

Richmond

5400 Wyndham Forest Dr, Glen Allen VA, 23059

(804) 527-1498

To make a reservation for a class, please visit publix.com/cookingschools or call the school.

January, 2020

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2 Sushi 101 6 p.m. (H) Aprons Staff	3 Kids 2-days Spring Break Camp 1/2 10 a.m. (K) Aprons Staff Juniors 2-day New Year Camp 1/2 2 p.m. (K) Aprons Staff	4 Kids 2-days Spring Break Camp 2/2 10 a.m. (K) Aprons Staff Juniors 2-day New Year Camp 2/2 2 p.m. (K) Aprons Staff
5 Join us for our Complimentary OPEN HOUSE!!! 2 p.m. (D) Aprons Staff	6 Junior's - Take Home Dinner: Asian! 4 p.m. (K) Aprons Staff	7 Teen's - Take Home Dinner: Mexican! 4 p.m. (T) Aprons Staff Private Classes 6 p.m. (D) Aprons Staff	8 Bacon Brunch 6 p.m. (H) Aprons Staff	9 Kitchen Fundamentals: Knife Skills (Spring) 6 p.m. (H) Aprons Staff	10 Couples Cooking: Seafood at Home 6 p.m. (H) Aprons Staff Couples Cooking: Seafood at Home 6 p.m. (H) Aprons Staff	11 Pasta Making Workshop 10 a.m. (H) Aprons Staff Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Spring) 6:30 p.m. (D)
12 Big & Little Chef: Bakeshop 10 a.m. (K) Aprons Staff	13 Private Classes 6 p.m. (D) Aprons Staff Better Choices for the New Year 6 p.m. (H) Aprons Staff	14	15	16 Kid's Cook - Big Game Bites 6 p.m. (K) Aprons Staff	17 Couples Cooking: All in One Bowl 6 p.m. (H) Aprons Staff	18 Private Classes 10:30 a.m. (D) Aprons Staff Winter Reds - Wine & Dine 6:30 p.m. (D) Aprons Staff
19	20 Couples Cooking: Seafood at Home 6 p.m. (H) Aprons Staff	21 Bacon Brunch 6 p.m. (H) Aprons Staff Teen's Cook - It's Easy to be Cheesy 6 p.m. (T) Aprons Staff	22 Big & Little Chef: Yummy in my Tummy 6 p.m. (K) Aprons Staff	23	24 Wine & Dine: France 6:30 p.m. (D) Aprons Staff	25 VIP Food & Wine Experience- California Wine Country 6 p.m. (D) Aprons Staff California Wine Country (2-course) 7 p.m. (D)

26 Pasta Making Workshop 10 a.m. (H) Aprons Staff	27 Easy Weeknight Creole 6 p.m. (H) Aprons Staff	28 Sushi 101 6 p.m. (H) Aprons Staff	29 Private Classes 6 p.m. (D) Aprons Staff	30 Private Classes 2 p.m. (D) Aprons Staff	31	
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(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

Kitchen Fundamentals: Knife Skills (Spring)

Description - (H) Julienne? Brunoised? Chiffonade? If you're not sure let us help you hone your knife skills.

Menu - Southwest Roasted Corn Chowder Avocado Chicken Salad Beef Fajitas with Pico De Gallo Fruit Tart

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Jan 9, 6 p.m.

Pasta Making Workshop

Description - (H) Come back for a second helping of handmade pasta. Our chefs walk you through pasta dough making and shaping, and the perfect ways to showcase your handiwork in this involved class.

Menu - Hand-rolled Maccheroni with Broccolini Pesto, Anchovy, and Garlic Mushroom Agnolotti in Marsala Cream Cavatelli with Fresh Tomato Sugo, Clams, and Mussels Saffron Potato Dumplings with Braised Lamb & Eggplant Ragu

Cost - \$60.00

Instructor(s) - Aprons Staff

Date and Time - Jan 11, 26, 10 a.m.

Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Spring)

Description - (D) Sous vide is one of the most popular ways to cook. Each course will be prepared both with the sous vide method and traditional cooking methods. You compare the dishes and be the judge! Come and enjoy our summer Chefs Table class.

