

Jacksonville

10500 San Jose Blvd Ste 36, Jacksonville FL, 32257-6209

(904) 262-4187

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

August, 2019

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Private Classes 10 a.m. (D) Aprons Staff	2 Couples Cooking: Street Eats Greece 6 p.m. (H) Aprons Staff Couples Cooking: Street Eats Mexico 6 p.m. (H) Aprons Staff	3 Wine & Dine: Willamette Valley 6:30 p.m. (D) Aprons Staff
4 Sunday Jazz Brunch 12 p.m. (D) Aprons Staff	5 Private Classes 10 a.m. (D) Aprons Staff Kitchen Fundamentals: Sautéing & Saucemaking 6 p.m. (H) Aprons Staff	6 Private Classes 5:30 p.m. (D) Aprons Staff	7	8 Look at the Thyme! 6 p.m. (H) Aprons Staff	9 Private Classes 10 a.m. (D) Aprons Staff Aprons Collaborative Beer Dinner Series: Veterans United Brewery & Intuition Ale Works	10 Private Classes 2 p.m. (D) Aprons Staff Wine & Dine: Summer Grilling 6:30 p.m. (D) Aprons Staff
11	12 Basics of Culinary - Part 2 (3-day series) 1/3 10 a.m. (H) Aprons Staff	13 Kitchen Fundamentals: Knife Skills 6 p.m. (H) Aprons Staff	14	15	16 Taste of Argentina 6:30 p.m. (D) Aprons Staff	17 Kitchen Fundamentals: Sautéing & Saucemaking 10 a.m. (H) Aprons Staff Chefs Table: Sous Vide vs. Traditional - Parallel Tasting
18	19 Basics of Culinary - Part 2 (3-day series) 2/3 10 a.m. (H) Aprons Staff	20 The Art of the Sandwich 6 p.m. (H) Aprons Staff	21 Sushi 101 6 p.m. (H) Aprons Staff	22 Couples Cooking: Street Eats Mexico 6 p.m. (H) Aprons Staff	23 An Evening with Evaton Winery 6:30 p.m. (D) Alonso	24 Publix Poolside Wines with Thom Horsey, Wine Educator 6:30 p.m. (D) Horsey

25 Sunday Jazz Brunch 12 p.m. (D) Aprons Staff	26 Basics of Culinary - Part 2 (3-day series) 3/3 10 a.m. (H) Aprons Staff Private Classes 10 a.m. (D) Aprons Staff Private Classes 12 p.m. (D)	27 Private Classes 4 p.m. (D) Aprons Staff Couples Cooking: Street Eats Greece 6 p.m. (H) Aprons Staff	28 Pucker Up! 6 p.m. (H) Aprons Staff	29 Cast Iron Cooking 6 p.m. (H) Aprons Staff	30 An Evening with Master Cicerone Ryan Daley 6:30 p.m. (D) Daley	31
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(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

Kitchen Fundamentals: Sautéing & Saucemaking

Description - (H) Learn the secrets to successful gourmet stove-top cooking.

Menu - Spaghetti with Pancetta and Escarole Shrimp with Scallions and Crispy Potatoes Seared Flat-Iron Steaks with Red Wine Sauce Caramelized Pears en Croute with Vanilla Ice Cream

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Aug 5, 6 p.m.

Date and Time - Aug 17, 10 a.m.

Basics of Culinary - Part 2 (3-day series)

Description - (H) This three-part series is for everyone from the beginner cook to the experienced foodie. While it is preferred that you attend the Basics of Culinary - Part 1 (3-day series) class, it is not necessary to sign up for Part 2. Enjoy a different culinary journey every week (for 3 weeks), preparing full menus utilizing a variety of techniques, and sharing great meals with fellow students.

Menu - Week 1 Menu - Creamy Corn Chowder; Grilled Sea Scallops with Roasted Pepper Salsa and Avocado Crema; Quick-Brined Pork Chops with Pineapple Relish and Fingerling Potatoes; Seasonal Berry Parfait. Week 2 Menu - Sweet Corn Fritters with Sriracha-Lime Aioli; Thai Coconut Mussels; Pressure Cooked Chicken and Dumplings; Dark Chocolate Macadamia Nut Cake with Macerated Strawberry Syrup; Buttermilk Ice Cream. Week 3 Menu - Veggie Frittata; Oven Baked Ratatouille; Herb Marinated Sous Vide Salmon; Seared Flat Iron Steak with Tomato Chimichurri; Poached Pear Tart.

Cost - \$150.00

Instructor(s) - Aprons Staff

Date and Time - Aug 12, 19, 26, 10 a.m.

Kitchen Fundamentals: Knife Skills

Description - (H) 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 - Aug 13, 6 p.m.

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

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 - Sous Vide Chinese Chicken Wings Sous Vide German Potato Salad with Bacon and Herbs Sous Vide Tamales with Crab and Salsa Cilantro

Cost - \$65.00

Instructor(s) - Aprons Staff

Date and Time - Aug 17, 6:30 p.m.

