

**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.

**August, 2019**

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				<b>1</b> <b>Getting Curried Away</b> 6 p.m. (D) Aprons Staff	<b>2</b> <b>Jeni's Splendid Ice Creams!</b> 5 p.m. (D) Britton Bauer	<b>3</b> <b>Big &amp; Little Chef: Summertime Treats</b> 10 a.m. (K) Aprons Staff  <b>Wine &amp; Dine: Willamette Valley</b> 6:30 p.m. (D) Aprons Staff
<b>4</b> <b>Sunday Jazz Brunch</b> 12 p.m. (D) Aprons Staff	<b>5</b> <b>Private Classes</b> 5 p.m. (D) Aprons Staff  <b>Private Classes</b> 5 p.m. (D) Aprons Staff  <b>Kitchen Fundamentals: Sautéing &amp; Saucemaking</b>	<b>6</b> <b>Pucker Up!</b> 6 p.m. (H) Aprons Staff	<b>7</b> <b>Private Classes</b> 5 p.m. (D) Aprons Staff  <b>Fresh and Simple</b> 6 p.m. (H) Aprons Staff	<b>8</b> <b>Look at the Thyme!</b> 6 p.m. (H) Aprons Staff	<b>9</b> <b>VIP Food &amp; Wine Experience - France!</b> 6 p.m. (D) Aprons Staff  <b>French Wine Country (2-course) Dinner</b> 7 p.m. (D) Aprons Staff	<b>10</b> <b>Private Classes</b> 11 a.m. (D) Aprons Staff  <b>Wine &amp; Dine: Summer Grilling</b> 6:30 p.m. (D) Aprons Staff
<b>11</b>	<b>12</b> <b>Basics of Culinary - Part 2 (3-day series) 1/3</b> 10 a.m. (H) Aprons Staff  <b>Basics of Culinary - Part 2 (3-day series) 1/3</b> 6 p.m. (H) Aprons Staff	<b>13</b> <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (H) Aprons Staff	<b>14</b> <b>Big &amp; Little Chef: Summertime Treats</b> 6 p.m. (K) Aprons Staff	<b>15</b> <b>An Evening with Evaton Winery</b> 6:30 p.m. (D) Alonso	<b>16</b> <b>Private Classes</b> 6 p.m. (D) Aprons Staff	<b>17</b> <b>Kitchen Fundamentals: Sautéing &amp; Saucemaking</b> 10 a.m. (H) Aprons Staff
<b>18</b>	<b>19</b> <b>Basics of Culinary - Part 2 (3-day series) 2/3</b> 10 a.m. (H) Aprons Staff  <b>Basics of Culinary - Part 2 (3-day series) 2/3</b> 6 p.m. (H) Aprons Staff	<b>20</b> <b>Private Classes</b> 6 p.m. (D) Aprons Staff  <b>The Art of the Sandwich</b> 6 p.m. (H) Aprons Staff	<b>21</b> <b>Sushi 101</b> 6 p.m. (H) Aprons Staff	<b>22</b> <b>Couples Cooking: Street Eats Mexico</b> 6 p.m. (H) Aprons Staff	<b>23</b> <b>Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Summer)</b> 6:30 p.m. (D) Aprons Staff	<b>24</b> <b>Taste of Argentina</b> 6:30 p.m. (D) Aprons Staff

<p><b>25</b></p> <p><b>Sunday Jazz Brunch</b> 12 p.m. (D) Aprons Staff</p> <p><b>Private Classes</b> 2 p.m. (D) Aprons Staff</p>	<p><b>26</b></p> <p><b>Basics of Culinary - Part 2 (3-day series) 3/3</b> 10 a.m. (H) Aprons Staff</p> <p><b>Basics of Culinary - Part 2 (3-day series) 3/3</b> 6 p.m. (H) Aprons Staff</p>	<p><b>27</b></p> <p><b>Couples Cooking: Street Eats Greece</b> 6 p.m. (H) Aprons Staff</p>	<p><b>28</b></p> <p><b>Pucker Up!</b> 6 p.m. (H) Aprons Staff</p>	<p><b>29</b></p> <p><b>Cast Iron Cooking</b> 6 p.m. (H) Aprons Staff</p>	<p><b>30</b></p> <p><b>Wine &amp; Dine: Willamette Valley</b> 6:30 p.m. (D) Aprons Staff</p>	<p><b>31</b></p>
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**August, 2019**