Menu - Herb Roasted Cornish Game Hen with Rice Pilaf & Pan Jus Olive Oil Poached Mahi with Cannellini Bean, Chorizo Sausage & Baby Greens Roasted Leg of Lamb "Porchetta Style" with Marinated Cucumbers, Cherry Tomatoes, Feta Cheese & Naan Bread

Cost - \$60.00

Instructor(s) - Aprons Staff

Date and Time - Jan 11, 6:30 p.m.

Kids 2-days Spring Break Camp

Description - (K) Join us and learn to make a few of your Spring Break favorites. No need to go to the boardwalk or theme park to get these goodies. Cook them in your own home!

Menu - Day 1: Beach Day -Grilled Mahi-Mahi Fish TacosPepperoni Pizza Hand PiesCornDog MuffinsNeon Blue Shaved Ice Day 2: Theme Park Day - Quick-Smoked Turkey LegsBacon Pretzel's on a StickFrozen Pineapple WhipFresh-Squeezed Lemonade

Cost - \$80.00

Instructor(s) - Aprons Staff

Date and Time - Jan 3, 4, 10 a.m.

Juniors 2-day New Year Camp

Description - (K) Join us on a trek around the country as we teach you how to cook your favorites from various regions around the US. You don't have to go to the big cities, the coast, or the south for these goodies!

Menu - Day 1: The Big City -Chicago-Style Hot DogsNew York-Style BagelsPastrami Sliders"Green River" FloatsDay 2: Coastal Favorites -Mini Cuban SandwichesGrilled Shrimp TacosCalifornia BurritosKey Lime Pie

Cost - \$80.00

Instructor(s) - Aprons Staff

Date and Time - Jan 3, 4, 2 p.m.

Junior's - Take Home Dinner: Asian!

Description - (K) Junior's will work with our Chefs to prepare a pan of Chicken Lo Mein, Fried Rice, & Miso Soup.All items will be fully cooked ready to heat & eat at home.Take home dinners will feed a family of 4. Larger portions can be made for an additional charge.

Menu - One pan Chicken Lo MeinFried RiceMiso Soup

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Jan 6, 4 p.m.

Big & Little Chef: Bakeshop

Description - (K) Bring your favorite bakeshop treats to your own kitchen with this class built to satisfy your sweet tooth.

Menu - Chocolate Cookie SandwichesEasy Cinnamon RollsBirthday Cone CupcakesTurtle Brownies

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Jan 12, 10 a.m.

Kid's Cook - Big Game Bites

Description - (K) Let's plan a fun party with snacks for watching our favorite sporting events.

Menu - Chili Cornbread DogsCheesy Dip with Soft PretzelsCrispy Cheddar Rice PuffsBeefy Nachos with Crema, Queso Fresco, & Chili

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Jan 16, 6 p.m.

Big & Little Chef: Yummy in my Tummy

Description - (K) You are never too big to eat small, and you are never too small to eat big. Let's create some ginormous flavors for the whole family, BIG and small, to enjoy.

Menu - Mini Meatball-Mozzarella SlidersChopped BLT Salad Pockets with Smokey Ranch DressingCrispy Baked Fish Sticks with Tartar SauceSpumoni Parfaits

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Jan 22, 6 p.m.

Winter Reds - Wine & Dine

Description - (D) As the cold months draw near, join us for an evening of hearty food and bold red wines.

Menu - Grilled Portobello Mushroom over Rosemary Cream Reduction paired with Shiraz Steamed Mussels Fra Diavolo with Grilled Country Bread paired with Chianti Root Beer Braised Short Ribs over Vegetable Hash paired with California Cabernet Sauvignon Dark Chocolate-Pumpnickel Bread Pudding paired with Primitivo (a.k.a. Zinfandel)

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Jan 18, 6:30 p.m.

Wine & Dine: France

Description - (D) No one place embodies the spirit and origins of contemporary culinary and winemaking concepts more than France. On this night we'll pair some of our favorite French foods with some outstanding wines from the various regions of France.

Menu - Butter Poached Lobster with Parmesan Potato Plank and Dijon Wine Sauce Seared Duck with Squash Puree and Grape Sauce Cast Iron Steak with Roasted Mushroom Demi-Glace and Creamed Swiss Chard Mini Chocolate Cakes with Ganache

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Jan 24, 6:30 p.m.

