SWEET BASIL
Culinary Center

WINTER 2026

~ JANUARY ~ FEBRUARY ~ MARCH ~



WINTER AT SWEET BASIL

Such a great time of year is upon us! There are so many special occasions, holidays & events taking place where we gather around the kitchen to prepare & enjoy great tasting food! With our celebrations, we are gift giving & sharing with our friends and families. At Sweet Basil we are dedicated to the fun and enjoyment of cooking and entertaining & want you to look to Sweet Basil as the source for your supply of culinary needs. From our visits to the winter Housewares shows, we will be bringing new merchandise into the store to provide new product selections. We are here to help with information or any way possible.
We hope to see you often this winter at Sweet Basil



THE COOKING SCHOOL

Winter is here & we have many choices of class subjects. We hope you will come have fun cooking with us, enjoy the hands-on learning process and explore new culinary subjects. Highlights of International cuisine include: Italian, French, Greek, Asian, Spanish and Mediterranean. Fundamentals of making: Pastas, Cheeses, Cupcakes, Soups, Breads, Roast, Braise and Sauté, Air Fry, Chocolate, Pizzas, Grilling, Sausage making, Knife Skills, Pie making and so much more! With 10 classes each week you have lots of choices! We can be a great place for bringing your co-workers or families together to cook and have fun. We host private cooking and team building classes for groups of 10 to 15 and can answer your questions at 480-596-5628. Come join us to learn, have fun and dive into amazing culinary experiences!









~ Featured at Sweet Basil ~



Sourdough Kit
Baking pan with removable insert, Sourdough Starter, Starter jar &
Bread slicing knife
Great gift for the bread maker in your life!

Build-A-Board
Single board with multiple sections to hold a delicious variety of foods. Cover and handles make it an easily transportable board to bring to a party or cover foods as needed.





HAMMERSTAHL
Eater Series 10" FRY PAN
Five-ply construction for even heat distribution with handles, allowing for no heat transfer
Chef quality cookware easily cooks all types of foods.
Made in the USA,
Lifetime Warranty protection

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

Welcome to Sweet Basil Culinary Center!

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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Where there's a whisk, there's a way!

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

JANUARY

LUNCH & LEARN Jan D'Atri Fri Jan 2, 12:00 – 1:00 PM $50.00
Enjoy a light lunch that will make a delicious and satisfying meal after the holidays. Our DEMONSTRATION teaches how to create the delicate flavors of poached Salmon wrapped in Puff Pastry with a light Lemon Cream Sauce. It is served with Winter Citrus Salad dressed with Lemon Honey Vinaigrette. Dessert will be Lemon Mousse Cake.

GOURMET COUPLES Lisa Brisch Fri Jan 2, 6:30 – 9:30 PM $220.00 Per Couple
It's Date Night! Invite your partner to share a fun, culinary experience with a group of couples and create a three-course gourmet meal. Each couple will work as a team and from start to finish to prepare part of the meal. When the cooking comes together, each course will be served with a sampling of wine. Come to have fun and enjoy our Prosciutto, Fig, and Parmesan Rolls (Prosciutto wrapped around thin wedges of Parmesan with Fig Jam) and Romaine Salad with Feta and Herbs, served with Chardonnay. The entrée is Salmon Piccata (Salmon with Lemon and Capers); Roasted Green Beans with Onions and Balsamic; Orzo with fresh Herb Vinaigrette, and Roasted Butternut Squash with Shallots and Thyme, served with Pinot Noir. Dessert will be Lemon Rosemary Olive Oil Cake.

PASTA PRIMER Jan D'Atri Sat Jan 3, 9:30 AM – 12:30 PM $105.00
There is nothing quite as light and flavorful as Pasta made from scratch. This lesson will lead you step by step to creating Pastas from scratch in a variety of shapes. Come for a fun and lively culinary experience! We will pair our Pasta with great tasting Sauces. Enjoy the fun of making Pasta e Fagioli (Pasta Fazool); Stuffed Shells with Mini Meatballs; Homemade Spinach Fettuccine with Alfredo Sauce; Homemade Potato Gnocchi with Butter and Parmesan; Authentic Crêpe Pasta "Diamonds" with Pesto Sauce; Chicken Scarpariello (pasta, sausage, chicken & cherry peppers), and Elegant Crostoli (light & flaky dessert pastry strips sprinkled with powdered sugar).

ASIAN STREET FOODS Lisa Brisch Sat Jan 3, 2:00 – 5:00 PM $105.00
This flavorful lesson teaches about popular foods made by Asian street vendors, with a sampling from a variety of Asian countries. These specialties make delicious meals or finger foods. Come to learn to make them so you can enjoy the variety with your friends and family. Our lesson is Filipino-style Chicken Soup with Coconut and Lemongrass; Indian Spiced Pork Sliders; Crispy Sichuan-Chili Chicken; Indonesian Beef Sweet Soy Sate; Crisp Vegetable Pancake, Korean Style, and Spicy Malaysian-Style Stir-Fried Noodles, and Brown Butter Mochi.

ITALIAN WINTER FESTA Jan D'Atri Mon Jan 5, 2:00 – 5:00 PM $105.00
Be a part of our Italian Festa, a celebration with best loved foods for winter gatherings. Enjoy a fun, enlightening cooking experience and our lesson of Mini Italian Charcuterie Board with Tuscan Onion Flatbreads, Meat & Cheese Ribbons; warm Farro Salad with Roasted Vegetables; Scaloppine with Pork Medallions & Sherry Wine; Creamy Mushroom Risotto; Chicken Piccata Meatballs; Baked Ziti with Sausage, Ricotta and Pesto Sauce, and Brown Butter Apple Fritter Focaccia for dessert. We'll enjoy our meal with a Pomegranate Spritzer Cocktail.

CAST IRON TREASURES Amy Barnes Tues Jan 6, 9:30 AM – 12:30 PM $105.00
Cooking with cast iron gives you certain advantages that cannot be achieved with other types of cookware. They include the ability to achieve a nice crust on your food, even heat distribution throughout the cooking process, stove top to oven cooking, good heat retention, and easy clean up. Come for a fun, enlightening class to learn for yourself. Our lesson is Drunken Shrimp, cooked in a Beer-based Sauce with French Bread; Cast Iron Honey-Sriracha glazed Chicken with roasted Root Vegetables; Pork Tenderloin alla Napoli with creamy Sauce of Olives, Tomatoes, Wine, and Rosemary; Cast Iron Buttermilk Biscuits with fresh Strawberry Vanilla Bean Chia Seed Jam; Cast Iron Irish Apple Cake with Whiskey Whipped Cream, and Double Chocolate-Peanut Butter Skillet Cookie.

ESSENCE OF COOKING Lisa Brisch Tuesdays Jan 6 – Mar 24, 6:30 – 9:30 PM $1,260.00
If you've ever wanted to be a good home cook, this 12-week series is meant for you! We teach everything A to Z about cooking; each week you are introduced to a new subject which will be cooked by the group. The series includes lectures, demonstrations, hands-on learning and a meal of the foods prepared each week. If you are a beginner, come and be part of a group, learning the basics of cooking together. The lessons include by the week: Kitchen Basics and Knife Skills; Soups & Salads; Egg Cookery; Sautéing & Braising; Grilling & Roasting Meat & Poultry; Fish & Shellfish; Vegetables & Legumes; Pasta, Potatoes, & Rice; Quick Breads, Flatbreads, & Yeast Breads; Desserts & Pastries; Hors d'oeuvres, and Graduation Dinner. Give yourself the freedom to eat the way you want for your enjoyment or health. Enjoy foods made with no preservatives and prepared from scratch. You'll come away with new knowledge, skills and 12 weeks of fun experiences.



ONE-POT DUTCH OVEN WONDERS Amy Barnes Wed Jan 7, 9:30AM-12:30PM $105.00
This lesson teaches an array of one-pot meals with delicious choices for easy dinner prep. Join us for a fun class to learn recipes you will use often! Come for Thai Shrimp Soup with Lemongrass & Coconut Milk; Baked Mushroom Risotto with caramelized Onions, White Wine & topped with Mascarpone; Sauerbraten Klopse (Sauerbraten Meatballs with fresh Spaetzle); Zuppa Toscana (creamy sausage, spinach, bacon and potato soup); Braised French Onion Chicken Breast with Gruyère, and Hot Berry-poached Dumplings with whipped sweetened sour cream.

PLANT BASED PREFERENCES Lisa Brisch Thur Jan 8, 9:30 AM – 12:30 PM $105.00
There are many benefits to a plant-based diet. It is made up of a well-balanced combination of vegetables, fruits, whole grain legumes, nuts and seeds. Meats are included in limited amounts. It significantly lowers salts, saturated fats, cholesterol and sugars. In this class you will learn and experience how to create a balanced diet using these principles. Our lesson is Butternut Squash & White Bean Soup with Sage Pesto; Kale Caesar Salad; Pasta al Sugo (Vegetable Ragu); Crispy Tofu with Balsamic Tomatoes; Vegan Savory Drop Biscuits; Potato Salad with Tahini, and Creamy Vegan Hot Chocolate.

FISH FOR ALL Linda Martin Thur Jan 8,6:30 – 9:30 PM $105.00
Cooking Fish is easy to do when you understand the best cooking methods for the type of each fish. Learn methods to achieve outstanding results and gain an understanding of the process. Our lesson is San Francisco Cioppino; Pan-crisped Salmon with Mint Pesto; Blackened Tilapia with fresh Tomato Salsa; Grill Cooked Mahi Mahi with Yellow Pepper-Cilantro Pesto; Butter Sautéed Fillet of Sole with Caper-Brown Butter Sauce; Poached Salmon with Green Peppercorn, Orange, & Ginger Sauce, and Pan Seared Sea Scallops with Spicy Black Bean Sauce.

LUNCH & LEARN Lisa Brisch Fri Jan 9, 12:00 – 1:00 PM $50.00
Treat yourself to lunch and a lesson in our DEMONSTRATION class. You'll enjoy a delicious meal with recipes to use to make it for yourself. Out lesson is Skillet Beef Enchiladas (one skillet with all the flavors of Enchiladas without the work) and Mexican Street Corn (charred corn, chili powder, mayonnaise, lime, cilantro). Dessert will be Mexican Chocolate Cake (chocolate cake with a hint of cinnamon and topped with a pecan-chocolate glaze).



GOURMET COUPLES Linda Martin Fri Jan 9, 6:30 – 9:30 PM $220.00 Per Couple
Make a date with your partner and be part of a group of couples preparing this three-course gourmet meal. Each couple will choose part of the menu to work on from scratch. Come join us and have fun cooking together! We will serve a sampling of wine with each course. The group will prepare Pumpkin Ravioli Amuse with Sage Butter & Pecorino Romano Cheese and Baby Kale Caesar Salad, served with Sauvignon Blanc. The entrée is Herb Roasted Beef Tri-Tip with Béarnaise Sauce; Bourbon Butter Sautéed Mushrooms; fresh roasted Green Beans with Candied Bacon & Sage; Roasted Garlic Creamy Mashed Potatoes, served with Cabernet Sauvignon. Dessert will be warm Peach & Blackberry Cobbler with Homemade Vanilla Bean Ice Cream.

