

SWEET BASIL_®

Culinary Center

FALL 2025

~ OCTOBER ~ NOVEMBER ~ DECEMBER ~



FALL AT SWEET BASIL

As we pass our 3rd anniversary in The La Mirada Shopping Center, we're more enthusiastic than ever about our great customers, the fun and enjoyment they share at Sweet Basil, and the great times we've shared in the store and school. In the next months, we're ready to show off the newest and best tools, equipment and serveware in an abundant holiday season for everyone. We're here to help and provide information to make good choices about merchandise and gifts. Stop in and we'll do our best to help in any way possible!

THE COOKING SCHOOL

We're excited the fall and holidays are almost here! We have fun plans at Sweet Basil to make your cooking, entertaining and fun times roll! In October we're offering Bake and Take Bread Baking classes where you bake breads, then take home an assortment for your pleasure or for gift giving. Our special DEMONSTRATION class "Comfort Foods for the Holidays" offers an abundant Holiday menu with cocktails! In November we're pleased that Guest Chef Alex Stratta (new Chef at The Belmont Restaurant) will be here for a special hands-on class. The Sweet Basil Holiday Party is end of November. Join us for Wine, Hors d'oeuvres and selection of discounted sale items. Your holiday shopping can be done in one night! In December we're focused on Holiday Cookie classes. There are lots of dates to choose from!



~ Featured at Sweet Basil ~



Capresso

Espresso & Cappuccino Machine
thermal block heating system
15 bar pressure for optimum
pressure & rich crema
The dual sieve makes 1 or 2
espressos at a time

Verde 3-qt & 5-qt bakers
Oven/microwave/dishwasher
safe

Perfect for cooking & serving
fish, vegetables, casseroles,
mac & cheese, cornbread,
brownies, bread pudding



Saguaro-shaped cleaning tool
that scrubs away pesky food
from your dishes.
Add a little fun to
clean-up!

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.

CANCELLATION POLICY FOR HOLIDAY COOKIE CLASSES

There are no refunds for cookie class cancellations. If you cannot attend a class, you may send someone in your place.

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

OCTOBER

PASTA SHAPES Amy Barnes Wed Oct 1, 9:30 AM – 12:30 PM 105.00

Many pasta shapes can be crafted by hand. In this class we'll learn to make great tasting Pasta - rolling, folding and turning it into classic shapes. Our fun morning will be spent by learning to make fresh Tortellini filled with Spinach and Cheese; fresh Orecchiette with Parsley Pumpkin Seed Pesto; Potato Gnocchi with Brown Butter and Sage; Pappardelle with Italian Sausage Red Sauce; hand cut Semolina Gnocchi alla Romana, Fettuccine Alfredo, and dessert of Risotto Rice Pudding with Brown Sugar, Vanilla & Fresh Berries.

MEDITERRANEAN FOR YOU Lisa Brisch Thur Oct 2, 9:30 AM – 12:30 PM 105.00

Healthy and delicious is what comes to mind with foods from the Mediterranean. The diet is fresh, full of flavor and immersed with Vegetables, Fruits, & Proteins. In this class we'll embrace this cuisine with an outstanding line-up of recipes. Our lesson is Charred Zucchini Dip with Tahini and Lemon; Lebanese Flatbreads with Tomatoes, Za'atar and Sumac; Crispy Halloumi with Tomatoes and White Beans; Sheet Pan Chicken, Chickpea and Potatoes; Smashed Beef Kebab with Cucumber Yogurt, and Spiced Lamb Meatballs with Yogurt and Herbs. Dessert will be Tahini Swirl Brownies.

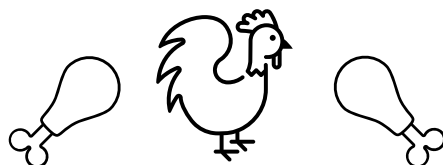


ITALIAN SUNDAY DINNERS Linda Martin Thur Oct 2, 6:30 – 9:30 PM 105.00

There is nothing like the Italian family dinner. So many favorite dishes with lots of everything and specialties traditionally best made by Mama or Nonna. Add the family gathering around & carrying on multiple conversations, and it's the recipe for Italian Sunday Family Dinners! Join us for an amazing evening of these traditions to learn Pan Roasted Cherry Tomato Grilled Crostini with Balsamic Syrup; Cucumber, Tomato, Basil, Panzanella Salad with Balsamic & Olive Oil; Ravioli crafted with fresh Ricotta and Marinara; Chicken & Mushroom Scaloppini sauteed in butter and Marsala; Grilled Onions, Peppers, Zucchini with Basil Oil; Focaccia from scratch with Olives & Rosemary, and handmade Chocolate Dipped Cannoli.

LUNCH & LEARN Amy Barnes Fri Oct 3, 12:00 Noon – 1:00 PM 50.00

Here is a fabulous one-hour lesson with a lunch you don't want to miss! Make a date to enjoy a DEMONSTRATION & learn a meal you can easily repeat at home. Our menu is Pan-Fried Boneless Chicken Thighs in Rosemary Red Wine Cream Sauce, served with Penne, Pancetta & Tomato White Wine Sauce. Dessert will be Limoncello Ricotta Cake.



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GOURMET COUPLES Linda Martin Fri Oct 3, 6:30 – 9:30 PM 195.00 per couple

Make this a date night with your partner & enjoy a fun evening cooking together! You will learn a fabulous three-course meal prepared with a group of couples. As a team, you and your partner will work together, then when the cooking is done, will enjoy it all with a sampling of wines. Join us for Spicy Thai Chicken Meatball Amuse in Sweet Chili Sauce, and Knife and Fork Steakhouse Iceberg Wedge Salad with Green Goddess Dressing, served with Sauvignon Blanc. The entrée is Grilled New York Steak with Butter & Garlic Sautéed Shrimp Scampi; Sake steamed fresh Carrots; Creamy Horseradish spiked mashed Russets; grill cooked Asparagus with sweet and salty Millionaire Bacon, served with Cabernet Sauvignon. Dessert will be fresh-made Italian Strawberry Gelato with freshly Whipped Cream & Drunken Berries.



KIDS & PARENTS COOK ITALIAN Jan D'Atri Sat Oct 4, 9:30 AM – 12:30 PM 210.00 for 2
If you and your family love Italian food, come with your child (aged 8 and above) to enjoy learning a new Italian menu. Here's a great opportunity to share a fun and creative cooking experience! Join us for Individual Pocket Lasagna; Parmesan Bow Tie Pasta; Italian Mini Meatball Soup; Gnocchi Chicken Skillet; Easy Peasy Handheld Pepperoni & Cheese Pizza; Antipasto Salad in Cheese Cups, and Almond Twists.

THAI IT ON! Lisa Brisch Sat Oct 4, 2:00- 5:00 PM 105.00

If you love Thai food, explore the ways to learn about the ingredients and spices that make Thai food such a dynamic specialty! Our lesson will immerse you in Thai culinary traditions. Our menu is Thai Rice Soup (Khao Tom); Thai Grilled Pork Skewers (Moo Ping); Thai-Style Chicken Salad with Mango; Thai Steak and Herb Salad with Spicy Lime Sauce; Thai-Style Curried Fried Rice; Crispy Thai Eggplant Salad, and Coconut Sorbet with Mango and toasted Coconut.

SHEET PAN DINNER EASE Jan D'Atri Mon Oct 6, 2:00 – 5:00 PM 105.00

Who knew sheet pans could be the backdrop for easy dinner prep? A one-pan meal with many variations is an exciting proposition! Come for a fun lesson to discover these sheet pan meals. The lesson is Harissa Chicken with smashed Olives & Apricots; Crispy Rice with Bacon & Broccoli; Lasagna; Mustard Roasted Potatoes with crispy Prosciutto Crumbles; roasted Salad with creamy Shallot Herb Dressing; BBQ Beef Nachos, and Sticky Toffee Pudding Cake.



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ASIAN SAMPLER Amy Barnes Tues Oct 7, 9:30 AM – 12:30 PM 105.00

In this fun class we'll explore a range of Asian cuisines. Take the journey with a sampling of Asian specialties. Come join us to learn Hoisin Beef Lettuce Wraps With Pickled Ginger; Japanese Butter Chicken Wings in Sticky Glaze; Baked Sesame Shrimp Rangoon Wonton Cups; Grilled Ginger-Marinaded Flank Steak Skewers; Air Fryer Five Spice Honey-BBQ Pork Belly Bites; Pan Fried Chicken Pot Stickers With Dipping Sauce, and Vegetable Tempura. We will enjoy this menu with a Mango Vodka Frozen Cocktail.

PIZZA, FLATBREADS & CRACKERS Amy Barnes Wed Oct 8, 9:30 AM – 12:30 PM 105.00

Think how much fun it would be to easily create these specialties. Here's your chance to learn step-by-step how to master each of them! Come have fun with us and learn cast iron skillet Garlic Flatbread with Kalamata & Garlic Butter; classic homemade Pepperoni Pizza; Puffed Sharp Cheddar Jalapeño Crackers; Turkey Taco Pizza with Cornmeal Crust; Homemade Mediterranean Flatbread topped with Feta, Mozzarella and Sun-dried Tomatoes, and Rosemary Sea Salt Crackers. We'll enjoy White Sangria Sparklers with our meal.