VIP Food & Wine Experience-California Wine Country

Description - (D) California is known as one of the world's greatest wine growing regions as well as a true culinary hotspot. Come sample 2 white and 2 red wines, each paired with a Chef inspired creation. If these wines inspire your taste buds, please sign up for the California (2-course) dinner that follows at 7 p.m. (a separate registration for \$25 is required for the 2-course dinner that follows)

Menu - Seared Scallop Ceviche with Bibb Lettuce and Avocado Crema Crab Rangoon with Fennel Slaw and Meyer Lemon Aioli Pulled Duck Tacos with Pear Salsa and Queso Blanco Korean BBQ Lamb Lollipops with Scallion-Cucumber Salad

Cost - \$20.00

Instructor(s) - Aprons Staff

Date and Time - Jan 25, 6 p.m.

California Wine Country (2-course)

Description - (D) Join us after the wine tasting event and continue the exploration of California wine country. We will be showcasing some truly amazing wines to go along with creative Californian inspired dishes.

Menu - Pistachio Dusted Lobster Tails with Yuca-Cipollini Mash & Blood Orange Butter Red Wine Braised Beef Short Ribs with Cannellini Bean Ragout

Cost - \$25.00

Instructor(s) - Aprons Staff

Date and Time - Jan 25, 7 p.m.

Sushi 101

Description - (H) Discover sushi - without the raw fish. Learn the basics of making perfectly seasoned sushi rice, forming sushi rolls and nigiri, using all the classic sushi ingredients like nori, wasabi, sushi rice, and pickled ginger.

Menu - Classic Sushi RiceCalifornia RollPhiladelphia Inside-Out RollTempura Shrimp and Asparagus Roll with Toasted Sesame SeedsSpicy Crab Hand Roll; Smoked Salmon Nigiri.

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Jan 2, 28, 6 p.m.

Private Classes

Description - (D) Aprons is proud to offer private, customized classes at affordable prices. Your event is sure to be a memorable experience, whether you prefer a Hands-On format, a Demonstration class, or a Party-Style event. We have numerous menu selections and themes to choose from, or you can create your own unique class tailored specifically to your special occasion. Prices range from \$40 to \$80 per person, depending on the class type selected, the day of the week, and the size of your group. For children's parties, the cost is as low as \$40 per child. Aprons private classes are a perfect fit for corporate team-building events, birthday parties, bridal showers, anniversaries, and any other special occasions. To speak with an Aprons representative and to schedule your own private class, call or visit your local Aprons Cooking School. Classes book quickly; don't delay!

Menu -

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Jan 3, 30, 2 p.m.

Date and Time - Jan 7, 13, 29, 6 p.m.

Date and Time - Jan 18, 10:30 a.m.

Join us for our Complimentary OPEN HOUSE!!!

Description - (D) MEET THE CHEFS AND DISCOVER ALL THAT OUR APRONS COOKING SCHOOL HAS TO OFFER. Curious about our Publix Aprons Cooking School? Join us for our Complimentary Open House! Whether you're a culinary expert or wanting to learn the basics, stop by! Meet our chefs, sample some food and beverage pairings from our upcoming Featured classes, and discover all that our cooking school has to offer. See you there! When you register for one of our Apron's Cooking School classes, you will get a delicious meal wrapped up with fine wine, entertaining chefs, and cooking techniques you can do at home. We offer a variety of classes: **FEATURED CLASSES** – experience the hottest classes, masterfully taught by some of the industry's best chefs. **SPECIAL TOPICS** – Learn about a wide variety of culinary topics, regional cuisines, and cooking for special occasions. **COOKING TECHNIQUES** – Take your cooking skills up a notch in a small-group setting. **KID'S TOPICS** – Children aged 8 to 12 learn fundamentals of cooking for a lifetime in these engaging, fun classes. (We offer some classes for kids as young as 5 with a parent/guardian 18-yr or older) **TEEN'S TOPICS** – Kids aged 13 to 18 enjoy these classes, and their parents enjoy gaining another cook in the house. **PAIRING TOPICS** – Discover how the right wine or beer can enhance a meal. **CELEBRITY CHEF** – You know these famous chefs from their books or television. Now you can learn from them in person. **TALK OF THE TOWN** – These masters have made their mark on the restaurant scene, and now they'll teach you the tricks of the trade. **PRIVATE CLASSES** – Create your own private, customized classes at affordable as Hands-On, Demonstration, or party-style event. **HANDS-ON** – Master various skills while actually doing the work under the guidance of our chef/instructor(s). **DEMONSTRATION CLASSES** – Sit back and relax while the chef/instructor(s) prepares the menu for you and/or your party.

