

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.

September, 2019

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6 Private Classes 1 p.m. (D) Aprons Staff	7 Envy™ Apple In-Store Blogger Event Sampling Food Stations 2 p.m. (O) Palmer, Shorter Big & Little Chef: Sweet, Baked, & Gluten-Free 6 p.m. (K)
8	9 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	12	13 Light but Elegant Reds with Thom Horsey, Wine Educator 6:30 p.m. (D) Horsey	14 An Evening with Sheryl Yuengling & the Yuengling Brewery 6:30 p.m. (D) Yuengling
15 Sunday Jazz Brunch 12 p.m. (D) Aprons Staff	16 Couples Cooking: Italian Restaurant Favorites 6 p.m. (H) Aprons Staff	17	18	19	20 Private Classes 10 a.m. (D) Aprons Staff A Celebration of Organic Wine Month with Emiliana Vineyards 6:30 p.m. (D) McCarthy	21 Big & Little Chef: Sweet, Baked, & Gluten-Free 10 a.m. (K) Aprons Staff Wine & Dine: Willamette Valley 6:30 p.m. (D) Aprons Staff
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 Southern Comfort Brunch 6 p.m. (H) Aprons Staff	27 VIP Food & Wine Experience - France! 6 p.m. (D) Aprons Staff French Wine Country (2-course) Dinner 7 p.m. (D) Aprons Staff	28 Private Classes 12:30 p.m. (D) Aprons Staff An Evening with Envy™ Apple 6:30 p.m. (D) Palmer, Shorter

29	30 Private Classes 2 p.m. (D) Aprons Staff					
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(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

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, 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.

Light but Elegant Reds with Thom Horsey, Wine Educator

Description - (D) Do you enjoy a nice red wine but want something just a little lighter than a big house Cabernet or Merlot? Publix has the wines for you. How about a nice, juicy red blend that has a hint of sweetness? That is what you get in every glass of 14 Hands Run Wild. How about a light wine with nice upfront fruit and a soft velvety finish? Then Erath Pinot Noir will satisfy your taste buds. Not quite white and not quite red but light and refreshing? Sounds like you are looking for a Chateau Ste Michelle Rosé. Now imagine sitting on a gondola going down a canal in Italy with a nice Italian Red wine that resonates unbelievable flavor in your mouth. That is what you'll envision with every sip of Santa Cristina Rosso. Come try the lighter side of some top quality Red wines that are perfect for that Indian Summer evening under the stars. We teased you with the wines but you'll appreciate each course we'll serve throughout the evening.

Menu - Red Curry Steamed Mussels paired with CSM CV Rosé Tacos al Pastor paired with Erath Pinot Noir Spice-Rubbed, Bone-In Sous Vide Ribeye Steak with Roasted Garlic Butter paired with 14 Hands Run Wild Pecan & Gorgonzola Coated Grapes paired with Santa Cristina Rosso

Cost - \$50.00

Instructor(s) - Horsey

Date and Time - Sep 13, 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 14, 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 20, 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 21, 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 - Sep 27, 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 - Sep 27, 7 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 6, 1 p.m.

Date and Time - Sep 20, 10 a.m.

Date and Time - Sep 28, 12:30 p.m.

Date and Time - Sep 30, 2 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) - Palmer, Shorter

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, 26, 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 - Sep 15, 12 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 16, 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 - 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'Boys Boudin Balls with Creole Sauce Fried Crawfish Etouffée Sacks Chocolate-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 Cider Chef's choice appetizer showcasing a blogger's favorite recipe sampled at the Envy Apple Sampler event on September 7th. Shaved Fennel and Envy Apple Salad Pot Roast Envy Apple Oat Crumble with Citrus Caramel Topping

Cost - \$50.00

Instructor(s) - Palmer, Shorter

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

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