



SWEET BASIL Culinary Center



FALL 2026

~ OCTOBER ~ NOVEMBER ~ DECEMBER ~



FALL & THE HOLIDAYS AT SWEET BASIL

As the holidays draw near, we're here to help you feel fully prepared for every celebration. From essential cookware to clever tools and festive gadgets, Sweet Basil has everything you need for holiday cooking and entertaining. And for gifting, explore our wide collection of culinary-inspired treasures—perfect for every cook, host, foodie, and special someone on your list.

THE COOKING SCHOOL

We have lots of choices for amazing culinary times planned this fall at Sweet Basil. In October get your scary on at our Spooktacular **Speak Easy Halloween Party!** This Demo class has (shh - a special entry code and entrance,) a bag of goodies with a "special speak easy ingredient." Dress in costume so you won't be recognized in class! In November choose from several dates for our bake and take **Holiday Bread Classes**. Hugh Mei from Jade Palace will share his special recipes on November 16. You can come to make and take your Thanksgiving Pie! The end of the month, come for our annual **HOLIDAY PARTY**, enjoy a glass of wine and apps while you look and find gifts for your special people! **Holiday Cookie Classes** are offered through December. Call ASAP to get your choice of dates!



~ Fall Features at Sweet Basil ~



NORA FLEMING Minis & Serveware

One gift, every occasion
Interchangeable ornaments for
all of life's memorable moments,
Minis fit seamlessly into
ceramic, melamine, and wood
serveware for any occasion

HERITAGE STEEL Damascus 9" Chef Knife

67 layers of Damascus steel,
rosewood handle, super sharp
blade can be maintained
at home,
A lifetime tool for your
cutting needs



HAMMER STAHL Eater Series 8pc Set

5-ply construction for even heat
distribution, chef quality, works
on induction, gas & electric
Easily cooks all types of foods.
Made in the USA,
Lifetime warranty protection

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 (dinner-thyme.com)

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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Pull up a chair. Take a taste. Come join us. Life is so endlessly delicious.

— Ruth Reichl

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

OCTOBER

PLANT BASED WINNERS Lisa Brisch Thu Oct 1, 9:30 AM – 12:30 PM 105.00

This plant-based class opens a new way of cooking that is lighter, appealing, and delicious. The lessons of this class will show how to create deep flavors without using meat or dairy through creative recipes and cooking processes. Learn and be inspired by the recipes and style of cooking. Our lesson is Super Green Pasta Salad (tube pasta, peas and sugar snaps in a creamy spinach-basil miso sauce); Coconut Saag (lush coconut-braised greens with tofu, finished with spiced cumin-chile oil); Black Bean Chilaquiles Verde (baked tortilla wedges tossed in a deeply flavored green salsa verde with poblanos, jalapeños, tomatillos, and black beans); Sweet Potato Salad with Cumin, Smoked Paprika, and Almonds; Vegan Chickpea Salad with Homemade Vegan Mayonnaise; Cauliflower Shawarma with Spicy Tahini (roasted cauliflower florets and red onion wedges seasoned with cumin, paprika, coriander, turmeric, and cayenne served on pita bread with tomatoes, cucumbers, olives, and spicy tahini), and Vegan Chocolate Chip Cookies with Olive Oil and Sea Salt.

BEST OF THE MED Linda Martin Thu Oct 1, 6:30 – 9:30 PM 105.00

Discover why autumn is the perfect season to embrace the vibrant, heart-healthy flavors of the Mediterranean. This class will use the bounty of seasonal ingredients at their most flavorful time of year. You'll learn simple techniques, bold flavor combinations, and recipes that make fall cooking light, bright, and delicious. Come for an inspiring lesson to learn Grilled Shrimp Appetizer with Sun-dried Tomato Pesto; Shaved Fennel Salad with Baby Arugula, Balsamic, Mint, & Prosciutto; Skillet Crisped Mediterranean Style Chicken with Tomatoes, Olives, Lemon, & White Wine; Char Cooked Salmon with Charmoula Sauce (Cumin, Garlic, Lemon, Herbs, & Olive Oil); Potatoes with Olives, Capers, Feta, Fresh Parsley, Mint, & Basil; Roasted Vegetables over Mediterranean Couscous, and Fresh Pear Tart with Toasted Almonds. We will enjoy a Red Wine Sangria with our meal.

LUNCH & LEARN Amy Barnes Fri Oct 2, 12:00 Noon - 1:00 PM 50.00

A cooking class about Oktoberfest is a great way to connect with the people and traditions behind this beloved German festival. It teaches traditional foods in a DEMONSTRATION lesson. Join us to learn about this holiday, which is welcoming, festive and memorable. Come for Viennese Breaded Pork Cutlets with Lemon, served with Späetzle in Brown Butter and Braised Red Cabbage. Dessert will be Cinnamon Apple Strudel.

GOURMET COUPLES Linda Martin Fri Oct 2, 6:30 – 9:30 PM 220.00 per couple

Plan a special evening with your partner spent enjoying a delightful culinary experience with a group of couples creating a gourmet three-course meal. At this fun, relaxed culinary adventure; you'll learn recipes you'll love this evening and long after the class is over. With the meal we'll enjoy a sampling of wine to accompany the courses. Come for a fun evening to learn Crab Beignet Amuse with Remoulade Sauce and Radish, Baby Greens, & fresh Herb Salad with Champagne Vinaigrette, served with Sparkling Wine. The entrée will be Beef Tenderloin Stroganoff with Buttered Noodles & Brunoise Carrots; Pancetta Wrapped Asparagus and Zested Lemon; oven roasted Beets & Carrots with Dijon-Coriander Butter & Fresh Dill, and Black Pepper Dinner Biscuits with sweet Butter, served with Cabernet Sauvignon. Dessert will be Warm Apple Crisp a La Mode.

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ART OF PARISIAN CUISINE Lisa Brisch Sat Oct 3, 9:30 AM – 12:30 PM 105.00

Learn the techniques of the elegant, balanced, restrained style of Parisian foods. City life defines a polished technique with focused, restaurant-oriented cuisine. The lesson of classic techniques includes mincing, julienne & batonnet, building flavors with butter, wine, aromatics, fresh herbs, and use of stocks and reductions. Our menu of Parisian specialties will be Beet, Orange, and Chèvre Tartines (an open-faced sandwich with earthy beets paired with orange segments and goat cheese); Chicken au Poivre (pan-seared chicken thighs with a peppery pan sauce); Pan-Seared Steaks with Cognac and Mustard Pan Sauce; Gnocchi à la Parisienne with Pistou (pâte à choux dough, poached, pan-fried and tossed with an herb sauce); Brussels Sprouts Braised in Cream; Lentils du Puy with Spinach and Crème Fraîche, and Rice Pudding with Caramel Cream and Almond Praline (Riz au Lait).

KIDS COOK FAMILY DINNERS Jan D'Atri Sat Oct 3, 2:00 – 5:00 PM 105.00

Being able to cook dinner for your family is an achievement that puts you on the road to learning about food you can share and enjoy yourself. If you are 8 or above, come have fun & learn about cooking; you will feel proud of what you accomplish and will learn skills to use forever. Our fun lesson will be Tomato Basil Bisque with Grilled Cheese Croutons; Chicken Parmesan Meatball Skillet; Garlic Cheese Rolls with Roasted Garlic Butter; Crispy Pork Chops with Chunky Homemade Apple Sauce; Caesar Salad; Sheet Pan Salmon with Baby Red Dill Potatoes, and Rich and Moist Chocolate Cake with Homemade Vanilla Ice Cream.



COOKING LIKE INA GARTEN Jan D'Atri Mon Oct 5, 2:00 – 5:00 PM 105.00

People love Ina Garten's cooking because it feels elegant but approachable. Her recipes are easy enough for the home cook and special enough to serve guests. She uses familiar ingredients and lets the flavors shine; her comfort foods feel inviting but refined. In this lesson, we will learn Warm Spinach Artichoke Dip; Caesar Salad Dressing with Broccoli & Kale; Seared Salmon with Spicy Red Pepper Aioli; Shrimp & Linguine Fra Diavolo; Cauliflower & Celery Root Purée; Steak Fajitas, and Peach Almond Torte. We'll enjoy our buffet with an Ultimate Bloody Mary cocktail.

AIR FRY EVERYTHING Amy Barnes Tue Oct 6, 9:30 AM – 12:30 PM 105.00

The focus of this class is to learn how versatile an air fryer is to cook anything! Come for a helpful, instructive lesson to make a wide variety of dishes easily and quickly made for your family! We hope you will end up loving your air fryer as much as we love ours! Our air fry lesson is Salmon with Sticky Honey Soy Glaze; Shrimp Fajitas; crispy Chicken Katsu; Hamburger Patties; Chicken Cordon Bleu, and Pumpkin Pie Pastry Twists.

HOLIDAY BREAD BEAUTIES Lisa Brisch Tue Oct 6, 6:30 – 9:30 PM 105.00

We are getting a jump start on the holiday season in this class. We will learn to make a variety of wonderful fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Brazilian Cheese Bread; Cranberry Walnut 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 it with the special people in your life!

NORTHERN ITALIAN SPECIALTIES Amy Barnes Wed Oct 7, 9:30 AM – 12:30 PM 105.00

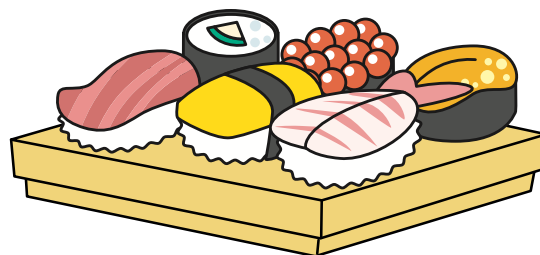
Explore the rich, comforting flavors of Northern Italy at the perfect time of year. October's harvest sets the stage for elegant regional specialties which makes this class so special. Learn techniques unique to these Italian recipes including Chicken Valdostano (chicken breast with wine, mushrooms & prosciutto); Eggplant Ziti Parmesan Casserole; Ricotta Gnocchi with Marinara & Mozzarella; Chicken, Italian Sausage & Basil Risotto; Grilled Steak Florentine with Gorgonzola & Pine Nut Butter, and Sauteed Shrimp with Lemon and Garlic over creamy Polenta. Dessert will be Tiramisu Cups.

HARVEST FESTIVAL Lisa Brisch Thu Oct 8, 9:30 AM – 12:30 PM 105.00

Come embrace the fall harvest and this special time of year to celebrate fresh fall ingredients, cozy flavors, and the fun of cooking something comforting as the weather begins to change. Learn more about the hands-on cooking methods of roasting, baking, braising, and seasoning to build the deep flavors of fall. This fun amazing menu is Butternut Squash on Toast (crisp bread topped with braised and mashed squash, jammy onions and maple syrup); Sweet Potato Soup with Bacon & Chives; Charred Herb & Garlic Chicken Thighs; Herb & Caper Stuffed Pork Tenderloin; Caesar Brussels Sprouts; Risotto with Cabbage & Pancetta, and Maple-Pumpkin Stack Cake.