CHEESE IT! Jan D'Atri Sat Jan 10, 9:30 AM – 12:30 PM $105.00
Did you ever think that you would know how to make cheese from scratch? At this class you'll learn to make cheeses for meal prep or snacking! The process is easier than you might think so come for a fun and enlightening lesson. We will make Homemade Herbed Goat Cheese Rolls; Homemade Ricotta; Homemade Mozzarella and Mozzarella Puffs; Homemade Cottage Cheese and Cottage Cheese Crackers; Homemade Feta Cheese; Grilled Halloumi, and Homemade Cheddar Cheese.

THAI TREASURES Lisa Brisch Sat Jan 10, 2:00 – 5:00 PM $105.00
Thai cuisine is so loved for all of its tantalizing flavors. The complex blend of Southeast Asian, Indian and Chinese elements make the unique style with flavors of salty, sour, sweet and spicy. The use of a wide range of fresh ingredients is key to the bright flavors of this cuisine. Come to enjoy a great lesson and learn to create a variety of amazing Thai dishes. Our lesson 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.

COOKING WITH INA Jan D'Atri Mon Jan 12, 2:00 – 5:00 PM $105.00
This class introduces some of Ina's best recipes from her book "To Go Dinners." This will be a fun venture into Ina's easily prepared, perfectly created and delicious recipes. We hope you can join us for a fun afternoon of cooking Ina food. Our lesson will be Tuscan White Bean Soup; Salmon Teriyaki & Broccolini; Lemon Linguine with Zucchini & Basil; Creamy Chicken Thighs with Lemon and Thyme; Rosemary Roasted Pork Tenderloin over Seasoned Rice; Fettuccine Simmered in Milk with Mushroom Bolognese, and Bourbon Chocolate Pecan Pie.

CHICKEN DELIGHTS Amy Barnes Tues Jan 13, 9:30 AM – 12:30 PM $105.00
One of the most loved foods in the world is the feature of this class. We have assembled an array of Chicken dishes with lots of variety and dynamic flavor combinations. Add to your choices of Chicken dinner favorites! Our lesson is Perfect Hibachi Chicken with Fried Rice, Vegetables & Mustard Sauce; Air Fryer Garlic Parmesan Chicken Bites; Roasted Sticky Honey Garlic Wings; Sautéed Panko-Crusted Chicken Breast with Mustard-Maple Pan Sauce; Chicken Roulades stuffed with Goat Cheese and Basil & Mushroom-Wine Sauce; Baked Pecan Crusted Chicken Fingers and Creamy Honey Mustard Sauce, and baked Southwest-style Chicken Lollipops & Avocado Ranch Dressing.

BEST OF THE GREEK ISLES Amy Barnes Wed Jan 14, 9:30 AM – 12:30 PM $105.00
Foods from this beautiful part of the world sound appealing because they are made with fresh ingredients, lots of flavorful herbs and a healthy combination of veggies, grains, nuts and lean proteins. Come experience learning to cook the foods from this beautiful sun-drenched land. Our lesson is authentic Greek Pita Bread with whipped Feta Dip with Olive Oil and toasted Pine Nuts; Greek-style Linguini with Shrimp & Artichoke Hearts; Spanakopita (Greek spinach phyllo pie); Phyllo wrapped Chicken Breast stuffed with Herbed Feta; Mediterranean baked White Fish with creamy Tomatoes, Olives and Spinach; Orzo baked with three Cheeses, and Walnut Baklava.

WEEKNIGHT WORLD CUISINE Lisa Brisch Thur Jan 15, 9:30 AM – 12:30 PM $105.00
The idea behind Weeknight World Cuisine is a lesson that brings global flavors into your kitchen with a menu made for easy cooking and weeknight dinner prep. It's a style of cooking that celebrates international dishes adapted for busy evenings, combining bold tastes with practical techniques and streamlined prep. Our lesson is Sopa Seca de Fideos (Mexican "Dry" Noodles with Chicken); Korean-Style Noodle Soup with Shrimp; Pan-Roasted Pork Tenderloin with Apple and Cherry Mostarda; Salmon with Spanish Ham and Hard Cider; Cheese-Crisped Pinto Bean Quesadillas (folded flour tortillas filled with mashed pinto beans, shredded cheese and crispy cheese on the outside); Moroccan Meatball Tagine; Eggplant Halloumi Gozleme (griddled flatbreads filled with sautéed eggplant, halloumi cheese, and cherry peppers).

FRENCH BASICS Linda Martin Thur Jan 15, 6:30 – 9:30 PM $105.00
This is a lesson about classic French cooking principals that will help with your daily cooking. The classic recipes we will learn are the basis of many of the foods we cook today. Enjoy a lesson of Classic French Onion Soup; Cassoulet (French stew with white beans, sausage, & fresh herbs with spinach pesto); Pan Seared Steak au Poivre with Green Peppercorn Cream Sauce; Pomme Frites with Truffle Oil; Slow Simmered Ratatouille and freshly baked French Baguette with Herb Butter. Dessert will be Classic French Chocolate Mousse.

LUNCH & LEARN Amy Barnes Fri Jan 16, 12:00 – 1:00 PM $50.00
Here is a lovely menu and DEMONSTRATION lesson that would be fun to share with a friend. Come for a delicious lunch and enjoy Sautéed Chicken Breasts with Chipotle Green Onion Gravy, served with creamy Sharp Cheddar Cheese Polenta. Dessert is Mexican Chocolate Pâté with Caramel drizzle & toasted Pine Nuts.

GOURMET COUPLES Linda Martin Fri Jan 16, 6:30 – 9:30 PM $220.00 Per Couple
Here is a chance to spend a special culinary evening with your partner. This class for couples teaches an amazing three-course meal. Sign up to be part of a group of couples who will prepare from scratch a three-course gourmet meal. The courses will be highlighted with a sampling of wine served with each course. Our menu will be French Endive with Crispy Bacon, Pan Roasted Sweet Potato, & Crème Fraîche Amuse and Butter Lettuce, Heirloom Tomato, Hearts of Palm, & fresh Avocado Salad with Dijon Vinaigrette, served with Pinot Gris. The entrée will be Crab & Andouille Sausage Jambalaya; sautéed Green Beans with fresh Tomato, Garlic, & Bacon; Goat Cheese & fresh Herb individual Soufflés, and roasted julienned Yellow Squash with Garlic & Herbs, served with Zinfandel. Dessert will be Bourbon-Chocolate Cake with Homemade Vanilla Ice Cream & Bourbon Praline Sauce.

CUPCAKE MAGIC! Jan D'Atri Sat Jan 17, 9:30 AM – 12:30 PM $105.00
Cupcakes are the perfect way to celebrate a special occasion! They are a delicious, perfect size treat that can be any flavor and are easy to eat! Come to learn to make these amazing treats decorated with a beautifully finished look! Our fun sweet class teaches how to use a piping bag and tips. The lesson includes Coconut Cupcakes with Toasted Coconut Frosting; Bourbon Cupcakes with Maple Buttercream & Bourbon Maple Glazed Bacon Sprinkles; Sicilian Cannoli Cupcakes; Mocha Cupcakes with Espresso Frosting and Chocolate Chards; Valentine's Themed Cupcake Bouquet with Red Velvet Cupcakes and & Cream Cheese Frosting, and The Adorable Pink Champagne Cupcake Cake.

VIETNAMESE FAVORITES Lisa Brisch Sat Jan 17, 2:00 – 5:00 PM $105.00
The foods and flavors of this amazing cuisine are found in the assortment of spices, flavorings and fresh ingredients. Come for a fascinating and enlightening lesson to learn to make this cuisine for yourself. Our lesson is Rice Soup with Chicken (Cháo Gà); Stir-Fried Pasta with Beef (Nui Xào Bò); Jasmine Rice and Herb Salad with Shrimp; Banh Mi Sliders; San Francisco-Style Vietnamese American Garlic Noodles (Spaghetti coated in garlic butter with Asian flavors) and Lemongrass-Barbecued Pork with Rice-Vermicelli Salad. Dessert will be Chocolate Cake with Vietnamese Coffee Sauce.

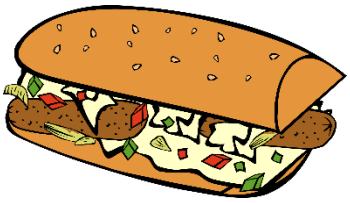
SOOTHING SOUPS & BREADS Jan D'Atri Mon Jan 19, 2:00 – 5:00 PM $105.00
The best Soups are homemade, and techniques for Soup making are easily mastered. Come for a delicious, fun class where each soup is paired with complementary bread. Our lesson is Green Avgolemono Soup with homemade Pita Bread; Tuscan Tomato Basil Soup with Garlic Knots; My Momma's Minestrone; French Onion Soup with Gruyère Toast Points; Enchilada Soup with homemade Tortilla Chips; Chicken and Dumpling Soup, and Polish Fruit Dessert Soup (Zupa Owocowa) with Strawberries, Rhubarb and Sour Cherries.



To Register For Classes Call: 480-596-5628
or on our website www.sweetbasilgourmet.com

ROAST, BRAISE & SAUTÉ Amy Barnes Tues Jan 20, 9:30 AM – 12:30 PM $105.00
These cooking principles open the doors to dishes we cook year-round but are particularly good this time of year. Come for a fun and valuable class to master these techniques. Our lesson will be Sautéed Burgundy Steak Tips with Portobello Mushroom Sauce; Roasted Shrimp with Champagne-Shallot Sauce; Sautéed Pork Tenderloin with caramelized Apples and Brandy Cream Sauce; Sheet pan roasted Vegetables with Balsamic dressing and fresh Basil, and Boneless braised Chicken Thighs with Shallots in Red Wine Vinegar (Poulet au Vinaigrette). Dessert will be Roasted Strawberry Sheet Cake.

PARTY PLATTERS Amy Barnes Wed Jan 21, 9:30 AM – 12:30 PM $105.00
With a little knowledge and creative ideas, you'll gain from this class, you'll be able to make your own beautiful party platters to use whenever you entertain. Come to learn how to plan and assemble them and see how much fun it is to create a variety of themes. Our instructive lesson will be Hot Honey air fryer Chicken Tenders with Mixed Greens and creamy Hacienda Dressing; Marinated New York Steak Crostini topped with Horseradish Cream Sauce & French Fried Onions; Grilled Taco Hotdogs with Guacamole, Refried Beans & Cheese in Tortillas; Puffy Pepperoni Pizza Spirals with crisp Italian Salad & homemade Croutons; Hoisin Beef Lettuce Wraps & Almond Cookies; Baked Italian Sausage Meatball Subs with marinated Mozzarella.