Cast Iron Cooking

Description - (H) Imagine yourself outdoors enjoying the colorful, crispness of a late autumn afternoon while something yummy slowly simmers in your kitchen. Come to our kitchen and our chefs will share their secrets to cast iron cooking!

Menu - Dutch-Oven Bread Steak in Red Wine Mushroom Sauce Braised Chicken with Lemon and Capers and Roasted Cauliflower Nutella S'mores Sweet Rolls

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Aug 29, 6 p.m.

Wine & Dine: Willamette Valley

Description - (D) Come with us on a culinary journey to the Pacific Northwest as we prepare a chef inspired menu paired with some amazing Oregon wines.

Menu - Coriander Encrusted Sea Scallops with Cauliflower Puree and Apricot-Shallot Jam Baby Kale Salad with Pears, Burrata, Bacon, and Spiced Yogurt Vinaigrette Pan Roasted Duck Breast with Orange-Cherry Gastrique and Shiitake Risotto Peach Panna Cotta with Biscotti Crumble and Blueberry Compote

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Aug 3, 6:30 p.m.

Aprons Collaborative Beer Dinner Series: Veterans United Brewery & Intuition Ale Works

Description - (D) When two great breweries get together to collaborate on a special brew, you can expect a delicious quaffable masterpiece. Join the Aprons Chefs and Brewmaster Ron Gamble (Veterans United) & Head Brewer Andrew Cattell (Intuition Ale Works) for an evening of great local beers and Chef-inspired food pairings. Sample beers from both breweries will complement each course along with a first-time collaboration beer brewed to highlight local beer, the sharing of ideas, and the energy generated when we all work together.

Menu - Veterans United Raging Blonde Ale & Intuition Ale Works Jon Boat Coastal Ale paired with Grouper Ruben with Sweet Potato Salad Veterans United Buzzin' Bee Honey Rye Wheat & Intuition Ale Works Shotgun Shack Black Rye Ale paired with Chili Rellenos with Fresh Guacamole, Black Beans, & Rice Collaboration Brew - "In Cahoots" paired with Grilled Beef Filet, Caramelized Shallots & Bacon, and ESB Whole Grain Mustard Jam Veterans United Snipe Imperial Stout & Intuition Ale Works Underdark Bourbon Barrel Aged Imperial Stout paired with Chocolate Pecan Pie with Buttermilk Ice Cream

Cost - \$50.00

Instructor(s) - Gamble, Cattell

Date and Time - Aug 9, 6:30 p.m.

Wine & Dine: Summer Grilling

Description - (D) Come and enjoy a fresh summer menu paired with delicious white wines that is sure to leave you in gastronomic bliss.

Menu - Grilled Fennel with Fire-Roasted Red Peppers and Walnut Dip paired with Dry Riesling Grilled Romaine Caesar paired with Fume Blanc Honey-Butter Glazed Cedar Plank Alaskan Salmon with White Balsamic Pickled Grilled Vegetables paired with Buttery Chardonnay Grilled Banana Trifle paired with Sparkling White

Cost - \$50.00

Instructor(s) - Aprons Staff

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

Taste of Argentina

Description - (D) With Spanish and Mediterranean influences, the cuisine of Argentina is as vibrant as the people that call it home. Throw in some remarkable Argentinian wines and you have a feast fit for a king.

Menu - Lobster Empanadas with Lemon-Saffron Aioli Tomato, Red Onion, and Arugula Salad with Chorizo and Grilled Provolone Chimichurri Crusted Skirt Steak with Salsa Criolla and Yuca Mash Dulce De Leche Flan with Candied Almonds

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Aug 16, 6:30 p.m.

An Evening with Evaton Winery

Description - (D) Evaton imports wines and spirits from specialty regions around the world, with a focus on Iberian table wines. Their cherished wineries, and of course their wines, have won countless awards for outstanding quality. Come enjoy some award-winning wines paired with just the right meal.

Menu - Welcome Aperitif - Refogado Baked Clams paired with Don Fino Sherry Sherry-Garlic Shrimp with Linguica-Plantain Hash paired with Don Fino Sherry Portuguese Crab Croquettes with Spiced-Lemon Aioli paired with Gazela Vinho Verde Braised Pork Ragu over Homemade Pappardelle paired with Silk & Spice Red Blend Vanilla Custard Pastries with Sherry-Raisin Glazed paired with Sandeman 20-Year Port

Cost - \$50.00

Instructor(s) - Alonso

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

Publix Poolside Wines with Thom Horsey, Wine Educator

Description - (D) The art of enjoying wine poolside during the dog days of summer. If you're not cooling off splashing around in the pool, then you need to enjoy some crisp, cool, refreshing wines like CSM Gewurztraminer, Villa Maria Sauvignon Blanc, Santa Cristina Pinot Grigio or Merf Chardonnay. Truly delicious wines to enjoy with some delectable dishes. This class will walk you through the perfect poolside menu for family and friends. Don't have a pool? No problem! Everything translates into the perfect kitchen get together too.

