



Plantation

1181 S University Dr, Plantation FL, 33324-3322

(954) 577-7632

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

June, 2020

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	5	6
7	8	9	10	11	12	13 Central Coast Wine Dinner 6:30 p.m. (D) Aprons Staff
14	15 Sushi 101 6 p.m. (D) Aprons Staff	16 Big & Little Chef: Cookies & Brownies 6 p.m. (D) Aprons Staff	17 Kitchen Fundamentals: Seafood 6 p.m. (D) Aprons Staff	18 Sheet Pan Dinners 6 p.m. (D) Aprons Staff	19 Chefs Table: Choice vs. Prime Beef Tasting Menu (3-course) 6:30 p.m. (D) Aprons Staff	20 Taste of Puerto Rico 6:30 p.m. (D) Aprons Staff
21 Father's Day Brunch 1 p.m. (D) Aprons Staff	22 Couples Cooking: Plant-Based Dishes 6 p.m. (D) Aprons Staff	23 Retro Diner Classics 6 p.m. (D) Aprons Staff	24 Asian Flavors 6 p.m. (D) Aprons Staff	25 Kitchen Fundamentals: Knife Skills 6 p.m. (D) Aprons Staff	26 VIP Food & Wine Experience - New World Wines 6 p.m. (D) Aprons Staff Old World Wines (2-course) 7 p.m. (D) Aprons Staff	27 Red Wines Rule! 6:30 p.m. (D) Aprons Staff

28 Private Classes 1 p.m. (D) Aprons Staff	29 Big & Little Chef: Cookies & Brownies 6 p.m. (D) Aprons Staff	30 Couples Cooking: Noodles & Bowls 6 p.m. (D) Aprons Staff				
---	---	--	--	--	--	--

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



Plantation

1181 S University Dr, Plantation FL, 33324-3322

(954) 577-7632

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

June, 2020

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

• Cooking Techniques

Kitchen Fundamentals: Seafood

Description - (D) With such a wide assortment and variety of seafood available, the choice can be overwhelming. Let us help add a few new recipes to your culinary arsenal.

Menu - Clams in Garlicky Chorizo Broth Pan-Seared Swordfish with Cherrywood Smoked Bacon Puttanesca Rice, Celery & Mushroom Stuffed Sockeye Salmon with an Herb-Fume Gravy Pan-Seared Scallops with Sweet Corn Succotash

Cost - \$50.00

Instructor(s) - Aprons Staff

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

Sheet Pan Dinners

Description - (D) Who needs more dirty dishes in their life? These easy dinners come together on a sheet pan with less cleanup and more flavor.

Menu - Honey Butter Cornish Hens and Parsnips Lamb Meatballs with Sweet Potatoes and Dried Fruit Swordfish over Balsamic-Glazed Italian Vegetables Candied Bacon and Apple Sundaes

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Jun 18, 6 p.m.

Kitchen Fundamentals: Knife Skills

Description - (D) Learn how to use your knives like a professional while creating a homemade gourmet meal.

Menu - Hearty Minestrone Seasonal Chopped Salad with Grilled Chicken and Avocado-Ranch Pan-Roasted Jumbo Shrimp with Sweet Corn Succotash Strawberry Trifle Parfait with Orange-Mascarpone Cream.

Cost - \$50.00

Instructor(s) - Aprons Staff

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

• Kids Topics

Big & Little Chef: Cookies & Brownies

Description - (D) Everyone loves cookies and brownies! Let's get together and learn a few, new recipes for these tasty snacks.

Menu - Frosted Chocolate Malt Cookies Pecan Shortbread Cookies Dulce de Leche Chocolate Brownies Turtle Brownies

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Jun 16, 29, 6 p.m.

● Pairing Topics

Central Coast Wine Dinner

Description - (D) Take a ride down the Pacific Coast Highway with us and sample the culinary treasures and great wines that we find along the way.

Menu - Porcini Dusted Sea Scallops with Sweet Pepper Relish and Farro Risotto paired with Sauvignon Blanc Roasted Tomato Bisque with Basil Crema and Candied Prosciutto paired with Chardonnay Cocoa and 5-Spice Rubbed Pork Tenderloin with Cauliflower Risotto, Braised Red Onions and Wild Mushrooms paired with Cabernet Sauvignon Mixed Berry Brie en Croute paired with Pinot Noir

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Jun 13, 6:30 p.m.

VIP Food & Wine Experience - New World Wines

Description - (D) Get away from traditional European wines and explore the young flavors of New World Wines perfectly paired with delicious gourmet bites. 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 Old World Wines (2-course) dinner that follows at 7 p.m. (a separate registration for \$25 is required for the 2-course dinner that follows)

Menu - Braised Carolina Pork Belly in a Blanket paired with California Sparkling Wine Crispy Prosciutto Wrapped Shrimp with Lemon-Caper Hollandaise paired with New Zealand Sauvignon Blanc Barbecued Duck Wonton Tacos with Crunchy Slaw paired with Chilean Malbec Masala Lamb and Cumin Rice Spring Rolls paired with California Red Blend

Cost - \$20.00

Instructor(s) - Aprons Staff

Date and Time - Jun 26, 6 p.m.