HOLIDAY BREAD BAKING Lisa Brisch Thur Oct 9, 9:30 AM – 12:30 PM 105.00

We are getting a jump start on the holiday season! In this great bake & take class we'll make fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Honey Oat; Bacon, Cheese Beer Bread; Luscious Lemon Loaf; Pumpkin Gingerbread; Southwest Corn Bread, & Dill Bread. Each person will take home an assortment of freshly baked Bread. You could invite a friend to share the experience! Enjoy the fun and share it with the special people in your life!

GRILL LIKE A PRO Linda Martin Thur Oct 9, 6:30 - 9:30 PM 105.00

Learn to make your grill your friend! This lesson will show how to control the temperature, placement and timing of grilled foods as well as how to grill a complete meal. Master grilling with a lesson of Butter & Garlic Grilled Shrimp Scampi Appetizer; Flame Grilled Chipotle Caesar Salad with Cornbread Croutons; Perfect Grilled Steak with Vidalia Onion Rings; fresh Salmon on the Grill with Key Lime Butter; Char Cooked fresh Vegetables with Basil Oil, and Grilled Potatoes with Watercress & Blue Cheese. Dessert will be Grill-cooked Bananas Foster with Homemade Vanilla Bean Ice Cream & Butter-Rum Sauce.



LUNCH & LEARN Jan D'Atri Fri Oct 10, 12:00 Noon – 1:00 PM 50.00

Treat yourself to lunch and a DEMONSTRATION that will inspire your inner Italian! Learn from a pro the Italian way of cooking this menu of Sheet Pan Lasagna and Garlic Bread Puffs. Dessert will be Sporcumuss (Cream filled Puff Pastry)!

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GOURMET COUPLES Linda Martin Fri Oct 10, 6:30 – 9:30 PM 195.00 per couple

Invite your partner to join you for a fabulous evening learning to prepare a delicious gourmet meal. Couples will work together to prepare their choice of recipe as part of a three-course meal. Come have fun cooking together, enjoy a great meal, and a sampling of wine with the courses. Learn Grilled Shrimp Scampi on Garlic Toast Amuse and grilled Romaine Salad with Buttermilk-Peppercorn Dressing, served with Pinot Gris. The entrée will be Garlic & Herb Roasted Pork Tenderloin with fresh made Basil & Balsamic Red Wine Sauce; Toasted Garlic pan seared Broccolini; Tequila & Butter braised fresh Carrots, and French Dinner Rolls from scratch with Sweet Butter, served with Merlot. Dessert will be Flourless Chocolate Cappuccino Cake with Espresso Zabaglione.

HOLIDAY PARTY COMFORT FOOD M Sullivan & P Johnson Sat Oct 11, 2:00- 5:00 PM 50.00

We're taking comfort food and turning it into holiday faire which can be used for your own enjoyment and entertaining! Join us for a DEMONSTRATION lesson with our sales rep friends from Oregon and Phoenix. Our menu is Spinach and Shells in a Cream Sauce, Porcini Grilled New York Steak; Shrimp Scampi; Perfect Dauphinois Potatoes and Vanilla Brioche Bread Pudding. They bring us some of our favorite merchandise including Heritage Steel Cookware and Cutlery; Mu Kitchen Linens; RSVP Gadgets, Kitchen Tools and more. We'll use their products to show how easy these comfort dishes are to prepare!



HOLIDAY BREAD BAKING Jan D'Atri Mon Oct 13, 2:00 – 5:00 PM 105.00

We are getting a jump start on the holiday season! In this great Bake & Take class we'll make fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Honey Oat; Bacon, Cheese Beer Bread; Luscious Lemon Loaf; Pumpkin Gingerbread; Southwest Corn Bread, & Dill Bread. Each person will take home an assortment of freshly baked Bread. Enjoy the fun and share Breads with the special people in your life!

CROWD PLEASING PARTY FOODS Amy Barnes Tue Oct 14, 9:30 AM – 12:30 PM 105.00

When it's time to entertain, put these recipes in your game plan and you'll have an array of crowd-pleasing foods. Come for a fun and instructive lesson of Wild Alaskan Smoked Salmon Shooters with toasted Pumpkinnickel; Grilled Vegetable Platter with Herb Dressing; Roasted Turkey Tenderloin Crostini with Cranberry, Blue Cheese Crumbles and Marjoram; Air Fryer crispy Potatoes with Romesco Sauce & Garlic Aioli; Sautéed Shrimp & Candied Bacon Sliders, and Triple Berry Cream Cheese Puff Pastry Tarts & Chocolate Pecan Palmiers. We'll enjoy our meal with Pumpkin and Dark Rum Milkshakes.



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ESSENCE OF COOKING INTERMEDIATE Lisa Brisch Tuesdays Oct 14 - Nov 18, 6:30–9:30PM 630.00

If you have experience as a cook and want to learn more about the finer points of cooking, or have taken our Essence of Cooking Series, this class is your next step in developing your cooking skills! Come for this **Six Week** series to cook and learn! Our lessons will be:

Week 1: Braising & Poaching – applications of using liquid added to the cooking process in order to create moist, tender and flavorful foods; locking in flavors as they gently simmer and combine.

Week 2: Salads & Side Dishes – Creative use of Vegetables, elevating and transforming with balanced flavors; using advanced techniques to enhance the natural flavors of each ingredient. Focus on achieving appealing textures.

Week 3: Intermediate Breads and Pastries – Exploring the baking process of yeast, sourdough and quick breads. Creating traditional Pastries using French baking techniques; Puff Pastry and Phyllo; implementing advanced baking techniques and principles.

Week 4: Bowls & Stir-Fries – Mastering wok cooking, gaining an understanding of Asian fresh ingredients, Spices, and Sauces. Using the combinations of “bowl food” choices to make complete meals in one dish.

Week 5 – World Comfort Foods – Lesson of beloved, home-style dishes from around the globe using techniques of pastry shaping, sauce creation, spice balancing and texture creation.

Week 6 – The final challenge will be a Chopped Class - working in teams to create a meal with few recipes; rather using the knowledge gained in classes to prepare from a market basket of ingredients. Teams will be evaluated for creativity, flavors, presentation and use of ingredients provided.

HOLIDAY BREAD BAKING Amy Barnes Wed Oct 15, 9:30 AM – 12:30 PM 105.00

We are getting a jump on the holiday season! In this great Bake & Take class we'll make fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Honey Oat; Bacon, Cheese Beer Bread; Luscious Lemon Loaf; Pumpkin Gingerbread; Southwest Corn Bread, & Dill Bread. Each person will take home an assortment of freshly baked Bread. You could invite a friend to share the experience! Enjoy the fun and share it with the special people in your life!



FAMOUSLY FRENCH Lisa Brisch Thur Oct 16, 9:30 AM – 12:30 PM 105.00

Come to learn about classic French cuisine & how it is used in modern times. This fun lesson teaches classic French techniques with contemporary recipes. Come for fun and learn Tomatade (Sun-Dried Tomato Spread); Chicken Provencal; Chive Salmon with Rémoûlade (Pan-seared Salmon seasoned with Chive Oil and served with a Sauce of Mayonnaise, Lemon, Dijon Mustard, Capers, Chives, matchstick Apples and Celery); Gnocchi a la Parisienne with Arugula, Tomatoes, and Olives (Pate a Choux Dough, Poached and then Pan-Fried); French Lentil Salad, and New Potatoes with Mimolette (aged French cheese). Dessert will be Rice Pudding with Caramel Cream and Almond Praline.

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DIM SUM Linda Martin Thur Oct 16, 6:30 PM – 9:30 PM 105.00

The concept of Dim Sum translates to “touching heart” and is traditionally defined as small foods served at tea-time. Most often wrapped in bite sized buns, Dim Sum is made with Beef, Fish, Pork, Chicken and Veggies, gently steamed and served as an assortment. They make wonderful cocktail party foods! Come for a fun lesson & learn the technique for Crab Angel Dim Sum; Steamed Vegetable Pot Stickers with Soy Dipping Sauce; Shrimp & Vegetable Crispy Eggrolls; Pork Bun Dim Sum with Chili Oil; Steamed Chicken & Cilantro Wontons; Pork & Mushroom Shumai Dumplings, and Chinese Almond Cookie Dessert.



LUNCH & LEARN Lisa Brisch Fri Oct 17, 12:00 Noon – 1:00 PM 50.00

This class might be a good one to invite a friend to share with you. With this lunch DEMONSTRATION lesson, we will spoil you serving lunch while you enjoy a fun & entertaining presentation. Join us for Roasted Pork Tenderloin with Shallot-Balsamic Sauce, served with Dilly Garden Potato Salad. Dessert will be Lebkuchen Bars, a German Spice Cookie.

GOURMET COUPLES Linda Martin Fri Oct 17, 6:30 – 9:30 PM 195.00 per couple

Here is a great class you and your partner can enjoy together. Our three-course gourmet dinner will be prepared by couples cooking it from start to finish. Each course will be served with a sampling of wines. Come for a fun culinary experience and our menu of Herb Roasted Salmon Bite Amuse with Martini Aioli and Romaine Caesar with Feta Cheese & Garlic Croutons, served with Chardonnay. The entrée will be pan-seared Beef Tenderloin Steaks “Oscar Style” with Crab & freshly made Béarnaise Sauce; Butter Sautéed Green Beans with Baby Carrots & Roasted Garlic; Steakhouse Spinach Gratin, and Garlic & Gruyere Roasted Potatoes Dauphinoise, served with Cabernet Sauvignon. Dessert will be Individual Tiramisu.