SUSHI STARS Linda Martin Thu Oct 8, 6:30 – 9:30 PM 105.00

Learn to create your own outstanding Sushi at home! This class will make you comfortable buying fish for sushi, making sushi rice, rolling, then preparing an amazing array of sushi for your enjoyment and next outrageous sushi party! Learn all the tricks to successful sushi making. Our lesson is Tempura Shrimp Roll with Avocado & Green Onion; Nitro Roll with Sriracha, Ahi, Cucumber & Pickled Ginger; Veggie Sushi Roll with Spicy Dipping Sauce; Ahi, Ginger, & Avocado Inside-Out Roll; Smoked Salmon, Jalapeño, & Cream Cheese Maki; Nigiri with Salmon, Wasabi & Lemon zest, and Sweet Dessert Nigiri with Coconut Rice, Mango, & Crystallized Ginger with Rum-Chocolate Drizzle.



LUNCH & LEARN Lisa Brisch Fri Oct 9, 12:00 Noon - 1:00 PM 50.00

Take yourself out for lunch and bring a friend to share the experience! Come to enjoy and learn to prepare this deeply flavorful menu. Our DEMONSTRATION lesson will treat you to Pork Tenderloin smothered in Onions and Mustard, served with Maple-Glazed Brussels Sprouts. Dessert will be Vietnamese Iced Coffee Ice Cream & Palmieres.

GOURMET COUPLES Linda Martin Fri Oct 9, 6:30 – 9:30 PM 220.00 per couple

Make this a date night with your partner & enjoy a fun evening cooking together! You will learn a fabulous three-course meal in a shared experience prepared by a group of couples. As a team, you and your partner will work together, then when the cooking is done, we will enjoy it with a sampling of wines. Our menu will be Avocado Toast Amuse with Pan Roasted Grape Tomatoes & Sweet Balsamic Syrup and Salad of Baby Spinach, Butter Lettuce & Fresh Mushroom with Tarragon-Dijon Vinaigrette, served with Sauvignon Blanc. The entrée is Grill Cooked Mahi Mahi in Lobster Cream Sauce; Roasted shaved Zucchini with Garlic & Freshly Grated Parmesan; Agave Glazed fresh Carrots, and Smoked Gouda twice-cooked Mashed Russets, served with Pinot Noir. Dessert will be warm Peach & Blackberry Cobbler with Fresh Made Vanilla Bean Ice Cream.

CUPCAKES & SPRINKLES Jan D'Atri Sat Oct 10, 9:30 AM – 12:30 PM 105.00

Cupcakes are perfect to celebrate special occasions. There are endless flavor choices, they are a perfect dessert, they are easy to eat and can have beautiful presentations. Learn to make these treasures for your own gatherings and parties. This lesson will teach you to rival any bakery with an array of great tasting and beautifully decorated cupcakes. Our lesson is Crunchy Top Butter Cupcakes with Caramel Icing; Carrot Cake Cupcakes with Cream Cheese Frosting; Italian Cream Santa pull-apart Cupcake Cake; The Original Chocolate Hostess Cupcakes; Almond Amaretto Cupcakes with Amaretto Buttercream, and Lemon Lime Cupcakes with Meringue Cactus Topper.

TAMALE TIME Jan D'Atri Mon Oct 12, 2:00 – 5:00 PM 105.00

The best Tamales are made at home with recipes that have stood the test of time. Here is a great lesson teaching how it's done the traditional way. Starting with fresh Masa, we'll fill the husks ; make each filling, assemble in Corn Husks, and steam them until they are done perfectly! Come for a great lesson to learn how easy it is to create Tamales you can't get enough of! Our lesson will be Salmon Tamales; Red Chile Chicken Tamales; Green Corn Tamales; Pulled Pork Tamales; Blue Corn Tamales; Texas Masa Chile; Chocolate Chess Pie with Masa Crust and Crumble, and Pozole de Cacao (refreshing chocolate drink).

PASSION FOR PASTA Amy Barnes Tue Oct 13, 9:30 AM – 12:30 PM 105.00

This is your chance to learn to make pasta from scratch - mixing, kneading, stretching, cutting, and cooking to a beautiful, light conclusion. Come have fun and experience how it's possible to make the best fresh pasta in a short time! Our lesson is completed with a fabulous variety of sauces. Join us for a fun, delicious morning with our lesson of Creamy Garlic Parmesan Steak & Linguini; Sweet Potato Gnocchi topped with Brown Butter Sauce with Sage and Walnuts; Homemade Spinach Pasta Noodles with Basil Pecan Pesto; hearty rustic Sausage and Vegetable Ragout over Farfalle Pasta; Creamy Sun-dried Tomatoes & Shrimp with Cellentani Noodles, and Spinach and Mushroom Lasagna Roll-ups with Gorgonzola Cream Sauce.

ESSENCE INTERMEDIATE Lisa Brisch Tuesdays Oct 13-Nov 17, 6:30 – 9:30 PM 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 add to your culinary knowledge! Our lessons will be

Week 1: BRAISING & POACHING - Instant Pot Carnitas with Pickled Onions; Grilled Braised Leeks; Butter Braised Lettuce with Tarragon; Braised Short Ribs with Fennel and Pickled Grapes; Oven-Poached Sole with Lemon & Capers; Miso-Ginger Chicken Salad, and Mustard-Braised Chicken with Tarragon.

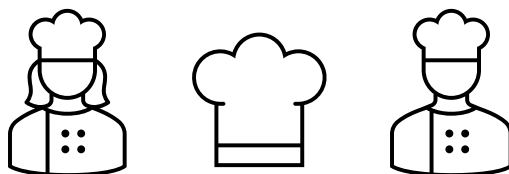
Week 2: DINNER PARTY SALAD & SIDE DISHES - Kale Salad with Crispy Parmesan-Cauliflower Croutons; Escarole and Fennel Salad with Capers and Golden Raisins; Roasted Tomato Risotto with Basil and Parmesan; Bagna Cauda Brussels Sprouts; Buttery Hazelnut and Winter Squash Tian; Sautéed Green Beans with Spice-Glazed Pecans, and Mashed Potatoes with Herbed Browned Butter.

Week 3: INTERMEDIATE BREADS & PASTRIES - Spinach Gozleme (Spinach & Cheese wrapped in Turkish Flatbread); French Baguettes; Eclairs or Profiteroles with Ganache and Vanilla Cream (Pate a Choux Pastry); Cheese Soufflé; Cinnamon-Nut Palmiers with Homemade Quick Puff Pastry; Mini Monte Cristo Strudels, and Florentine Lace Cookies.

Week 4: ASIAN NOODLES, BOWLS & STIR-FRIES - Sweet, Sour, and Spicy Stir-Fried Orange Chicken and Broccoli with Cashews; Stir-Fried Garlic Beef with Scallions; Vegetable Lo Mein; Peanut-Sesame Udon Noodles with Scallions; Curry Noodles with Shrimp and Coconut; Banh Mi Rice Bowl, and Vietnamese Rice Noodle Bowls with Broiled Marinated Pork.

Week 5: WORLD COMFORT FOODS - No-Fry Neapolitan Eggplant Parmesan (Parmigiana di Melanzane); Japanese Curry Rice with Chicken; Cacio e Pepe; Coq Au Vin; Chilaquiles with Salsa Roja and Chorizo; Falafel, and Cold-Oven Crème Brûlée.

Week 6: MYSTERY BASKET COOKING CHALLENGE - Each team receives a covered basket containing 10 to 15 unexpected ingredients. They have 120 minutes to prep, cook, and plate. In addition to the mystery basket, participants can use a curated selection of staple items (spices, oils, eggs, flour, etc.).



CHICKEN AROUND THE WORLD Amy Barnes Wed Oct 14, 9:30 AM – 12:30 PM 105.00

Chicken is one of the most versatile of all meats. It tastes good, it's abundant, convenient, and available year-round in every country. We're going to explore this phenomenon in a class teaching chicken from some of the most popular countries. Join us for a fun and valuable class to add to your collection of favorite family chicken dishes! Our lesson is Oven-fried Coconut Chicken Tenderloins with creamy Mango Chutney Sauce; Indian Butter Chicken with Naan Bread; Cast Iron Apple and Brie stuffed Chicken Breast with Maple Garlic Glaze; Braised deboned crispy Chicken Thighs in Rosemary Red Wine Cream Sauce; Sticky Butter-Fried Japanese Chicken Wings, and Green Chile Chicken and Rice Soup with homemade Avocado Oil Tortillas.

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HOLIDAY BREAD BEAUTIES Lisa Brisch Thu Oct 15, 9:30 AM – 12:30 PM 105.00

We are getting a jump start in the holiday season! In this class we will learn to make a variety of wonderful fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Cranberry Walnut Bread; Brazilian Cheese 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 it with the special people in your life!

ITALIAN COCKTAIL PARTY Linda Martin Thu Oct 15, 6:30 – 9:30 PM 105.00

An Italian cocktail party is everybody's answer to an amazing menu, served cocktail-style! This popular cuisine is offered in small bites, with vibrant flavors, classic combinations, and delicious healthy ingredients, for finger food combos! The menu can be casual, rustic, sophisticated or celebratory. It's perfect for gatherings throughout the fall and through the holidays. Come for a fun and festive class and learn how to create an impressive party menu! Our lesson is Toasted Baguette Slices with Sautéed Mushrooms, Saffron-Goat Cheese Crema & Basil Oil; Grill Cooked Clams Casino with Garlic, crisp Bacon, & Parsley; Italian Braised Eggplant, Tomatoes, & Garlic Caponata on Grilled Crostini; Tuscan- style Gorgonzola Stuffed & Fried Olives; Mushroom Caps roasted & filled with Spinach, Parmesan & Smoked Paprika; Grilled Italian Sausage Bites with Balsamic Syrup, and Chocolate Dipped Fresh Made Hazelnut Biscotti. We will enjoy our great food with an Aperol Spritz Cocktail.

LUNCH & LEARN Jan D'Atri Fri Oct 16, 12:00 Noon - 1:00 PM 50.00

Treat yourself to a great lunch and lesson of delicious Italian specialties. Our DEMONSTRATION will teach step-by-step how to cook this meal like an Italian! Our lesson is Individual Lasagna Pockets with Ricotta & Béchamel with Homemade Italian Sausage. It will be served alongside a light Mediterranean Salad with Italian Vinaigrette. Dessert will be Jan's Birthday Italian Cream Cake.