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

**Jeni's Splendid Ice Creams!**

**Description** - (D) Join Jeni Britton Bauer, author of James Beard Award-winning cookbook *Jeni's Splendid Ice Creams at Home*, for a Sundae School session all about ice cream. Jeni will demo her favorite ways to serve ice cream, including her signature Eton Mess platter—a shareable board packed with fruit, crushed meringues, ice cream, sorbet, fresh herbs, and far too much whipped cream. Jeni will also celebrate ice cream's long-held role as the perfect wingman to all baked goods. Dessert stations will feature ice cream paired with pastries from the Publix bakery.

**Menu** - Eton Mess Platter Just Ice Cream Ice Cream Blondie Sundae Frosé Float

**Cost** - \$10.00

**Instructor(s)** - Britton Bauer

**Date and Time** - Aug 2, 5 p.m.

### **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.

**Date and Time** - Aug 12, 19, 26, 6 p.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 23, 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.

### **Big & Little Chef: Summertime Treats**

**Description** - (K) Summer is here! Big and little chefs team up to create some refreshing and light time.

**Menu** - Chilled Soba Noodle & Chicken Salad Southern-Style Broccoli Salad Strawberry Fruit Dip Watermelon-Mint Lemonade

**Cost** - \$75.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 3, 10 a.m.

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

### **VIP Food & Wine Experience - France!**

**Description** - (D) France has been known as one of the world's greatest wine growing regions for years, producing countless varieties of 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 French (2-course) dinner that follows at 7 p.m. (a separate registration for \$25 is required for the 2-course dinner that follows)

**Menu** - Potato Galette with Smoked Salmon paired with Whispering Angel Rosé Chicken Cordon Bleu Bite paired with Pouille Fuisse Lapin du Moutard Phyllo Cup paired with Pinot Noir Goat Cheese Croquette and Raspberry Preserves paired with Sancerre

**Cost** - \$20.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 9, 6 p.m.

### **French Wine Country (2-course) Dinner**

**Description** - (D) Join us after the wine tasting event and continue to explore French wines. We will be showcasing some truly amazing wines to go along with creative French-inspired dishes.

**Menu** - Poached Scallop with Potato Fondant and Saffron Cream paired with Champagne Seared Duck Breast, Spicy Orange Marmalade, & Root Vegetable Farro paired with Chateau Neuf du Pape

**Cost** - \$25.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 9, 7 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.

### **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 Ragù 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 15, 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 24, 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** - Korean Curried Rice (Ka-Re Rice) Jamaican Beef Curry Maldivian Mas Riha (Tuna Curry); Indian Carrot Halwa

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 1, 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.

### 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** - Aug 5, 5, 7, 5 p.m.

**Date and Time** - Aug 10, 11 a.m.

**Date and Time** - Aug 16, 20, 6 p.m.

**Date and Time** - Aug 25, 2 p.m.

### Pucker Up!

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

**Menu** - Shrimp Ceviche with Tostadas Sweet and Sour Pork Meatballs with Jasmine Rice Salt and Vinegar Fried Chicken with Collard Greens Fried Sour Cherry Hand Pies with White Balsamic Glaze and Vanilla Ice Cream

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

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

### Fresh and Simple

**Description** - (H) When it comes to summertime meal planning, we all like fresh, fast, & easy. Here are some dishes that are quick & simple. So fixing summer meals are Fun!

**Menu** - Lemon Rosemary Chicken Salad Salmon and Seasonal Veggies en Papillote Summer Vegetables Frittata with Feta and Fresh Herbs Bananas Foster Upside Down Cake

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 7, 6 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 Cilantro 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 RiceCalifornia RollPhiladelphia Inside-Out RollTempura 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.

### **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 ChipsCarne Asada Tacos with Lime, Cilantro, and OnionGrilled Street Corn with Chile Lime Mayo, Cilantro, and Cotija CheeseArroz con Leche with Mango and Tajin

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Aug 22, 6 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 SouvlakiHalloumi Saganaki with Marinated Olives and Grilled FlatbreadTomato Fritters and Potato Fries with TzatzikiGrilled Sardines with Lemon and ParsleyFreddo Capuccino

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

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

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