



Tampa
7835 Gunn Hwy, Tampa FL, 33626-1611
(813) 926-4465

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

March, 2020

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Bread Basics Workshop 10 a.m. (H) Aprons Staff	2 Kitchen Fundamentals: Umami 6 p.m. (H) Aprons Staff	3 Junior's - Take Home Dinner: Asian! 4 p.m. (K) Aprons Staff	4 Private Classes 4 p.m. (D) Aprons Staff Teen's - Take Home Dinner: Mexican! 4 p.m. (T) Aprons Staff	5 An Evening with Noble Vines Winery 6:30 p.m. (D) Aprons Staff	6 Kitchen Fundamentals: Beef 6 p.m. (H) Aprons Staff	7 An Evening with Kerrygold 6:30 p.m. (D) Aprons Staff
8 Plant-Based Cooking Workshop 10 a.m. (H) Aprons Staff	9 Kitchen Fundamentals: Baking 6 p.m. (H) Aprons Staff	10 Private Classes 1 p.m. (D) Aprons Staff Everyday Dining Elevated 6 p.m. (H) Aprons Staff	11 Big Game Bites 6 p.m. (H) Aprons Staff	12 Couples Cooking: Surf & Turf 6 p.m. (H) Aprons Staff	13	14 Pi(e) Day! 10 a.m. (H) Aprons Staff Asian Inspiration 6:30 p.m. (D) Aprons Staff
15 St. Patrick's Day Brunch 12 p.m. (D) Aprons Staff	16 Kid's Cook - Rise & Shine 6 p.m. (K) Aprons Staff Junior's Cook - South of the Border 6 p.m. (K) Aprons Staff	17	18	19	20	21
22	23	24	25	26	27	28

29	30	31				
-----------	-----------	-----------	--	--	--	--

Class dates, times, pricing and menu are subject to change. Please visit publix.com/cookingschools for the latest class updates.



Tampa
7835 Gunn Hwy, Tampa FL, 33626-1611
(813) 926-4465

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

March, 2020

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

• Cooking Techniques

Bread Basics Workshop

Description - (H) Ever wanted to learn the art of bread making but not sure where to start? Step into our kitchen and learn everything from rolls to yeast style artisan breads.

Menu - Classic Soft Dinner Rolls Buttermilk Biscuits (Chicken and Gravy Breakfast Biscuits) Italian Rosemary and Cheese Braided Bread (Open Faced Meatball Sandwich) English Muffins (Fried Egg & Ham Muffin) Cinnamon Chocolate Babka (with homemade cream cheese icing)

Cost - \$60.00

Instructor(s) - Aprons Staff

Date and Time - Mar 1, 10 a.m.

Kitchen Fundamentals: Umami

Description - (H) Umami is the savory taste sensation along with sweet, sour, bitter, and salty. The fifth taste is explored in this flavorful class.

Menu - Duck and Shiitake Spring Rolls with Apricot Ponzu Gingered Shrimp and Watermelon Salad Veal Meatloaf Panini with Tomato Chutney and Gruyere Walnut Tart with Marsala Syrup and Parmesan Gelato

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Mar 2, 6 p.m.

Kitchen Fundamentals: Beef

Description - (H) Build your beef cooking skills by learning the proper cooking & slicing techniques that each different cut of beef requires.

Menu - Insta-Pot Beef & Root Vegetable Stew Broiled Korean BBQ Flanken-Style Ribs Herb-Rubbed, Grilled Skirt Steak with Spicy Chimichurri Sauce Pan-Seared, Butter Basted NY Strip Steaks with Rosemary Browned Butter

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Mar 6, 6 p.m.

Kitchen Fundamentals: Baking

Description - (H) Want to bake but don't know where to start? Join us at Aprons Cooking School for the basics on baking, where we will teach you the do's and don'ts.

Menu - Raisin Date Tea Biscuits Honey-Nut Sticky Buns Gooney Chocolate Soufflé Warm Carrot Cake with Salted Caramel Cream Cheese Icing

Cost - \$50.00

Instructor(s) - Aprons Staff

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

• Kids Topics

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 Mein Fried Rice Miso Soup

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Mar 3, 4 p.m.

Kid's Cook - Rise & Shine

Description - (K) Join our Aprons chefs as they show you how to make some great breakfast dishes.

Menu - Bananas Foster Pancakes Veggie Frittata Garlic & Green Onion Biscuits with Sausage Gravy Crunchy Berry Yogurt Parfaits

Cost - \$40.00

Instructor(s) - Aprons Staff

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

Junior's Cook - South of the Border

Description - (K) Get rid of that winter chill as we venture south of the border to enjoy one of America's most loved cuisines.

Menu - Hominy Soup with Chicken Mojo Pork Quesadilla Chorizo Rice and Bean Burrito Cinnamon Ice Cream

Cost - \$40.00

Instructor(s) - Aprons Staff

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

• Pairing Topics

An Evening with Noble Vines Winery

Description - (D) The deepest roots grow Noble Vines. For centuries, vintners have cultivated cuttings from individual vines that produce exceptional grapes. A select few have stood the test of time, and have been granted numbers to distinguish them. Join us to try these great wines paired with chef inspired dishes, and see why they have stood the test of time.