GOURMET COUPLES Linda Martin Fri Oct 16, 6:30 – 9:30 PM 220.00 per couple

Plan one of the best dates with your partner and bring them to a couples class where you'll be a team sharing a gourmet cooking experience! Our lesson teaches an array of great recipes and a three-course meal served with a sampling of wine. Come for sautéed fresh Mushrooms & Goat Cheese-Saffron Cream on Toast with Basil Oil amuse and Butter Lettuce Salad with Toasted Walnuts & Gorgonzola, served with Sauvignon Blanc. The entrée is Slow Simmered Bolognese over Fresh Made Pappardelle Pasta; Grill Cooked Asparagus with Candied Bacon; Homemade Focaccia Bread with Olives & Fresh Herbs, and Marsala & Butter Cooked Fresh Carrots, served with Italian Barolo. Dessert will be Fresh Made Strawberry Gelato with Whipped Cream & Drunken Berries.

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KIDS & PARENTS COOK DINNER Jan D'Atri Sat Oct 17, 9:30 AM – 12:30 PM 210.00 for 2
If your child is 8 or above and you enjoy cooking together, join us for a fun shared experience where you will learn practical cooking skills. While cooking together you will learn a delicious new group of recipes for family dinners. The class will help build communication and confidence while working together in a relaxed environment. Join us to be a team to learn Hot Cheeto Mozzarella Squares with Creamy Garlic Dipping Sauce; Crunchy Chicken Caesar Tacos; Best Ever Sunday Night Meatloaf with Garlic Mashed Potatoes; Buttermilk Biscuits; Fancy Weeknight Cheeseburger Wellington; Crunchy Munchy Coleslaw, and Quick Cinnamon Roll Bites with Drizzle.

VIETNAMESE PLEASURES Lisa Brisch Sat Oct 17, 2:00 – 5:00 PM 105.00
Vietnamese foods are rich in flavor and diversity. This lesson introduces some of the favorite dishes found in restaurants with easy-to-do at home recipes. Come for a fun and enlightening afternoon of cooking to learn these Vietnamese specialties. Our lessons will be Summer Shrimp Salad (Gỏi Tôm); Chicken Curry; Vietnamese Shaking Beef (Bò Lúc Lac); Nem Nuong (Vietnamese Sausage); Crispy Sweet Potato Pancake Lettuce Wraps; Charred Green Beans with Scallion Sauce, and Coconut Avocado Ice Cream.

HOLIDAY BREAD BEAUTIES Jan D'Atri Mon Oct 19, 2:00 – 5:00 PM 105.00
We are getting a jump start on the holiday season in this class. We will learn to make a variety of wonderful fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Brazilian Cheese Bread, Cranberry Walnut 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 it with the special people in your life!

GRILL FRIENDS Amy Barnes Tue Oct 20, 9:30 AM – 12:30 PM 105.00
Taking a grill class will give you the information you need to be confident with the grilling process. In this lesson you will gain an understanding of different cuts of meat, how to tenderize them, and add flavor using rubs and marinades. You will learn about cooking temperatures, placement and heat levels of the grill and timing for each food we cook. Our lesson is Grilled Jerk Pork Tenderloin with Cuban Black Beans; Grilled Shrimp & Tomatoes over Linguine with Basil and Parmesan; Grilled Lemongrass Steak Skewers; Chicken Cordon Bleu Burgers on Onion Rolls; Polynesian Pork & Pineapple Kabobs, and Grilled Brioche with warm Bourbon Berries and topped with whipped sweetened Sour Cream.

CABBAGE CRUSH & OTHER VEGGIES Amy Barnes Wed Oct 21, 9:30 AM – 12:30 PM 105.00
One of the most popular veggies right now is the humble Cabbage. In this assortment of veggie recipes centered around cabbage, we will discover how delicious they are. Join in to learn this amazing collection. We will make Air fryer Eggplant Parmesan Bites with Sun-dried Tomato Dip; Sheet pan Fall Vegetables with Gnocchi, Arugula and Mozzarella Pearls; hearty beefy Stuffed Cabbage Soup; Poblano stuffed with chorizo, shrimp and rice; Roasted million-dollar Cabbage Casserole with thick Bacon and Smoked Gouda Sauce, and (okonomiyaki) Cabbage Pancakes with Dipping Sauce.



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MAGICAL MEDITERRANEAN Lisa Brisch Thu Oct 22, 9:30 AM – 12:30 PM 105.00

The foods and flavors of Mediterranean cuisine have a lot of magic with all the freshly harvested ingredients and delicious combinations of classic dishes. It's hard to find foods as satisfying as these. Under the brilliant skies and lands around the Mediterranean Sea, we gather these great recipes and embrace them for the great meals they turn out to be. Join us for a lesson of Salad-e Shirazi (Persian cucumber, tomato and onion salad); Sheet Pan Döner Kebab (a Cyprus sheet pan lamb gyro served in pita with yogurt sauce); Apricot Thyme Chicken and Chickpeas; Za'atar Salmon with Roasted Dates and Cucumber; Roasted Butternut Squash with Tahini and Feta; Sumac-Roasted Carrots with Charred Scallions, and Lemon-Rosemary Olive Oil Cake.

RIBS & WINGS Linda Martin Thu Oct 22, 6:30 – 9:30 PM 105.00

This class teaches a great assortment of ribs and wings with so many great flavors and special cooking methods to create flavors from classic, traditional combos to sticky, hot, and sweet. Our great lesson shows them all! Come join us for a fun lesson of Oven Roasted & Grilled Baby Back Ribs with Jack Daniels BBQ Sauce; Grilled Teriyaki Wings and Blue Cheese Dipping Sauce; Beef Ribs on the Grill with Coffee BBQ Sauce; Oven Roasted Hoisin Glazed Baby Back Pork Ribs; Jerk Seasoned Caribbean Style Wings; Grilled Buffalo Seasoned Wings with Cilantro-Ranch Dip and Charred Korean Style Short Ribs with Asian Pears.

LUNCH & LEARN Amy Barnes Fri Oct 23, 12:00 Noon - 1:00 PM 50.00

We hope you can join us and invite a friend to enjoy a delicious lunch and a cooking class! This would be a fun menu to use for entertaining; it makes an impressive meal with wonderful flavors. Come to enjoy a DEMONSTRATION of Shrimp & Baby Spinach with Pesto Cream Sauce over Bowtie Pasta, served with Garlic Bread Fantastique. Dessert will be Amaretto-Almond Pound Cake with Amaretto Glaze.

GOURMET COUPLES Linda Martin Fri Oct 23, 6:30 – 9:30 PM 220.00 per couple

Make this a night spent with your partner having fun in a kitchen that is not your own! This group of couples will share a lively evening of chopping, stirring, sautéing a three-course gourmet meal. Each couple will prepare a part of the meal of their choosing. When the cooking is done, each course will be enjoyed with a glass of wine. Come have a fun evening and learn to prepare Tempura Shrimp Amuse with Cara Cara Orange Relish and Baby Kale Caesar with crunchy French Bread Croutons served with Sauvignon Blanc. The entrée will be Red Wine Braised and Grilled Baby Back Pork Ribs with Carolina BBQ Sauce; Grilled Red Potatoes with Watercress & Blue Cheese; White Cheddar Mac & Cheese with Garlic Breadcrumbs, and Oven Roasted Fresh Green Beans and Millionaire Bacon, served with Zinfandel. Dessert will be Cinnamon-Apple Crisp with Vanilla Bean Ice Cream & Whiskey-Caramel Sauce.



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OR ON OUR WEBSITE www.sweetbasilgourmet.com

SPEAK EASY SPOOKS Martie Sullivan & Paul Johnson Sat Oct 24, 2:00 – 5:00 PM 50.00

Step through the door and into our Sweet Basil Halloween speak easy, where the fun begins with a secret code word and a little mystery. Once inside, you'll enjoy a spirited afternoon of food, shopping, Halloween surprises, and festive fun with the Sweet Basil team. **Come in Halloween costume disguise** so that you won't be recognized by others at the speak easy! We will DEMONSTRATE a menu of BBQ Baby Back Ribs, Jalapeño Poppers, Air Fry French Fries with Blue Cheese Dip, Bubba Gump Shrimp and Broth, and Brownie Cookies. Guests will be welcomed with a speak easy-style virgin cocktail, then receive a Halloween candy bag with a playful addition to turn it into their own cocktail. Come ready for a little intrigue, great food, festive drinks, special products we love sharing and demonstrating as we prepare our cocktail menu. There will be a few product giveaways for the best costumes! Join us to have a spooky afternoon at a Halloween party that feels deliciously different!



HOLIDAY BREAD BEAUTIES Jan D'Atri Mon Oct 26, 2:00 – 5:00 PM 105.00

We are getting a jump start in the holiday season! In this great bake & take class we will make fall specialty breads to enjoy at home or use for gift giving! Be part of baking seven varieties of breads including: Apple Cinnamon; Cranberry Walnut; Brazilian Cheese 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 it with the special people in your life!

HARVEST PIES Amy Barnes Tue Oct 27, 9:30 AM – 12:30 PM 105.00

Nothing says fall like the aroma of pies baking in the oven. Come for a cozy, hands-on class celebrating the flavors of the harvest season as we learn the secrets to tender, flaky crusts, rich seasonal fillings, and beautiful pie finishes. This class will give you choices for impressive Thanksgiving Pies you can make for your celebration this year! Join us for a fun and festive lesson to create buttery southern Pecan Pie bites; Swedish Sour Cream Apple Pie; Five Spice Pumpkin Pie with Phyllo Crust; Lemongrass Lemon Meringue Pie; Pecan, Caramel and Fudge Pie with Chocolate Cookie Crust, and Peanut Butter & Pretzel Pie.

ART OF PHYLLO & PUFF PASTRY Amy Barnes Wed Oct 28, 9:30 AM – 12:30 PM 105.00

Discover the magic and versatility of Phyllo Dough and Puff Pastry as key components which can be used to transform simple ingredients into elegant appetizers, beautiful entrées, and unforgettable desserts. In this class, you'll learn how to handle, fill, fold, shape, bake, and serve these flaky favorites with recipes perfect for holiday entertaining, family dinners, brunches, and special occasions. When you understand these techniques, this collection of impressive recipes will be at your fingertips when you need them! We'll make Smoked Salmon and Dill Palmiers; Phyllo wrapped Greek Chicken Breast stuffed with Herbed Feta; Salmon with puff pastry and pesto; Phyllo and Ricotta Cheese Tarts with Berries; Cast iron Phyllo Cinnamon Rolls with Cream Cheese Icing, and Classic Almond Bear Claws.