HOLIDAY BREAD BAKING Jan D’Atri Sat Oct 18, 9:30 AM – 12:30 PM 105.00

We are getting a jump start on the holiday season! In this great Bake & Take class we’ll make fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Honey Oat; Bacon, Cheese Beer Bread; Luscious Lemon Loaf; Pumpkin Gingerbread; Southwest Corn Bread, & Dill Bread. Each person will take home an assortment of freshly baked Bread. Enjoy the fun and share Breads with the special people in your life!



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TAPAS & PAELLA Lisa Brisch Sat Oct 18, 2:00 - 5:00 PM 105.00

Here is a theme party in the making! It begins with a line-up of Spanish Tapas then two versions of Paella! Come & learn to do this for yourself in our party class! The lesson and menu will be Cauliflower Toasts (Roasted Cauliflower Florets with toasted Bread with Serrano Ham, Olive Oil, Smoked Paprika, and Manchego Cheese); Spanish Tortilla with Potato Chips; Zucchini with Garlic and Olive Oil (Calabacines al Ajillo); Cocktail Meatballs in Tomato-Saffron Sauce; Shrimp Paella, and Chicken and Chorizo Paella. Dessert will be Spanish Lemon Olive Oil Cake (Coca de Llanda). We'll enjoy Sangria Blanco with our meal.

TAMALE TIME! Jan D'Atri Mon Oct 20, 2:00 – 5:00 PM 105.00

The best Tamales are made at home using tried and true recipes. Here is a great lesson that teaches step by step how it's done. We'll begin with the Masa, learning to make it from scratch & alternately where to buy it; then make fillings, and assemble the Tamales with the Corn Husks. Come for a great lesson to learn Grilled Fish Tamales; Tamales de Pina (Sweet Pineapple Tamales); Red Chili & Chicken Tamales; Green Corn Tamales; Blue Corn Tamales; Roasted Pork Tamales, and Tamale Pie Casserole.



HOLIDAY BREAD BAKING Amy Barnes Tues Oct 21, 9:30 AM – 12:30 PM 105.00

We are getting a jump start on the holiday season! In this great Bake & Take class we'll make fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Honey Oat; Bacon, Cheese Beer Bread; Luscious Lemon Loaf; Pumpkin Gingerbread; Southwest Corn Bread, & Dill Bread. Each person will take home an assortment of freshly baked Bread. Enjoy the fun and share Breads with the special people in your life!

AIR FRYER FUN Amy Barnes Wed Oct 22, 9:30 AM – 12:30 PM 105.00

Your Air Fryer can change your life! Using one opens the door to cooking food much faster, crisping it & creating texture similar to fried foods. AND it cooks everything! We're ready to answer your questions about how to use your air fryer at home. We have a great menu to learn from and hope you will join us for Air Fryer dishes including Orange Chicken with Sesame Seeds and Green Onions; Simply Perfect Salmon fillets with Lemon; Tajin Sweet Potato Fries with Creamy Chili Lime Dipping Sauce; Italian Sausages with Onions and Peppers; Coconut Shrimp with Honey Serrano Chile Dip, and Blueberry Cheesecake Wontons.

HOLIDAY BREAD BAKING Lisa Brisch Thur Oct 23, 9:30 AM – 12:30 PM 105.00

We are getting a jump start on the holiday season! In this great class we'll make fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Honey Oat; Bacon, Cheese Beer Bread; Luscious Lemon Loaf; Pumpkin Gingerbread; Southwest Corn Bread, & Dill Bread. Each person will take home an assortment of freshly baked Bread. Enjoy the fun and share Breads with the special people in your life!

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SAUCE MASTERY Linda Martin Thur Oct 23, 6:30 PM – 9:30 PM 105.00

When you add sauce to a dish all of a sudden you've made it special! You also enhance flavors, add dimension and complexity to your recipe. Why not take this opportunity & learn Sauce-making methods you can use in all of your cooking. We will pair each Sauce with a recipe that complements it. Come for a fun and dynamic class to learn Skillet Seared Shrimp with Saffron Cream Sauce; Sun-dried Tomato Vinaigrette over sautéed fresh Vegetables; Cast Iron cooked New York Steak with Rosemary-Port Sauce; Balsamic Pan Sauce over Butter Sautéed Chicken; Bourbon BBQ Sauce over roasted Salmon, and Lemon & Black Pepper Alfredo over Fettucine. Dessert will be Flambé Brandy & Cherry Sauce over homemade Vanilla Bean Ice Cream.

LUNCH & LEARN Amy Barnes Fri Oct 24, 12:00 Noon – 1:00 PM 50.00

Here is a fun lesson where we cook and serve you lunch! This DEMONSTRATION class shows how to make a fun, entertaining menu for fall. Our menu will be Bacon-wrapped mini Meatloaves topped with crispy Shallots, served with Roasted Potato medley with Thyme and Balsamic Vinegar. Dessert will be Hot Fudge Chocolate Pudding Cake with Whipped Cream.

GOURMET COUPLES Linda Martin Fri Oct 24, 6:30 – 9:30 PM 195.00 per couple

It's Friday night and you could enjoy a fun date night! As a team, you and your partner will join a group of couples & prepare a three-course gourmet dinner. Choose the recipe you want to prepare from start to finish. Each course will be served with a sampling of wines. Join us for a fun experience to prepare Togarashi seared Ahi Tuna Amuse with Avocado-Cucumber Salsa; Butter Lettuce Salad with toasted Walnuts, Blue Cheese & Creamy Italian Dressing, served with Sauvignon Blanc; pan seared Fillets of Red Snapper with Spanish Romesco Sauce; slow cooked Brown Butter Risotto; Char Cooked Fresh Asparagus with Red Wine Braised Cipollini Onions, and Butter sautéed Carrots with Dill & Champagne, served with Sparkling Wine. Dessert will be Key Lime Dessert "Shots" with Toasted Meringue.



HOLIDAY BREAD BAKING Jan D'Atri Sat Oct 25, 9:30 AM – 12:30 PM 105.00

We are getting a jump start on the holiday season! In this great Bake & Take class we'll make fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Honey Oat; Bacon, Cheese Beer Bread; Luscious Lemon Loaf; Pumpkin Gingerbread; Southwest Corn Bread, & Dill Bread. Each person will take home an assortment of freshly baked Bread. Enjoy the fun and share Breads with the special people in your life!

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ASIAN COCKTAIL PARTY Lisa Brisch Sat Oct 25, 2:00 - 5:00 PM 105.00

Asian flavors are loved by so many. Knowing how to create them is the subject of this fun class. This lesson offers a variety from several Asian cuisines. Our menu will be Korean Grilled Chicken Wings; Cambodian Summer Rolls; Crab Cream Cheese and Scallion Wontons; Teriyaki Meatballs; Malaysian Chicken Satay with Peanut Dipping Sauce; Lemongrass-Ginger Pork Sliders, and Mini Egg Tarts.

HOLIDAY BREAD BAKING Jan D'Atri Mon Oct 27, 2:00 – 5:00 PM 105.00

We are getting a jump start on the holiday season! In this great Bake & Take class we'll make fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Honey Oat; Bacon, Cheese Beer Bread; Luscious Lemon Loaf; Pumpkin Gingerbread; Southwest Corn Bread, & Dill Bread. Each person will take home an assortment of freshly baked Bread. Enjoy the fun and share Breads with the special people in your life!

PROTEIN DINNERS Amy Barnes Tue Oct 28, 9:30 AM – 12:30 PM 105.00

Protein bowls are popular because they are packed with healthy, protein-rich ingredients that include healthy fats and fiber. Loaded with plant-based ingredients and Meat and Fish assortments, they are bountiful and delicious! Come have fun & learn about these healthy combinations. Our lesson is Chicken Shawarma Sheet Pan Dinner with Tahini Sauce and warm Pita; Southwest Flank Steak Bowls with Black Beans, Corn & Brown Rice; Sweet & Spicy Sesame Chicken Meatball & Broccoli Bowls; Skillet Gnocchi with Shrimp, Shallots & Asparagus; oven-fried Salmon fillets with Marinated Cucumber, Tomato Chickpea Salad; High Protein Beefy Taco Soup, and High Protein Whipped Chocolate Mousse.

BBQ & BEER Amy Barnes Wed Oct 29, 9:30 AM – 12:30 PM 105.00

We know BBQ & Beer go together. We'll use it in our recipes and beverage at the end of class. Come explore the styles of BBQ from around the US and learn to create what is loved about each specialty. Our fun lesson is Buffalo Chicken & Pilsner Beer Cheese Soup; grilled Vegetables and Bread with Chimichurri Sauce & Burrata Cheese; Dirty BBQ Shrimp in Amber Beer & Butter- Sauce with French Bread; Rib-Eye Steak marinated in Berries, Stout Beer and Sweet Onion; Honey Garlic Pale Ale-marinated Chicken Kabobs, and Amy's "Dangerous" Beer Margaritas.



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

Do you ever wish you had that perfect dessert to top off a great meal? Look no further. Here is an impressive array of desserts which are proven crowd pleasers. Come for a fun and inspiring dessert lesson to make Chocolate Hazelnut Tart; Berry Fool (Sweet Custard and Fruit); Brandied Cherry Frangipane Tart; Brown Sugar Caramel Souffles; Strawberry Cream Shortbread; Chocolate Peanut Butter Pie in Jars, and Lemon Mousse with Fresh Berries.