Menu - Welcome Aperitif - Noble Vines 242 Sauvignon Blanc Noble Vines 446 Chardonnay paired with Clams with Linguini Noble Vines 667 Pinot Noir paired with Pan-Roasted Duck Breast, Mushroom Farro, & Cherry Vinaigrette Noble Vines 337 Cabernet Sauvignon paired with Korean Beef Short Ribs with Coconut Rice & Wok-Fried Bok Choy Noble Vines 515 Rosé paired with Dark Chocolate Raspberry Tart

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Mar 5, 6:30 p.m.

• Special Topics

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 - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Mar 4, 4 p.m.

Date and Time - Mar 10, 1 p.m.

An Evening with Kerrygold

Description - (D) You don't have to jump across the pond to get your hands on Kerrygold Irish Cheese and Butter made with grass-fed cow's milk. Join us tonight at our Aprons Cooking School, to be delighted with a menu showcasing the Kerrygold brand.

Menu - Grilled Pear & Cashel Blue Cheese wrapped in Prosciutto Kerrygold Stout Cheddar Biscuits Colcannon & Dubliner Cheddar Fritter with Spicy Aioli Guinness Braised Beef Short Rib with Kerrygold Buttered Potatoes, & Caramelized Brussels Sprouts Apple Cheddar Dutch Baby

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Mar 7, 6:30 p.m.

Plant-Based Cooking Workshop

Description - (H) Learn how to make tasty, creative dishes using plant-based items.

Menu - Penne Rigate with Italian Grain Meat Sausage, Roasted Grape Tomatoes, Rapini, Basil & Parmesan Cauliflower Crust Pizza Roasted Vegetable Farro Risotto Spinach-Tempeh Lasagna Crispy Curried Millet Cakes; Tabbouleh

Cost - \$60.00

Instructor(s) - Aprons Staff

Date and Time - Mar 8, 10 a.m.

Everyday Dining Elevated

Description - (H) Elevate your weeknight dinners with these everyday ingredients that have been prepared with an upscale twist. Fun, flavorful dishes that are easy to prepare.

Menu - Italian Tuna Salad Toast Japanese-Style Katsu Chicken Sandwich Sriracha- Avocado Slaw Pan-Roasted Cauliflower Steak with Harissa-Romesco Sauce

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Mar 10, 6 p.m.

Big Game Bites

Description - (H) Even if your favorite team doesn't make it to the Big Game, you and your friends will cheer for these tasty bites!

Menu - Sticky Asian Ribs Guinness Glazed Beef Skewers with Smoked Gouda Dip Sweet Chili and Garlic Wings with Toasted Macadamia Ultimate Roast Beef, Ham and Turkey Sliders with Everything Potato Rolls Nutella Brownies

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Mar 11, 6 p.m.

Couples Cooking: Surf & Turf

Description - (H) The marriage of steak and seafood is a combination that everyone loves. Work together in this seafood and steak driven class to show off this classic pairing.

Menu - Sirloin & Shrimp Wedge Salad Coconut Cod Fritters with Spicy Island Sauce Ribeye Steak with Lump Crab Sauce and Grilled Asparagus Dark Chocolate Haupia Pie with Toasted Coconut Whipped Cream

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Mar 12, 6 p.m.

Pi(e) Day!

Description - (H) Pi day is an annual celebration of the mathematical constant pi. Come celebrate pi day with us and learn how to make all sorts of pies. We put a twist on these rational pies and make them irrational to really get into the pi day spirit.

Menu - Mushroom and caramelized onion pizza pie Chicken pot pie with bacon jalapeño cheddar biscuit topping Shepherd's pie with truffle mashed potatoes Brulee maple pumpkin pie

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Mar 14, 10 a.m.

Asian Inspiration

Description - (D) Explore the wonderful world of Asian Cuisine in this fun filled night. The dishes will be inspired by the different cultures of Asia.

Menu - Pad Thai Rama Peanut Chicken with Rice Broiled Korean-Style Short Ribs and Miso Risotto Chinese 5-Spice Apple Fritters with Green Tea Ice Cream

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Mar 14, 6:30 p.m.

St. Patrick's Day Brunch

Description - (D) Take a break from tradition and enjoy an Irish dinner at our Aprons Cooking School where we will be serving up a not-so traditional Irish feast.

Menu - Flakey Spinach & Dubliner Pie Pressure Cooker Corned Beef & Cabbage Stew Sous Vide Roulade, Wellington-Style with Potato Leek Farls & Stout-Glazed Carrots Chocolate-Porter Fudge Brownies Sundae

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Mar 15, 12 p.m.

• Teen Topics

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 Enchiladas Fresh Guacamole Baked Flour Tortilla Chips

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Mar 4, 4 p.m.

Class dates, times, pricing and menu are subject to change. Please visit publix.com/cookingschools for the latest class updates.