FRENCH PASTRIES Lisa Brisch Thur Jan 22, 9:30 AM – 12:30 PM $105.00
This class will teach and guide you step by step in mastering French baking techniques, to create beautiful classic French pastries. Experience the joy of producing these French specialties including Almond Madeleines with Apricot Glaze; Chocolate Financiers (miniature crispy and tender chocolate cakes); Lemon Soufflé; Lavender Pots de Crème (little pots of lavender custard); La Bête Noire Cake (French for The Black Beast", a decadent Flourless Chocolate Cake known for its rich, velvety texture & intense Chocolate Flavor); Lemon Pastry Puffs with White Chocolate Drizzle, and Chocolate Mousse.

GIRLS NIGHT OUT Linda Martin Thur Jan 22, 6:30 – 9:30 PM $105.00
Ladies, gather your girlfriends for a fun evening of cooking. You'll share very doable lessons on finger foods you can use for your entertaining needs. We'll prepare this menu from scratch, then enjoy it all with a cocktail. Come join the fun and be part of creating Seared New York Steak Slices on Crostini with Watercress & Horseradish Cream; Mini Caprese Grilled Cheese; Easy Cocktail Party Crab Cakes with Lemon Aioli; Grill Cooked Chicken Satays with Basil Pesto; Flatbread Pizza Bites with Caramelized Onion, Fresh Pear, & Gorgonzola Cheese; Chili Rubbed Shrimp with Avocado-Corn Salsa, and Dark Chocolate Mini Cupcakes with Espresso Buttercream. We'll enjoy a "No Stress" Cocktail with our meal.



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LUNCH & LEARN Jan D'Atri Fri Jan 23, 12:00 – 1:00 PM $50.00
A little adventure in authentic Italian cooking is in store at this lesson. You'll enjoy a delicious lunch and a DEMONSTRATION. We hope you can join us for pan seared Chicken Thighs with a Creamy Dijon Sauce, served with rustic Mushroom & Gruyère Tart. Dessert will be Jacques Pepin's Skillet Apple Charlotte (Apple Pie with English Crust).

GOURMET COUPLES Linda Martin Fri Jan 23, 6:30 – 9:30 PM $220.00 Per Couple
If you and your partner enjoy great food, come for an inspiring and fun cooking experience! Our lesson teaches a three-course gourmet meal and each couple and will choose the recipe they want to cook. You'll learn new cooking techniques and enjoy the meal with a sampling of wine served by courses. Join us for a fun lesson of Blistered Shishito Peppers with Togarashi & Sea Salt Amuse and Little Gem Southwest Caesar Salad served with Sauvignon Blanc. The entrée will be Red Wine Braised and char finished Baby Back Pork Ribs with Coffee BBQ Sauce; Smoked Gouda twice cooked Mashed Potatoes; steamed fresh Asparagus with Béarnaise Sauce, and Tequila & Butter Cooked Flambé Carrots, served with Cabernet Sauvignon. Dessert will be homemade Coffee Ice Cream with Chocolate Espresso Sauce & freshly Whipped Cream.

SOURDOUGH SUCCESS Jan D'Atri Sat Jan 24, 9:30 AM – 12:30 PM $105.00
Learn the steps to successful Sourdough baking. This lesson will take you step-by-step through the process. We'll begin with a discussion about making and using Sourdough starters. Each team will mix the bread, raise the dough, shape it, and bake it. Our lesson is Classic Sourdough Boule; Rustic Whole Wheat Sourdough; Kalamata Olive & Rosemary Sourdough; Cheddar Jalapeno Sourdough Loaf; Pull-Apart Everything Bagel Sourdough Loaf, and Cinnamon Raisin Sourdough.

TAPAS & PAELLA Lisa Brisch Sat Jan 24, 2:00 – 5:00 PM $105.00
This classic Spanish food is great for entertaining a few or a large group of people! Our lesson begins with a variety of classic Spanish Tapas – the appetizer before the main event - then two varieties of Paella. Come for a fun class and learn to make these specialties for yourself! Our lesson is Catalan Mushrooms with Garlic and Parsley; Crostini with Dried Fig Paste and Goat Cheese; Patatas Bravas (crispy potatoes with a smoky tomato sauce); Grilled Peppers with Sherry Vinegar, Green Olives, and Capers; Grilled Chicken & Chorizo Paella; Shrimp Paella and dessert of Torrijos (sherry-soaked French toast). We will enjoy Rosé Sangria with the meal.



THE ART OF BRUNCH Jan D'Atri Mon Jan 26, 2:00 – 5:00 PM $105.00
Brunch is a popular way to entertain, hosting a daytime party. Learn to plan and create a delicious brunch menu. Our talented instructor will demonstrate presentations with impressive flair! This fun inspiring lesson includes: Elegant Bread Pocket Appetizer filled with Smoked Salmon, Cucumber Rolls, Chives & Sour Cream; Croque Madame Casserole; Caramelized Onion & Gruyère Tartlets; Ricotta Crêpes with Homemade Maple Syrup; Molded Meatballs, Sauce & Cheese Nestled in Puff Pastry; Strawberries & Cream Twisted Toast, and Perfect Mini Sticky Buns.

BEST OF NEW ORLEANS Amy Barnes Tues Jan 27, 9:30 AM – 12:30 PM $105.00
One of the most stunning annual culinary celebrations will soon be upon us! Our lesson introduces classic Fat Tuesday foods so loved and enjoyed this time of year. Come have a party with us and add these specialties your cooking repertoire. Our lessons are Shrimp Étouffée; Creole Garlic Butter basted Chicken Wings; Crab Hushpuppies; Red Beans, Rice and Sausage Gumbo; Chicken and Andouille Sausage Jambalaya, and Chocolate Croissant Bread Pudding. We'll enjoy the meal with Hurricane Punch.

AIR FRY EVERYTHING Amy Barnes Wed Jan 28, 9:30 AM – 12:30 PM $105.00
An air fryer is your best cooking tool when you learn how to use it to cook almost any recipe. With a little guidance and direction from our chef, you will become a believer in its versatility. Come and be inspired and learn how your air fryer can help with your daily cooking! Our lesson is Air fryer Honey Garlic Chicken and Broccoli; Air fryer New York Steak Bites with Garlic Butter; Air fryer Cajun Shrimp dinner with Peppers, Onions, and Turkey Kielbasa; Air fryer Chicken Fajitas; Juicy air fryer Meatballs, and Air-fryer Puff Pastry Raspberry Cream Cheese Danishes.

MEDITERRANEAN EASE Lisa Brisch Thur Jan 29, 9:30 AM – 12:30 PM $105.00
In this class you will learn to embrace the flavors of Mediterranean cuisine, using herbs, fresh veggies, fruits, legumes, nuts and seeds as staples to the dishes we will make. The combinations of food are light, flavorful and completely satisfying! These are recipes to use again and again. Join us for a fun and inspiring lesson of Roasted Beets with Lemon-Tahini Dressing; Greek Bread Salad; Chicken en Cocotte with Cherry Tomatoes & Green Olives (slow cooked chicken breasts in a covered pot); Greek Beef Kebabs; Lentil, Tuna, and Roasted Pepper Salad; Sweet and Sour Cauliflower with Golden Raisins, and dessert of Ricotta Semolina Cake with Caramelized Apples.

YEAST BREAD MAGIC Linda Martin Thur Jan 29, 6:30 – 9:30 PM $105.00
In this bread making lesson, we will learn all the steps to bread making; and will gain an understanding of how to use and work with yeast. Come for a fun lesson in breads to make Homemade English Muffins with Butter & Jam; fresh made Herb Dinner Rolls; Cinnamon Rolls from scratch with Vanilla Icing; Focaccia with Olives, Parmesan & fresh Rosemary; Pizza Dough (with fresh made Marinara, Caramelized Onion, & Fontina Cheese toppings); Parmesan & Butter Pull-apart Bread, and Garlic Naan.

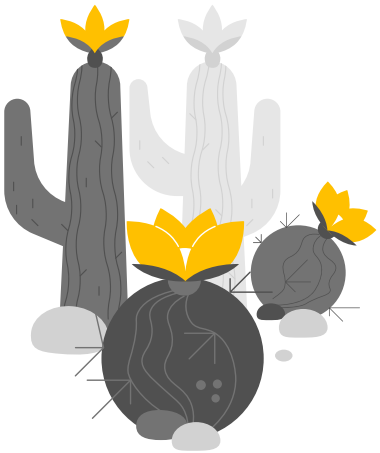


LUNCH & LEARN Lisa Brisch Fri Jan 30, 12:00 – 1:00 PM $50.00
Join us for lunch and a lesson that will teach you a fun menu, one you could use for entertaining. This lesson DEMONSTRATES crispy Gnocchi with Sausage and Broccoli, served with Green Salad with Red Wine Vinaigrette. Dessert will be Buttermilk Banana Pudding with Salted Peanuts.

GOURMET COUPLES Linda Martin Fri Jan 30, 6:30 – 9:30 PM $220.00 Per Couple
Invite your partner to share a special evening and enjoy a culinary experience working with a group of couples to prepare a three-course gourmet meal. You'll learn valuable cooking techniques and enjoy a delicious menu which will be served with a sampling of wines. Come join the fun and be part of creating Spicy Homemade Meatball Amuse with freshly made Marinara & shaved Pecorino Romano Cheese and grilled Radicchio Salad with Blue Cheese & Peppered Almonds, served with Sauvignon Blanc. The entrée will be char grilled New York Steak with Cognac-Green Peppercorn Sauce; creamy fresh Herb Polenta; sautéed Carrots & Zucchini with White Wine, Lemon, & Fresh Mint and grilled Tri-Color Peppers with Caper Vinaigrette, served with Cabernet Sauvignon . Dessert will be Deconstructed Apple Pie with freshly made Ice Cream & Salted Caramel.

MACARONS Lisa Brisch Sat Jan 31, 9:30 AM – 12:30 PM $105.00
These beautiful little cookies are best understood with a lesson of the step-by-step process in making them. This lesson offers a lovely array of flavors and includes a demonstration of how to decorate them with a beautiful professional look. Come for a fun and inspiring class to learn White Chocolate Hazelnut Macarons; S'mores Macarons; Salted Caramel Macarons; Key Lime Pie Macarons, and Orange Creamsicle Macarons.

TUSCAN IN WINTER Jan D'Atri Sat Jan 31, 2:00 – 5:00 PM $105.00
Explore wintertime cuisine from this enchanting region with a combination of ingredients and dishes connected to the region's history, charm and traditional flavors. Vibrant winter Vegetables, Citrus and Legumes open the doors to rich, nourishing meals. Come enjoy a lesson of Tuscan foods and learn Potato, Onion & Mozzarella Flatbread Squares; Tuscan Roasted Red Pepper Soup; Tuscan Beef Stew with Chianti; Homemade Gnocchi in Sage and Butter Sauce; Tuscan Salad with Kale, Dates, Gorgonzola and Prosciutto in a Creamy Gorgonzola Dressing; Creamy Tuscan Salmon with Spinach and Sun-Dried Tomatoes, and dessert of Chocolate Almond Olive Oil Cake.