HOOKEED ON FISH Linda Martin Thur Oct 30, 6:30 PM – 9:30 PM 105.00

Knowing how to cook Fish to achieve maximum flavor and tenderness is easily learned. Add that it's delicious and healthy which makes it a great choice for weeknight dinners or entertaining. The key is knowing the best method for cooking Fish, along with the timing and level of heat that will achieve the best results. We'll explore it all in a fun and instructive class. Join us to learn Steamed Clams with Garlic & White Wine served with Garlic Toasts; Grill Cooked Salmon with Bourbon BBQ Sauce; oven roasted Cod with Tomatoes, Garlic, & White Wine with Angel Hair Pasta; Tilapia, Pan Seared, with Chili-Lime Butter; Blackened Catfish Fillets with Chipotle-Lime Coleslaw; pan seared Ahi Tuna with Avocado, Soy, Ginger & Lime, and Sautéed Fillet of Sole with Lemon-Caper Brown Butter Sauce.

LUNCH & LEARN Jan D'Atri Fri Oct 31, 12:00 Noon – 1:00 PM 50.00

Take yourself out to lunch & enjoy a valuable cooking lesson at the same time. This DEMONSTRATION offers a menu you could use for weeknight meals or entertaining. Come relax and let us serve you an amazing meal! Our lesson will be New York Steak Sliced and topped with a velvety Sauce Soubise (a Buttery Caramelized Onion Sauce,) served with Over the Moon Overnight Mac & Cheese. Dessert will be luscious Banana Cream Pie.

GOURMET COUPLES Lisa Brisch Fri Oct 31, 6:30 – 9:30 PM 195.00 per couple

Invite your partner to share an evening of fun and cooking with a group of couples. As we work our way through a three-course gourmet dinner, we'll discover new methods for cooking, and a fun time putting it all together. Join us for an amazing lesson of Mushroom, Grape and Blue Cheese Tartines; Arugula and Fennel Salad with Lemon-Anchovy Vinaigrette; Roasted Chicken Thighs with Creamed Shallots and Bacon; Roasted Sweet Potatoes with Maple-Thyme Glaze; Green Beans with Caramelized-Shallot Butter; Skillet-Roasted Cauliflower with Capers and Pine Nuts, and Pancake Soufflé with Caramelized Apples and Vanilla Ice Cream.



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

NOVEMBER

FRENCH PASTRIES Lisa Brisch Sat Nov 1, 9:30 AM – 12:30 PM 105.00

French Pastries are incredible little baked treasures, made with layers of light pastry, with custards or fruit fillings. In this class we'll learn French baking methods to achieve an understanding of how each beautiful, delicate Pastry is made. Learn the French classics including: Chocolate Orange Madeleines (Cake Shell Shaped Cookies); Cookie Croissant (Puff Pastry Croissants baked with Cookie Dough); Chocolate Hazelnut Flourless Cakes; Chouquettes (French Pastry Sugar Puffs); Crepes Suzette; Raspberry Souffles, and Torsades au Chocolat (Pastry Twists filled with Vanilla Custard and Chocolate Chips).

FLAVORS OF THE ITALIAN RIVIERA Jan D'Atri Sat Nov 1, 2:00- 5:00 PM 105.00

The Italian Riviera is known for fish delicacies, along with Focaccia, fresh Vegetables, Pasta, and Olive Oils. Typically, Ligurian-style fish are baked or grilled and served with locally produced olive oils and lemon. There is vibrancy to the foods cooked here. Come experience the culinary magic from this beautiful Mediterranean paradise. Our lesson is Chicken Piccata Meatballs; Shrimp Scampi Pesto Pizza; Bucatini with Pesto Bianco; Lasagna Pockets over Butter & Parmesan; Homemade Panzotti (Ravioli-like Pasta) in a Rich Walnut Sauce; Chicken Parmesan, and Crema Pasticcera & Whipped Cream Filled Puff Pastry.

SOURDOUGH STARS Jan D'Atri Mon Nov 3, 2:00 – 5:00 PM 105.00

Learning to make Sourdough bread is an experience like no other. In this class we'll learn it all, beginning with the Sourdough starter. From there, we'll knead and proof our way through Sourdough varieties including Sourdough Cheesesteak "Hand Helds"; Figulata (Sour Dough stacks stuffed with Cheese & Pepperoni); Sourdough Garlic Bread; Boozy Cherry & Walnut Sourdough Boule; Polish Ciabatta with Caprese Platter; Sourdough "Discard" Cinnamon Swirl Bread, and Sourdough Baguette "Epi-Style."

BRUNCH BEAUTIES Amy Barnes Tues Nov 4, 9:30 AM – 12:30 PM 105.00

Brunch is a welcome way to gather your friends and family for a daytime party. This menu of breakfast & lunch themed foods provides variety with crowd-pleasing recipes. Come learn, from our talented chef, how to prepare then create an astonishingly beautiful buffet. Our lesson is Whole Grain, Feta Cheese & Eggs Florentine Cups with easy Herbed Hollandaise; Sweet and Spicy Million-Dollar Bacon; Crepes filled with Turkey and drizzled with Tarragon White Wine Sauce; Prosciutto Egg Cups with Baby Spinach & Goat Cheese; Strawberry Balsamic Green Salad, Feta & toasted Walnuts, and Blueberry Streusel Coffee Cake. Brunch will be served with Cranberry Morning Margaritas.

FRENCH CLASSICS Amy Barnes Wed Nov 5, 9:30 AM – 12:30 PM 105.00

This fun lesson teaches classic French cuisine using recipes that have been handed down for centuries. Come for a true classic cooking lesson. Our menu is Baked Raspberry Brie Cups with Brown Sugar and Dijon Crust; Classic Vichyssoise; French Onion Braised Chicken Breast; Herbed French Lentil Salad; With Carrots, Goat Cheese, And Pistachios, Beef Burgundy, and Pommes Anna. Dessert will be Cream Puffs with Chocolate Drizzle.

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

SOUS VIDE IT! Lisa Brisch Thur Nov 6, 9:30 AM – 12:30 PM 105.00

Sous Vide, a popular cooking method for restaurants, has gained tremendous popularity with home cooks. This water bath method of cooking achieves maximum flavor with each food cooked. Learn how it's done & how flavors are enhanced. Our lesson is Starbucks-Style Egg Bites; Dill-Pickled Deviled Eggs; Jerk Pork Tenderloin with Arugula and Pineapple Salad; Waldorf Chicken Salad; Pomegranate-Balsamic Glazed Salmon; Whole Sous Vide Cauliflower, and Pumpkin Pie in a Jar.

HOLIDAY COCKTAIL PARTY Linda Martin Thur Nov 6, 6:30 PM – 9:30 PM 105.00

For your holiday party this year, this menu will show off your talents and WOW your guests! Learn an impressive array of finger foods and create a spectacular party! Our lesson is Shrimp Tempura Wasabi Deviled Eggs; Vodka-Tomato Soup Shots with Arugula Pesto; Olive Tapenade on Grilled Crostini; Herb Roasted Salmon Bites with Martini Aioli; Cranberry-Brie Tarts with Pecans & Fresh Rosemary; Smoked Gouda & Pear Panini Bites, and Mini Pecan Tarts with Bourbon Whipped Cream. We will enjoy a Champagne Ginger Sparkler with our tasty morsels.

LUNCH & LEARN Lisa Brisch Fri Nov 7, 12:00 Noon – 1:00 PM 50.00

Treat yourself to lunch with a delicious menu. Learn through our DEMONSTRATION how to make these recipes your own. Our menu is Salmon Pepperonata with Tomato, Bell Pepper, Onion Sauce, Capers & Basil; served with Antipasto Salad of Zucchini, Cauliflower, Salami, Olives, Fresh Mozzarella & Grape Tomatoes. Dessert will be Chocolate Pretzel Shortbread.

GOURMET COUPLES Linda Martin Fri Nov 7, 6:30 – 9:30 PM 195.00 per couple

Here is a chance to learn a fabulous three course dinner in one evening! Invite your partner to come and share a fun and lively cooking experience. Each couple will make the recipe of their choice. We will serve the meal with a sampling of wines. Join us for Sage & Gorgonzola Cheese Gougères Amuse and Salad of Walnut Crusted warm Goat Cheese on Baby Greens with crispy Bacon & Champagne Vinaigrette, served with Sparkling Wine. The entrée will be Slow Braised Chicken Coq Au Vin with Mushrooms, Shallots & Red Wine; grilled fresh Broccoli; Provencal Style crispy Roasted Potatoes with Garlic & Lemon, and Cast-Iron Honey Roasted Brussels Sprouts, served with Pinot Noir. Dessert will be fresh Pear & Apple Rustic Tart with Homemade Vanilla Bean Ice Cream & Apple Cider Caramel Sauce.

KIDS COOK PARTY FOODS Jan D'Atri Sat Nov 8, 9:30 AM – 12:30 PM 105.00

If you are age 8 or above and like to cook, this class teaches recipes you can have a ton of fun making for your friends and family. Sign up and learn The Crunchy Munchy Salad with Shredded Chicken & Smoked Almonds; Nachos Supreme; Crispy Honey Butter Chicken Bites; Cheddar Bay Cheesy Biscuits; Pizza Bites Monkey Bread; Meatballs in Edible Cheese Bowls, and Butterscotch Caramel Peach Cobbler with Homemade Vanilla Ice Cream.



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OR ON OUR WEBSITE www.sweetbasilgourmet.com

VIETNAMESE TABLE Lisa Brisch Sat Nov 8, 2:00- 5:00 PM 105.00

Foods of this cuisine are rich in flavor and diversity. Our lesson introduces some of the favorite dishes found in restaurants with easy-to-do at home recipes. Come for a fun and enlightening afternoon to learn these Vietnamese style dishes. Our lessons are Summer Roll Noodle Salad; Caramel Cauliflower with Shiitake Mushrooms; Grilled Steak Banh Mi; Meatball Lettuce Wraps; Salt and Pepper Shrimp Rice Noodle Bowl; Fried Rice, and Honeycomb Cake.



