



Sarasota
2875 University Pkwy, Sarasota FL, 34243-4201
(941) 358-7781

To make a reservation for a class, please visit 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
			1 Couples Cooking: Chinese New Year 6:30 p.m. (D) Aprons Staff	2 New Orleans Brunch 6:30 p.m. (D) Aprons Staff	3 Sushi 101 6:30 p.m. (D) Aprons Staff	4
5	6	7	8	9	10 Getting Curried Away 6:30 p.m. (D) Aprons Staff	11 Kitchen Fundamentals: Knife Skills 6:30 p.m. (D) Aprons Staff
12	13 Kitchen Fundamentals: Pickles & Preserves 6:30 p.m. (D) Aprons Staff	14 Heyday Desserts 6:30 p.m. (D) Aprons Staff	15 Global Flavors 6:30 p.m. (D) Aprons Staff	16 Couples Cooking: Chinese New Year 6:30 p.m. (D) Aprons Staff	17 Private Classes 12 p.m. (D) Aprons Staff American Steakhouses 6:30 p.m. (D) Aprons Staff	18 Big & Little Chef: Day at the Ballpark 10 a.m. (D) Aprons Staff VIP Food & Wine Experience - Pacific Northwest 6 p.m. (D)
19	20	21	22	23	24	25 Food Heaven 6:30 p.m. (D) Aprons Staff

26	27 Global Flavors 6:30 p.m. (D) Aprons Staff	28	29	30	31	
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Class dates, times, pricing and menu are subject to change. Please visit publix.com/cookingschools for the latest class updates.



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

• 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, 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, 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 Dog Slices Cream Floats

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Jul 18, 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.

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, 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, 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 Salad Curried Carrot Soup with Warm Garlic Naan Coconut Shrimp Curry with Red Peppers over Jasmine Rice Coconut-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 Cake Goopy Butter Cake German Chocolate Cake Lemon 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 Artichokes Baked Coconut Shrimp with Roasted Pineapple-Jalapeno Aioli Teriyaki Grilled Pork Tenderloin with Grilled Green Onions & Sesame-Glazed Carrots Watermelon-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 17, 12 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 17, 6:30 p.m.

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