

Winter Park

440 N Orlando Ave, Winter Park FL, 32789-2914

(407) 622-2264

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

September, 2019

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3 Couples Cooking: Italian Restaurant Favorites 6 p.m. (H) Aprons Staff	4 Tasty Vegan Desserts 6 p.m. (H) Aprons Staff	5	6 Wine & Dine: Coastal Favorites 6:30 p.m. (D) Aprons Staff	7 Private Classes 10 a.m. (D) Aprons Staff Envy™ Apple In-Store Blogger Event Sampling Food Stations 2 p.m. (O) in Winter Park, FL,Apple
8	9 Private Classes 5 p.m. (D) Aprons Staff Southern Comfort Brunch 6 p.m. (H) Aprons Staff	10 Kitchen Fundamentals: Sautéing & Saucemaking 6 p.m. (H) Aprons Staff	11 Cast Iron Cooking 6 p.m. (H) Aprons Staff Cast Iron Cooking 6 p.m. (H) Aprons Staff	12 Private Classes 1 p.m. (D) Aprons Staff Pucker Up! 6 p.m. (H) Aprons Staff	13 An Evening with Sheryl Yuengling & the Yuengling Brewery 6:30 p.m. (D) Yuengling	14 An Evening of Elegance 6:30 p.m. (D) Aprons Staff
15 Sunday Jazz Brunch 12 p.m. (D) Aprons Staff	16 Couples Cooking: Italian Restaurant Favorites 6 p.m. (H) Aprons Staff	17	18 Sushi 101 6 p.m. (H) Aprons Staff	19 Private Classes 1 p.m. (D) Aprons Staff Appetizers for Summer Entertaining 6 p.m. (H) Aprons Staff	20 Private Classes 11 a.m. (D) Aprons Staff Wine & Dine: Willamette Valley 6:30 p.m. (D) Aprons Staff	21 Big & Little Chef: Sweet, Baked, & Gluten-Free 10 a.m. (K) Aprons Staff A Celebration of Organic Wine Month with Emiliana Vineyards
22	23 Look at the Thyme! 6 p.m. (H) Aprons Staff	24 Couples Cooking: Street Eats New Orleans 6 p.m. (H) Aprons Staff	25 Kitchen Fundamentals: Knife Skills 6 p.m. (H) Aprons Staff	26 Private Classes 2:30 p.m. (D) Aprons Staff Private Classes 6 p.m. (D) Aprons Staff	27 An Extraordinary Vintage with Concha y Toro and Wine Educator Massimo Leonori 6:30 p.m. (D) Leonori	28 An Evening with Envy™ Apple 6:30 p.m. (D) Apple Bloggers,in Winter Park, FL

29	30 Private Classes 1 p.m. (D) Aprons Staff Private Classes 1 p.m. (D) Aprons Staff Getting Curried Away 6 p.m. (H) Aprons Staff					
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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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Big & Little Chef: Sweet, Baked, & Gluten-Free

Description - (K) Learn how to make delicious cupcakes, scones, and cakes all gluten-free! Enjoy these sweet treats without the guilt! Disclaimer: The information and recipes provided are intended to be nutrition and dietary guidance only and not medical advice. Please note that this class uses recipes made with ingredients that are naturally gluten-free and/or packaged products that are labeled gluten-free by their manufacturer. Our cooking schools are not gluten-free facilities, please be aware of the gluten cross-contact risk.

Menu - Chewy Chocolate Chip Cookies Red Velvet Cupcakes with Cream Cheese Frosting Blueberry Scones with Lemon Glaze NY Cheesecake

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Sep 7, 6 p.m.

Date and Time - Sep 21, 10 a.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 - Sep 10, 6 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 - Sep 11, 11, 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 - Sep 25, 6 p.m.

Wine & Dine: Coastal Favorites

Description - (D) Take a trip around the world without leaving the comfort of the Aprons Cooking School kitchen. We will be pairing some of our new favorite wines with selected signature dishes from four of our favorite coastal cultures.

Menu - Brazilian Moqueca Seafood Stew St. Francis-Style Crab Salad Tangier Lamb Tagine with Saffron Scented Cous Cous and Spiced Chickpeas Tahitian Banana Merengue Po'e Pie.