TAPAS & PAELLA PARTY Lisa Brisch Thu Oct 29, 9:30 AM – 12:30 PM 105.00

The vibrant flavors of Spain can become your next way to create a festive party in your kitchen! Invite your guests to dive in & create a spread of authentic tapas (finger foods) enjoyed with a glass of wine! Then create stunning Paellas that will impress everyone! You'll discover the techniques behind Spain's most beloved dishes. This fun, hands-on class is perfect for anyone who loves to entertain, share great food, and gather people around the table. Come hungry and leave inspired! Our lesson is Fried Almonds; Potato and Zucchini Spanish Tortilla; Shrimp In Green Sauce (roasted shrimp in a vibrant Iberian parsley-garlic sauce with scallions, chiles and olive oil); Mushrooms in Garlic Sauce (tender mushrooms sautéed with olive oil, garlic and chile, finished with lemon and parsley); Grilled Chicken and Chorizo Paella; Shrimp Paella and Savory Mixed-Nut Shortbread (buttery rosemary & cayenne shortbread studded with salted mixed nuts). We'll enjoy our food with a refreshing Rosé Sangria.

COOKING WITH CHAMPAGNE Linda Martin Thu Oct 29, 6:30 – 9:30 PM 105.00

Learning to Cook with Champagne teaches the cook to take an ingredient associated with celebrations and elevate everyday cooking. It makes a menu special and sounds impressive while adding its unique flavor. Learning to use it feels elegant, festive, and a little luxurious, while the class will teach techniques that are surprisingly practical. Learn and enjoy a fun lesson of Pan Seared Sea Scallops with Champagne-Vanilla Butter Sauce; Mixed Greens with Avocado, Bacon, & Feta Cheese in Champagne Vinaigrette; Slow Cooked Asparagus & Champagne Risotto; Salmon Poached in Champagne with Shallot-Butter Sauce; Seared Chicken with Rosemary in Champagne Sauce; Butter Sautéed Fresh Carrots with Dill & Champagne, and dessert of Fresh Raspberry Sauce over Peach & Champagne Sorbet.

LUNCH & LEARN Jan D'Atri Fri Oct 30, 12:00 Noon - 1:00 PM 50.00

Make this a great way to have lunch with a friend at our lunch and DEMONSTRATION class. This special menu teaches Italian specialties you will enjoy using for your families and entertaining. We will host our neighbor from "That's Darling" clothing and gift store for a fashion show woven into our cooking class. We will serve your lunch so you can relax and enjoy the show. Our menu is IKEA's Famous Swedish Meatballs with Homemade Egg Noodles, served with Cucumber Salad with Red Onion & Dill. Dessert will be Sticky Decadent Chocolate Cake with a Dollop of Whipped Mascarpone Cream.

GOURMET COUPLES Linda Martin Fri Oct 30, 6:30 – 9:30 PM 220.00 per couple

If you're ready for a fun evening out with your partner, why not come for an amazing culinary experience and be a team helping prepare a three-course gourmet meal! Our lesson for couples teaches great techniques in a relaxed cooking environment. After you have created the recipes of your choice, the group will sit down to enjoy a sampling of wine with a great meal! Come join in the fun and be part of learning Sweet Potato Blini Amuse with Crème Fraîche, Caviar, & Chives and Shaved Brussels Sprouts Salad with Pecorino, Toasted Walnuts, & Dijon-Balsamic Vinaigrette, served with Chardonnay. The entrée will be Pan Seared Red Fish with Spanish Romesco Sauce; Grill Cooked Fresh Asparagus and Lemon Gremolata; Smoked Chili Scalloped Sweet Potatoes, and Slow Cooked Brown Butter Champagne Risotto, served with Zinfandel. Dessert will be Flourless Chocolate Cake with Salted Caramel & Fresh Made Vanilla Ice Cream.

FISH OF THE SEA

Lisa Brisch

Sat Oct 31, 9:30 AM – 12:30 PM 105.00

If you've ever worried about overcooking fish, this class erases that fear in one morning. This class will teach simple, foolproof techniques that make seafood come out tender, flaky, and perfect every time. Join us and learn to cook a variety of fish and gain an understanding of how each fish is cooked using the method which enhances the flavor and texture, achieving the best results possible. Come for a great lesson to prepare Grilled Salmon with Apricot-Mustard Glaze; Turmeric-Spiced Fish with Wilted Herbs and Peanuts; Fish Tacos with Roasted Tomatillo Sauce and Pickled Onions; Oven-Steamed Fish with Scallions and Ginger; Baked Fish with Roasted Potatoes, Tomatoes, and Salmoriglio Sauce (olive oil, fresh lemon, garlic, and oregano); Olive Oil Poached Fish Fillets with Sherry-Tomato Vinaigrette; Shrimp Creole (shrimp poached in a spicy tomato sauce with celery, onion, bell pepper, parsley and scallions).

CHEESY GOODNESS

Jan D'Atri

Sat Oct 31, 2:00 – 5:00 PM 105.00

This hands-on cheese making class opens the doors to learning something impressive and transformational. As you see how milk turns into fresh cheese, you will learn how this remarkable process is one you'll use for your own impressive, rewarding experiences. From the cheeses we make in class, you will learn how it's possible to use them for appetizers, salads, charcuterie boards, and party foods, along with homemade gifts! Come for a fun and enlightening experience to make Ricotta, Mozzarella, Mascarpone and Boursin. With our fresh cheeses we will make Panzanella Salad with Homemade Mini Mozzarella Balls; Chocolate Mousse with Mascarpone, and Lemon-Glazed Ricotta Cookies with Ricotta.



NOVEMBER

COOKING THE STANLEY TUCCI WAY Jan D'Atri Mon Nov 2, 2:00 – 5:00PM 105.00

If you have ever been captivated by Stanley Tucci (the chef/actor who knows everything about Italian food and cooking) come join the class where we take his recipes and methods to learn in depth Italian culinary heritage. In this fun class we will learn Stanley's Momma's Pasta Fagioli; Ricotta Balls in Brown Butter & Sage Sauce; The "Big Night" Timpano Baked Pasta; Bracirole (Stuffed Beef Rolls); Fusilli with Ricotta, Prosciutto & Spinach; Braised Lentils with Shallots, and Plum & Polenta Cake. We will enjoy a cocktail made famous by Stanley – the Negroni.

AUTUMN IN TUSCANY Amy Barnes Tue Nov 3, 9:30 AM – 12:30 PM 105.00

Imagine for a moment being in Tuscany this time of year when Italy is rich in seasonal ingredients that are ideal for fall dishes. This class will teach you comforting regional recipes using elements of the wine and olive harvest season, allowing you to experience the shape of Tuscan cooking. Come for our lesson of Tuscan White Bean Soup with crusty Bread; Artichoke & Red Pepper Bruschetta; Spinach Caprese Salad with fresh Mozzarella; Pepperoni-stuffed Mushrooms; Spinach-stuffed Chicken Parmesan bundles; Spaghetti Aglio e olio (slivered Garlic & Olive Oil); Marsala Zabaglione over fresh Berries, and White Chocolate Lattes.

ART OF ROASTING Amy Barnes Wed Nov 4, 9:30 AM – 12:30 PM 105.00

Roasting is one of the most valuable cooking methods to understand and know how to do well. It turns simple meats, seafood and vegetables into deeply flavorful meals and is easy to do. As we get ready for Thanksgiving and the holiday season, this is a valuable lesson giving you versatility, timing, temperatures, doneness and resting for success with all your dishes. Learn as we prepare Roasted Red Pepper Bisque; Penne Pasta with roasted Butternut Squash, Turkey Sausage and Sage; Roasted Brussels Sprouts with Hot Honey & crispy Bacon; Roasted Shrimp with Champagne-Shallot Sauce over Orzo Risotto; Pork Tenderloin with Bread Stuffing and wrapped in Bacon, and Pan-roasted boneless Chicken Thighs with Balsamic Grapes and Rosemary. We will enjoy our meal with Roasted Strawberry Basil Spritzers.

SECRETS OF INDIAN CUISINE Lisa Brisch Thu Nov 5, 9:30 AM – 12:30 PM 105.00

Learning to cook Indian foods is an adventure in culinary discovery. With the mix of creativity, sensory exploration and playing with spices, you will learn to build big flavors, turning simple foods into dishes with layers of flavor which are rich and complex. Come for a fascinating culinary experience and learn to prepare Tikka Masala Cauliflower (roasted cauliflower florets in a cashew-enriched tomato tikka masala sauce, aromatic with ginger, garlic and warm spices); Ground Lamb Pulao (fragrant basmati rice with spiced ground lamb, turmeric and fresh mint, cooked together into a golden, aromatic pilaf); Hariyali Paneer (Green Masala Paneer - seared cubed fresh cheese in a creamy, nutty cilantro-mint sauce with green and red chiles); Indian Butter Chickpeas (a rich, coconut-creamy chickpea stew spiced with garam masala, cinnamon and ginger); Goan Shrimp Curry; Murgh Chole (Chicken Chickpea Curry), and Kada Prasad (Whole-Wheat Halwa - A fudge-like confection made from whole-wheat flour, ghee and sugar, served as a warm, spoon-soft dessert).

LADIES NIGHT OUT Linda Martin Thu Nov 5, 6:30 – 9:30 PM 105.00

Plan a night out with your girlfriends and escape into an event with a delicious experience in a relaxed social environment where conversation, laughter and memories are created. Something more fulfilling than dinner out, you and your girlfriends will have a shared experience and will enjoy a little indulgence with this fun lesson. Join us for Tempura Shrimp with Cara Cara Orange Relish; Fig Jam & Brie Bruschetta; Endive leaves with Crispy Bacon, Blue Cheese, & Toasted Walnuts; Blistered Shishito Peppers with Togarashi & Sea Salt; Caramelized Shallot Baked Brie with Crisp Apple Slices; Black Peppered New York Steak on Crostini with Blue Cheese & Baby Arugula; Glazed Fresh Strawberry Tartlets, and an Elderflower, Fresh Grapefruit, & Prosecco Cocktail.

LUNCH & LEARN Lisa Brisch Fri Nov 6, 12:00 Noon - 1:00 PM 50.00

We hope you can join us for a fun luncheon out, maybe shared with a friend. You will enjoy an amazing lunch while learning a menu you will love preparing for your entertaining needs. Our DEMONSTRATION lesson is a lovely, delicious treat! Join us for Marinated Roast Chicken with Lemon Rosemary Balsamic Mustard Sauce, served with Roasted Sweet Potatoes with Chives. Dessert will be Pumpkin Cake with Cream Cheese Frosting.

GOURMET COUPLES Linda Martin Fri Nov 6, 6:30 – 9:30 PM 220.00 per couple

Here is a class made for couples who enjoy great food and an opportunity to work together as a team cooking in a fun, relaxed environment. You will be part of a group of couples, each preparing part of a three-course gourmet dinner. The meal is served with a sampling of wine. We hope you can join us for an evening of culinary fun and menu of French Onion Soup Shots Amuse and Crispy Iceberg Wedge with Green Goddess Dressing, served with Chardonnay. The entrée will be Pan Seared Rib-Eye Steak with Rosemary-Blue Cheese Compound Butter; Sweet Potato & Yukon Gold Gratin; Yorkshire Puddings, and Roasted Fresh Green Beans with Shallots & Toasted Hazelnuts, served with Cabernet Sauvignon. Dessert will be Fresh Pear & Apple Crostata with Apple Cider-Caramel Sauce & Vanilla Ice Cream.

