served with Chardonnay. The entrée will be Roasted Pork Tenderloin with Dried Cherry-Port Sauce with Onions & Marmalade; Herbed Rice Pilaf; Broccoli Gratin Soufflé, and Glazed Carrots, served with Merlot. Dessert will be Salted Butter Caramel-Chocolate Mousse.

**CUPCAKE BEAUTIES**      Sat Sept 6    Jan D'Atri    9:30 AM - 12:30 PM      105.00

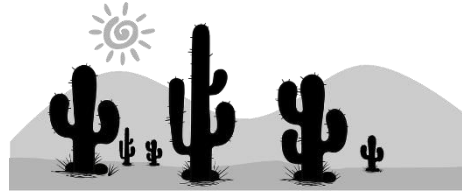
Cupcakes are a perfect way to celebrate special occasions. There are many choices of flavors, they are a perfect size dessert, are easy to eat, and have beautiful presentations. We invite you to a fun class to make an array of great tasting and beautifully decorated cupcakes. Our lesson is Margarita Cupcakes with Tequila Lime Frosting; Sweet Potato Pie Cupcakes with Graham Cracker Crust & Torched Marshmallow Frosting; Banana Pudding Cupcakes with Whipped Cream Icing; special occasion themed pull-apart Cupcakes; Cornbread Cupcakes with Honey Buttercream Frosting; and "Hostess" Chocolate "Copycat" Cupcakes with Buttercream filling.



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**SOUTHWEST SUPERSTARS** Sat Sept 6 Lisa Brisch 2:00 – 5:00 PM 105.00

This class teaches the dynamic flavors of Southwest cuisine. The choice of ingredients and use of Chilies are keys to outstanding flavors! Come for a great lesson and make Chipotle Deviled Eggs with Pickled Radishes; Marinated Tomato Salad with Jalapeño & Queso Blanco; Oaxacan Green Mole with Chicken; Roasted Poblano & Black Bean Enchiladas; Zucchini Quesadillas; Camarones al Mojo de Ajo (Garlic Shrimp), and dessert of Biscochitos (New Mexico Shortbread Cookies).



**BOARDS FOR SPECIAL OCCASIONS** Mon Sept 8 Jan D'Atri 2:00 – 5:00 PM 105.00

Cheese Boards have made entertaining lots of fun, with the endless creativity possible in the foods you can use to build them. This lesson has themes for many occasion. Come for an amazing, creative lesson & learn to build these for yourself. Our themes are: **The Bruschetta Board:** Steak, Caramelized Onion & Mushroom; Traditional Tomato & Basil; Fig, Mascarpone, Prosciutto & Hot Honey. **The Hummus Board:** Classic Mediterranean Hummus With Homemade Pita Chips; Butternut Squash Hummus with Homemade Naan Bread Bits; Muhammara Dip With Garlic Knots; All Dips served in homemade Frico Cup "Serving Bowls." **The Smorgasbord:** Salami Roses; Prosciutto Crisps; Grilled Baguettes with Maple Syrup & Brie; Braciole; Deep-Fried Sausage stuffed Olives. **Mini Dessert Board:** Gourmet Cake Pops; Chocolate Brownie Bites, and Baklava Cups.

**AIR FRY IT!** Tues Sept 9 Amy Barnes 9:30 am – 12:30 PM 105.00

The Air Fryer is the ultimate cooking tool. It can cook any food and provides a healthy way to prepare traditional fried foods. Choose your cooking method, just do it in your Air Fryer. Come for a fun, valuable lesson to learn the versatility and ease of the air fry method. Our Air Fryer lesson is Butterflied Shrimp with Pineapple and Mango Salsa; Beef Wontons with Dipping Sauce; BBQ Bacon Mozzarella stuffed Chicken Breast; Brown Sugar spiced Pork Tenderloin; Mexican Street Corn, and Scottish Shortbread.

**GREEK FAVORITES** Tues Sept 9 Jan D'Atri 6:30 – 9:30 PM 105.00

Come gain an understanding of Greek foods at this lesson teaching incredible specialties. Come make these recipes your own and learn Tirokafteri (Greek Feta Dip) with Homemade Naan Bread Bites; Greek Meatballs (Keftedes); Pastitsio Greek Lasagna; Moussaka (Eggplant, Spiced Meats in a rich tomato Sauce); Dolmades (Stuffed Grape Leaves), and Sheet Pan Baklava.