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Sep 6, 6:30 p.m.

An Evening with Sheryl Yuengling & the Yuengling Brewery

Description - (D) Join Sheryl Yuengling, 6th Generation co-owner of D.G. Yuengling & Son, Inc., for an evening of great beer, Chef inspired food pairings and a personal perspective on America's Oldest Brewery. Sample beers from their Tampa brewery and get recipe and pairing ideas for Football tailgating.

Menu - Welcome Aperitif - Golden Pilsner Shrimp and Crab Ceviche paired with Golden Pilsner Fish Tacos with Mango Slaw paired with Light Lager Spicy Burgers with Dill Potato Salad paired with Lager Chocolate Mousse Pie paired with Black & Tan

Cost - \$45.00

Instructor(s) - Yuengling

Date and Time - Sep 13, 6:30 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 - Sep 20, 6:30 p.m.

A Celebration of Organic Wine Month with Emiliana Vineyards

Description - (D) Who would have thought that the world's largest organic winery is from Chile? This honor goes to Emiliana Vineyards, named winery of the year 2015 by Wines of Chile at the annual Chilean Wine Awards. Come and experience Natura wines, and feel the organic difference.

Menu - Welcome Aperitif - Natura Central Valley Rosé Blackened Scallops with Pea Puree & Lemon Vinaigrette paired with Natura Valle de Casablanca Sauvignon Blanc Grilled Salmon with Herb Roasted Mushrooms paired with Natura Pinot Noir Lamb Chops with Salsa Verde & Vegetable Couscous paired with Natura Valle de Colchagua Carmenera Dark Chocolate Blackberry Tart with Cabernet Syrup paired with Natura Valle del Rapel Cabernet Sauvignon

Cost - \$50.00

Instructor(s) - McCarthy

Date and Time - Sep 21, 6:30 p.m.

An Extraordinary Vintage with Concha y Toro and Wine Educator Massimo Leonori

Description - (D) Join Massimo Leonori as he guides you through a truly amazing vintage. Extremely favorable conditions of the 2017-2018 growing season has yielded these outstanding wines.

Menu - Welcome Aperitif - Sauvignon Blanc Bacon & Blue Cheese Stuffed Mushrooms paired with Merlot Pulled Duck Tacos with Apple Slaw, Goat Cheese & Ponzu Cherries paired with Malbec Roasted Beef Tri-Tip with Creamy Leek Fondue paired with Cabernet Sauvignon Maple Carrot Cake Bars with Salted Caramel Cream Cheese Icing paired with Carmenera

Cost - \$50.00

Instructor(s) - Leonori

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

Couples Cooking: Italian Restaurant Favorites

Description - (H) Learn how to make amazing Italian restaurant style dishes in the comfort of your own home.

Menu - Portobello Carpaccio with Sundried Tomatoes, Roasted Garlic and Goat Cheese Shrimp and Linguine Carbonara Veal Saltimbocca with Spinach and Roasted Potatoes Classic Tiramisu

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Sep 3, 16, 6 p.m.

Tasty Vegan Desserts

Description - (H) Want to learn how to make some of your favorite tasty treats vegan-style? We will show you how to make some of your classic favorites vegan friendly. These desserts will be the talk of the town when you make them. Explore some new desserts in this sweet class.

Menu - Brookies with Salted Caramel Sauce Refrigerated Oreo Cheesecake Apple Spice Cake with Buttercream Fruit Sushi

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Sep 4, 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 - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Sep 7, 10 a.m.

Date and Time - Sep 9, 5 p.m.

Date and Time - Sep 12, 19, 30, 30, 1 p.m.

Date and Time - Sep 20, 11 a.m.

Date and Time - Sep 26, 2:30 p.m.

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

Envy™ Apple In-Store Blogger Event Sampling Food Stations

Description - (O) Event is free. Experience the crunchy delicious-ness of Envy™ apples this weekend with a free sampling event from 2 p.m.–3 p.m. on Saturday, September 7, 2019. Meet the area's top local food bloggers as they share their favorite fall apple recipes. Attend the in-store event for a discount promotional code to our upcoming An Evening with Envy™ Apple Demonstration class on September 28, 2019!

