



**Tampa**

**7835 Gunn Hwy, Tampa FL, 33626-1611**

**(813) 926-4465**

To make a reservation for a class, please visit [publix.com/cookingschools](http://publix.com/cookingschools) or call the school.

**July, 2020**

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			<b>1</b> <b>Couples Cooking: Chinese New Year</b> 6:30 p.m. (D) Aprons Staff	<b>2</b> <b>New Orleans Brunch</b> 6:30 p.m. (D) Aprons Staff	<b>3</b> <b>Sushi 101</b> 6:30 p.m. (D) Aprons Staff	<b>4</b>
<b>5</b>	<b>6</b> <b>Bluegrass Brunch</b> 6:30 p.m. (D) Aprons Staff	<b>7</b> <b>Raising the "Bar" Foods</b> 6:30 p.m. (D) Aprons Staff	<b>8</b> <b>Modern Southern BBQ</b> 6:30 p.m. (D) Aprons Staff	<b>9</b> <b>American Steakhouses</b> 6:30 p.m. (D) Aprons Staff	<b>10</b> <b>Getting Curried Away</b> 6:30 p.m. (D) Aprons Staff	<b>11</b> <b>Kitchen Fundamentals: Knife Skills</b> 6:30 p.m. (D) Aprons Staff
<b>12</b>	<b>13</b> <b>Kitchen Fundamentals: Pickles &amp; Preserves</b> 6:30 p.m. (D) Aprons Staff	<b>14</b> <b>Heyday Desserts</b> 6:30 p.m. (D) Aprons Staff	<b>15</b> <b>Global Flavors</b> 6:30 p.m. (D) Aprons Staff	<b>16</b> <b>Couples Cooking: Chinese New Year</b> 6:30 p.m. (D) Aprons Staff	<b>17</b> <b>American Steakhouses</b> 6:30 p.m. (D) Aprons Staff	<b>18</b> <b>Private Classes</b> 11 a.m. (D) Aprons Staff  <b>VIP Food &amp; Wine Experience - Pacific Northwest</b> 6 p.m. (D) Aprons Staff  <b>Wine Country</b>
<b>19</b>	<b>20</b> <b>New Orleans Brunch</b> 6:30 p.m. (D) Aprons Staff	<b>21</b> <b>Kitchen Fundamentals: Knife Skills</b> 6:30 p.m. (D) Aprons Staff	<b>22</b> <b>Big &amp; Little Chef: Day at the Ballpark</b> 6 p.m. (D) Aprons Staff	<b>23</b> <b>Couples Cooking: Korean Seoul Food</b> 6:30 p.m. (D) Aprons Staff	<b>24</b> <b>Chefs Table: Summertime Sous Vide Soirée</b> 6:30 p.m. (D) Aprons Staff	<b>25</b> <b>Big &amp; Little Chef: Day at the Ballpark</b> 10 a.m. (D) Aprons Staff  <b>Food Heaven</b> 6:30 p.m. (D) Aprons Staff

26	<b>27</b> <b>Global Flavors</b> 6:30 p.m. (D) Aprons Staff	<b>28</b> <b>Sushi 101</b> 6:30 p.m. (D) Aprons Staff	<b>29</b> <b>Couples</b> <b>Cooking: Using</b> <b>Your Noodle</b> 6:30 p.m. (D) Aprons Staff	<b>30</b> <b>Kitchen</b> <b>Fundamentals:</b> <b>Pickles &amp;</b> <b>Preserves</b> 6:30 p.m. (D) Aprons Staff	<b>31</b> <b>Modern</b> <b>Southern BBQ</b> 6:30 p.m. (D) Aprons Staff	
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Class dates, times, pricing and menu are subject to change. Please visit [publix.com/cookingschools](https://publix.com/cookingschools) for the latest class updates.



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## • Cooking Techniques

### 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** - Jul 11, 21, 6:30 p.m.

### Kitchen Fundamentals: Pickles & Preserves

**Description** - (D) Tricks and techniques to improve your pantry and extend the life of your bumper crop of fruits and vegetables. No mason jars required!