CAKE DECORATING Jan D'Atri Sat Nov 7, 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. Join us for the experience that will make you a pro!

ASIAN STREET FOODS Lisa Brisch Sat Nov 7, 2:00 – 5:00 PM 105.00

Asian Street Foods open the doors to the rich, bold, exciting flavors that come from open air markets. Street foods are fun and delicious, highly flavorful and made for sharing. Cooking techniques like stir fry, skewering, grilling, steaming, and pickling make it an adventure in cooking and provide an endless array of party foods. They differ from traditional Asian foods and are popular with all ages. Come have fun and add these to your repertoire. Our lesson is Chickpea & Cucumber Salad (Chana Chaat); Garlic-Lemongrass Chicken Wings; Asian-Style Pulled Pork Tacos with Pear and Cucumber Slaw; Bhaji Sliders (Mumbai spicy potato & cauliflower "Sloppy Joes"); Burmese Chicken (chicken thighs slow cooked in a spiced fresh tomato sauce with turmeric, pepper flakes, lemongrass, shallots, ginger, and garlic); South Asian Mashed Potatoes (Aloo Bharta), and Butter Rice Cakes (Shanghai butter mochi with a crispy exterior and bouncy center).

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

MAD HATTER TEA PARTY Jan D'Atri Mon Nov 9, 2:00 – 5:00 PM 105.00

We don't know if the March Hare and Mad Hatter will be here for this tea party, but we hope you will be! Join us for an afternoon where nothing is ordinary - a whimsical tea party inspired by Wonderland itself. Expect playful flavors, charming treats, and a touch of delightful madness. Our menu will be Savory Lox Dip and Homemade Bagel Chip Platter; Chicken Salad Caesar Phyllo Cups; Delectable Tuna Salad Sandwiches on Tea Toasts; Cucumber Dill "Envelope Sandwiches"; Mad Hatter's Scotch Eggs with Spicy Honey Mustard Dip; Strawberries & Cream Macarons, and Buttery & Flaky Blueberry Scones. We will enjoy pots of steaming tea with our delightful fantasy foods!



MAKE YOUR GRILL YOUR FRIEND Amy Barnes Tue Nov 10, 9:30 AM – 12:30 PM 105.00

Your grill is your easiest tool to cook anything in a quick and flavorful way. Learn the fine points of grilling from choosing cuts of meat to making rubs, marinades, and sauces to accompany. We will gain an understanding of temperatures, placement, and cooking time for a variety of foods we love on the grill. Our lesson will be Grilled Salmon with Jalapeño, Tequila-Lime Butter over Quinoa and Black Bean Salad; Buffalo Chicken Burgers with grilled Radicchio Salad with Sherry-Mustard Dressing; Charred Vegetable Guacamole topped with Queso Fresco and Ancho Chile Tortilla Chips; Grilled Honey Garlic Ginger Pork Tenderloin; Bourbon- and Cola-glazed Rib-Eye Steak Kebabs, and Grilled Orange Margarita with Smoked Sea Salt.

SOUP FOR DINNER Amy Barnes Wed Nov 11, 9:30 AM – 12:30 PM 105.00

Not much is as comforting and satisfying as soup. Make it the main event for dinner and you have a meal everyone will love! Steaming with endless choices of flavors at this time of year is perfect for this cozy seasonal meal in a bowl! Enjoy a lesson of Brie Mushroom Soup; Chicken Almond Mole; Creamy Shrimp & Corn Stew; Spicy Tomato & Red Lentil Soup with homemade Naan; Parsnip Bisque; Coconut Curry Pumpkin Soup, and Chile Con Carne with Cheddar Shortcakes.

FRENCH BASICS Lisa Brisch Thu Nov 12, 9:30 AM – 12:30 PM 105.00

This French cooking class is the kind of experience that transforms a cook who is used to following recipes into a confident, intuitive cook. Skills taught in this class are foundational and include knife skills, sauté, building flavors using herbs, butter, wine, & seasonings. This class shows how French techniques are the backbone to modern cooking with skills that will be used for a lifetime. Come to a class that will teach you French Onion Soup; Beef Daube Provençal (French beef stew); Chicken Cutlets with Vermouth, Leek, and Tarragon Pan Sauce; Confit Leeks with Lentils, Lemon and Cream; Brussels Sprout Gratin; French Potato Salad with Dijon Mustard and Fines Herbes, and Chocolate-Raspberry Mousse.

THE HOLIDAY COCKTAIL PARTY Linda Martin Thu Nov 12, 6:30 – 9:30 PM 105.00

Here is the class that will give you all the planning, cooking skills, and entertaining tips to have an impressive, elegant holiday party. A menu of small bites with savory appetizers with holiday flair and easy to eat finger foods will make you the hostess everyone will admire. This class will show you how to plan the food, create balanced flavors, organize your timing, and present a beautiful presentation that will make your guests feel special from the moment they arrive. Learn from an expert how to put it all together with confidence. Our lesson is Pepper Crusted New York Steak on Garlic Toasts with Horseradish Cream; Smoked Gouda & Gruyere Caramelized Onion Panini Bites; Chorizo-Filled Bacon-Wrapped Medjool Dates; Sweet Potato Blini with Crème Fraîche & Caviar; Lobster Eggroll Bites with Spicy Sriracha Sauce; Dark Chocolate Mini Cupcakes with Espresso Buttercream & Shaved Chocolate, and Mini Pecan Tartlets with Freshly Whipped Cream. We will enjoy it all with a Pomegranate Martini.

LUNCH & LEARN Amy Barnes Fri Nov 13, 12:00 Noon - 1:00 PM 50.00

In our one-hour DEMONSTRATION class you will be treated to an easy and useful class that has a complete menu for entertaining through the holidays. Enjoy an impressive lunch, then take the recipes home and use them how it works best for you! Our lesson will be Baked Chicken Breast stuffed with Brie and Cranberry Sauce with Balsamic Glaze, served with Butternut Squash Risotto with Fried Sage Leaves. Dessert will be Warm Pumpkin Pudding Cake with Nutmeg Vanilla Bean Whipped Cream.

GOURMET COUPLES Lisa Brisch Fri Nov 13, 6:30 – 9:30 PM 220.00 per couple

Plan a fun evening with your partner and make it special with a cooking class! This evening will be spent working with a group of couples preparing a three-course gourmet menu where each couple is part of producing the meal. Choose what you would like to do and watch it all come together as you learn new cooking techniques, fabulous recipes and enjoy an amazing meal served with a sampling of wine. Our fun lesson will be Mushroom, Grape and Blue Cheese Tartines, and Arugula and Fennel Salad with Lemon-Anchovy Vinaigrette, served with Sauvignon Blanc. The entrée is Roasted Chicken Thighs with Creamed Shallots and Bacon; Roasted Sweet Potatoes with Maple-Thyme Glaze; Green Beans with Caramelized-Shallot Butter, and Skillet-Roasted Cauliflower with Capers and Pine Nuts, served with Pinot Noir. Dessert will be Pancake Soufflé with Caramelized Apples and Vanilla Ice Cream.

FRENCH PASTRIES Lisa Brisch Sat Nov 14, 9:30 AM – 12:30 PM 105.00

In this class we will learn about fundamental French doughs and batters. The methods of making creams, fillings and textures for custards and creams are next; pastry relies on them as fillings and sauces. Learning to build and assemble pastries is the last piece of the puzzle. This menu is how we will learn these principles so that you have the knowledge to create these classics on your own. Join us for Crêpes with Berries and Apricot Beurre Monté; Almond Croissants (rum-soaked day-old croissants filled and topped with toasted almond cream, baked until crisp, fragrant and showered with sliced almonds); Chocolate Madeleines (tender, shell-shaped French butter cakes infused with dark chocolate, baked with a lightly crisp edge and soft, moist crumb); Grand Marnier Soufflé; French Apple Cake; Torsades au Chocolat (Chocolate Pastry Twists), and Lemon Sables (French shortbread cookies).

AMAZING HOLIDAY BRUNCH Jan D'Atri Sat Nov 14, 2:00 – 5:00 PM 105.00

One wonderful way to have an impressive party is to invite your guests to brunch! A daytime party is a terrific way for people to avoid nighttime driving and celebrate the holidays with an impressive menu with its combination of beautiful, delicious food! This lesson will show you how to plan your time, your menu and teach a menu your guests will talk about for a long time after. Come join in, have fun, and take home the knowledge of how you make this amazing brunch. Our lesson is Maple Bacon French Toast Casserole; Savory Italian Breakfast Strata; New York Steak & Caramelized Onion Crostini with Horseradish Cream; Mushroom Gruyère Tartlets; Smoked Salmon, Cucumber & Dill Tea Sandwiches; Cranberry Mimosa Brunch Cake, and French Almond & Brioche Bostock. We will enjoy our brunch with a Champagne Margarita Cocktail.

BEEF WELLINGTON DINNER PARTY Jan D'Atri Mon Nov 16, 2:00 – 5:00 PM 105.00

You can be the host who confidently presents a show stopping meal of restaurant quality. This dish is the kind that makes guests ask if you really made it! Beef Wellington makes a statement and with the skills learned in this lesson, it is the dish you can create when you have a special anniversary, dinner, or holiday. The lesson will teach you to prepare it perfectly, beginning with choosing the right cut, making duxelles, wrapping the pastry, and cooking it to the perfect temperature. Come for a fun and dynamic class to learn Easy & Elegant Smoked Salmon Dill Ring; Beef Wellington with Garlicky Mashed Potatoes; Brussels Sprouts Sauté, and Holiday Caesar Salad with Buttered Brioche Garlic Croutons. Dessert will be Mini Pecan Pie Rosettes with Whipped Cream.

JADE PALACE CUISINE Hugh Mei Mon Nov 16, 6:30 – 9:30 PM 105.00

We are excited to welcome Hugh back to Sweet Basil for a hands-on class of his popular and much loved cuisine. He will teach SOME of his secrets so you can learn how his amazing flavors are made. Join us for an adventure in Chinese cooking to learn Bean Sauce; Chicken Lettuce Wraps with Black Bean Sauce; Mongolian Beef with Black Pepper Flank Steak; Sweet & Sour Shrimp with Snow Peas; and dessert of Crispy Banana Spring Rolls with 5-spice Powdered Sugar.



AIR FRY FAVES Amy Barnes Tues Nov 17, 9:30 AM – 12:30 PM 105.00

In this class you can take advantage of the remarkable things an air fryer can do. It can cook everything you love with a practical tool that makes meals lighter, and crispier with less mess over conventional cooking. Come let us show you how air fry cooking is fun and how successful your results will be! Our great lesson will make you pull your air fryer from your garage and use it every day! Join us for an air fry lesson teaching Ham and Brie Pastries with Apricot Dijon Sauce; glazed mini Meatloaves; Eggplant Parmesan rounds topped with Marinara & Mozzarella; Garlic Ranch Wings; easy Shrimp Fajitas, and Parmesan & Cream Cheese stuffed Mushrooms.