FEBRUARY

ART OF DESSERTS Jan D'Atri Mon Feb 2, 2:00 – 5:00 PM $105.00
Baking, as we know, is an art and a science that requires perfection of methods and techniques. This inspiring lesson will give you all the methods to create beautiful desserts. Come to enjoy a great class and learn classic six layer Chocolate Opera Cake with Ganache filling; Hazelnut Chocolate Mousse Cake with Dark Chocolate Chards; Elegant Shortbread Wedges with Lemon & Lavender; Edible Glitter-dusted French Macarons; Vanilla Crème Brûlée Cheesecake Cups; Salted Caramel Chocolate Brownies with Whipped Caramel Frosting, and Puff Pastry Apple Rose Tarts.

BOARD BEAUTIES Amy Barnes Tues Feb 3, 9:30 AM – 12:30 PM $105.00
Creating culinary themed boards has become a fun way to entertain and provide guests with an artful array of beautiful food choices. Learn by doing how easy and fun it is to create themed boards. This great lesson teaches Valentines Charcuterie Board - Deli Meats, Brie, assorted Goat Cheeses, toasted hearts Crostini, fresh Berries, sweet and spicy Candied Walnuts, heart shaped Cucumbers & heart shaped Raspberry Palmier Pastries. Taco board - Mini Beef Tacos, Guacamole, assorted Salsas & Chips, shredded Cheese, Lettuce, Jicama, Chili Lime Salad & tipsy Margarita Balls. Pasta Board - Shrimp with Pesto Cream Sauce over Bowtie Pasta, Garlic Bread Fantastique, Baby Arugula Salad with Lemon Dressing and shaved Parmesan, and Prosciutto-wrapped Melon with Balsamic Glaze & D'Atri Biscotti.

ROMANCE IN THE AIR Amy Barnes Wed Feb 4, 9:30 AM – 12:30 PM $105.00
Turn your Valentine's Day into a celebration and treat your special person to a beautifully prepared meal. This menu is made special by using foods that have aphrodisiac qualities. Come have fun and join us to learn Marinated Goat Cheese with oven-roasted Tomato Bruschetta; Smoked Salmon-stuffed Cream Puffs; Crab Cake Bites with Old Bay Mayo, Chives, and Lemon; Bourbon Mushroom Flat Iron Steak Tips; Phyllo wrapped Shrimp with sweet Cilantro Lime Sauce & spicy Mayo; Ham and Cheddar Cheese-filled Puff Pastry Hearts; Salted Caramel Chocolate-covered Brie bites, and Valentine's Champagne Punch.

MARDI GRAS Lisa Brisch Thur Feb 5, 9:30 AM – 12:30 PM $105.00
We are celebrating Fat Tuesday with a lesson about all the delicious foods that are traditional favorites on this day. Enjoy the opportunity to learn the Cajun specialties with this lesson of Shrimp Cocktail with Creole Remoulade; Arugula, Orange, & Fennel Salad with Sweet Creole Spiced Pecans; Shrimp Étouffée; Chicken & Andouille Jambalaya; Green Beans with Caramelized Onions & Bacon; Sweet Potato & Swiss Chard Gratin; Café au Lait Pots de Crème, and Cocktail: Brandy Milk Punch.



To Register For Classes Call: 480-596-5628
or on our website www.sweetbasilgourmet.com

CHINESE NEW YEAR Linda Martin Thur Feb 5, 6:30 – 9:30 PM $105.00
The Chinese New Year is a two-week celebration which begins with the new moon. This lunar beginning marks a time for families to gather and celebrate family unity, ushering out the old year and bringing in good luck of the new year. Foods are prepared to symbolize prosperity, unity, luck, and good fortune. Come for our celebration and lesson of Shrimp Tempura Appetizer with Mustard Dipping Sauce; crispy Vegetable Egg Rolls with Garlic Soy; General Tso Chicken; Hoisin Glazed Pork Fried Rice; Orange-Chili Noodles with toasted Wonton; Five Spice Roasted Pork Ribs, and fresh baked Chinese Almond Cookies with Rum Ice Cream & Chocolate-Rum Sauce. We will enjoy a Good Luck Jade Cocktail with the meal.

LUNCH & LEARN Amy Barnes Fri Feb 6, 12:00 – 1:00 PM $50.00
Here is a delicious menu and DEMONSTRATION lesson with a meal you can use for your entertaining needs. Come treat yourself to a delicious, satisfying lunch and learn to prepare Baked Flank Steak Pinwheels stuffed with Spinach & Feta, served with Mushroom Orzo with Parmesan & Wine. Dessert will be Chocolate Mousse Pie with Graham Cracker Crust.

GOURMET COUPLES Linda Martin Fri Feb 6, 6:30 – 9:30 PM $220.00 Per Couple
Why not plan a special evening so that you and your partner can share a special cooking experience. Be part of a group of couples who create a three-course gourmet menu. Join us for crispy Coconut Shrimp amuse with Chile-Lime Sauce, and Fennel & Clementine Salad with Millionaire Bacon & Miso-Citrus Dressing, served with Chardonnay. The entrée will be marinated & flame-cooked Chicken with Tikka Masala Sauce; Curry-scented roasted fresh Vegetables; grilled fresh Asparagus with Lemon Gremolata, and Brown Butter Risotto, served with Sauvignon Blanc. Dessert will be Pischke's Paradise famous Rum Cake with Rum spiked freshly Whipped Cream & toasted Coconut.

KIDS MAKE VALENTINE COOKIES Jan D'Atri Sat Feb 7, 9:30 AM – 12:30 PM $105.00
If your child (aged eight and above) likes to bake, here is a fun class and opportunity for them to learn to bake cookies and celebrate Valentine's Day! In class each child will make Heart Shaped Vanilla & Red Velvet Sugar Cookies and homemade Conversation Hearts. They will decorate their Cookies and Hearts with colored Icings, Stencils and Decorative Sprinkles.

DIM SUM DELIGHTS Lisa Brisch Sat Feb 7, 2:00 – 5:00 PM $105.00
These delicate little morsels make a delicious assortment of finger foods. Pair them with a glass of wine and you have the makings of a fun gathering. Come for a great lesson to learn Chinese Beef Curry Puffs; Pork Pot Stickers with Soy-Scallion Dipping Sauce; Shrimp and Cilantro Shu Mai (Steamed Dumplings); Chili Oil Wontons; Shrimp Toasts; Crispy Egg Rolls with Duck Sauce, and Macau Egg Tarts.

VALENTINE COOKIES Jan D'Atri Mon Feb 9, 2:00 – 5:00 PM $105.00
We are gathering to celebrate Valentine's Day in the sweetest, most delicious way - making Valentine Cookies! We will work in teams of two making, baking, and decorating Cookies that will become take home gifts! We will bake delicious soft Sugar Cookies, and use gel food coloring to make Royal Icing; pipe borders, write, make shapes, and flood each cookie with colors. Each person will design and decorate their own cookies! The class includes supplies of piping bags, tips, and a coupling to take home.

VALENTINE TEA Amy Barnes Tues Feb 10, 9:30 AM – 12:30 PM $105.00
This occasion is one to share with a special person celebrating Valentine's Day and a Valentine Tea! Our menu of delicious Tea foods includes: Shrimp Salad Profiteroles; Elegant Boursin Chicken Puff Pastry Hand Pies; Raspberry Scones with Lemon Glaze; Watercress Bisque with Crème Fraîche; Strawberry Chicken Salad Tea Finger Sandwiches with creamy Lemon Dressing tied with Chives; Roast Beef and Baby Spinach stacked Tea Sandwiches, and heart-shaped Valentine Strawberry Shortcakes with Whipped Cream, all served with steaming cups of hot tea.



TUSCAN TREASURES Amy Barnes Wed Feb 11, 9:30 AM – 12:30 PM $105.00
Explore the enticing array of traditional foods from the Italian region known for its culinary specialties. Locally grown and produced ingredients prepared simply give this cuisine its captivating flavors. Join us for a fun and delicious discovery process to prepare Italian Sausage Soup with Spinach & White Beans; Layered Tuscan Salad with Beans, Bread, & Vegetables in Balsamic Vinaigrette; Fig & Prosciutto Crostini; Creamy Tuscan Chicken with Spinach and Tomatoes; Gourmet Mushroom Risotto with White Truffle Oil; Pork Tuscano Ragu with Penne, and Tuscan Apple Cake.

ITALIAN LOVERS DINNER Lisa Brisch Thur Feb 12, 9:30 AM – 12:30 PM $105.00
This class offers a menu with romance in mind for a beautiful Valentine dinner. Make your sweetheart feel special with the lovely foods and special care put into this meal. Have fun learning with us! Our lesson is Tuscan Bread Soup; Milk-poached Chicken with Tarragon Salsa Verde; Spinach and Ricotta Gnudi with Tomato-Butter Sauce; Lemon and Shrimp Risotto with fresh Basil; Tagliatelle with Artichokes and Olive Oil; Broccolini with Pancetta and Parmesan, and Butterscotch Budino with Whipped Creme Fraiche (Butterscotch Custard with a Tangy Whipped Topping).

BOURBON STREET BLISS Linda Martin Thur Feb 12, 6:30 – 9:30 PM $105.00
Mardi Gras! It is just around the corner and gives us the opportunity to dive into the wonderful Cajun specialties enjoyed this time of year! We'll create our own culinary celebration with this lesson of traditional Fat Tuesday foods. Learn to make Crab Beignets with Remoulade Sauce; Chicken & Andouille Sausage Gumbo; New Orleans Red Beans & Rice; Crab & Andouille Sausage Jambalaya; Creole style Fried Okra; Spicy Shrimp & Grits, and White Chocolate Bread Pudding with Vanilla Ice Cream & Praline Sauce. We will enjoy a Kir Royale with our meal.

LUNCH & LEARN Jan D'Atri Fri Feb 13, 12:00 – 1:00 PM $50.00
Here is a lesson with a lovely menu and DEMONSTRATION lesson. Enjoy a great lunch and all the secrets of creating Apple & Sage Brown Butter Pork Chops served with crispy, Buttery Garlic Potatoes. Dessert will be Nutella & Vanilla "Tuxedo" Panna Cotta with Tuxedo Chocolate Dipped Strawberry. We will celebrate Valentine's Day with a Champagne Spritzer!

GOURMET COUPLES Linda Martin Fri Feb 13, 6:30 – 9:30 PM $220.00 Per Couple
It's date night and here is an opportunity to share a fun culinary experience with your partner. You will work as a team with a group of couples and prepare a three-course gourmet meal. When the cooking is complete a sampling of wine will be served with the courses. Join us for a fun evening to make Chilled Crab on French Endive Amuse with Blood Orange Relish and Spinach & Butter Lettuce Fresh Mushroom Salad with Tarragon-Dijon Vinaigrette, served with Chardonnay. The entrée is Salt & Pepper cast-iron cooked New York Steak with Butter Sautéed Mushrooms; grill-cooked fresh Asparagus with toasted Walnuts & Gorgonzola; oven roasted White Cauliflower with Turmeric, and New England style flakey Buttermilk Biscuits with Burnt Onion Butter, served with Cabernet Sauvignon. Dessert will be Grand Marnier-Chocolate Individual Soufflés served with freshly Whipped Cream & Orange Zest.