**Menu** - Tea-Brined Chicken Sandwich Vidalia Peach Preserves Korean-Style Bulgogi Quick-Pickled Vegetables Half-Sour Cucumber Panzanella Salad Mixed Berry Preserves Clafoutis

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

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

## • Kids Topics

### Big & Little Chef: Day at the Ballpark

**Description** - (D) Sometimes the best part of being at the ballpark is the food. So, if your team isn't doing so hot we can still have a good time cooking up these ballpark favorites.

**Menu** - Super Cheesy Nachos Supreme Sweet and Salty Popcorn Chili-Cheese Bacon Crunch Dogs Ice Cream Floats

**Cost** - \$75.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 22, 6 p.m.

**Date and Time** - Jul 25, 10 a.m.

# • Pairing Topics

## VIP Food & Wine Experience - Pacific Northwest

**Description** - (D) A sumptuous tour of wine country delights, paired with 4 Pacific Northwest wines. 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 Pacific Northwest (2-course) dinner that follows at 7 p.m. (a separate registration for \$25 is required for the 2-course dinner that follows)

**Menu** - Pacific NW Crab Croustades Beet Carpaccio with Crispy Prosciutto, Goat Cheese, & White Balsamic Reduction Duck Meatball & Romesco Sliders Double-Chocolate Raspberry Truffles

**Cost** - \$20.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 18, 6 p.m.

## Wine Country Pacific NW (2-course) Dinner

**Description** - (D) Join us after the wine tasting event and continue the exploration of Pacific NW wines. A tantalizing sample of Wine Country Decadence paired with Amazing Pacific Northwest Wines.

**Menu** - Chili-Glazed Pork Tenderloin with Bok Choy Spiced Noodles Pan Roasted Salmon with Mushroom & Leek Risotto

**Cost** - \$25.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 18, 7 p.m.

## Food Heaven

**Description** - (D) Tonight we'll pull out all the stops and whip up a culinary dream with not one, but all of these heavenly foods paired with some of our favorite wines.

**Menu** - Jumbo Lump Crab Gratin with Bacon & Gruyere Chilled Lobster Salad with Sweet Corn Succotash & Tarragon Dressing Porcini-Rubbed Beef Tenderloin with Port Wine Reduction & Roasted Root Vegetables Bittersweet Chocolate Tart with Candied Macadamia & Coconut-Orange Ganache

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 25, 6:30 p.m.

# • Special Topics

## Couples Cooking: Chinese New Year

**Description** - (D) Bring in the Chinese New Year with some familiar favorites.

**Menu** - Pork Belly Hot & Sour Soup Chinese BBQ Pork Buns with Sticky Dipping Sauce Sriracha Shrimp & Noodles Almond Cookies

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 1, 16, 6:30 p.m.

## New Orleans Brunch

**Description** - (D) From Arnaud's to the Commander's Palace, nothing epitomizes the New Orleans experience like a traditional jazz brunch. Take a culinary trip down Bourbon Street with us as we feature some of the French Quarter's Sunday best, amidst some easy jazz music.

**Menu** - Cheesy Sausage & Egg Casserole Fresh Fruit Salad Crab Cakes Benedict with Hollandaise Praline Pancakes with Caramelized Pears Bananas Foster en Croute

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 2, 20, 6:30 p.m.

## 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** - Jul 3, 28, 6:30 p.m.

## Bluegrass Brunch

**Description** - (D) Take a trip to Kentucky horse country for some flavorful favorites.

**Menu** - Benedictine Spread with Cucumber & Red Onion Croute Hearty Burgoo Bowl with Fresh Herbs Kentucky Hot Brown Benedict Dark Chocolate Pecan Pie (Derby Pie)

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 6, 6:30 p.m.

## Raising the "Bar" Foods

**Description** - (D) Sweet, Salty, Crunchy - Umami flavors we come to expect out of great bar foods. Let's take the bar food game to the next level.