Menu - =Come sample some Envy Apple inspired recipes=

Cost - \$0.00

Instructor(s) - in Winter Park, FL, Apple Bloggers

Date and Time - Sep 7, 2 p.m.

Southern Comfort Brunch

Description - (H) Y'all ready for a soulful meal that is sure to fill and delight? With these southern classics you'll be happier than a possum eating a sweet tater!

Menu - Low Country Shrimp and Grits Biscuits with Chipped Beef and Red-Eye Gravy Fried Green Tomato Benedict with Choron Hollandaise Rustic Peach Tart with Vanilla Bean Chantilly

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Sep 9, 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 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 - Sep 12, 6 p.m.

An Evening of Elegance

Description - (D) High end perfection can be achieved in a home kitchen! Come watch as our Aprons Cooking School Chefs pull out all the stops and show you how to create these culinary masterpieces in your own kitchen.

Menu - Fish with Shaved Fennel, Lemon Emulsion, Fried Capers, and Pickled Red Onion paired with Crab with a Smoked Sea Salt Cracker Truffled Leek and Corn Cream, Scallops, Champagne-Poached Crab Meat and Crispy Mushrooms Ribeye & BBQ Shrimp,

Lacquered Brussels Sprouts, Smoked Gouda Anna PotatoesProsecco Panna Cotta, Pistachio Streusel, Strawberry Textures

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Sep 14, 6:30 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 SaladPraline Pancakes with Caramelized PearsCrab Cakes Benedict with Housemade Tasso HollandaiseBananas Foster en Croute with Vanilla Ice Cream

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Sep 15, 12 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 - Sep 18, 6 p.m.

Appetizers for Summer Entertaining

Description - (H) Come and explore the humble beginnings of the open-faced sandwich. With a history dating back to the "Trenchers" of old France, we will create modern versions of this tasty treat from around the world.

Menu - Bruschetta with White Bean Puree, Garlic-Shrimp, and ArugulaTartine with Onion Jam, Grilled Sausage, and GruyereDanish Blue Cheese Toast with Oil Poached Tuna and Pickled OnionsGrilled Challah with Nutella and Caramelized Bananas

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Sep 19, 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 VinaigretteSweet Corn and Cilantro GazpachoPimento Cheese BLT with Homemade Potato Chips and Sour Cream and Chive DipLemon-Thyme Pound Cake with Nectarine Compote

Cost - \$45.00

Instructor(s) - Aprons Staff

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

Couples Cooking: Street Eats New Orleans

Description - (H) Take a stroll with us through the flavors of one of our favorite food destinations, all from the comfort of our Aprons Cooking School kitchen.

Menu - Fully Dressed Oyster and Shrimp Po'BoysBoudin Balls with Creole SauceFried Crawfish Etouff   SacksChocolate-Hazelnut Stuffed Beignets

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Sep 24, 6 p.m.

An Evening with Envy™ Apple

Description - (D) It's prime apple season, and there's no better time to learn how to entertain with versatile and delicious Envy™ apples.Be inspired by our Aprons Cooking School Chefs as they demonstrate delicious Envy™ apple recipes, from savory to sweet! You'll get to try an appetizer, salad, main course, and dessert.Delight your palate and discover the versatility of cooking with Envy™ - one of the country's hottest food trends.

Menu - Welcome Aperitif - Pumpkin-Spiced Apple CiderChef's choice appetizer showcasing a blogger's favorite recipe sampled at the Envy Apple Sampler event on September 7th.Shaved Fennel and Envy Apple SaladPot RoastEnvy Apple Oat Crumble with Citrus Caramel Topping

Cost - \$50.00

Instructor(s) - Apple Bloggers,in Winter Park, FL

Date and Time - Sep 28, 6:30 p.m.

Getting Curried Away

Description - (H) 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 CurryMaldivian Mas Riha (Tuna Curry);Indian Carrot Halwa

Cost - \$50.00

Instructor(s) - Aprons Staff

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

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