SEXY SIDES

Amy Barnes

Wed Nov 18, 9:30 AM – 12:30 PM 105.00

This class promises a few wonderful things! Best of all, it will be fun and delicious. It has bold flavors, gorgeous presentations, and exciting combos that compete to steal the show of the entrée. Learn these irresistible dishes that create memorable evenings! Our dynamic lesson is Truffle Macaroni & Cheese with Gorgonzola Shrimp & Bacon; creamy Polenta with Brie and Sun-dried Tomatoes; roasted Pumpkin & Garlic Orecchiette; French Onion stuffed Potatoes topped with Gruyère; Chipotle (spiralized) Sweet Potato noodle salad with roasted Corn; Quinoa Risotto with assorted Mushrooms and Thyme, and Cornbread Sausage Stuffing.

FONDUE & RACLETTE

Lisa Brisch

Thu Nov 19, 9:30 AM – 12:30 PM 105.00

This playful and creative combo creates a way for people to gather and share a meal while relaxing and having fun. Each person makes a meal for themselves - one bite at a time! This class teaches how to cook fondue using a variety of foods, then finish with a variety of dips. Cook raclette by grilling cheese, potatoes, veggies, sliced meats with toasty bread. This cozy, communal & indulgent way of cooking has been Swiss specialty for generations. Enjoy and learn the secrets of how to do it well. Our class will prepare Chili Con Queso (a creamy cheese dip made with chiles, tomatoes, and cheddar cheese, served with fried tortilla chips); Roasted Broccoli with Fontina Fondue; Vegetable Fondue (fresh vegetables dipped in a light batter and fried in the fondue pot until crisp; served with dipping sauces); Raclette with Smoked Sausage, Grilled Vegetables and Potatoes; Sweet & Sour Meatball Fondue; Chocolate-Frangélico Fondue with Bananas & Strawberries; Raspberry Mallow Fondue with Cookies (pureed raspberries, melted marshmallows, and cream).

**ART OF SAUCE MAKING**

Linda Martin

Thu Nov 19, 6:30 – 9:30 PM 105.00

Sauces are the secret to making food feel polished, special and memorable. Sauces add flavor, create depth, richness, and elegance to everyday meals. Come for a class that teaches techniques that build flavor by using pan drippings, stocks, wine, cream, butter, and seasonings. You will learn to reduce, thicken, balance, and finish a sauce to enhance the foods you cook. Come to make Sauce Diane (mushrooms, Dijon mustard, lemon juice, Madeira wine, demi-glace) over Cast Iron Cooked New York Steak; Saffron-Butter Sauce over Oven Roasted Cod; Blender Béarnaise over Roasted Fresh Broccoli; Fresh Made Marinara over Linguine; Sun-dried Tomato Vinaigrette over Sautéed Fresh Vegetables; Bourbon BBQ Sauce with Grill Cooked Salmon, and Whiskey Hard Sauce over Fresh Baked Chocolate Cake.

LUNCH & LEARN

Amy Barnes

Fri Nov 20, 12:00 Noon - 1:00 PM 105.00

Treat yourself to a lunch you'll remember for a very long time. Our DEMONSTRATION teaches an amazing combination – perfect for holiday entertaining. Our menu is Parmesan-crusted grilled New York Steak, served with oven roasted Herbed Baby Potatoes & Carrots. Dessert will be warm chocolate-raspberry cakes with raspberry Chambord sauce. In addition, our lovely neighbor with “That’s Darling” clothing and gift store will join us for a fashion show to show off the beautiful clothing, accessories and jewelry.

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

GOURMET COUPLES Linda Martin Fri Nov 13, 6:30 – 9:30 PM 220.00 per couple

Here is a special class made for couples who enjoy great food! Our lesson pairs you and your partner as a team, cooking the part of the menu you want to create. This meal is a three-course gourmet combination served with a sampling of wine. Join us for a fun evening as we create Baked Brie Amuse with Cherries & Fresh Thyme; Shrimp Bisque with Brandy, Fresh Fennel, Tomatoes, & Saffron; Red Wine Slow Cooked Coq Au Vin (braised chicken with shallots, mushrooms, & red wine); Oven Roasted Carrots & Fresh Broccoli with Herbes de Provence; Fresh Made French Dinner Rolls with Sweet Butter; Crispy Shoestring Potatoes with Truffle Oil & Fresh Herbs; and Chocolate-Brandy Pots de Crème with Grand Marnier Whipped Cream.

A SOUTHWEST THANKSGIVING Jan D'Atri Sat Nov 21, 9:30 AM – 12:30 PM 105.00

Want something a little different for your Thanksgiving holiday celebration? Why not bring local flavor to the traditional foods we enjoy each holiday? This "Southwest Spiced Up" menu brings the best of Southwest flavors to the Thanksgiving table. Come have fun and learn Cheesy Jalapeño Popper Chip Appetizer; Silky Pumpkin Soup with Blue Corn Muffins; Light Dinner Salad with Cilantro-Lime Vinaigrette; Southwest-Seasoned Turkey Breast with Savory Gravy on an Elegant Tortilla "Fan"; Southwest Chorizo Cornbread Stuffing with Red Pepper Jelly & Cranberry Curd, and Chili Cheesecake.



DESSERTS FOR EVERY OCCASION Lisa Brisch Sat Nov 21 2:00 – 5:00 PM 105.00

So many occasions call for a special dessert to provide a beautiful finish to a meal with a celebratory conclusion. This fun class offers a dessert selection to match occasions from simple family dinners to parties, holidays, and special celebrations. Learn to make these recipes for your special occasions! Our lesson is Pumpkin Roll (pumpkin sponge cake roulade filled with cream cheese frosting); Salted Dark Chocolate Cake with Ganache Frosting; Walnut-Buckwheat Toffee Cakes; Bourbon-Butterscotch Pudding; Brandied Cherry Frangipane Tart (almond-flour tart filled with brandied dried sour cherries and a rich almond cream [frangipane] made from butter, sugar, eggs, and ground almonds); Banoffee Pie (graham cracker crust filled with rich dulce de leche and fresh banana slices, topped with a cloud of lightly sweetened vanilla whipped cream); and White Chocolate Mousse with Raspberry Sauce.

CUISINE OF THE AMALFI COAST Jan D'Atri Mon Nov 23, 2:00 – 5:00 PM 105.00

This bright, fresh, coastal style of Italian cooking feels elegant, delicious, and relaxed. What could be better? The lesson uses simple, local ingredients to create fresh, vibrant flavors with sunny Mediterranean roots. Come for a fun, delicious lesson from this sun-drenched land as we learn to prepare Fried Calamari with Garlic-Lemon Dipping Sauce; Homemade Pasta with Mussels, Clams & Shrimp in a Garlic Wine Sauce (Scialatielli di Sorrento); Caponata di Amalfi (vibrant Salad from the Amalfi Coast); Homemade Gnocchi alla Sorrentina; Amalfi Lemon Risotto; Chicken Ricotta Meatballs in Creamy Spinach Alfredo Sauce, and Glazed Limoncello Sponge Cake.

ART OF THE COCKTAIL PARTY Amy Barnes Tues Nov 24, 9:30 AM – 12:30 PM 105.00

Would you like to have a holiday party where you and your friends can enjoy a great evening, but need a lesson on how to get it all right? This class will teach timing, make ahead ideas, presentation tips, with a menu that is generous but not overwhelming. Learn to entertain with confidence as you take this class. Our menu is Crispy Coconut Shrimp Cakes with Lime; Flank Steak with Horseradish Aioli & Arugula on Baguette; warm Asiago Dip with Garlic & Oregano buttered Crostini; Spinach, Crab & Artichoke mini Puff Pastry Tarts; Brie and Wild Mushroom Phyllo Puffs; Sausage & Bell Pepper Wonton Cups. We will enjoy a cocktail of a Thanksgiving Margarita.

THANKSGIVING PIES Jan D'Atri Tue Nov 24, 6:30 – 9:30 PM 105.00

Making your Thanksgiving pie should be a fun, festive, stress-free experience! With flavors of cinnamon and nutmeg wafting through the air, this class will teach you flaky pie crusts; lattice weaving; blind baking, and baking ahead and keeping pies fresh until time to serve! Come have fun and tell us when you make your reservation which pie you want to make. Your choices are Pecan Pie, Pumpkin Pie, or Dutch Caramel Apple Pie. Be sure to bring a Pie dish to take your beautiful Thanksgiving Pie home!

THANKSGIVING PIES Jan D'Atri Wed Nov 25, 9:30 AM – 12:30 PM 105.00

Making your Thanksgiving pie should be a fun, festive, stress-free experience! With flavors of cinnamon and nutmeg wafting through the air, this class will teach how to make flaky pie crust; lattice weaving; blind baking, and baking ahead, and keeping pies fresh until time to serve! Come have fun and tell us when you make your reservation which pie you want to make. Your choices are Pecan Pie, Pumpkin Pie, or Dutch Caramel Apple Pie. Be sure to bring a Pie dish to take your beautiful Thanksgiving Pie home!

LUNCH & LEARN Jan D'Atri Fri Nov 27, 12:00 Noon - 1:00 PM 50.00

The day after Thanksgiving, we still must eat! This lovely menu will fit the bill with satisfying meal is easily prepared for yourself, family, and friends. Come for a dynamic DEMONSTRATION of homemade Lasagna served with fresh Fennel & Citrus Salad. Dessert will be Mascarpone Cheesecake with Whipped Cream.

GOURMET COUPLES Linda Martin Fri Nov 27, 6:30 – 9:30 PM 220.00 per couple

Why not make this a special date night and invite your partner to join you in a gourmet cooking experience? If you are foodies, you will find a lot to like about learning to prepare this three-course gourmet meal. With a group of couples, you will chop, slice, sauté, grill or fry the recipe of your choice. This fun relaxed environment makes it special and easy to have fun while you are learning new techniques and a new recipe! Join us for a fun evening and learn to cook Warm French Baguette Amuse with Melted Brie & Chives; Grilled Radicchio Salad with Peppered Almonds & Gorgonzola Cheese, served with Sauvignon Blanc. Our entrée is Grilled Salmon with Saffron Beurre Blanc; Orzo Pilaf with Scallions & Fresh Grated Parmesan; Flash Cooked Sweet Potatoes with Fresh Herbs, and Sautéed Fresh Green Beans with Butter Toasted Garlic, served with Pinot Noir. Dessert will be Spiced Rum Bananas Flambé with Homemade Ice Cream.