VALENTINE COOKIES Jan D'Atri Sat Feb 14, 9:30 AM – 12:30 PM $105.00
We are gathering to celebrate Valentine's Day in the sweetest, most delicious way - making Valentine Cookies! We will work in teams of two making, baking, and decorating Cookies that will become take home gifts! We will bake delicious soft Sugar Cookies and use gel food colorings to make Royal Icing; pipe borders, write, make shapes, and flood each cookie with colors. Each person will design and decorate their own cookies!



CHOCOLATE WORKSHOP Lisa Brisch Sat Feb 14, 2:00 – 5:00 PM $105.00
Working with Chocolate successfully means understanding how to use it so it remains smooth and creamy, melts properly, and hardens in the way you want it to. These lessons will be taught with an amazing assortment of Chocolate specialties. Come have fun and learn to make Chocolate Toffee Bark (Learn how to temper Chocolate); Chocolate-dipped Potato Chip Cookies; Peanut Butter Cups; Chocolate-Lemon Truffles; Milk Chocolate Hazelnut Panna Cotta; White Chocolate Mousse with Raspberry Sauce, and Chocolate Crème de Menthe Tart. If you love Chocolate, we hope you can join this fun and enlightening experience!

SOURDOUGH SUCCESS Jan D'Atri Mon Feb 16, 2:00 – 5:00 PM $105.00
Learn the steps to successful Sourdough creation in this informative class. We will begin by making Sourdough starters, creating it for our recipes; then develop and bake the dough with a variety of flavors. Comet learn the steps to successful Sourdough so you can do it for yourself. Our lesson is Honey Oat Sourdough Loaf; Cheddar Chile Sourdough Boule; Salted Sourdough Baguette; Piadini (Italian Flatbread Rounds); Caprese Sourdough with Pesto, Sun-dried Tomatoes, Mozzarella & Basil; Baklava Sourdough Focaccia, and Sourdough Ham and Cheese Bread Flowers.

THE ART OF PHYLLO Amy Barnes Tues Feb 17, 9:30 AM – 12:30 PM $105.00
Flaky, buttery, crispy and delicious. Isn't that what we love about Phyllo Dough? Learning to work with it is the focus of the class, and each recipe is a lesson in using it in a unique way to achieve impressive results. We'll learn to make Pear Brie & Prosciutto Phyllo Bites; crispy Feta Cheese Filo Pastry Spirals with hot Honey; Crispy Spinach Spanakopita Cups; Moroccan-spiced Phyllo & Beef Cigars; Honey Walnut Cream Cheese Baklava; Phyllo Crinkle Cake baked with Vanilla Almond Custard, and roasted Grape and sweet Cheese Phyllo Galette.



STUFF IT! Amy Barnes Wed Feb 18, 9:30 AM – 12:30 PM $105.00
This lesson explores the way stuffings can be used to create interesting flavors in a variety of foods. This fun and instructive class teaches Bacon-wrapped Peanut Butter stuffed Jalapenos; Mozzarella and Pepperoni stuffed Chicken Breast over Spaghetti Noodles; Bacon wrapped Pork Tenderloin stuffed with Herb & Bread Parmesan Cheese; Balsamic-marinated Flank Steak Rolls stuffed with Blue Cheese, Spinach and Bacon; fresh Blueberry Hand Pies, and Chocolate Cupcakes stuffed with Peanut Butter Cups with Peanut Butter Buttercream.

PLANT BASED PREFERENCES Lisa Brisch Thur Feb 19, 9:30 AM – 12:30 PM $105.00
Using plant ingredients for most all your cooking opens the doors to interesting, healthy eating and creative cooking processes. This fun class teaches how to create flavors with new dimensions by using Vegetables, Grains, Legumes and Nuts as main ingredients. Enjoy an insightful lesson and delicious menu of Green Goddess Salad; Brown Butter Bucatini with Charred Cabbage; White Bean, Feta, and Pickled Celery Salad; Beet and Potato Roesti with Orange-Chive Crème Fraiche; Cauliflower Biryani (Roasted Cauliflower seasoned with Cardamom and Cumin with spiced Basmati Rice and an Herbed Yogurt Sauce); Crispy Mushroom Tacos, and Vegan Chocolate Chip Cookies.

CATER YOUR OWN PARTY Linda Martin Thur Feb 19, 6:30 – 9:30 PM $105.00
Have you ever wanted to create your own successful party, but are not sure how to do it? This class answers the questions of how to, from the planning stage to preparation with tips on planning, time management, do ahead, & easy recipes for a stress free & successful party. Our menu and lesson will be baked Brie Appetizer with Dried Cherries & fresh Thyme; chopped Iceberg Wedge Salad with Creamy Blue Cheese Dressing; pan seared New York Steak with Sauce Diane; grill-cooked fresh Asparagus with Lemon Gremolata; fresh Herb Roasted Carrots, and Petite Baked Potatoes with Butter, Crème Fraiche, & Chives. Dessert will be Chocolate Pots de Crème with Grand Marnier freshly Whipped Cream.

LUNCH & LEARN Lisa Brisch Fri Feb 20, 12:00 – 1:00 PM $50.00
Come treat yourself to a delicious lunch with a lesson you can use for entertaining. Our DEMONSTRATION will lead you through the steps of this great menu. Join us for Chicken Florentine (Chicken Breasts in a creamy White Wine Spinach Sauce) served with Olive Oil Roasted Potatoes. Dessert will be Lazy Daisy Cake (Tender Yellow Cake with Butter, Brown Sugar, and Coconut Topping).

GOURMET COUPLES Linda Martin Fri Feb 20, 6:30 – 9:30 PM $220.00 Per Couple
Invite your partner to share a special evening and enjoy a cooking lesson together. In this class of couples, you will be a team preparing part of the menu. When the meal comes together, we will serve a sampling of wine with each course. Enjoy a fun evening of cooking Chilled Shrimp Amuse with fresh made spicy Cocktail Sauce and Radish, fresh Herb, & Baby Greens Salad with Champagne Vinaigrette, served with Sparkling Wine. The entrée is Brown Sugar glazed grilled Cedar Plank Salmon with fresh Herbs; toasted Garlic & Ginger Wok cooked Green Beans; roasted Cauliflower with Spanish Romesco Sauce & Candied Pecan Dust, and Japanese-style Sesame Noodles, served with Pinot Noir. Dessert will be Coconut & fresh Ginger Homemade Ice Cream with Chocolate-Rum Sauce.

KIDS, PARENTS COOK SNACKS & CHARCUTERIE Jan D'Atri Sat Feb 21, 9:30AM–12:30PM $105.00
Hey Moms and Dads, here is a class to share with your child (aged eight or above) where you will learn an array of easy snack foods with presentations that use "boards" to create the theme. Plan a morning together and be part of this fun class. We will make The Circus Board with Pepperoni & Cheese Pinwheels; Veggie "Train Cars" of Crudité with homemade Ranch Dressing, and homemade Animal Crackers. You may choose to prepare the Appetizer Board with Dilly Deviled Eggs; Salami and Potato Roses; Hot, Salty Crackers with Brie, and Mediterranean Spinach and Cheese Crisps.

ASIAN COCKTAIL PARTY Lisa Brisch Sat Feb 21, 2:00 – 5:00 PM $105.00
Asian foods with their delicious, satisfying flavors are the subject of this creative finger food lesson. This assortment of Asian finger foods will teach an array of foods with items your guests will not be able to get enough of. Come for a fun lesson on Japanese Fried Chicken Thighs (Karaage); Beef Satay with Peanut Sauce; Kimchi Jeon (Crispy Pancake with Kimchi); Thai Pork Lettuce Wraps; Banh Xeo (Sizzling Vietnamese Crepes); Vietnamese-Style Shrimp on Sugarcane Swizzle Sticks, and Chocolate Almond Panna Cotta with Ginger and Orange.



COOKING WITH INA GARTEN Jan D'Atri Mon Feb 23, 2:00 – 5:00 PM $105.00
We are focusing on one of our favorite cookbook authors and her delicious, easy to make recipes. We're using Ina's book "Cooking for Jeffrey" and an array of recipes from it that we are going to love. Come for a fun and delicious Ina experience and Camembert & Prosciutto Tartines; Roasted Butternut Squash & Ricotta Bruschetta; 16 Bean Pasta e Fagioli Soup; Maple Roasted Carrot Salad; Italian Meatballs with Creamy Parmesan Polenta; Cider Roasted Pork Tenderloin with Roasted Plum Chutney, and Raspberry Rhubarb Crostata with Homemade Vanilla Ice Cream.

PERSONAL PIZZA Amy Barnes Tues Feb 24, 9:30 AM – 12:30 PM $105.00
A perfect Crust and perfect Sauce. Isn't that where we find perfection in the Pizzas we love? That's where this lesson begins. Learning to make thin, flaky Crusts, crafting delicious Sauces, and adding ingredients for great tasting Pizza. Come have fun and learn to make Pizza your way. Our lesson is Fig-Prosciutto Pizza with Arugula; Ham and Ricotta Cheese Puff Pastry Calzones; Hawaiian Chicken, Pineapple & Feta Pizza with no-knead Crust; Phyllo Pepperoni Pizza Bombs; Chorizo, Black Bean & Mushroom Pizza with Cornmeal Crust; Cast-Iron Skillet Cheese Pizzas made with Quick Yogurt Dough, and Strawberry Mascarpone Dessert Pizza.

BACON BEAUTIES Amy Barnes Wed Feb 25, 9:30 AM – 12:30 PM $105.00
There is no more intoxicating food than Bacon! Learn to use it all these ways to enjoy its' amazing flavor! Our lesson is Spaghetti Carbonara with Bacon & Vermouth; Shrimp & Bacon Tacos with Avocado and Cabbage; Bacon Chili Cheeseburger Meatloaf; Feta & Bacon stuffed Chicken Breast with Onion Mashed Potatoes; BBQ Chicken & Bacon Pizza with Spinach & Gouda; Roasted Bacon-wrapped stuffed Pork Tenderloin with Homemade Applesauce, and Spicy Caramel Bacon Popcorn.

FRENCH FUNDAMENTALS Lisa Brisch Thur Feb 26,9:30 AM – 12:30 PM $105.00
French cooking methods are the backbone of the cuisines we enjoy today. This class teaches basic cooking principles that originated in French kitchens. Come for a fun and valuable lesson to add these classic techniques to your cooking knowledge. Our lesson is Soupe au Pistou (Brothy Soup with Vegetables, tender Beans, & topped with Herbed Pesto); Oeufs Mayonnaise (halved Hard Cooked Eggs topped with homemade Mayonnaise); 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); pan-roasted Chicken with Tart Tarragon Sauce; Potato and Leek Gratin, and Brandied Cherry Frangipane Tart.