Menu - EVENT DATE AND TIME: SUNDAY, JANUARY 5, 2020, 2 PM–4 PM PICK UP OUR LATEST QUARTERLY CALENDARS IN STORE. Visit publix.com/cookingschools for up-to-date class details and to sign up and pay. *all class times/dates are subject to change

Cost - \$0.00

Instructor(s) - Aprons Staff

Date and Time - Jan 5, 2 p.m.

Bacon Brunch

Description - (H) Do you love bacon? Do you love brunch? We have the perfect menu for you then. Please join us and learn how to make a delicious brunch.

Menu - Jalapeno and Cheddar Cornmeal Biscuits with Bacon GravyPork Belly Benedict with HollandaiseBacon Pancakes with Maple Syrup Butter, and Candied BaconFresh Fruit Tart with Whipped Cream

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Jan 8, 21, 6 p.m.

Couples Cooking: Seafood at Home

Description - (H) Creating great seafood dishes at home is easier than you think, and in this class we'll show you how.

Menu - Pan Seared Scallops with Sweet Corn SuccotashSouthwest Shrimp Taco Salad with Avocado RanchPan-Roasted Fish with Orange-Fennel Orzo SaladGrilled Lobster Tails with Garlic-Sriracha Butter

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Jan 10, 10, 20, 6 p.m.

Better Choices for the New Year

Description - (H) Bring in the new year with these tasty recipes that you can truly enjoy without sacrificing the flavors you like.

Menu - Sriracha-Buffalo Cauliflower BitesLemon-Dill Shrimp Pasta SaladProvencal Baked Fish with Roasted Potatoes and Wild

MushroomsFlourless Honey-Almond Cake with Macerated Strawberries

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Jan 13, 6 p.m.

Couples Cooking: All in One Bowl

Description - (H) Seems like everyone is eating every meal out of bowls. Here are some meals in bowls that will satisfy your hunger any time of the day.

Menu - Teriyaki Tuna Poke Bowl with Avocado, Cucumber and Sweet & Spicy SaucesQuinoa Bowl with Skirt Steak, Pickled Squash & Fancy SauceHearty Burgoo Bowl with Butter Rice & Fresh HerbsAcai Bowl with Homemade Peanut Butter, Bananas, Granola & Honey

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Jan 17, 6 p.m.

Easy Weeknight Creole

Description - (H) Travel down to the bayou for some simplified, but delicious, Cajun classics.

Menu - Instant Pot Red Beans with AndouillePan Fried Pork Chops with Crawfish GravySmokey Braised GreensCoconut Almond Pralines

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Jan 27, 6 p.m.

Teen's - Take Home Dinner: Mexican!

Description - (T) Teen's will work with our Chefs to prepare a pan of Pulled Chicken Enchiladas, Fresh Guacamole, & Baked Flour Tortilla Chips.All items will be fully cooked, ready to heat & eat at home.Take home dinners will feed a family of 4. Larger portions can be made for an additional charge.

Menu - One pan Pulled Chicken EnchiladasFresh GuacamoleBaked Flour Tortilla Chips

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Jan 7, 4 p.m.

Teen's Cook - It's Easy to be Cheesy

Description - (T) Do you have a whole bunch of cheese in your fridge and want to know what to do with it other than then making a boring cheese board. Come to Publix to learn all the different things you can make with cheese.

Menu - Cheese Shell QuesadillaPhilly Cheese Steak Fondue BowlMac & Cheese Burger BunsJiggly Cheese Cake

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Jan 21, 6 p.m.

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