**Menu** - Red-Chili Garlic Peanuts Porcini Brown Butter Popcorn BLT Deviled Eggs Pork Rind Nachos Chorizo Pigs in the Blanket with Sofrito-Truffle Mayo Avocado Scotch Egg

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

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

## Modern Southern BBQ

**Description** - (D) Gather 'round the patio for a night of southern ingredients reimaged.

**Menu** - Cornmeal Crackers, Pickled Shrimp and Collards with Peanut Pesto Carolina BBQ Bao Buns with Bread and Butter Zucchini Pickles Roasted Yardbird with Sweet Corn Spoonbread, Charred Okra, and Curried Buttermilk Coconut Panna Cotta with Vanilla Mango and Caramelized Brioche

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 8, 31, 6:30 p.m.

## American Steakhouses

**Description** - (D) The melting pot of the American culinary scene is wide spread with a large variety of cuisines. Dotting the landscape of this scene are truly iconic American Steakhouses. Learn about the regional specialties that some of these places have to offer.

**Menu** - Saylor's Old County Kitchen (Portland, OR) 1946 - Relish Tray Cattleman's Club Steakhouse (Pierre, SD) 1954 - Cowboy Bites, Sweet Corn, Bacon & Jalapeños Stuffed into Cream Cheese Sparks Steak House (NY, NY) 1966 - Beef Scaloppini with Mushrooms Abe & Louie's (Boston, MA) 1965 - Creamed Corn with Applewood Smoked Bacon The Ranch Steakhouse (Devil's Lake, ND) 1946 - Grilled Ribeye Steak with Truffle Compound Butter

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 9, 17, 6:30 p.m.

## Getting Curried Away

**Description** - (D) It's time again for some more curry! It's the food that just doesn't go away and why would we want it to? Explore some delicious dishes that will warm the soul.

**Menu** - Chicken Curry Tart with Herb SaladCurried Carrot Soup with Warm Garlic NaanCoconut Shrimp Curry with Red Peppers over Jasmine RiceCoconut-Curry Ice Cream with Mango Chutney

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 10, 6:30 p.m.

### Heyday Desserts

**Description** - (D) Remember those desserts you could only find at grandma's house? We're throwing back to a different culinary era and revisiting some classic American desserts.

**Menu** - Ice Box CakeGooney Butter CakeGerman Chocolate CakeLemon Chiffon Pie

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

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

### Global Flavors

**Description** - (D) Cuisine around the globe is full of exciting new flavors. Step out of your comfort zone and let us teach you some new culinary tips & tricks. Your taste buds will thank you!

**Menu** - Sundried Tomato & Feta Stuffed ArtichokesBaked Coconut Shrimp with Roasted Pineapple-Jalapeno AioliTeriyaki Grilled Pork Tenderloin with Grilled Green Onions & Sesame-Glazed CarrotsWatermelon-Lime Sorbet

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 15, 27, 6:30 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** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 18, 11 a.m.

### Couples Cooking: Korean Seoul Food

**Description** - (D) The Korean culture is quite unique and food is much more than something to fill the belly. Join us for this class as we explore this fascinating cuisine and put our own stamp on some classics.

**Menu** - Crispy, Double-Fried Chicken WingsCorn CheeseBudae-Jjigae (Spicy Sausage Stew)Apple-Cinnamon Hotteok (Doughnuts)

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 23, 6:30 p.m.

### Chefs Table: Summertime Sous Vide Soirée

**Description** - (D) These sous vide techniques will help you serve up delicious summertime favorites in half the time. Come taste the difference sous vide makes by sampling three dishes cooked the sous vide method and traditional style, and see which you prefer.

**Menu** - New England Style 'Sous Vide' Lobster Roll'Sous Vide' Grilled Mint-Chimichurri Lamb Chop Lollipops'Sous Vide' Potato French Fries

**Cost** - \$55.00

**Instructor(s)** - Aprons Staff

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

### Couples Cooking: Using Your Noodle

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

**Menu** - Jade Soba NoodlesSingapore Rice NoodlesEgg Dan-Dan NoodlesVeggie Crunch Salad

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Jul 29, 6:30 p.m.

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