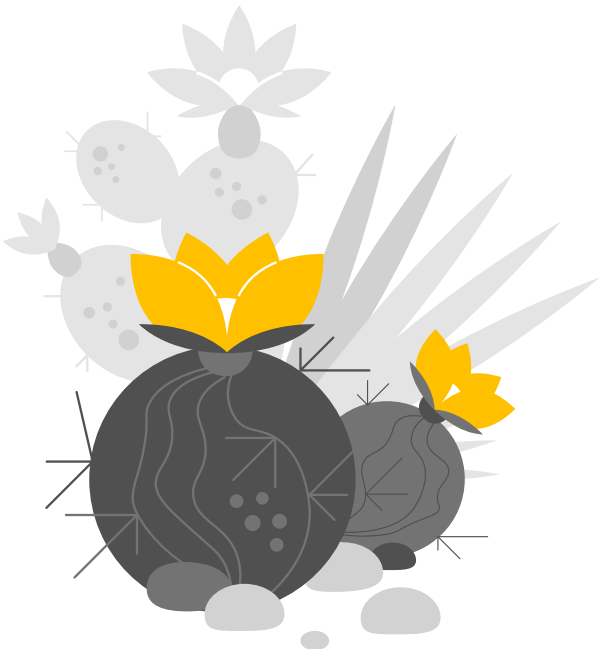
TAME YOUR GRILL Linda Martin Thur Feb 26, 6:30 – 9:30 PM $105.00
If you are not comfortable using your grill, we can help to change that. Sign up and come for a great grill class and learn how to control the heat, place your food so it cooks evenly, and time your cooking to achieve a correct internal temperature. Join us for a lesson on Grilled Shrimp appetizer with spicy Cocktail Sauce; fork & knife grilled Romaine Salad with Buttermilk-Peppercorn Dressing; perfect Grilled New York Steak with Rosemary-Blue Cheese Butter; Salmon on the grill with Balsamic Glaze; BBQ Lime Chicken with Ancho Chile Sauce; grilled fresh Vegetables with Basil-Garlic Oil, and flame cooked Bananas Foster with Homemade Vanilla Bean Ice Cream.

LUNCH & LEARN Amy Barnes Fri Feb 27, 12:00 – 1:00 PM $50.00
Treat yourself to a lesson you can enjoy recreating at home for friends and family. This easy group of recipes makes an impressive meal on special occasions. Enjoy a DEMONSTRATION of Braided Pork Tenderloin with Brown Sugar Garlic Glaze served with oven roasted Root Vegetables of Fennel, Sweet Potatoes, Carrots, Red Onions, Red Potatoes & Garlic. Dessert will be Spiced Apple Galette with Cinnamon Vanilla Bean Ice Cream

GOURMET COUPLES Linda Martin Fri Feb 27, 6:30 – 9:30 PM $220.00 Per Couple
Invite your friend or partner to join you for a great class and culinary adventure; and team up with a group of couples to create a three-course gourmet meal. We'll cook the complete meal and enjoy it course by course with a sampling of wine. Come and join us for steamed Chicken & Cilantro Dumplings amuse with Chile Oil and Chopped Iceberg Lettuce Salad with Sourdough Croutons, Blue Cheese, & Peppercorn Dressing, served with Sauvignon Blanc. The entrée is char grilled Hoisin Glazed Pork Tenderloin; Spinach & Mushroom Enchilada with Red Sauce; fresh Herb & toasted Vermicelli Rice, and Sautéed Zucchini, Peppers, & Onion with fresh Herbs & Olive Oil, served with Merlot. Dessert will be Chocolate-Rum Brownie Dessert with fresh Vanilla Bean Ice Cream & Caramel Sauce.

SAUSAGE START TO FINISH Jan D'Atri Sat Feb 28,9:30 AM – 12:30 PM $105.00
Have you ever wanted to learn to make your own sausage? Here is an opportunity to gain experience from a pro on how to make it, going through each step of the process. Come for a fun class and great learning experience to make homemade Italian Sausage; homemade Mexican Chorizo; homemade Breakfast Sausage; Italian Sausage with Peppers & Onion; Chorizo over Spanish Rice; Rigatoni & Sausage in a Skillet, and Baklava "Sausage Roll" Dessert.

WOK ON! Lisa Brisch Sat Feb 28, 2:00 – 5:00 PM $105.00
Learning to use a stir-fry pan and wok is a wonderful way to cook a one pot meal. This class will help you to understand Asian ingredients, Sauces, Spices and flavorings. Come for a fun and delicious culinary experience to learn Peking-Style Shredded Pork; Khmer-Style Stir-Fried Chicken with Ginger; Spicy Korean-Style Shrimp with Zucchini and Scallions; Indonesian-style Beef with toasted Coconut; stir-fried Cauliflower with Chilies and Scallions; dry-fried Green Beans with Sichuan Peppercorns, and Indonesian Stir-Fried Noodles.



MARCH

HERB GARDEN COOKING Jan D'Atri Mon Mar 2, 2:00 – 5:00 PM $105.00
Using fresh herbs in your cooking leads to adding a layer of fresh flavors and dimension to the foods you cook. We'll explore the culinary herbs and their best uses in this great class. Join us to learn Beautiful "Stained Glass" Herbed Potato Slices; Lemon Basil Ricotta Crostini; Flat Iron Steak with Chimichurri Sauce; Grilled Shrimp with Four Herb Gremolata; warm Couscous Salad with Salmon, Mustard and Dill; Herb-Crusted Chicken in Lemon Butter Sauce with Herbed Rice Pilaf, and dessert of Lemon Thyme Shortbread.

BEEF IT UP! Amy Barnes Tues Mar 3, 9:30 AM – 12:30 PM $105.00
With many cuts of beef at the market, how do we know what they are and how to best prepare them? In this class we will use a variety of cuts & prepare them to gain understanding of how to achieve a tender texture and best flavor from each. Come for a fun and enlightening class to learn Cajun Garlic Butter Strip Steak Bites; Hoisin Sirloin Beef and Asparagus Stir-Fry; Beef Tenderloin with Ginger-Shiitake Brown Butter; Grilled Flat Iron Steak with Blue Cheese-Chive Butter; Sheet Pan Beef Kofta Meatballs with Feta with Veggies and Green Tahini Dressing; Hamburgers with Swiss Cheese Cabernet Onion Jam on English Muffins, and Air Fryer Flank Steak Street Tacos.

LOW CARB COOKING Amy Barnes Wed Mar 4 , 9:30 AM – 12:30 PM $105.00
Low carb eating has proven health benefits for those wanting to lose weight. It leads to good weight loss, reduces your appetite, and raises good HDL or levels of good cholesterol. This inciteful class will give you recipes that won't make you feel you are giving anything up to eat this way. Join us for a great lesson of Baked Salmon with Parmesan Herb Crust; Spaghetti Squash & Shrimp Pad Thai; Low Carb Mongolian Ground Beef with Hearts of Palm Noodles; Low-Carb Chicken & Green Chili Casserole; Grilled Flank Steak Cobb Salad with Creamy Avocado Dressing Air Fryer Buffalo Wings with Sour Cream Ranch Dressing, and Chocolate Peanut Butter Mousse.

DESSERTS MADE EASY Lisa Brisch Thur Mar 5, 9:30 AM – 12:30 PM $105.00
Making great desserts can be fun and easy. In this lesson you'll be amazed what is possible to create in a short time. Join us to learn these simple baking techniques with recipes you'll enjoy using for their ease and satisfying results. Our lesson is Banana Pudding Parfaits; Chocolate Hazelnut Mousse; Lemon Panna Cotta with Raspberry Sauce; Cherry Almond Crisp; Pecan Pie Brownies; Spice Cake with Cream Cheese Frosting, and Butterscotch Meringue Bars.

THAI IT ON! Linda Martin Thur Mar 5, 6:30 – 9:30 PM $105.00
This is a favorite Asian cuisine due to the unique blend of flavors. Creating it is about understanding how to combine ingredients to achieve distinctive combinations of spicy, sour, sweet and salty flavors. Come gain an understanding of how to use the ingredients, spices and flavorings to achieve dynamic Thai flavors. We will prepare Thai Red Curry Sautéed Vegetables with Fresh Basil; Green Curry & Lemongrass Shrimp with Noodles; Thai Yellow Curry Chicken & Vegetables; Grilled Spicy Beef with Cucumber Relish; Curry & Ginger Spicy Noodles with Cilantro Chicken; Spicy Thai Beef with Red Curry over Jasmine Rice, and dessert of Thai Style Fried Bananas with Chocolate-Rum Dipping Sauce.

LUNCH & LEARN Jan D'Atri Fri Mar 6, 12:00 – 1:00 PM $50.00
Here is a lesson on a classic American favorite. Enjoy lunch and a DEMONSTRATION of these dishes we love so much. Learn to make this wonderful meal for yourself. Our lesson is French Dip Sandwich on Brioche Bun, au Jus, served with Garlicky Crispy French Fries. Dessert will be The Original Woolworth Mile High Cheesecake.

GOURMET COUPLES Linda Martin Fri Mar 6, 6:30 – 9:30 PM $220.00 Per Couple
Is it time for a special evening out with your partner? Sign up for a fun culinary lesson and be a team preparing a three-course meal with a group of couples. You'll enjoy a delicious meal served with a sampling of wines. Join us for seared Sea Scallop amuse with Chardonnay Butter and classic Spinach Salad with hard cooked Egg & warm Bacon Dressing, served with Chardonnay. The entrée is fire-grilled marinated Korean-Style Short Ribs; creamy Three Cheese Mac & Cheese with toasted Bread Crumbs; Agave glazed Carrots with fresh Rosemary, and pan roasted fresh Broccoli with Toasted Garlic, served with Meritage. Dessert will be Salted Caramel Cast Iron Apple Crisp with Homemade Vanilla Bean Ice Cream.



KIDS & PARENTS COOK PIZZA & PASTA Lisa Brisch Sat Mar 7, 9:30 AM – 12:30 PM $210.00
This class offers a lesson everyone can get excited about! Come with your child (aged 8 or above) to be a team and learn to make these favorite foods! These recipes provide lots of choices for delicious family meals. Join us for Cheeseburger Pizza; Turkey Pesto Meatballs and Orecchiette; Malaysian Chicken Pizza; Fettuccine Alfredo; Bacon, Ranch, and Chicken Mac and Cheese; Pineapple and Bacon French Bread Pizza, and Roasted Cherry Tomato Sauce with Spaghetti. Priced for 2

FOODS OF SOUTHERN ITALY Jan D'Atri Sat Mar 7, 2:00 – 5:00 PM $105.00
The foods from this part of Italy are unique to the region and embrace the local ingredients in delicious and vibrant recipes. Learn about the ingredients used for these uniquely southern Italian specialties. This delicious lesson includes Eggplant Caponata Crostoni; Amalfi Coast Calamari with Dill Dipping Sauce; Gnocchi Alla Sorrentina; Calabrian Spicy Shrimp; Chicken Cacciatore over Buttery Rice; The Original Fettuccine Alfredo, and Italian Ricotta Crumble Cake.