**CASUAL COCKTAIL GATHERINGS** Wed Sept 10 Amy Barnes 9:30 AM – 12:30 PM 105.00

Invite friends to share finger foods and cocktails with this easy to put together menu. Your friends will enjoy the variety of flavors in every bite! Our lesson is Crispy BBQ Bacon Pineapple Shrimp; Flank Steak with Horseradish Aioli & Arugula on Baguette; Warm Asiago Dip with Garlic & Oregano Buttered Crostini; Bacon & Cheddar Stuffed Cremini Mushrooms; Spinach, Crab & Artichoke Mini Puff Pastry Tarts, and Brie & Wild Mushroom Phyllo Puffs, served with Spiced Apple Rum Punch.

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**KNIFE SKILLS**

Thur Sept 11 Lisa Brisch 9:30 AM – 12:30 PM

105.00

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 assortment 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.

**SUSHI FAVORITES**

Thur Sept 11 Linda Martin 6:30 – 9:30 PM

105.00

This class will teach how to make Sushi from scratch. We'll start with Sushi Rice & learn to make it perfectly. We'll learn about fish for sushi making; then how to layer it, roll it and make it turn out beautifully. Our lesson is Sushi Rice; Shrimp Tempura Roll with fresh Radish & Wasabi; Crab & Avocado Roll with Garlic Mayo; Inside Out Spicy Tuna & Lettuce Roll; fresh Mango, Avocado, & Crab Maki; Nigiri with fresh Salmon & Chives, and Tuna, Wasabi & Cucumber Nigiri.

**LUNCH & LEARN**

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

50.00

This amazing Italian menu is one you'll never forget because you always want one more bite! Our DEMONSTRATION lesson is "My Momma's Melt in Your Mouth Golden Chicken," served with elegant, lighter than air homemade Italian gnocchi. Dessert will be Limoncello Cream Pie.

**GOURMET COUPLES**

Fri Sept 12 Linda Martin 6:30 – 9:30 PM 195.00 Per Couple

Make this a special date night with your partner! Learn a three-course gourmet menu & prepare it with a group of couples. Each couple will choose a recipe to prepare. We'll enjoy the menu course by course with a sampling of wines. Our lesson will be Seared Sea Scallop Amuse with Hoisin-Ginger Glaze, and Shaved Brussels Sprouts Salad with Toasted Pecans & Shaved Pecorino Romano, served with Pinot Gris. The entrée will be Martini Butter Sauce over Char Grilled Salmon; Yukon Gold & Sweet Potato Mash Duo; Oven Roasted Carrots & Beets with Dijon-Coriander Butter & Fresh Dill, and Grilled fresh Asparagus with Lemon Zest & Balsamic Syrup, served with Pinot Noir. The dessert will be Flourless Chocolate Cake with White Chocolate Sauce & fresh Raspberries.

**FAMILY DINNERS**

Sat Sept 13 Lisa Brisch 9:30 AM – 12:30 PM

105.00

When you can gather your family around the table for a great meal, it's one of the special times. Join us for a fun morning and be part of cooking & learning Ground Beef Soft Tacos & Skillet Mexican Street Corn; Broccoli Mac & Cheese Gratin & Crispy Garlic Bread; Sheet Pan Philly Cheesesteaks & Greek Tomato Salad; Creamy Pasta with Lemon-Pepper Chicken & Caesar Salad; Cheesy Meat Loaf Minis & Roasted Potatoes; Korean Sizzling Beef Lettuce Wraps, and Black Bean Jalapeño Quesadilla & Salad with Cilantro-Lime Vinaigrette.

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**BEAUTIFUL BITES & SMALL PLATES** Sat Sept 13 Jan D'Atri 2:00 – 5:00 PM 105.00

Here is a menu that opens the door to an impressive array of finger foods. Your guests will love these bites which are packed with flavor. Join us for a fun afternoon of cooking to learn French Onion Cob Loaf; Caramelized Cauliflower & Shallot Tarte Tatin with Blue Cheese; Molten Fondue in a Garlicky Sourdough Round; Scallops with Champagne, Sage, Butter and capers; Sweet & Sour Pork Sliders; Blistered Cherry Tomatoes with Garlic Afghan Naan Bread; Salmon Cakes with Horseradish Yoghurt, and Gateau Bonbons.