AUTUMN IN TUSCANY Jan D'Atri Mon Nov 10, 2:00 – 5:00 PM 105.00

From one of the most beautiful regions in the world comes a lesson and menu highlighting the products of the fall harvest. These are fun specialties to enjoy at home. We will learn Deep Fried Calamari with Garlic Aioli Sauce; Pasta e Fagioli (Pasta Fazool); Chicken Braised with Porcini Mushrooms over Polenta; Shrimp Diavolo with Brandy & Charred Tomatoes; Linguine alla Toscana, and authentic Caesar Salad. Dessert will be Crema De Chocolata (Italian Cream Pudding) with Biscottoni (Italian Milk Cookies).

COOKING WITH ALEX STRATTA Alex Stratta Mon Nov 10, 6:30 – 9:30 PM 105.00

We are fortunate that Chef Alex Stratta is the new Chef of The Belmont, the beautiful restaurant located almost next door! Alex will bring his talents to share with us in a DEMONSTRATION class. Come for an amazing evening to see up close how this talented Chef creates the magical flavors for which he is known! We encourage you to sign up early to be part of this lesson. His menu will be Porcini Mushroom Risotto with Parmigiana & Chives; Hokkaido Scallops, Silky Cauliflower and Caramelized Pears; Braised Short Ribs of Beef with Red Wine and Candied Shallots. Dessert will be Tiramisu.

INDIAN SPECIALTIES Amy Barnes Tues Nov 11, 9:30 AM – 12:30 PM 105.00

Indian cuisine is one that uses a wide range of flavors and spices in many foods we know and love. Preparing it is not difficult so it can become easy week-night dinner food! Come for a fun, enlightening lesson to prepare warm Homemade Naan with Garlic Butter; Indian Chicken Tikka Masala; Red Lentil Curry with Basmati Rice; Classic Butter Chicken; Indian Skillet Shrimp Curry with Coconut Milk, and Sheet-Pan Tandoori Chicken & Sweet Potatoes. Dessert will be frozen Spiced Mango & Yogurt Lassi.

ULTIMATE DINNER PARTY Amy Barnes Wed Nov 12, 9:30 AM – 12:30 PM 105.00

It is always fun to have a dinner party with a menu of specialty foods. This menu of specialties is perfect for holiday entertaining with foods your guests will absolutely love! Come have fun and learn to make this menu your own. Our lesson is warm Almond-crusted Goat Cheese Salad with Raspberry Dressing; Cranberry Brie Pastry Puffs; baked stuffed Butterflied Shrimp with Garlic and Breadcrumbs; Petite Filet Mignons with Port Wine Glaze; Herbed Orzo, and Sautéed Spinach Chiffonade with Shallots. Dessert will be Chocolate Bread Pudding with Bailey's Chantilly Cream.

WEEKNIGHT WORLD CUISINE Lisa Brisch Thur Nov 13, 9:30 AM – 12:30 PM 105.00

Weeknight World Cuisine gathers global flavors in an assortment of quick, easy dishes. It combines bold flavors of international dishes and streamlined prep for busy evenings. Jazz up your weeknight meals with Chicken and Red Lentil Soup with Lemony Yogurt; One Pot Miso Turmeric Salmon and Coconut Rice; Fideo and Bean Soup with Chorizo; Dak Bulgogi (Korean BBQ Chicken); Cheesy Shrimp Tacos, Japanese Steakhouse Steak and Vegetables, and Broccoli Korma.

SUSHI SECRETS Linda Martin Thur Nov 13, 6:30 PM – 9:30 PM 105.00

If you love Sushi, why not learn to make it so you can enjoy it at home? This lesson takes you step-by-step through the process of making Sushi Rice, fillings and then rolling Sushi and Nigiri. We will eat as we go so come hungry and enjoy an amazing menu. Our lesson is Sushi Rice; fresh Salmon, Jalapeno, & Mango Roll; Ginger & fresh Vegetable Maki with Spicy Dipping Sauce; “She” Crab Roll with Crab, Cucumber, & Red Tobiko; Tuna, Cucumber, & Chive Roll with Dynamite Sauce; Crab Salad & Tobiko Nigiri; and Tuna, Wasabi, & Toasted Garlic Nigiri.



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

We are pretty sure you will make this menu a family favorite for a very long time. Come for lunch and a DEMONSTRATION to learn & enjoy this menu. Our lesson is Honey Garlic Butter Shrimp and Broccoli, served with Sesame Garlic Noodles and Scallions. Dessert will be Coconut Cheesecake Squares with Toasted Coconut Whipped Cream.

GOURMET COUPLES Lisa Brisch Fri Nov 14, 6:30 – 9:30 PM 195.00 per couple

This is a night where you and your partner can be a team and part of a group of couples preparing a three-course gourmet meal. This fun and lively lesson will be enjoyed with a sampling of wines served with the meal. Come for a fun evening to learn Bruschetta with Black Olive Pesto, Ricotta, and Basil Amuse and Arugula, Fennel, and Orange Salad, served with Chardonnay. The entrée will be Herbed Roast Pork Tenderloin; Scalloped Potatoes; Buttered Carrots, and Roasted Broccoli with Vinegar-Mustard Glaze, served with Merlot. Dessert will be Pumpkin Cake with Butter-Pecan Frosting.

INA GARTEN PARTIES Jan D'Atri Sat Nov 15, 9:30 AM – 12:30 PM 105.00

As a cookbook writer and TV chef, Ina Garten is a favorite culinary guide for many. Her recipes and food are amazing! This lesson is made up of recipes featured in her book “Ina Garten Parties.” Join us and jump into a fun class to learn Skewered Grilled Cheese Gruyère Bites with Tomato Basil Soup; Smoked Salmon Deviled Eggs; Sausage Stuffed Mushrooms; Ina’s Crab Rangoon Dip with Wonton Crisps; Tuna Tapenade on Charred Crostini; Beef Tenderloin with Mustard Tarragon on outrageous Garlic Bread and Holiday Pecan Pie Bars. Dessert will be Ina’s Pomegranate Cosmopolitan.

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OR ON OUR WEBSITE www.sweetbasilgourmet.com

ASIAN FINGER FOODS Lisa Brisch Sat Nov 15, 2:00- 5:00 PM 105.00

What could be better than bite sized Asian foods? Learn the ins and outs of Asian ingredients, spices, and flavorings to be able to create bite-sized morsels that pair beautifully with a cocktail. Our delicious array will be: Vegetable Pajeon (Korean Scallion Pancakes with Vegetables); Asian-Style Pulled Pork Tacos with Pear and Cucumber Slaw; Tsukune Yakitori (Japanese-Style Ground Chicken Meatballs with Garlic, Ginger, and Scallions); Char Siu Pork; Spicy Grilled Shrimp (Gochujang Saewu Gui), and Vegetable Dumplings. Dessert will be Chai Spiced Cupcakes with Cream Cheese Frosting.

SOUTHWEST COCKTAIL PARTY Jan D'Atri Mon Nov 17, 2:00 – 5:00 PM 105.00

Ok, everyone get ready for a Southwest culinary adventure! This means vivid flavors, spicy, and not spicy, with a collection of contemporary & traditional recipes. You will come away understanding the dynamics of Southwest Finger Foods! Add a cocktail and get your party started. Join us for Party Style Taco Soup with Green Chile Chicken Taquito “Dunkers;” Chili Cornbread Salad; Enchilada Casserole; Street Corn in Avocado Skins; Deep Fried Avocado Fries with Guacamole, & Platter of mini homemade tamales. Dessert will be Baked Apple Pie Street Tacos.

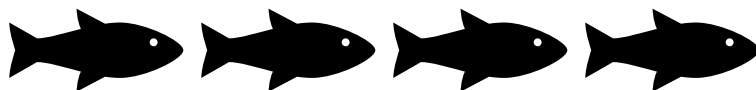


COMFORT SOUPS AND BREADS Amy Barnes Tues Nov 18, 9:30 AM – 12:30 PM 105.00

Not much is more soothing or satisfying than homemade Soup paired with fresh Bread. This class offers an amazing collection, perfect for the colder months ahead. Join us for a fun class to make Chicken Meatball, Escarole & Orzo Soup with Creamy Artichoke Crostini; Roasted Garlic Soup & mini Parmesan Popovers with Brie; Sweet Potato Soup with Buttered Pecans with Cheesy Bacon wrapped Puff Pastry Twists, and silky-smooth Chocolate Soup with Whipped Cream & Chocolate Curls.

FISHIN' AROUND Amy Barnes Wed Nov 19, 9:30 AM – 12:30 PM 105.00

Fish is easy to prepare as you will learn in this class. What you need is a little knowledge about the Fish, the temperature to cook it and timing. Join us to learn Ahi Avocado Salad with Sesame Toasts; One-Pan Mediterranean Fish Dinner (Cod) with Artichoke Hearts & Capers; Poached Salmon with Olives, Capers & Miso seasoned Vegetables; Cast Iron Pecan-crusted Sole Fillets & Mashed Sweet Potatoes with Chipotle; crispy oven fried Cornmeal Crusted Orange Roughie with best ever Creamy Coleslaw; Baked Red Snapper with Shrimp & Mushrooms in Cream Sherry Parmesan Sauce, and Air Fryer Shrimp Tacos marinated in Orange Vodka with Cream Con Sol.