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or on our website www.sweetbasilgourmet.com

SPECTACULAR SALADS Jan D'Atri Mon Mar 9, 2:00 – 5:00 PM $105.00
As we approach spring, entrée salads are a great meal choice for a one-dish entrée. In this class we will learn to use an array of fresh, light ingredients in a wide variety of combinations. These great salad recipes will set you up for cool meals all summer long! Learn these unique and delicious combinations. They include: Strawberry Spinach Salad with Bacon & Candied Pecans; The Ultimate Cobb Salad; Boozy Raisin and Chickpea Salad with Healthy Mayonnaise; Steak Salad in Homemade Pita Bread Pockets; Chinese Chicken Salad, and Matchstick-Cut Beet Root & Pineapple Salad. Dessert will be Lemon Curd-Israeli Couscous "Frog Eyed" Dessert.

PIES FOR SPRING Amy Barnes Tues Mar 10, 9:30 AM – 12:30 PM $105.00
Pies come in lots of yummy flavors this time of year with so many choices of Spring fruits and vegetables. We will use a variety of them in this lesson, but will begin with the basics of crust making. Learn to make a perfect Crust using a professional pie maker's method. Then go on to prepare the array of delicious fillings. Immerse yourself in a lesson of Elegant Boursin Chicken Puff Pastry Hand Pies; Irish Beef Pot Pie Slab Pie style; Butterscotch Pie with Whipped Cream; cast-iron skillet Apple Crumb Pie; Peanut Butter Cream Pie; Lemon Tart with Almond Crust, and no-bake Milk Chocolate Pie with Oreo Cookie Crust.



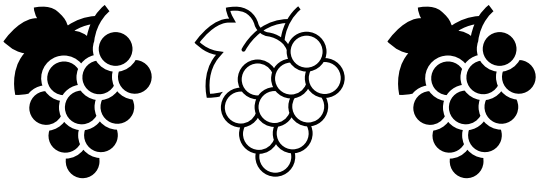
HAPPY HOUR FOODS & DRINK Amy Barnes Wed Mar 11, 9:30 AM – 12:30 PM $105.00
Happy hour foods are created with a wide assortment of ingredients that pair nicely with cocktails. They can easily double as dinner in a combination of satisfying choices. In this fun lesson you will learn a variety of easily prepared specialties. Come have fun with and learn to make Classic Shrimp Cocktail with Atomic Horseradish Cocktail Sauce Shooters; Brie and Mushroom Phyllo Puffs; Cuban Sandwich Turnovers; Cast Iron Crab Cakes with Remoulade Sauce; Air Fryer Taiwanese Popcorn Chicken in a Cup; Baked wrapped Chicken Bites, and Whiskey Sour Party Punch.

PLANT BASED MAGIC Lisa Brisch Thur Mar 12, 9:30 AM – 12:30 PM $105.00
A diet based on healthy fresh foods is an easily enjoyable and rewarding way of eating. This class introduces new and delicious combinations of Vegetables, Legumes, Fruits, Seeds and Nuts. It's a style of eating which is easy to embrace. Come to learn and enjoy this lesson of crispy Coconut, Asparagus and Green Bean Salad; creamy Artichoke and Charred Scallion Pasta; Swiss Chard Enchiladas; Grilled Cabbage Salad; creamy White Beans with Herb Oil; Cauliflower Steaks with Green Harissa, and Vegan Trail Mix Cookies.

SUSHI SAVVY Linda Martin Thur Mar 12, 6:30 – 9:30 PM $105.00
Sushi is a specialty you can easily make at home with a little knowledge. We'll discuss what fish to buy and all the method to create Sushi rolls and bite-sized Nigiri morsels. Come for a fun and enlightening lesson to enjoy preparing and eating through the class. Our lesson is Sushi Rice; Beef Tataki Sushi Roll with Wasabi & Chives; Sushi Roll of Tuna, Avocado, Cucumber, & Garlic with Dynamite Sauce; "She" Crab Roll with Lump Crab Meat & Red Tobiko; Inside-Out Tuna Roll with Soy-Sesame Dipping Sauce; spicy Tuna crispy Rice Nigiri, and Crab Salad & Tobiko Nigiri.

LUNCH & LEARN Lisa Brisch Fri Mar 13, 12:00 – 1:00 PM $50.00
Here is a great menu to learn while you sit back and enjoy a DEMONSTRATION of how to prepare it. We hope you can join us for this great combination of Shrimp Étouffée over Rice served with Roasted Carrots. Dessert will be Café au Lait Pots de Crème.

GOURMET COUPLES Linda Martin Fri Mar 13, 6:30 – 9:30 PM $220.00 Per Couple
Are you and your partner foodies? This is a class you can enjoy getting involved in with a group of couples. Each couple will choose part of the menu to prepare from scratch to finish. When it comes together, we will serve a sampling of wine with each course. Come and join us for a great lesson of crispy Potato Pancake Amuse with seared Shrimp, Crème Fraîche and Chives, and Mixed Green Salad with French Bread Croutons & fresh Herb Vinaigrette, served with Chardonnay. The entrée is Cordon Bleu Roasted Chicken with Prosciutto, Tomato Confit, Gruyère Cheese, & Champagne-Butter Sauce; cast iron Sweet Potato & Bacon Hash; Sautéed fresh Vegetables with Olives & Herbs, and fresh Baked French Rolls with Herb Butter, served with Pinot Noir. Dessert will be Caramelized Pear & Almond Upside-Down Cakes with sweet Mascarpone Cream.



KNIFE SKILLS Lisa Brisch Sat Mar 14 , 9:30 AM – 12:30 PM $105.00
Knowing how to use your knives is one of the most important skills for any cook. This hands-on class provides each student with an array of Vegetables and Fruits for practice to cut, chop, slice, and dice. The instructor will lead you through how to gain skills using chef and pairing knives. Come for this valuable class where we will also prepare Lemony Orzo Salad with Chicken and Sautéed Vegetables.

SOURDOUGH STARS Jan D'Atri Sat Mar 14, 2:00 – 5:00 PM $105.00
If you want to learn to make Sourdough, this class will teach all the steps beginning with creating a sourdough starter. We will take it step by step, mixing, kneading, proofing, and baking. You will have your choice of the flavor you make. Come for a fun and enlightening class. Our lesson includes: how to create, feed & store Sourdough Starter; how to shape, score & bake Sourdough Bread. We will make delicious Sourdough Dill Loaf; Everything Bagels; Sourdough Pull Apart Loaf; Sourdough Walnut and Sour Cherry Boule; Sourdough Garlic Knots; Kalamata Sourdough Baguettes; Sourdough Discard Brownies, and Sourdough Discard Cinnamon Rolls.

FLAVORS OF THE MED Jan D'Atri Mon Mar 16, 2:00 – 5:00 PM $105.00
This lesson teaches how to use many fresh ingredients to create the healthy, flavorful dishes we know as Mediterranean foods. Join us for a fun cooking adventure and fabulous lesson of Skordalia (Greek Creamy Garlic Dip) with Boiled Pasta Crispy Flatbread Wedges; Stuffed Grape Leaves with Avgolemono Dipping Sauce; Mediterranean Orzo Salad; Feta, Spinach & Cherry Tomato Stuffed Salmon; Garlicky Greek Chicken with Lemon Potatoes; Grilled Halloumi with Citrus and Avocado, and dessert of Mediterranean Ricotta Cookies.

KIDS MAKE PIZZA & PASTA Amy Barnes Tues Mar 17, 9:30 AM – 12:30 PM $105.00
This class for kids (ages eight and above) teaches how to make kid-friendly foods with recipes the whole family can enjoy! Sign up your young cook and let them experience the joy of Pizza making, and Pasta and Sauce making. Our lesson will be one-pot Fettuccine Alfredo; Italian Sausage & Pepperoni French Bread Pizza; puffy Pepperoni Pizza Pastry Twists; magic Chicken & Penne Pasta baked with Red Sauce and Cheese; Garlic Bread Cavatappi Pasta; White Pizza with Ricotta, Mozzarella & Parmesan Cheeses, and Chocolate Chip Cookie Pizza with Frosting and Sprinkles.

KIDS BAKE Amy Barnes Wed Mar 18, 9:30 AM – 12:30 PM $105.00
Most kids are curious to learn how to bake. This class will teach kids (ages eight & above) sweet and savory baking techniques. Create a special experience for your child where they will learn to make Cheesy Pizza Spirals with Puff Pastry; Mini Corn Dog Muffins; Sheet Pan Cheeseburger Sliders; Strawberry & Sweet Whipped Cream Cheese Wonton Cups; Carrot Cake Breakfast Cupcakes; Chocolate-Glazed Doughnut Cookies Rolled Funfetti Butter Cookies.



MEDITERRANEAN APPETIZERS Lisa Brisch Thurs Mar 19, 9:30 AM – 12:30 PM $105.00
Healthy, delicious finger foods! What a great concept for entertaining. Our lesson introduces an array of light, fresh contemporary appetizers you can have fun making & your guests will love eating! Come for a delicious and inspiring lesson on Seeded Crackers with Smoked Paprika and Olive Oil; Garlic Confit Parmesan Dipping Oil; Grilled Beef Kebabs with Lemon and Rosemary Marinade; Three-Cheese Potato Frico (Crispy Cheesy Potato Pancake); Spinach and Ricotta Dumplings in Tomato Sauce (Palline al Verde); Grill-Roasted Sweet and Sour Peppers with Feta and Herbs, and Spiced Carrot, Sweet Potato and Spinach Frittata.

NO FEAR GRILLING Linda Martin Thur Mar 19, 6:30 – 9:30 PM $105.00
This lesson will change how you think about your grill. If you are fearful about using it, learn how it's an easy way of cooking. You'll learn how to get the temperature you need, about the placement for even cooking, and timing for best results. Enjoy a class that will help you to master each of these important aspects grilling. Our lesson is New Orleans Style BBQ Shrimp; Grilled Radicchio Salad with Peppered Almonds & Blue Cheese; Lemon & Rosemary Grilled Cod with grill cooked fresh Asparagus; char grilled New York Steak with fresh Herb Chimichurri Sauce; spice grilled Onion Rings; Red Chili & Parmesan Potatoes on the Grill, and grilled fresh made Pound Cake with Balsamic Peaches & freshly Whipped Cream.

LUNCH & LEARN Amy Barnes Fri Mar 20, 12:00 – 1:00 PM $50.00
Take yourself out to lunch and enjoy a menu that is completely satisfying and easy to prepare. This is a great combination for spring and will be fun to share with others. Our DEMONSTRATION lesson is baked stuffed (Cream Cheese and Swiss) Chicken Breast with Garlic Lemon Brown Butter Sauce, served with Buttermilk-Parmesan Potatoes. Dessert will be Butterscotch Bread Pudding with Hazelnut Whipped Cream.