COMFORT SOUP & BREAD Jan D'Atri

Sat Nov 28, 2:00 – 5:00 PM

105.00

When you want to serve a special, satisfying meal this time of year, plan a soup and bread meal and treat everyone to soup they won't be able to get enough of! Our great class teaches how to make soup from scratch, each with a bread that accompanies it perfectly. This fun and valuable class will give you recipes you will use forever! Come have fun and join us for Creamy Tuscan Chicken & Gnocchi Soup; Tomato Bisque with Cheesy Croutons; Broccoli, Cauliflower & Cheddar Soup with Garlic Croutons; Italian Wedding Soup; Cast Iron Skillet Brown Butter Cornbread; Delightfully Dilly Bread, and Blue Ribbon Honey Butter Beer Bread.

SWEET BASIL HOLIDAY PARTY

Mon Nov 30, 4:30 – 6:00 PM

Our Sweet Basil Holiday Party is an event you don't want to miss! Everyone is invited to join us for a festive celebration with wine & hors d'oeuvres. Enjoy chef demonstrations of the foods we're serving! There will be special values on our fun Christmas merchandise and gifts throughout the store. Enter to win a gift from Santa's bag of raffle items. Bring a friend, enjoy a glass of wine, make your holiday shopping list, and let us help make your season fun and stress-free. Be sure to **RSVP** so we will know you are coming! Call **480-596-5628** or email: info@sweetbasilgourmet.com



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

🌿 DECEMBER 🌿

HOLIDAY COOKIES

Tuesdays Dec 1, 8, 15, 22,	9:30 AM –12:30 PM
Tuesdays Dec 1, 8, 15, 22	6:30 – 9:30 PM
Wednesday Dec 2, 9, 16, 23	6:30 – 9:30 PM
Thursdays Dec 3, 10, 17	9:30 AM –12:30 PM
Thursdays Dec 3, 10, 17	6:30 – 9:30 PM
Saturdays Dec 5, 12, 19	9:30 AM – 12:30 PM
Saturdays Dec 5, 12, 19	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 to 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 Amy Barnes Tue Dec 1, 9:30 -12:20 PM 110.00

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 to 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 Tue Dec 1, 6:30 – 9:30 PM 110.00

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 to 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 GATHERINGS Amy Barnes Wed Dec 2, 9:30 AM – 12:30 PM 105.00

Entertaining this time of year becomes wonderfully relaxed when you build a plan around familiar, crowd-pleasing dishes that are simple to prepare and easy to present. A thoughtful menu with an inviting spread lets the host keep things fun, informal, and effortless. This menu will take away the fuss and will delight your guests with variety and delicious choices. Be inspired and have fun creating Crispy Black Bean Pancakes; Tossed Salad with Creamy Garlic Dressing & Bacon; Green Chile Cream Cheese Stuffed Chicken Breast; Whipped Chipotle Sweet Potatoes; Cornhusk Muffins & Pumpkin Butter; Ancho Chile Fudge Pie & Coconut Whipped Cream, and Fall Spiced Apple Sangria Punch.



HOLIDAY COOKIES Jan D'Atri Wed Dec 2, 6:30 – 9:30 PM 110.00

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 to 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 Thu Dec 3, 9:30 AM – 12:30 PM 110.00

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 to 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 Thu Dec 3, 6:30 – 9:30 PM 110.00

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 to 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 4, 12:00 Noon - 1:00 PM 50.00

Invite a friend to share a DEMONSTRATION of a menu you can use for your family or entertaining! You will have lunch served to you and a new menu to have fun with at home! Our lesson is Cast Iron Chicken Breasts with Chile-Green Onion Gravy, served with Cheesy Polenta. Dessert will be Flourless Mexican Chocolate Cake with Cinnamon Whipped Cream.

GOURMET COUPLES Linda Martin Fri Dec 4, 6:30 – 9:30 PM 220.00 per couple

At this busy time of year, plan some time with the person you love spending time with the most. Get away from the hectic season for an evening and join in this class of couples for a festive, social, and delicious time – one that will be memorable for a long time. Our gourmet menu is served with a sampling of wines. Join us for Boursin & Sun-dried Tomato Pesto on Grilled Crostini Amuse and Salad of Winter Greens, Dried Cranberries & Shaved Pecorino Romano Cheese with Honey-Balsamic Dressing, served with Pinot Grigio. The entrée will be Char Grilled Fennel Crusted Pork Tenderloin with Red Wine Pan Sauce; Black Pepper Gnocchi with Roasted Garlic Cream Sauce; Coriander & Dijon Butter Roasted Fresh Carrots, and Salt & Pepper Cast Iron Cooked Broccolini, served with Merlot. Dessert will be Caramelized Pear & Almond Upside-Down Cakes with Sweet Mascarpone Cream.

HOLIDAY COOKIES Linda Martin Sat Dec 5, 9:30 AM – 12:30 PM 110.00

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 to 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 5, 2:00 – 5:00 PM 110.00

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 to 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.

TAMALE TIME Jan D'Atri Mon Dec 7, 2:00 – 5:00 PM 105.00

This is a particularly wonderful time to take a Tamale class because Tamales are so deeply connected to holiday traditions in the southwest. They can provide your holiday with a treasured festive occasion to share with your family and friends. This class will teach you to work with fresh masa, prepare great fillings, fill the corn husks and steam them to perfect conclusion. Come for an amazing culinary afternoon to learn these treasures for yourself. Our lesson is Sweet Potato & Chipotle Chile Tamales; Green Corn Tamales; Pulled Pork Tamales; Blue Corn Tamales; Tamale Pie, and Sweet Dulce de Leche Tamales.



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HOLIDAY COOKIES Amy Barnes Tue Dec 8, 9:30 – 12:30 PM 110.00

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 to 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 Tue Dec 8, 6:30 – 9:30 PM 110.00

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 to 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 9, 9:30 – 12:30 PM 105.00

This New Year's Eve inspired class gives you plenty of time to plan a sparkling celebration with confidence. You'll learn a menu of festive foods that can be used throughout the holidays for gatherings, cocktail parties, and occasions throughout the season. In addition to great recipes, this celebratory class will give you great presentation ideas, make ahead ideas to create a menu that feels special without being stressful. Join us for a great lesson of Herbed Blinis with Smoked Salmon, Dill, and Caper Crème Fraîche; Garlic Herb Brie Pastry Bites with a Honey Drizzle; Goat Cheese Soufflés and Mixed Greens with Raspberry Vinaigrette; Chicken Osso Bucco, and Basil Risotto. Dessert will be Lemon Tiramisu Trifle. We'll enjoy our meal with Champagne Punch.



HOLIDAY COOKIES Jan D'Atri Wed Dec 9, 6:30 – 9:30 PM 110.00

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 to 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 Lisa Brisch Thu Dec 10, 9:30 AM – 12:30 PM 110.00
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 to 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 Thu Dec 10, 6:30 – 9:30 PM 110.00
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 to 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 11, 12:00 Noon - 1:00 PM 50.00
Could you take a break from your hectic schedule now? Plan a treat for yourself and learn a celebratory Italian menu in a DEMONSTRATION. We will serve you lunch AND entice you with a Fashion Show presented by our neighbors from "That's Darling" Apparel and Gifts who will dazzle you with gorgeous clothes, accessories, and jewelry! Come for fun and lunch and fashion show experience! You'll enjoy Garlic Butter Chicken Marsala Meatballs with Homemade Fettuccine, served with Shredded Brussels Sprouts, Pomegranate & Crispy Prosciutto Salad. Dessert will be Caramel Apple Pastry Squares with Homemade Vanilla Ice Cream.

GOURMET COUPLES Linda Martin Fri Dec 11, 6:30 – 9:30 PM 220.00 per couple
If you and your partner are ready for a great evening and date night with something special in the mix, sign up and be part of a group of foodies making this three-course gourmet dinner! This fabulous menu has it all with a menu in keeping with the season, foods that are appealing throughout the holidays. We will enjoy an evening of chopping, stirring, mixing, and blending recipes that will dazzle the whole group! Sign up and have fun with our lesson of "Ying-Yang" Shrimp Amuse with Sweet Soy Glaze and Tomato-Gin Soup Shots, served with Chardonnay. Our entrée is Grilled New York Steak with Garlic-Truffle Butter; Spaghetti with Candied Pistachios, Lemon Zest, & Freshly Grated Parmesan; Fresh Asparagus Tempura, and Oven Crisped Sweet Potato Fries, served with Sauvignon Blanc. Dessert will be Orange-Cardamom Crème Brûlée with Freshly Whipped Cream & Orange Peel.

HOLIDAY COOKIES Linda Martin Sat Dec 12, 9:30 AM – 12:30 PM 110.00
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 to 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 12, 2:00 – 5:00 PM 110.00

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 to 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.

ITALIAN HOLIDAY DINNER Jan D'Atri Mon Dec 14, 2:00 – 5:00 PM 105.00

An Italian Holiday Dinner class provides you with the perfect way to celebrate the season with food that is festive, generous, and full of tradition. This class is filled with warm, festive seasonal dishes your family and friends are familiar with and will love. You'll learn to prepare a beautiful Italian-inspired meal that could become the centerpiece of your own holiday gathering. Join us for an amazing culinary lesson of Parmesan Tortellini Bites; Italian Wedding Soup; Chicken Scaloppine alla Marsala; Risotto alla Milanese; Italian Seafood Salad (*Insalata di Pesce*); Fully Loaded Garlic Bread, and Holiday Italian Trifle.

HOLIDAY COOKIES Amy Barnes Tue Dec 15, 9:30 – 12:30 PM 110.00

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 to 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 Tue Dec 15, 6:30 – 9:30 PM 110.00

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 to 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.

COMFORT FOOD FOR A CROWD Amy Barnes Wed Dec 16, 9:30 AM – 12:30 PM 105.00

Wouldn't it be great to have a group of recipes that feed a crowd with cozy, generous comfort foods perfect for family gatherings. This lesson will teach a perfect menu for visiting guests, casual entertaining, and holiday week meals. It includes helping you to plan, prepare and serve satisfying dishes that make everyone feel welcome while keeping you relaxed and organized. Join us for a fun morning of cooking Pork and Apple Meatballs with Creamy Mashed Sweet Potatoes and Crispy Sage; Smothered Chicken in Bacon Gravy; Roasted Butternut Squash and Garlic Lasagna; Cast Iron Shrimp and Cheesy Grits, and Sticky Wok Braised Sake Chicken Wings.



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HOLIDAY COOKIES Jan D'Atri Wed Dec 16, 6:30 – 9:30 PM 110.00

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 to 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 Thu Dec 17, 9:30 AM – 12:30 PM 110.00

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 to 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 Thu Dec 17, 6:30 – 9:30 PM 110.00

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 to 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 18, 12:00 Noon - 1:00 PM 50.00

Here is a holiday menu you will love for its ease and simplicity in preparing it for a few or a group you want to impress and entertain. Our DEMONSTRATION is the perfect way to take a break from your busy schedule. Come for the fun and comfort of learning an easy to prepare impressive meal. Our lesson is Pan-Seared Flat-Iron Steak with Madeira Mustard Sauce, served with Creamed Spinach Gratin. Dessert will be Eggnog Pudding.