**COOKING WITH INA – COMFORT FOODS** Mon Sept 15 Jan D'Atri 2:00 – 5:00 PM 105.00

Ina's recipes are always fun to cook because they always turn out so well! Come join in cooking from her book "Comfort Foods." The theme of this book is delicious and satisfying foods to feed cravings and the soul at the same time. We've taken the best of her recipes and created a lesson of foolproof, dependable recipes for everyday use. Come to enjoy the experience and be part of cooking Cauliflower Toasts; Espresso Rubbed Grilled Steak Strips; Cacio & Pepe Cheese Puff Appetizers; Ina's All in One Roasted Vegetables and Orzo; Cheesy Chicken Enchiladas; Blueberry Ricotta Breakfast Cake, and Chocolate Brownie Pudding with Homemade Vanilla Ice Cream. We'll enjoy our comfort foods with one of Ina's smooth and cold Pomegranate Gimlet.

**CAJUN CRAVINGS** Tues Sept 16 Amy Barnes 9:30 AM – 12:30 PM 105.00

Cajun is one of the most popular cuisines in America. With its hearty, rustic food combinations, ease of preparation, & bold flavors, these dishes make any gathering a special occasion! Come for a lively cooking experience to learn Spicy seared Shrimp on Mardi Gras Rice; Chicken and Sausage Jambalaya; Spice-Crusted Pork Tenderloin with Andouille Sausage Gravy; Chicken Thighs with Creole Mustard-Orange Sauce and Red Beans & Rice with Cajun Toasts; Crab Burger Po' Boys. The dessert will be Coconut Creole Bread Pudding with Bourbon Sauce.

**JAPANESE CUISINE** Tues Sept 16 Lisa Brisch 6:30 – 9:30 PM 105.00

Historically influenced by Chinese cuisine, traditional Japanese foods are based on Rice, locally grown foods and seasonal ingredients. Seafood is grilled or raw as in Sushi, or deep fried as in making Tempura. Soba and Udon Noodles in broth are also popular. Come have fun, gain insight & experience into this interesting cuisine. Our lesson is Japanese Curry Chicken; Japanese Ginger Pork (Shogayaki); Chicken Teriyaki Donburi; Yaki Udon (Stir-Fried Chewy Noodles with Ground Beef, Mushrooms, Carrots, & Bok Choy in a Salty-Sweet Sauce); Japanese Potato Salad (Chunky Potato Salad with partly Mashed Potatoes, Rice Vinegar, Mayonnaise, Deli Ham, Hard-Boiled Eggs, Shredded Carrot, Minced Onion, Sliced Scallions, & Sliced Cucumber); Japanese Vegetable Pancakes (Pan-Fried Fritters with Shredded Cabbage, Carrots, Kale, & Scallions), and Matcha Shortbread Cookies.

**FLATBREADS OF THE WORLD** Wed Sept 17 Amy Barnes 9:30 AM – 12:30 PM 105.00

Here is a fun lesson teaching how to make Flatbreads from around the world! Enjoy a lively & fascinating Bread lesson of Saboob Egyptian Flatbread with Balsamic & Olive Oil; Italian Sausage Lasagna Flatbread; Norwegian Potato Flatbread with Smoked Salmon, Sour Cream and Dill; Mediterranean Flatbread Pizza with Hummus, Peppers and Feta; Roasted Grape Flatbread topped with Ricotta, Rosemary and Arugula, and Turkish Spinach-Stuffed Flatbread.

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**DESSERTS MADE EASY**    Thur Sept 18    Lisa Brisch    9:30 AM – 12:30 PM    105.00

Wouldn't it be great to have a group of dessert recipes you know how to bake, know are loved AND are easy to prepare? This fun, sweet lesson has great choices for desserts everyone will rave about. Our lesson is Skillet Peach Cobbler; Brown Sugar Berry Shortcakes; Key Lime Panna Cotta; Cherry-Almond Crisp; Lemon Mousse over Fresh Berries; Skillet Chocolate-Orange Soufflé, and Chocolate Cream Pie in a Jar.