Menu - Thai-Spiced Pork Lettuce Wraps paired with CSM CV Gewurtztraminer Crab Salad with Apples & Goat Cheese paired with Villa Maria Sauvignon Blanc Roasted Chicken with Lemon, Sage, Garlic & Capers paired with Santa Cristina Pinot Grigio Lemon Sour Cream Pound Cake paired with MERF Chardonnay

Cost - \$50.00

Instructor(s) - Horsey

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

An Evening with Master Cicerone Ryan Daley

Description - (D) Partake in a beer tour paired with great food. Take your taste buds on an excursion through the quality and diversity exploring different styles of beer. Enjoy the evening alongside Master Cicerone Ryan Daley as he shares his knowledge and expertise on how to create great experiences in a glass that will accentuate whatever occasion arises.

Menu - Summer Fruit Salad (Watermelon, Dragonfruit, Carambola) with Brûléed Goat Cheese, Frisée, Toasted Hazelnuts, and Honey-Burst Vinaigrette paired with Wicked Weed Watermelon Dragonfruit Burst or Stella Spritzer. Stella Steamed Florida Clams with Smoked Bacon, Tomato, Fresh Herbs, Lemon Zest, Crème Fraiche, and Grilled Bread paired with Stella or Patagonia. Grilled Pork Tenderloin with Farro, Sweet Potato, and Green Coconut Curry Sauce paired with Pernicious or Stella. Florida Mango Cobbler with Roasted Mango and Pineapple, Butter Biscuit Topping, and Vanilla Ice Cream paired with Goose Island Next Coast or Stella Cidre.

Cost - \$45.00

Instructor(s) - Daley

Date and Time - Aug 30, 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 - \$10.00

Instructor(s) - Aprons Staff

Date and Time - Aug 1, 5, 9, 26, 10 a.m.

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

Date and Time - Aug 10, 2 p.m.

Date and Time - Aug 26, 12 p.m.

Date and Time - Aug 27, 4 p.m.

Couples Cooking: Street Eats Greece

Description - (H) Take a stroll with us through the flavors of one of our favorite food destinations, Athens, Greece. Enjoy some traditional Greek street fare, all from the comfort of your Aprons Cooking School kitchen.

Menu - Chicken Souvlaki Halloumi Saganaki with Marinated Olives and Grilled Flatbread Tomato Fritters and Potato Fries with Tzatziki Grilled Sardines with Lemon and Parsley Freddo Capuccino

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Aug 2, 27, 6 p.m.

Couples Cooking: Street Eats Mexico

Description - (H) Become inspired to make corn tortillas from scratch along with other simple Mexican-inspired dishes that will bring the flavor to the fiesta!

Menu - Restaurant Style Salsa and Guacamole with Fresh Tortilla Chips Carne Asada Tacos with Lime, Cilantro, and Onion Grilled Street Corn with Chile Lime Mayo, Cilantro, and Cotija Cheese Arroz con Leche with Mango and Tajin

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Aug 2, 22, 6 p.m.

Sunday Jazz Brunch

Description - (D) Sweet sounds of soul-soothing jazz will accompany brimming glasses filled with mimosas, sangria, or Bellinis. Delectable palette arousing traditional-style dishes will be served by our chefs. Sit back and enjoy a relaxing brunch experience.

Menu - Cheesy Sausage and Egg Casserole with Seasonal Fruit Salad Praline Pancakes with Caramelized Pears Crab Cakes Benedict with Housemade Tasso Hollandaise Bananas Foster en Croute with Vanilla Ice Cream

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Aug 4, 25, 12 p.m.

Look at the Thyme!

Description - (H) Don't spend your whole summer in the kitchen. Enjoy some quick and flavorful recipes made with the summer's finest fresh herbs!

Menu - Grilled Flank Steak Panzanella with Basil and Sun-Dried Tomato Vinaigrette Sweet Corn and Culantro Gazpacho Pimento Cheese BLT with Homemade Potato Chips and Sour Cream and Chive Dip Lemon-Thyme Pound Cake with Nectarine Compote

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Aug 8, 6 p.m.

The Art of the Sandwich

Description - (H) Step up your sandwich game with new twists on your favorite anytime, anywhere meal with these handheld masterpieces.

Menu - Stuffed Puffed Pastry Monte Cristo Open-Faced BLT with Bacon Jam and Blistered Tomatoes on Country Bread Caramelized Onion and Braised Brisket Au Jus with Horseradish Aioli Breaded Eggplant Hoagie with Spinach and Whipped Herb Chèvre and Herb Vinaigrette

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Aug 20, 6 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 Rice California Roll Philadelphia Inside-Out Roll Tempura Shrimp and Asparagus Roll with Toasted Sesame

SeedsSpicy Crab Hand Roll; Smoked Salmon Nigiri.

Cost - \$55.00

Instructor(s) - Aprons Staff

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

Pucker Up!

Description - (H) Explore the sour side of sensational cooking and leave your mouth watering for more.

Menu - Shrimp Ceviche with TostadasSweet and Sour Pork Meatballs with Jasmine RiceSalt and Vinegar Fried Chicken with Collard GreensFried Sour Cherry Hand Pies with White Balsamic Glaze and Vanilla Ice Cream

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Aug 28, 6 p.m.

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