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SPANISH COOKING AT HOME Lisa Brisch Thur Nov 20, 9:30 AM 12:30 PM 105.00

Contemporary Spanish food is a fusion of tradition and innovation, blending age-old recipes & techniques with modern approaches. This is a delicious and satisfying cuisine as you will learn in class. Our menu is: Spanish-Style Garlic Shrimp; Pear, Date, and Manchego Salad; Roast Chicken with Spanish Honey-Cumin Pan Sauce with Apricots and Olives; Spanish Crusted Roast Pork Tenderloin; Spanish-style Grilled Potato Hobo Packs, and Basque-Style Green Beans. Dessert will be Spanish Magdalenas (Sweet Olive Oil Muffins with Lemon Zest).

CHOCOLATE DELIGHTS Linda Martin Thur Nov 20, 6:30 PM – 9:30 PM 105.00

Are you a chocolate lover? Take this opportunity and learn how to use it in sweet and savory dishes. The lesson provides the knowledge and methods to be able to work with it successfully. In this delicious class you will learn Dark Chocolate & Brandy Pots de Crème with Grand Marnier Whipped Cream; Chocolate-Rum Brownies; Flourless Chocolate Cake with Homemade Vanilla Ice Cream; Dark Chocolate Mousse with Freshly Whipped Cream; Double Chocolate Biscotti; Chocolate Dipped Tuxedo Strawberries, and Fresh Berry & Chocolate Tartlets.

LUNCH & LEARN Lisa Brisch Fri Nov 21, 12:00 Noon – 1:00 PM 50.00

Up your game with a menu that is great for weeknight dinners or serving guests as dinner party foods. Our DEMONSTRATION will show you how to prepare it. Come for a lunch of Chicken with Mushrooms and Balsamic Bacon Sauce over Creamy Polenta, served with Roasted Brussels Sprouts with Brown Butter and Lemon. Dessert will be Pumpkin Gingersnap Icebox Cake.

GOURMET COUPLES Linda Martin Fri Nov 21, 6:30 – 9:30 PM 195.00 per couple

Make this a special night with your partner and invite them to join you for a couple's class. You will be part of a group preparing a three-course gourmet meal from scratch. Each couple with prep, cook and plate a recipe, then enjoy a sampling of wine with the meal. Join us for a fun evening and an Amuse of Parmesan & Romano French Tuiles with Boursin & fresh Chives and Lobster Bisque with Saffron & Brandy, served with Sauvignon Blanc. The entrée is Cast Iron cooked New York Steak with Maître d' Butter; Petite Baked Potatoes with Sweet Butter, Crème Fraiche & Chives; Curry scented roasted fresh Vegetables, and crispy flash fried Sweet Potatoes with coarse Salt & fresh Herbs, served with Cabernet Sauvignon. Dessert will be warm fresh Baked Carrot Cake Dessert with Vanilla Bean Ice Cream & Candied Pecans.

CAKE DECORATING Jan D'Atri Sat Nov 22, 9:30 AM – 12:30 PM 105.00

Have you ever wanted to create a professional looking cake for your special occasions? At this class, each student will receive a cake to use for practice. You will learn to fill and ice a Cake, add texture, borders, flowers, and writing. Students will practice under the direction of the chef, then decorate their own Cake. When you are finished, you will take your cake home.



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FONDUE & RACLETTE Lisa Brisch Sat Nov 22, 2:00- 5:00 PM 105.00

We are going to dive into the Swiss tradition using a fondue pot and raclette grill to cook food a bite at a time. This table-top grilling and one-pot cooking lesson is Raclette with Potatoes; Buffalo Chicken with Blue Cheese Fondue; Shrimp Bouillabaisse Fondue; Spinach and Artichoke Fondue; Pretzel Bites and Beer Cheese Fondue, and S'mores Fondue, & Champagne White Chocolate Fondue. Join us for a fun, lively party and learn how much fun it is so you can do it for yourself.

SWEET BASIL HOLIDAY PARTY Mon Nov 24, 4:00 – 7:00 PM No Charge

We are having a party and everyone is invited! Join us for a Holiday Celebration and discover outstanding values on Christmas merchandise and items throughout the store! We'll serve hors d'oeuvres and wine so you could invite a friend to share the experience with you! This is the opportunity to do your holiday shopping with no stress, instead with a glass of wine in your hand. There will be DEMONSTRATIONS of the foods prepared by our talented chefs, and a raffle of gifts we will be giving away! Make your gift list of Must haves and join us! Be sure to call and RSVP so we will know you are coming! Call 480-596-5628 or email: info@sweetbasilgourmet.com



GRILL, SMOKE & BRINE Amy Barnes Tues Nov 25, 9:30 AM – 12:30 PM 105.00

Learn techniques for successful grilling. It is about timing, temperature, and placement of your food. We will learn by using a grill, stove-top smoker & brining techniques. Come for Smoked Shrimp & Spinach Salad with Smoked Tomato Sherry Vinaigrette & Roasted Garlic Cloves; Sesame marinated New York Steak & Scallion Kebabs; Cast Iron Garlic & Rosemary Brined Pork Chops; Grilled Romaine Salad with Chipotle Dressing & warm Cornflake -crusted Queso Fresco Cheese wedges & Beer Brined Pork & fresh Skewers with Apricot Chili Glaze. We will enjoy our amazing meal with Smoky Grilled Lime Frozen Margaritas.

ITALIAN BOARDS Jan D'Atri Tues Nov 25, 6:30 – 9:30 PM 105.00

What a fun way to throw a party. This finger food menu is made up of Italian culinary themes. This easy, flexible way of entertaining offers an array of foods people love! Learn to create these Italian boards including a MEAT & CHEESE BOARD of Mortadella, Salami & Prosciutto Roses; Mozzarella & Pepperoni Pinwheels; Cocktail Meatball in Mini Frico Cup, and Cheese Ribbon Flowers. SPREADS AND DIPS BOARD of Piadini (Italian Flatbreads); Cheese Crisps; Ricotta Crackers; Pesto Bites, and Cannellini Bean Hummus. THE "FRITO MISTO" BOARD with Deep Fried Calamari; Deep Fried Ravioli Bites and Deep-Fried Sausage-stuffed Olives and the DESSERT "DOLCE" BOARD with Sporcamus (Puff Pastry Squares), Zeppole (Italian Donut Holes), Pizzelle, and Pan De San Marco.

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OR ON OUR WEBSITE www.sweetbasilgourmet.com

THANKSGIVING PIES Jan D'Atri Wed Nov 26, 9:30 AM – 1:30 PM 105.00

Are you bringing Pie to your Thanksgiving celebration? From start to finish you can make & bake it in our kitchen and take it home for your celebration. You will learn how to make a Crust, then fill it with your favorite flavor. Choose your favorite flavor from these choices and let us know your preference when you register. It will be Pecan Pie, Pumpkin Pie, or Dutch Caramel Apple Pie. Be sure to bring a Pie dish to take your Pie home!

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

After giving thanks and enjoying all the traditions we have just celebrated, it will feel good to lighten up. Our lunch menu has Asian flair with lighter foods and flavors to enjoy. This DEMONSTRATION offers tender and flakey baked Honey Miso Salmon, served with crispy Rice Salad with Avocado & Edamame. Dessert will be Luscious Meyer Lemon Loaf Cake.



GOURMET COUPLES Linda Martin Fri Nov 28, 6:30 – 9:30 PM 195.00 per couple

Set aside an evening to enjoy a fun and lively culinary experience. Bring your partner to join you as part of a group of couples who will create a three-course gourmet meal. Each couple will make the recipe of their choice, and the meal will be served with a sampling of wine. Come to learn Smoked Salmon on Mini Corn Cakes with Dill Crème Fraiche Amuse, and Salad of fresh Greens, Red Onion, & Cilantro with Papaya Dressing, served with Chardonnay. The entrée will be flame-roasted Five Spice & Hoisin Glazed Pork Tenderloin with Mint Salsa; Grilled Peppers with Caper Vinaigrette; Asian Style Orange-Chile Noodles, and char-cooked Asparagus with Lemon, Garlic & Parsley Gremolata, served with Merlot. Dessert will be Wicked Chocolate Cake with Chocolate Buttercream & Shaved Chocolate.

ITALIAN HOLIDAY DINNER Jan D'Atri Sat Nov 29, 2:00 – 5:00 PM 105.00

An Italian holiday dinner is a celebration like no other. Traditions, favorite recipes, and a bountiful array of foods are enjoyed. Come for an authentic culinary experience to take part in traditional Tomato Basil Bruschetta on Buttery Crostini and EVOO; Classic Italian Wedding Soup with Mini Polpettes (Mini Meatballs); Holiday Caesar Salad; fluffy homemade Risotto with Mascarpone & Caramelized Porcini Mushrooms; succulent Italian Roast Beef with Wine-braised Onions & Leeks; Patate Al Forno (Crispy Cheesy Italian Potatoes), and Authentic Sicilian Cannoli with Orange-Zested Ricotta filling and shaved Chocolate.

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OR ON OUR WEBSITE www.sweetbasilgourmet.com

DECEMBER

HOLIDAY COOKIES

| | |
|---------------------------|--------------------|
| Mondays Dec 1, 8, 15, 22 | 2:00 – 5:00 PM |
| Tuesdays Dec 2, 9, 16, 23 | 9:30 AM – 12:30 PM |
| Tuesdays Dec 2, 9, 16, 23 | 6:30 – 9:30 PM |
| Wednesday Dec 3 | 6:30 – 9:30 PM |
| Thursdays Dec 4, 11, 18 | 6:30 – 9:30 PM |
| Saturdays Dec 6, 13, 20 | 9:30 AM – 12:30 PM |
| Saturdays Dec 6, 13, 20 | 2:00 – 5:00 PM |

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make and bake them, and when we are finished, each person will take home 16-18 dozen cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES ARE HANDS-ON ADULT CLASSES

CANCELLATION POLICY: THERE ARE NO REFUNDS FOR COOKIE CLASS CANCELLATIONS .