Old World Wines (2-course)

Description - (D) Join us after the wine tasting event and enjoy a traditional 2-course sit down dinner while learning how old world wines were able to stand the test of time and influence the new world winemakers of today. We will be showcasing some truly amazing wines to go along with creative, inspired dishes.

Menu - Reverse Broiled Veal Chop Fiorentina with Roasted Potato Caprese paired with Tuscan Sangiovese Blend Chicken Compomare over Basil-Pappardelle Pasta with Spinach, Artichoke Heart, Heirloom Tomato, & Crispy Pancetta paired with Northeast Italy Pinot Grigio

Cost - \$25.00

Instructor(s) - Aprons Staff

Date and Time - Jun 26, 7 p.m.

Red Wines Rule!

Description - (D) The love for red wines runs deep in many people. It's easy to see why, right??? If you are not on the red wine train, this is the chance to become a fan. Join us as we trot around the red wine world.

Menu - Welcome Aperitif - Pinot Noir Creamy Mushroom Risotto paired with Italian Red Spiced Clams, Mussels, & Shrimp Bowl paired with Spanish Red Grilled Filet Mignon Classic Béarnaise Sauce paired with French Red Warm Dark Chocolate Tart paired with California Cabernet Sauvignon

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Jun 27, 6:30 p.m.

• Special Topics

Sushi 101

Description - (D) 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 Rice California Roll Philadelphia Inside-Out Roll Tempura Shrimp and Asparagus Roll with Toasted Sesame Seeds Spicy Crab Hand Roll; Smoked Salmon Nigiri.

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Jun 15, 6 p.m.

Chefs Table: Choice vs. Prime Beef Tasting Menu (3-course)

Description - (D) Why spend the extra for USDA Prime beef? Flavor, flavor, flavor! Join our chefs and taste the reason why you'll want to upgrade your next cookout.

Menu - New York Strip Steak - 2 ways Ribeye Steak - 2 ways Filet Mignon - 2 ways

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Jun 19, 6:30 p.m.

Taste of Puerto Rico

Description - (D) Puerto Rican cooking is a unique and tasty blend of Spanish, African, Taíno, and American influences. Come taste some delicious wines that accompany these dishes and find out what is so special about the "cocina criolla".

Menu - Asopao de Pollo con Tostones (Chicken Soup with Plantain Chips) Mofongo con Camarones y Salsa de Cilantro y Ajo (Mashed Plantains with Shrimp and Garlic-Cilantro Sauce) Lechon Asado con Ali-li-monjili (Roasted Pork with Sour Garlic Sauce) Boudin de Pasas con Coco (Coconut Bread Pudding)

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Jun 20, 6:30 p.m.

Father's Day Brunch

Description - (D) Treat Dad to a fun meal with the help of our Aprons Cooking School Chefs.

Menu - Sweet Potato, Balsamic Onion & Sopressata Flatbread with Herbed Goat Cheese Beef Tenderloin Skewers with Chimichurri Duck Meatballs, Pomodoro Sauce & Handmade Pappardelle Flourless Honey-Almond Cake with Macerated Strawberries

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Jun 21, 1 p.m.

Couples Cooking: Plant-Based Dishes

Description - (D) An increasing large number of plant-based items are appearing in the markets these days. Build your repertoire of plant-based dishes.

Menu - Penne Rigate with Italian Grain Meat Sausage, Roasted Grape Tomatoes, Rapini, Basil & Parmesan Spinach-Tempeh Lasagna Potato Samosas with Spicy Mint Chutney Grilled Portobello Mushroom & Rosemary Cream Reduction

Cost - \$100.00

Instructor(s) - Aprons Staff

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

Retro Diner Classics

Description - (D) Go back in time to simpler days with these old and new diner classics.

Menu - Tomato and Cucumber Salad with Tuna Tonnato Beef Stroganoff with Egg Noodles Fish and Chips with Malt Vinegar Mayonnaise Apple Pie with a Cheddar Crust

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Jun 23, 6 p.m.

Asian Flavors

Description - (D) It all starts with the basics, come discover new flavors, skills, and tricks you can apply at home to cook a great meal that is better for you.

Menu - Asian Noodle Bowl Vegetarian Spring Rolls Five Spice Fish with Asparagus and Wild Mushroom Served with Red Chile Cauliflower Cherry Quinoa Tart

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Jun 24, 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 - Jun 28, 1 p.m.

Couples Cooking: Noodles & Bowls

Description - (D) Made so many ways from every corner of the world come see how we work with this versatile creation.

Menu - Jade Soba Noodles Singapore Rice Noodles Egg Dan-Dan Noodles Veggie Crunch Salad

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Jun 30, 6 p.m.

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