**FAVE FOODS OF NETWORK STARS**    Thurs Sept 18    Linda Martin    6:30 – 9:30 PM    105.00

Here is a fun lesson focused on what the Hollywood crowd enjoys and claims as their "specialty." This class offers a fun, lighthearted way to enjoy some great new dishes! Come for learn **Gordon Ramsay's** Butter Basted Steak with Chimichurri Sauce; **Bobby Flay's** Ancho-Honey Glazed Salmon with Black Bean Sauce; **Anne Burrell's** Molten Lava Cakes with Whipped Cream; **Ree Drummond's** Potato-Leek Soup; **Michael Symon's** Greek Meatballs with Lemon & Mint; **Guy Fieri's** Cajun Chicken Alfredo, and **Giada's** Coffee Glazed Italian Doughnuts (Zeppole).

**LUNCH & LEARN**    Fri Sept 19    Lisa Brisch    12:00 Noon – 1:00 PM    50.00

Take a break for lunch and join us for a fun lunch and DEMONSTRATION experience! This is a fun menu, a great one to share with friends. Come for Flat-Iron Steak with Shallot & White Wine Butter Sauce, served with Spinach Gratin. Dessert will be Lemon Posset with Berries (Eggless Lemon Custard topped with fresh Berries).

**GOURMET COUPLES**    Fri Sept 19    Linda Martin    6:30 – 9:30 PM    195.00 Per Couple

Plan a fun evening with your partner and be part of a group of couples working together to create a three-course gourmet meal. We'll start from scratch and each couple will cook the recipe of their choice, then enjoy the meal with a sampling of wine. Come to be part of creating Roasted Poblano Ravioli Amuse and Avocado & Fresh Orange Salad with Baby Greens & Citrus Vinaigrette, served with Sauvignon Blanc. The entrée is New York Steak, Char Grilled, with Roquefort-Rosemary Butter; Cast Iron Honey Roasted Brussels Sprouts; Cacio E Pepper (Linguine with fresh Ground Black Pepper & Grated Romano Cheese), and Flash Fried Sweet Potatoes with Fresh Herbs, served with Cabernet Sauvignon. Dessert will be Key Lime Cheesecakes with Lime Zest & freshly Whipped Cream.



**PLANT BASED BEAUTIES**    Sat Sept 20    Lisa Brisch    9:30 AM – 12:30 PM    105.00

Cooking vegetables has endless creative possibilities! This class puts you on the path to healthy, delicious foods with innovative recipes so you can learn easily. Our lesson is Zucchini Ribbon Greek-style Salad (Zucchini Ribbons tossed with Cherry Tomatoes, Feta, Olives, Pepperoncini, Scallions, Fresh Herbs, & a Lemon-Garlic Dressing); Briam (Baked layers of sliced Potatoes, Zucchini, Onion, Tomatoes in Garlic Olive Oil); Vegetable Paella; Patatas Panaderas (Spanish Potatoes with Olive Oil & Wine); Roasted Poblano & Black Bean Enchiladas; Vegan Fettuccine Alfredo, and Vegan Chocolate Mousse.

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**SECRETS OF THE ITALIAN MAMAS** Sat Sept 20 Jan D'Atri 2:00 – 5:00 PM 105.00

It's the Italian Mamas who know the secrets of why Italian food is so sensual, delicious and satisfying! They have passed on traditions, verbally sharing tips, technique and secrets for generations. Come gain knowledge and inspiration with the tips Jan will share in this great lesson. Our menu is Homemade Testaroli (Italy's Oldest Homemade Pasta) with Olive Oil, Basil and Cheese; Potato and Spinach Gnocchi in Béchamel Sauce; Garlic, Porcini & Butter Steak Bites; Caprese Chicken Saltimbocca (Prosciutto wrapped Chicken with blistered Tomatoes, Basil and balsamic Reduction); My Momma's Risotto; Sunday Sauce with homemade Pasta shapes; Classic Sbrisolona (Almond Crumble Cake), and Crema De Cogne (Chocolate & Almond Liqueur) Pudding with Valdostana Tile Cookies.