GOURMET COUPLES Linda Martin Fri Dec 18, 6:30 – 9:30 PM 220.00 per couple

If you & your partner are foodies, take this time to celebrate and enjoy an evening cooking together in a culinary centered, festive environment. Our menu will treat you to an evening of creative cooking like you've never experienced! The menu is ideal for couples who know and appreciate great food! Learn and enjoy this great meal served with a sampling of wine. Our lesson is Crab "Martini" Amuse with Crispy Lettuce & Rémoûlade and Heirloom Caprese Salad with Balsamic Syrup, Olive Oil, & Cracked Black Pepper, served with Sauvignon Blanc. Our entrée will be Holiday Chateaubriand Roast with Sauce Béarnaise & Bordelaise; Herbes de Provence Roasted Fresh Broccoli, Cauliflower, & Carrots; Bourbon Butter Sautéed Mushrooms; Scalloped Potatoes with Cream & Freshly Grated Parmesan, served with Cabernet Sauvignon. Dessert will be Chocolate Decadence Cake with Chocolate Ganache & Frosted Cranberries.

HOLIDAY COOKIES Lisa Brisch Sat Dec 19, 9:30 AM – 12:30 PM 110.00

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 to 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 19, 2:00 – 5:00 PM 110.00

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 to 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.



LAZY GIRL ENTERTAINS Jan D'Atri Mon Dec 21, 2:00 – 5:00 PM 105.00

This class is made for anyone who wants to entertain beautifully while keeping things simple. This trend of Lazy Girl is built around making it look effortless while serving food that everyone loves. Come learn clever shortcuts, easy make-ahead recipes, store-bought upgrades and presentation tips. This menu gives you a lot that's special and easy to work with. Join us for a lesson of Five-ingredient Puff Pastry, Prosciutto & Boursin Appetizer; Sticky Chicken Holiday Drumettes with Orange Glaze; Olive Tapenade with Three Ways to Create Elegant Toasts; New York Steak, Mushrooms & Caramelized Onions on Crostini; Garlic Mozzarella Puffs with Vodka Dipping Sauce; Cranberry, Brie & Toasted Walnut Naan Bread with Hot Honey; Elegant Cream-Filled Strawberry Tart, and Potato Chip Christmas Tree.

HOLIDAY COOKIES Amy Barnes Tue Dec 22, 9:30 – 12:30 PM 110.00

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 to 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 Tue Dec 22, 6:30 – 9:30 PM 110.00

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 to 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.

MAKE IT TO GO! Amy Barnes Wed Dec 23, 9:30 AM – 12:30 PM 105.00

This class is for anyone who needs great food that travels well! During the holidays and beyond, there are parties, family gatherings, potlucks, road trips, hostess gifts, and occasions when you want to arrive with something delicious in hand. This lesson will teach you to be wonderfully prepared with portable recipes that pack beautifully, hold well, and serve easily. Join us for a fun, practical class of recipes you can make and take with you wherever you go! Our lesson is Baked Italian Deli Sliders; Make-Ahead Spinach Manicotti; Peanut Chicken & Broccoli with Thick Rice Noodles; Martha Stewart's Beef and Cheddar Hand Pies; Shrimp Rolls, and White Truffle Macaroni with Sharp White & Gruyère Cheese.



HOLIDAY COOKIES Jan D'Atri Wed Dec 23, 6:30 – 9:30 PM 110.00

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 to 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.

CONTEMPORARY CHINESE Lisa Brisch Thurs Dec 24, 9:30 AM – 12:30 PM 105.00

Our Contemporary Chinese class is all about learning a fresh, modern way to create Chinese foods with techniques presented in a lighter, updated and home cook friendly way. Using traditional foods, we will learn to make sweet, salty, spicy, and savory flavors which are so satisfying with Chinese food. Come for a fun and flavorful class to learn new recipes perfect for weeknight dinners, casual entertaining, or special meals you can share. Our lesson is Chinese Smashed Cucumbers with Sesame Oil and Garlic; Grilled Five-Spice Chicken Thighs with Soy-Vinegar Sauce and Cilantro; Mongolian Beef; Oven-Fried Gobi Manchurian; Chili Crisp Noodles; Dry-Fried Green Beans with Sichuan Peppercorns, and Black Sesame Shortbread.

TAILGATE PLAYOFF PARTY Jan D'Atri Sat Dec 26, 9:30 AM – 12:30 PM 105.00

It's right after the holidays and we are ready for fun! The playoffs are upon us and it's time to gather to watch the games and enjoy casual, delicious food after the holiday rush. The foods of this lesson are hearty, flavorful, easy to serve and are made for sharing. Use them at home, take them to a party, or feed a family. They are a versatile assortment with crowd pleasing variety. Our menu is Snickers Tailgating Chex Mix Chow; French Onion Mac & Cheese Mini Bites; Homemade Pretzel Bites with Beer Cheese Dip; Meatballs in Puffy Garlic Parmesan Dough Balls; French Dip Roll-Ups with Dipping Au Jus; Nashville Hot Chicken Dip with Buttered Triangle Toast, and Iced and Decorated Football Cookies.

THAI FAVORITES Lisa Brisch Sat Dec 26, 2:00 – 5:00 PM 105.00

Do you love the bold, exciting flavors of Thai food? Wouldn't it be fun to make it at home and to understand how the mysterious flavors come to life? Understanding how to balance sweet, salty, sour, spicy, and fresh flavors at the heart of this lesson. We'll dive into the ingredients, sauces, cooking techniques, and you'll see how easy it is to make at home. Come for a fun and dynamic lesson to learn Corn and Coconut Soup with Ginger and Scallions; Thai-Inspired Smashed Cucumber Salad; Shrimp Pad Thai; Thai Chicken Curry with Potatoes and Peanuts; Thai-Style Caramel-Braised Pork with Star Anise; Jasmine Rice Cakes with Thai Vegetable Curry, and Mocha Cashew Toffee Cake.

THE INA GARTEN WAY – COOK LIKE A PRO Jan D'Atri Mon Dec 28, 2:00 – 5:00 PM 105.00

We love Ina Garten's food because it is generous, relaxed, flavorful and built around good ingredients, simple techniques and foods that are realistic for a home cook. We feel that way and have taken recipes from her book "To Go Foods" and turned them into a fun lesson we will love to learn from. If you love her cooking, come join us to discover her secrets! Our lesson will be Smoked Salmon Quesadillas; Chicken Pot Pie Soup; Warm Grain Bowl with Roasted Winter Vegetables and Grains; Orange Marmalade Glazed Ham; Heirloom Tomato & Blue Cheese Salad with Garlic Bread, and Crispy Mustard Roasted Chicken. Dessert will be Vanilla Pound Cake with Rum Raisin Ricotta Ice Cream.

KIDS COOK PIZZA & PASTA Amy Barnes Tue Dec 29, 9:30 AM – 12:30 PM 105.00

If you are a kid age eight and above, here is a class that lets you make pizza and pasta from scratch! When you know how to make them yourself, you'll be able to go into the kitchen to make these family recipes! How fun is that? We'll learn to do many fun things in this class. We will mix, knead, roll, shape, stir, taste, and create delicious pizzas and pasta from start to finish. We hope you can join us for a fun morning of cooking! Our lesson will be One-Pot Fettuccine Alfredo; French Bread Italian Sausage & Pepperoni 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.



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

SOURDOUGH STARS Jan D'Atri Tue Dec 29, 6:30 – 9:30 PM 105.00

Do you think of sourdough bread making as a little bit magical? With a few simple ingredients, time and technique, we are going to turn out beautiful loaves of bread with crisp crust, chewy interior, and wonderful sourdough flavor. Learning the successful way of making it includes working with a starter; mixing, stretching, folding, shaping, scoring, and baking it perfectly. After this class, you'll have the pleasure and satisfaction of making real sourdough at home! Come for a wonderful class to learn San Francisco-style Rustic Sourdough Boule; Roasted Garlic, Rosemary & Olive Sourdough Baguettes; Jalapeño Cheddar Sourdough Loaf; Sourdough Discard Parchment Crackers; Sourdough English Muffins; Lemon Blueberry Sourdough Scones, and Chocolate Chip Sourdough Cookies.

SOUTHWEST SIZZLE Lisa Brisch Wed Dec 30, 9:30 AM – 12:30 PM 105.00

Southwest cuisine is exciting food because there are dynamics in each bite. It is layered with flavors, full of contrasts, is lively, and satisfying. From it we get smoky and fresh, spicy, cooling, hearty and bright. Building flavors through roasting, grilling, charring, seasoning and sauces, makes every bite come alive. These are the things we will experience and learn in this fun class. Our lesson will be Southwestern Butternut Squash Soup; Skirt Steak and Green Chile Cilantro Toasts; Oven-Fried Potato and Cheese Tacos Dorados; Mexican Shrimp in Garlic Sauce (*Camarones al Mojo de Ajo*); Mexican-Style "Dry" Noodles with Chicken (Sopa Seca de Fideo); Street Corn Pudding, and Mexican Orange and Cinnamon Muffins (*Mantacades*).

ART OF CAST IRON Amy Barnes Wed Dec 30, 6:30 – 9:30 PM 105.00

Cast iron cooking has been used for generations, yet many people are not sure how to use it. It creates food with deep flavor, beautiful browning and adds homemade quality to the food, which is hard to get from any other pan. This cookware is one of the most versatile tools in any kitchen. It goes from stovetop searing to oven roasting and skillet baking. This lesson will show you why cast iron is a pan you'll reach for again and again. Our lesson is Cast Iron seared Herbed Turkey Tenderloins with Garlic Honey Mustard Sauce; Southern Fried Chicken Tenderloins with Pan Gravy; Blackened Salmon with Lemon; Smothered Creole Boneless Pork Chops with Rice; Cast-Iron Pizza with Pepperoni & fresh Mozzarella, and Pear Bourbon Skillet Crisp.

PLANT BASED FUN! Lisa Brisch Thu Dec 31, 9:30 AM – 12:30 PM 105.00

Eating a plant-based diet has many advantages when you understand how to use the ingredients in new and interesting ways. Meatless and dairy-free cooking is deeply satisfying, flavorful and opens the door to discovery. Learning new ways to use vegetables, grains, beans, nuts, herbs spices and sauces is the goal of this class, creating rich meals with color, texture, and flavor. Come for an enlightening lesson teaching Kale and Brussels Sprout Salad; Jammy Onion and Miso Pasta; Sweet Potatoes with Black Bean Chili; Butternut Squash Risotto with Spinach and Toasted Pine Nuts; Lentil and Roasted Pepper Salad; Mushroom Bourguignon with Polenta, and Oat Milk Chocolate Pudding.



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