

Plantation

1181 S University Dr, Plantation FL, 33324-3322

(954) 577-7632

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 Couples Cooking: Street Eats New Orleans 6 p.m. (H) Aprons Staff	6 An Evening with Executive Chef Adrienne Grenier & a Portfolio of Craft Beer 6:30 p.m. (D) Grenier	7 Envy™ Apple In-Store Blogger Event Sampling Food Stations 2 p.m. (O) Quillen,Fernandez Big & Little Chef: Sweet, Baked, & Gluten-Free 6 p.m. (K)
8	9 Southern Comfort Brunch 6 p.m. (H) Aprons Staff	10 Private Classes 4 p.m. (D) Aprons Staff Kitchen Fundamentals: Sautéing & Saucemaking 6 p.m. (H) Aprons Staff	11 Cast Iron Cooking 6 p.m. (H) Aprons Staff	12 Pucker Up! 6 p.m. (H) Aprons Staff	13 Aprons Collaborative Beer Dinner Series: Saltwater Brewing & M.I.A Beer Company 6:30 p.m. (D) Jeffers,Walklet	14 Street Cuisine & Wines of the World 6:30 p.m. (D) Birnie-Visscher
15 Sunday Jazz Brunch 12 p.m. (D) Aprons Staff	16 Private Classes 6 p.m. (D) Aprons Staff Couples Cooking: Italian Restaurant Favorites 6 p.m. (H) Aprons Staff	17 The Art of the Sandwich 6 p.m. (H) Aprons Staff	18 Sushi 101 6 p.m. (H) Aprons Staff	19 Private Classes 12 p.m. (D) Aprons Staff Appetizers for Summer Entertaining 6 p.m. (H) Aprons Staff	20 Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Summer) 6:30 p.m. (D) Aprons Staff	21 Big & Little Chef: Sweet, Baked, & Gluten-Free 10 a.m. (K) Aprons Staff An Evening with Hess Vineyards 6:30 p.m. (D) Jetton
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 Private Classes 6 p.m. (D) 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

29	30 Getting Curried Away 6 p.m. (H) Aprons Staff					
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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, 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 - Sep 20, 6:30 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.

An Evening with Executive Chef Adrienne Grenier & a Portfolio of Craft Beer

Description - (D) Join Executive Chef Adrienne Grenier, a Food Network Chopped champion, as she exemplifies pairing a portfolio of beers with the right foods. Her spot-on expertise will delight microbrewery enthusiasts everywhere.

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 - \$50.00

Instructor(s) - Grenier

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

Aprons Collaborative Beer Dinner Series: Saltwater Brewing & M.I.A Beer Company

Description - (D) When two great brewers get together to collaborate on a special brew it's certain that a Quaffable treat is in your future. Join the Aprons Chefs and Head Brewers Dustin Jeffers, (Saltwater Brewing), & Jared Walklet (M.I.A Beer Company) for an evening of great local beers and Chef inspired food pairings. Sample beers from both brewers and a special 1-time crafted beer for this dinner ONLY!

Menu - Saltwater Brewery Passion Pit & MIA Brewery Pineapple Coconut HRD WTR paired with Pan Seared Sea Scallops with Mango Salsa. Saltwater Brewery Screamin' Reels IPA & MIA Brewery Mega Mix Pale Ale paired with Bacon-Wrapped Mini Sweet Peppers with Goat Cheese & Romesco Sauce. Collaboration Brew MIA Heat IPA paired with Oven Roasted Chicken with Saffron Cream Sauce. Saltwater Brewery Sea Cow & MIA Brewery Tourist Trappe paired with Caramelized Lemon Tart with Fresh Raspberries

Cost - \$45.00

Instructor(s) - Jeffers, Walklet

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

Street Cuisine & Wines of the World

Description - (D) Street cuisine is a style of cooking characterized by distinctive ingredients, techniques and dishes, and usually associated with a specific culture or geographic region. Come enjoy street eats elevated to a higher standard paired with wines from around the world. Chris Birnie-Visscher, Advance Sommelier will be on-hand to answer questions about these worldly wines.

Menu - Welcome Aperitif - Miraval Cotes de Provence Rosé. Shrimp Chorizo Tacos with Green Tomatillo Avocado Sauce & Pickled Red Onions paired with Mohua Sauvignon Blanc. Fried Veal & Pork Polpettes with Red Gravy & Parmesan paired with Marq Caceres Rioja Crianza. Grilled Beef Bulgogi Bao with Chili-Garlic Aioli paired with Tintonegro Malbec. Tiramisu Crepes with Mascarpone Ice Cream paired with Warres Warrior Port

Cost - \$50.00

Instructor(s) - Birnie-Visscher

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

An Evening with Hess Vineyards

Description - (D) An unparalleled passion and curiosity combines with a pioneering spirit that stretches over five generations of the Hess family since 1844. Hess Vineyards produce outstanding, highly acclaimed wines that stand alongside the very best. Come to Aprons Cooking School tonight to sample award-winning wines paired with a chef-inspired menu.

Menu - Welcome Aperitif - Panthera Chardonnay. Roasted Tomato & Crab Bisque with Candied Pancetta and Basil Crème Fraiche paired with Panthera Chardonnay. Duck & Shiitake Potstickers with Gingered-Plum Dipping Sauce paired with MacPhail Pinot Noir. Marinated Flat Iron Steaks with Roasted Root Vegetables paired Hess Collection Mt. Veeder Cabernet Sauvignon. Balsamic Maserated Berries en Croute with Parmesan Gelato paired with Lion Tamer Red Blend

Cost - \$50.00

Instructor(s) - Jetton

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.

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.

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 Etouffé Sacks Chocolate-Hazelnut Stuffed Beignets

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Sep 5, 24, 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) - Quillen, Fernandez

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.

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 - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Sep 10, 4 p.m.

Date and Time - Sep 16, 25, 6 p.m.

Date and Time - Sep 19, 12 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.

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.

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 - Sep 17, 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 Seeds
Spicy 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 Arugula
Tartine with Onion Jam, Grilled Sausage, and Gruyere
Danish Blue Cheese Toast with Oil Poached Tuna and Pickled Onions
Grilled 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 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 - Sep 23, 6 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 Curry
Maldivian 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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