**YOU HAD ME AT BACON** Mon Sept 22 Jan D'Atri 2:00 – 5:00 PM 105.00

Bacon's distinct flavor and components of smoky, sweet, salty, & fatty are delicious. Come have fun and see how we create culinary magic with a menu of bacon inspired recipes! Our lesson is Potato & Bacon Quiche with Bacon Lattice Crust; Bacon appetizer platter: Bacon "Crack" & Bacon, Brown Sugar & Parmesan Crackers (crispy Bacon, Buttery Crescent Roll Dough, rich Maple Syrup, and Caramelized Brown Sugar); Maple Bacon Cinnamon Rolls; BLT&P Bites (Bacon, Lettuce, Tomato, & Pesto Aioli stuffed Pretzel Bites); Kentucky Hot Brown Sliders with Turkey & Bacon; Beer & Bacon Mac & Cheese, and Chicken Bacon Ranch Poppers.



**DINNER IN 15 MINUTES** Tues Sept 23 Amy Barnes 9:30 AM – 12:30 PM 105.00

Dinners with recipes that come together quickly are so valuable for moms when pressed for time! This class has tips and techniques that help make your busy life easier! Come for a great lesson of Shrimp & Sun-dried Tomato Flatbread Pizza; Parmesan Broiled Tilapia; Korean Beef & Rice Bowls; Peanut Butter Turkey Tenderloin Satays; Chicken Ramen Noodle Stir-Fry; Creamy Avocado Turkey Salad, and Champagne Punch Bellinis to celebrate our new Know How!



**PASSPORT TO PORTUGAL** Tues Sept 23 Jan D'Atri 6:30 – 9:30 PM 105.00

Portuguese foods are influenced by the coastline which provides an endless source of wonderful seafood. Inland, Pork rules the scene as a source of hearty, garlicky comfort food! Our lesson is filled with traditional Portuguese foods including Portuguese Green Olive Dip with Homemade Sausage & Cheese Sourdough Bread; Kale Soup with Portuguese Sausage (Caldo Verde); Beef Stew with Ruby Port; Shrimp Turnovers (Rissóis de Camarão); Grilled Chicken with Piri Piri Sauce and Portuguese Smashed Potatoes; Black-Eyed Peas & Tuna Salad, and Cookie Crumb & Cream Pudding with Portuguese Butter Cookies.

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**SMOKE IT!** Wed Sept 24 Amy Barnes 9:30 AM – 12:30 PM 105.00

We are using a stovetop smoker to cook many types of food using a variety of flavored chips. Our fun lesson includes Smoked Honey Glazed Salmon; Smoked Herb-Infused Vegetables; Roasted Garlic Butter Salmon with Tiny Potatoes & Green Beans; Roasted Parmesan Creamed Onions; Roasted Strawberry Sheet Cake and Smoked Lemonade with Bourbon.

**GLUTEN FREE MADE EASY** Thur Sept 25 Lisa Brisch 9:30 AM – 12:30 PM 105.00

If you eat gluten-free, this lesson will teach how it's possible to prepare many foods you love making. Our lesson is Brazilian Cheese Bread Rolls (Tapioca Flour-based Bread with Cheddar & Parmesan Cheeses); Vietnamese Rice Noodles with Lemongrass Shrimp; Nut-Crusted Chicken Cutlets with Lemon & Thyme; Steak Kale Salad with Romesco (Roasted Red Bell Pepper) Vinaigrette; Charred Green Beans with Scallion Sauce, and Zucchini Torte (Torte de Calabacitas). Dessert will be Chocolate Olive Oil Cake with Mascarpone Cream.

**APPETIZERS FOR DINNER** Thur Sept 25 Linda Martin 6:30 – 9:30 PM 105.00

Here is a great way to plan satisfying meals during the warm months, finger foods which hit the spot with variety and choices. Come for a fun lesson to make Jalapeño Jack stuffed Bacon-wrapped Shrimp; Herb Roasted Salmon Bites with Sun-dried Tomato Vinaigrette; Avocado Toasts with Pan Roasted Grape Tomatoes & Balsamic Syrup; New York Steak Skewers with Tomato-Basil Sauce; Crispy Chorizo Taquitos with fresh Orange & Tomato Relish; Caramelized Pear & Smoked Gouda Grilled Cheese, and Candy Bar Brownie Bites.