GOURMET COUPLES Linda Martin Fri Mar 20, 6:30 – 9:30 PM $220.00 Per Couple
This class is for people who enjoy great food and the fun of preparing it. Come with your partner for a great lesson and be part of creating a three-course gourmet meal. We'll enjoy each course with a sampling of wine. Our menu is Crab Bisque Soup Shot amuse and cool chopped Salad with fresh Cucumber, Peppers, Olives, Roma Tomatoes, & Feta Cheese, served with Sauvignon Blanc. The entrée will be pan seared Beef Tenderloin Steaks with Chipotle-Cream Sauce; sautéed fresh Zucchini with Garlic & Mint; Green Chili Corn Muffins with Sweet Desert Honey-Butter, and char cooked Cumin-spice Sweet Potatoes, served with Cabernet Sauvignon. Dessert will be Salted Caramel Swirl Ice Cream with freshly Whipped Cream & toasted Pecans.



PIES & TARTS OF THE WORLD Jan D'Atri Sat Mar 21, 9:30 AM – 12:30 PM $105.00
Here is a fun lesson introducing a delicious array of Internatilnal Pies and Tarts. The perfect Crust is where we begin. Each team will make a Crust from scratch. The fillings are world class favorites, with choices for any occasion. Come for an inspiring session to learn Norwegian Salmon and Dill Tart; Italian Cremini & Caramelized Onion Tart; French Chocolate Silk Pie; Irish Apple Pie with Custard; Strawberry Rhubarb Pie; English Banoffee Pie (Banana, Toffee and Cream), and Swiss Nuss Torte (Shortbread Pastry Filled with Nuts & Caramel.

SOUTHWEST THE BEAUTIFUL Lisa Brisch Sat Mar 21, 2:00 – 5:00 PM $105.00
Southwest cuisine offers an adventure in cooking using a combination of foods to incorporate dynamic flavors to achieve delicious dramatic results. In this lesson you'll learn about Chilies, their flavors and heat levels and how they are used with an array of fresh local ingredients. Come for a fun afternoon of cooking to learn Chicken Fideos Soup; Green Chili and Corn Quesadillas; Chicken Chili Verde Tacos; Tacos al Pastor; Diablo Shrimp; Green Chile Mac and Cheese with Bacon and Zucchini, and Churro Popovers with Ancho Chocolate Sauce. We will enjoy a Paloma cocktail (Tequila and Fresh Grapefruit) with the meal.



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TUSCAN IN SPRING Jan D'Atri Mon Mar 23, 2:00 – 5:00 PM $105.00
In spring, foods of the Tuscan region are made up of an assortment of light, flavorful ingredients which often include fresh Produce, Cheeses, Pastas and Pastries. We'll use these ingredients to cook traditional, simply prepared dishes. Learn to make this satisfying array of dishes which include al Fresco Antipasto Salad; Florentine Butter Chicken; Mushroom Risotto; creamy Tuscan Shrimp Pasta; Tuscan grilled Trout; homemade Gnudi in Parmesan Butter Sauce, and dessert of Bomboloni (Italian filled soft, fluffy Doughnuts with rich Cream Filling).

EASTER GATHERING Amy Barnes Tues Mar 24, 9:30 AM – 12:30 PM $105.00
No matter how you do it, this lesson presents a way to bring your family and friends together to enjoy an Easter celebration meal. This lesson could be brunch, lunch or dinner based on your preferences. Join us for a fun and festive lesson of Braided Puff Pastry filled with creamy Mushroom & Parmesan Cheese; Strawberry Balsamic Baked Brie with Basil & Baguette; cast iron pan seared Lamb Chops with Herbs; Mashed Potatoes with Buttermilk Lemon and Chives; sautéed Almond-crusted Chicken Cutlets with Scallion Beurre Blanc; Asparagus and Fontina Cheese Gratin, and Carrot Cake rolled with sweet Cream Cheese Filling.

MAGIC OF SAUCES Amy Barnes Wed Mar 25, 9:30 AM – 12:30 PM $105.00
Sauce making is a valuable skill to add to your culinary repertoire. Sauces enhance a dish by adding an additional level of flavor. They are easy to make as you'll see in this lesson of Almond Crusted Chicken Cutlets with Scallion Beurre Blanc Over Mixed Greens; Turkey Breast Sautéed with Tarragon Cream Sauce; Center Cut Pork Chops with Herbed Butter; Sautéed Filet Steak with Garlic & Brandy Sauce; Stir-Fried Sesame Sauced Shrimp & Asparagus, and Mangos Flambéed with Spiced Rum. Dessert will be Bananas Foster over Puff Pastry Stars with Cinnamon Ice Cream.

WEEKNIGHT WORLD CUISINE - KOREAN Lisa Brisch Thurs Mar 26 9:30 AM – 12:30 PM $105.00
Plan an easy international meal for your family. This fun lesson teaches basics about Korean cuisine, putting it into the context of easy dinner prep. Join us for our lesson of Tofu and Kimchi Soup; Miso Rice Cakes (Tteok) with Spinach and Peas; Rice Balls with Seasoned Beef (Jumbuk Bap); Spicy Stir-Fried Pork; Stir-Fried Noodles with Mushrooms and Spinach (Chap Chae); Korean Corn Cheese (Creamy, Cheesy Corn with Gochujang), and Hotteok (Pancakes filled with Sweet, Spiced Chopped Nuts).

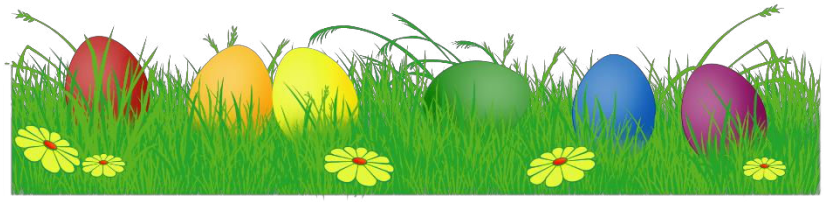
WOK IT! Linda Martin Thur Mar 26, 6:30 – 9:30 PM $105.00
Some of the best one-pot meals can be made in a Wok. The use of Asian flavors derived from using Sauces, Spices and fresh Herbs, combined with Produce, bite-sized Fish, Chicken, Beef or Pork, make for quick dinners with lots of great flavor options. This delicious lesson is made for family weeknight dinners. Join us to learn Wok cooked Black Pepper Shrimp; Garlic & Sesame Stir Fry Pork with crispy fresh Bean Sprouts; Stir Fry Spicy Chicken with Garlic Sauce; Wok cooked Vegetable Lo Mein; Kimchi Udon Noodle Stir Fry; Fire Cracker Beef with Black Bean Sauce & fresh Ginger, and Stir Fry Brown Sugar fresh Pineapple over homemade Coconut Ice Cream.



LUNCH & LEARN Jan D'Atri Fri Mar 27, 12:00 – 1:00 PM $50.00
Why not invite a friend to share the experience of a DEMONSTRATION class and lunch you can enjoy together. The recipes from this lesson could become new family favorites! We hope you can join us for New York Steak with classic Peppercorn Sauce, served with Savory Mushroom & Gruyere Puff Pastry Roll. Dessert will be Salted Caramel Apple Parfait.

GOURMET COUPLES Linda Martin Fri Mar 27, 6:30 – 9:30 PM $220.00 Per Couple
This class makes a date-night culinary adventure for people who enjoy great food. Be part of preparing a three-course gourmet dinner and choose a part of the menu you want to prepare. Courses are served with a sampling of wine. Come for Beef Tataki Sushi amuse and Little Gem Salad with fresh Raspberries & Lemon Vinaigrette, served with Sauvignon Blanc. The entrée will be pan-crisped Cod with Spicy Black Bean Sauce; Brussels Sprouts roasted with Mushrooms & fried Shallots; fresh Crab & Lemon Gremolata Spaghetti, and Garlic & Herb grill cooked Sweet Potato Fries, served with Merlot. Dessert will be freshly made Doughnut Bites with Whiskey Hard Sauce & Dark Chocolate Sauce.

EASTER BRUNCH Lisa Brisch Sat Mar 28, 9:30 AM – 12:30 PM $105.00
An Easter brunch gives you the opportunity to offer a beautiful menu and guaranteed crowd pleasing meal. Our lesson teaches how to organize your preparation so you have time to spend with your guests. Enjoy a lovely meal you can practice here with us. Our lesson is Asparagus Salad with Radishes, Pecorino Romano, and Croutons; Bacon Maple Waffles; Gruyère and Ham Baked Omelet & Sausage Links with Apricot-Mustard Glaze; Homemade English Muffins; Spinach Soufflé; Cheesy Potato Cups, and Glazed Maple-Pecan Oatmeal Scones.



LIGHT FRESH PASTA & SAUCES Jan D'Atri Sat Mar 28, 2:00 – 5:00 PM $105.00
If you love Pasta, here is a lesson that is made up of lighter Pastas and Sauces for springtime enjoyment. Come make Pasta from scratch and experience how light and delicious it is! Our lesson is Pasta with Shrimp & Pistachio Pesto; Stanley Tucci's Pasta alla Nerano with Zucchini; Homemade Pappardelle with Portobello Mushroom Ragu; Light and Delicate Caprese; Pasta Pockets with Homemade Marinara Sauce; Zucchini Pasta with Homemade Pesto, and Grilled Chicken & Orzo Pasta Salad. Dessert will be Apple Fritter Focaccia.

COOKING WITH INA GARTEN Jan D'Atri Mon Mar 30, 2:00 – 5:00 PM $105.00
We will learn from one of our favorite cookbook authors using her book "Barefoot In Paris." We've selected a group of her amazing recipes to prepare. In Ina fashion we have added a cocktail to enjoy with our meal. Join us for a fun cooking experience to make Ina's Favorite Cheese Puffs; Chicken with 40 Cloves of Garlic; Potato Celery Root Puree; Pan seared Steak with Béarnaise Sauce; Cauliflower Gratin; Avocado & Grapefruit Salad, and Lemon Meringue Tart. We'll enjoy our meal with a Raspberry Royale Cocktail.

TACOS & MARGARITA PARTY Amy Barnes Tues Mar 31, 9:30 AM – 12:30 PM $105.00
Now is the perfect time of year to host a Taco party. Add a Margarita and it becomes a Fiesta! Be part of this class to learn recipes you can use year-round for entertaining. Our lesson is Ancho Chile Beef Taco Cups; pan-fried Chorizo Sausage & Chipotle Pepper Tacos with Bordertown Guacamole; crispy baked Chicken Tacos with Cilantro Lime Crema; Beer-battered Fish Tacos with Baja Sauce; Roasted Shrimp and Bell Pepper & Red Onion Tacos in soft Flour Tortillas. We'll enjoy Skinny Margaritas and Frozen Coconut Lime Margaritas with our amazing meal!