IF YOU CANNOT ATTEND A CLASS, YOU MAY SEND SOMEONE IN YOUR PLACE.

HOLIDAY COOKIES Jan D'Atri Mon Dec 1, 2:00 – 5:00 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Amy Barnes Tues Dec 2, 9:30 AM – 12:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Lisa Brisch Tues Dec 2, 6:30 – 9:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

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PLANT BASED PASSION Amy Barnes Wed Dec 3, 9:30 AM – 12:30 PM 105.00

Plant-based diets give you the power to live a longer, stronger, and healthier life. Years of research proves a healthy diet means less meat and processed foods. In this class we will learn new healthy dishes made with fruits, vegetables, whole grains, nuts, fish, and healthy oils. This introduction to foods that will fuel your body and can empower you to choose foods that will make a lasting difference in your future. Come learn our menu of Grilled Cauliflower Steaks with Almond Pesto & Butter Beans; Hearty Quinoa Chili with Poblano Peppers & Sweet Potatoes; one pot Bowtie Pasta with Tomatoes, Basil & Baby Spinach; Tofu & Snow Pea Stir-Fry with Peanut Sauce over Brown Rice; pan roasted Chipotle Tofu Tacos with Slaw and Adobo Lime Cream, and Vegetarian Lo Mein Noodles with Shiitakes, Carrots & Bean Sprouts.

HOLIDAY COOKIES Lisa Brisch Wed Dec 3, 6:30 – 9:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

SAUTÉ, ROAST & SAUCES Lisa Brisch Thur Dec 4, 9:30 AM – 12:30 PM 105.00

These cooking principles are steppingstones to becoming a better cook. Mastery of these techniques creates freedom to prepare many types of dishes. In this class you will learn Italian Spinach and Radicchio Salad (Warm Salad with Skillet Roasted Red Onions and Fennel drizzled with a Balsamic Reduction); Glazed Salmon with Dill Mustard Sauce; Peppercorn-crusted Pork Tenderloin with Soy-Caramel Sauce; Sautéed Buffalo Chicken Breasts with Blue Cheese Toasts; Roasted Chicken Thighs with Creamed Shallots and Bacon, and Roasted Cauliflower with Sherry Vinegar-Honey Sauce and Almonds. Dessert will be Vanilla Ice Cream with Double Espresso Hot Fudge Sauce.

HOLIDAY COOKIES Linda Martin Thur Dec 4, 6:30 PM – 9:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

LUNCH & LEARN Amy Barnes Fri Dec 5, 12:00 Noon – 1:00 PM 50.00

Take a break and treat yourself to a great lunch and lesson you could use for entertaining. This DEMONSTRATION teaches a beautiful Cheesesteak Beef Wellington - New York Steak, grilled Peppers & Onions with Cheddar wrapped in Puff Pastry, served with roasted Red Potatoes with Thyme & Onions. Dessert will be Gooney Chocolate Pudding Cake topped with Bourbon Whipped Cream.

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

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

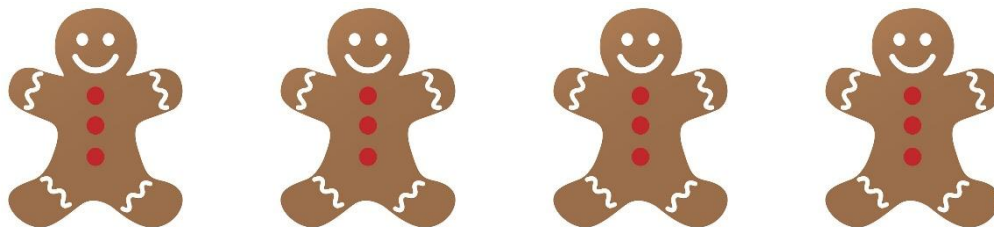
This evening could be a fun date night with your partner. Join us for a hands-on gourmet cooking experience where you will be a team preparing part of a three-course gourmet meal. Our menu is Croque Monsieur Panini Bite Amuse and crispy chopped Romaine Salad with Sourdough Croutons & Balsamic Vinaigrette, served with Sauvignon Blanc. The entrée is Butter & Garlic Shrimp Scampi over fresh made Fettucine; roasted Green Beans with toasted Garlic Breadcrumbs; Black Pepper Dinner Biscuits with Sweet Butter; Ginger & Rosemary Agave glazed Carrots, and Black Pepper Dinner Biscuits with Sweet Butter, served with Pinot Noir. Dessert will be Flaming Bananas St. Croix with Vanilla Bean Ice Cream.

HOLIDAY COOKIES Linda Martin Sat Dec 6, 9:30 AM – 12:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Jan D'Atri Sat Dec 6, 2:00 – 5:00 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.



HOLIDAY COOKIES Jan D'Atri Mon Dec 8, 9:30 AM – 12:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

SEXY SIDE DISHES Jan D'Atri Mon Dec 8, 2:00 – 5:00 PM 105.00

Did you ever think of vegetables and side dishes as sexy? Discover how it's done so that equally spectacular veggies and other sides can match a spectacular entrée. This lesson will elevate your knowledge, methodology and presentations. Learn to prepare Elegant Breaded & Battered Zucchini "Fans"; Crispy Orange Glazed Cauliflower; Brussels Sprouts Sauté; Creamy & Cheesy Mac & Cheese; Southern Fried Cabbage; Melting Potatoes with Garlic Brown Butter, and Wild Rice Salad.

HOLIDAY COOKIES Amy Barnes Tues Dec 9, 9:30 AM – 12:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Lisa Brisch Tues Dec 9, 6:30 – 9:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

SUNNY GREEK ISLES Amy Barnes Wed Dec 10, 9:30 AM – 12:30 PM 105.00

From the land of sunshine, blue skies, and blue seas, we have a lesson of delightful Greek foods. Known for its rich flavors, vibrant colors and fresh ingredients, this Mediterranean cuisine blends fresh seafood, succulent meats, wholesome grains, fresh vegetables, and herbs into delicious culinary specialties. Learn to create these specialties for yourself. Our lesson is Cast Iron Grilled Mediterranean Steak Bites with Garlic Dill Yogurt Sauce; Spanakopita (Spinach, Onion & Ricotta) in Phyllo Cups; Tiropita - Feta Cheese Phyllo Pastry Turnovers; Sheet Pan Greek Lamb Meatballs and Tzatziki; Mini Greek Pita Cups stuffed with Garlic Hummus and topped with Greek Salad, and dessert of Walnut Baklava Rolls. We will enjoy our meal with Rosemary Ouzo Lemonade Punch.

EASY HOLIDAY PARTY Jan D'Atri Wed Dec 10, 6:30 – 9:30 PM 105.00

Would you like to entertain but feel like you do not have enough time to organize a party? This class could be the answer! We will help you organize easy to prepare recipes and a prep-ahead agenda. Learn and practice in this class. Our menu is Mushroom Tart on Puff Pastry Appetizer; Beef Tenderloin with a Garlic, Honey & Orange Glaze; Buttery Garlic Fondant Potatoes; Spinach Souffle; French Roasted Asparagus Timbale; Light and Airy Milk Bread Dinner Rolls, and Dessert Roulade with Crema Pasticceria Fruit Preserves. Our celebration will be complete with a glass of sparkling wine.

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HOLIDAY COOKIES Lisa Brisch Thur Dec 11, 9:30 AM – 12:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Linda Martin Thur Dec 11, 6:30 PM – 9:30 PM 105.00

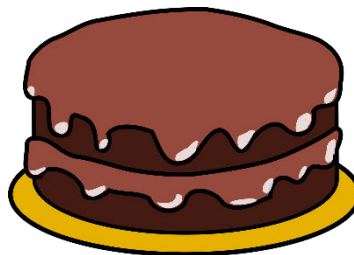
Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

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

As we approach the holidays, here is a lesson that could be used for entertaining. Treat yourself to a delicious lunch while you watch a DEMONSTRATION. In just an hour you could make this menu your own. Join us for Pan-Seared Flat-Iron Steaks with Creamy Black Pepper-Tarragon Pan Sauce, served with Roasted Cauliflower with Lemon and Capers. Dessert will be Chocolate Crème de Menthe Tart.

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

Ready for a fun evening with your partner? This class for couples offers the opportunity to enjoy a fun and lively cooking class as a couple. You will be part of creating a three-course gourmet meal with a group of couples. Come join a fun class and prepare Brie & Sherried Mushroom Amuse on Grilled Crostini and Red Leaf Lettuce, fresh Pear & Gorgonzola Salad with Toasted Walnuts & Shallot Vinaigrette, served with Rose. The entrée will be Del Monica style grilled Rib-eye Steak with Ginger-Shallot Sauce; Caramelized fresh Dill and grilled fresh Asparagus with Toasted Walnuts & Lemon Zest, served with Zinfandel. Dessert will be Rich Chocolate Grand Marnier Cake with Chocolate Ganache & fresh Raspberries.



HOLIDAY COOKIES Linda Martin Sat Dec 13, 9:30 AM – 12:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home a variety of Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

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HOLIDAY COOKIES Jan D'Atri Sat Dec 13, 2:00 – 5:00 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Jan D'Atri Mon Dec 15, 2:00 – 5:00 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.