**GOURMET COUPLES** Fri Sept 26 Linda Martin 6:30 – 9:30 PM 195.00 Per Couple

What a fun way to spend the evening with your partner, sharing an amazing culinary experience! Couples work together to share preparing a gourmet three-course meal. As it comes together, the courses will be served with a sampling of wines. Join us for a very fun evening to be part of Flame Cooked Rum-Glazed Shrimp Amuse with Mint Salsa, and Fresh Tomato, Mozzarella, & Basil Caprese Salad with Olive Oil, Balsamic Syrup & Cracked Black Pepper, served with Pinot Gris. The entrée will be Oven Roasted Mediterranean-Style Cod with Tomatoes, Garlic, White Wine, Capers, & Basil; Grill Cooked Fresh Asparagus with Fried Shallots; Crispy Roasted Potatoes with Lemon & Sea Salt, and Oven Roasted Julienned Vegetables with Garlic, Olive Oil, & Herbs, served with Pinot Noir. Dessert will be Candied Pear Tart with Ginger Ice Cream & Rum Chocolate Sauce.

**NOSHING NAPA STYLE** Sat Sept 27 Jan D'Atri 2:00 – 5:00 PM 105.00

The foods of Napa are rich with complimentary flavors to match the stunning wines of the region. Come for a fascinating lesson & gain an understanding of matching food and wine to achieve a balance of flavors. Our lessons are Maple, Walnut & Bacon Brie Bites; Arugula Pesto Meatball Sliders; Rustic Mushroom & Gruyère Tart; Grilled Gaucho Steak with Chimichurri and Butter toasted Sourdough Slices; Grilled Haloumi & Tomato Bruschetta with Za'atar Caper Salsa, and Blue Corn Ceviche with charred Grapefruit & Mezcal Vinaigrette. The dessert will be Vanilla Brioche Bread Pudding Squares. We'll enjoy our menu with Sauvignon Blanc and Cabernet Sauvignon.

TO REGISTER FOR CLASSES CALL: 480-596-5628  
OR ON OUR WEBSITE [www.sweetbasilgourmet.com](http://www.sweetbasilgourmet.com)

**AMERICAN FAVES: SLIDERS & SIDES** Mon Sept 29 Jan D'Atri 2:00 – 5:00 PM 105.00

We know you know how to cook burgers, but you don't yet know how to cook these amazing slider combos and the sides that go with them. Come for a fun lesson to take one of America's favorite foods and try it every way! Our lesson is Pull-Apart Cubano Sliders with Cole Slaw; Bourbon, Bacon, Blue Cheese & Steak Sliders with double Fried Potatoes; Lentil Burger Slider with Crispy Fennel & Dill Pickle Salad; Hawaiian Ham & Cheese Sliders with Ina's Potatoes; Cajun Crab Cake Sliders; Chicken and Waffle Sliders, and Beer Cheese Sliders.

**THE SPANISH TABLE** Tues Sept 30 Amy Barnes 9:30 AM – 12:30 PM 105.00

Many talented Spanish chefs have recently changed the culinary landscape in Spain, updating traditional cuisine with contemporary food styles & creative updated flavors. Come to learn about modern Spanish cuisine & enjoy the infusion of new ideas in this great menu. Our lesson is White Gazpacho with Cucumber, Grapes and crispy Olive Oil-fried Country Bread Croutons; Majorcan "Pizza" Breads topped with braised Swiss Chard and Peppers; classic Shrimp, Chorizo and Chicken Paella, and Marinated vine ripened Tomatoes. Dessert will be Cheesecake Fruit Tart and Churros. We'll enjoy our meal with Sangria!



**SAUSAGE MAKING** Tues Sept 30 Jan D'Atri 6:30 – 9:30 PM 105.00

If you've ever tried sausage making or wanted to learn how to do it, this class will teach you what you need to know. We will learn to make Sausage from scratch from mixing, grinding and linking, including Italian Sausage, Chorizo and Breakfast Sausage. We'll move on to use our Sausage for Italian Sausage with Peppers & Onions on Homemade Rolls; Chorizo with Skillet Spanish Rice; Sausage-Stuffed Deep-Fried Olives with Homemade Spicy Ranch Dressing, and Baklava "Sausage Rolls" Dessert.