HOLIDAY COOKIES Amy Barnes Tues Dec 16, 9:30 AM – 12:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Lisa Brisch Tues Dec 16, 6:30 – 9:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

RING IT IN! Amy Barnes Wed Dec 17, 9:30 AM – 12:30 PM 105.00

If you want to gather friends for a New Years celebration, offer this menu that will impress your guests and show off your culinary talents. Get ready to celebrate with Blue Cheese Gougères Puffs; Lemons Scented Chicken Meatballs with Grated Parmesan; Beef Tenderloin Crostini with Caramelized Onion Marmalade; Grilled Shrimp & Citrus Skewers with Sweet Chili Dip; Sautéed Red, White, Green & Chive Onion and Goat Cheese Puff Pastry Tartlets; Asparagus & Parma Ham Nibbles, and Chocolate Brownies with Orange Cream Cheese Frosting. We will enjoy our menu with Champagne and Pomegranate Punch.

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TAMALE TIME Jan D'Atri Wed Dec 17, 6:30 – 9:30 PM 105.00

The holidays are a traditional time to make Tamales and enjoy them with family and friends. This hands-on lesson teaches how to prepare them using fresh Masa with a great variety of fillings. In this fun class we will make Spicy Chicken Guacamole Salsa Tamales; Pork Tamales with Red Chile Sauce; Green Corn Tamales with Fire Roasted Green chiles; Tamales Azules De Elote (Blue Masa with Cinnamon, Orange Zest and Brown Sugar Dipping Sauce); Tamale Pie; Chunky Guacamole, and Sweet Dessert Tamales.

HOLIDAY COOKIES Lisa Brisch Thur Dec 18, 9:30 AM – 12:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Linda Martin Thur Dec 18, 6:30 PM – 9:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

LUNCH & LEARN Jan D'Atri Fri Dec 19, 12:00 Noon – 1:00 PM 50.00

During this busy time treat yourself to a little Italian comfort and DEMONSTRATION lesson of a fabulous lunch! Join us for Italian Antipasto Salad in Parmesan Cups served with Armando Organic Bowtie Pasta with my Momma's Ragu. Dessert will be Italian Cream Cake.

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

Be available for a special evening with your partner and share a great experience in a cooking class! Couples will work together to prepare this three-course gourmet meal. Join us for Cast Iron Seared Sea Scallop Amuse with Caviar & Chives, and fresh Crab, Tomato, & Avocado "Tower" Salad with Balsamic Vinaigrette & Basil Oil, served with Pinot Gris. The entrée is Chateaubriand Beef Tenderloin Roast with Sauce Béarnaise & Bordelaise; Herbs d' Provence oven roasted fresh Carrots, Cauliflower, & Broccoli; Bourbon Butter sautéed fresh Mushrooms, and fresh baked Italian Bread with Herb Butter, served with Cabernet Sauvignon. Dessert will be Decadent Chocolate-Red Wine Truffles.

HOLIDAY COOKIES Linda Martin Sat Dec 20, 9:30 AM – 12:30 PM 105.00

Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

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HOLIDAY COOKIES Jan D'Atri Sat Dec 20, 2:00 – 5:00 PM 105.00
Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Jan D'Atri Mon Dec 22, 2:00 – 5:00 PM 105.00
Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Amy Barnes Tues Dec 23, 9:30 AM – 12:30 PM 105.00
Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

HOLIDAY COOKIES Lisa Brisch Tues Dec 23, 6:30 – 9:30 PM 105.00
Come for a fun cookie making class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time; you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you could sign up with a friend to be a team. Sign up early & bring containers to take your cookies home.

WOK ON! Lisa Brisch Wed Dec 24, 9:30 AM – 12:30 PM 105.00
Learn how a wok is used to cook complete stir-fry meals. This fun class teaches a variety of Asian dishes including Thai Chicken with Basil; Chili Crisp Noodles; Luang Prabang Fusion Salad (a Cambodian salad with Ground Pork, Scallions, Cilantro, Lime Juice, Ginger, Chile Peppers, Leaf Lettuce, and Hard Boiled Eggs); Japanese-Style Stir-Fried Noodles with Beef; Suan La Bai Cai or Sour and Hot Napa Cabbage; Singapore Chili Stir-Fried Shrimp, and Three-Cup Chicken.

LUNCH & LEARN Amy Barnes Fri Dec 26, 12:00 Noon – 1:00 PM 50.00
Take a breath after the busy holiday season and enjoy a lunch you will love for how easy it is to prepare together with its wonderful flavors. Join us for a DEMONSTRATION of Sautéed Chicken Breasts with Chipotle Green Onion Gravy, served with Creamy Sharp Cheddar Cheese Polenta. Dessert will be Mexican Chocolate Pâté with Caramel Drizzle.

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GOURMET COUPLES Lisa Brisch Fri Dec 26, 6:30 – 9:30 PM 195.00 per couple
Make this a date night where you and your partner enjoy a culinary experience. As a team you will prepare part of a three-course gourmet meal with a group of couples. Come have fun and join us for Bruschetta with Fontina and Greens; Apple, Dried Cherry and Pecan Salad with Maple Dressing, served with Chardonnay. The entrée is Roasted Beef Tenderloin with Herbed Butter Sauce; Mashed Potatoes with Horseradish and Chives; Braised Brussels Sprouts with Bacon and Pecans; Roasted Carrots and Shallots with Lemon and Thyme served with Cabernet Sauvignon. Dessert will be Italian Flourless Chocolate Torta with Mascarpone Whipped Cream.

KIDS COOK DINNER Jan D'Atri Sat Dec 27, 9:30 AM – 12:30 PM 105.00
Kids (ages 8 and above) with an interest in cooking could be a big help to Mom after taking this class. We have a fun group of recipes teaching valuable prep skills and cooking fundamentals. Come have fun and learn Zucchini Fritters with Homemade Ranch Dipping Sauce; Best Ever Tomato Soup with Grilled Cheese Croutons; Garlic Butter Steak with "Lightening" Noodles; One Pan Melting Potatoes; Apple Spinach Salad with Candied Bacon; Ginger Ale Soda Pop Bread and Twisted and Glazed Dessert Pastry.

MACARONS Lisa Brisch Sat Dec 27, 2:00 – 5:00 PM 105.00
There is nothing quite like these delicate, flavorful little French cookies. This lesson will teach you how to perfect each step in creating them. This valuable lesson will teach you to make Grasshopper Macarons with Mint Chocolate Ganache; Lemon Macarons; Snickerdoodle Macarons with Cinnamon-Sugar Buttercream; Strawberry Cheesecake Macarons, and Tiramisu Macarons.



SOUTHWEST SPLENDOR Jan D'Atri Mon Dec 29, 2:00 – 5:00 PM 105.00
The foods and flavors of Southwest cuisine have many dynamic qualities. The lesson will teach how to create flavors using local ingredients and using chilies for flavor and spice. Our fun menu includes Nacho Daddy's Skillet Nachos; Grilled Shrimp Bowl with Charred Avocado & Cilantro Lime Dressing; Southwestern Chile Relleno's; Green Corn Tamales; Margarita Chicken Quesadillas with Mexican Crema, and Jalapeno Chicken Thighs with Honey Lime Marinade. Dessert will be Bunuelos (Dessert Fritters).

CAST IRON COOKING Amy Barnes Tues Dec 30, 9:30 AM – 12:30 PM 105.00
This lesson will teach how this traditional cooking vessel can be used for searing, creating a good crust, even cooking, holding in heat, a one pot meal, and is easily cleaned. Our lesson will be Rosemary Butter Basted Rib-Eye Steak with Cast Iron Garlic Bread; Cast Iron Shrimp Scampi over Farfalle; Buttery Sweet Potato and Sage Biscuits; Honey & Garlic Cast Iron Blistered Brussels Sprouts; Pan-Seared Salmon with Raspberry Basil Sauce and Cast-Iron Corn Sticks. Dessert will be Cast Iron Chocolate Chip Cookie with Vanilla Bean Ice Cream.

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TREASURED THAI

Lisa Brisch

Tues Dec 30, 6:30 – 9:30 PM

105.00

Thai cuisine opens the doors to an enticing, alluring style of foods. The ingredients, spices, herbs and methods of cooking make up a fascinating fare. Learn for yourself how to prepare these flavors. Our lesson is Thai Hot and Sour Soup with Shrimp and Noodles; Vegetable Spring Rolls with Peanut Sauce; Grilled Chicken Satay; Stir-Fried Thai-Style Beef with Chiles and Shallots; Khua Kling (Southern Thai Pork Stir-Fry); Jasmine Rice Cakes with Thai Vegetable Curry, and Charred Pineapple with Spiced Honey and Coconut Ice Cream.

SOURDOUGH SUCCESS

Jan D'Atri

Wed Dec 31, 9:30 AM – 12:30 PM 105.00

You can easily master the techniques of making Sourdough bread with the lessons in this class. Learn about it beginning with creating Sourdough starter. The lesson will teach how to maintain the starter, how to build gluten structure, how to score, proof, ferment and bake! The lesson will include a variety of flavors and styles including Silky Dinner Rolls; Sourdough English Muffins; Sourdough Biscuits; Sourdough Cherry Walnut Bread Boule; Sourdough Baguettes; Decorative Sourdough Round, and Chocolate Sourdough Cake. Everyone will take home a six-year-old starter born right here at Sweet Basil.



Happy New Year

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