

Orlando

7524 Dr Phillips Blvd, Orlando FL, 32819-5148

(407) 226-9796

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 Couples Cooking: Street Eats New Orleans 6 p.m. (H) Aprons Staff Couples Cooking: Spanish Tapas and Sangria | 5 | 6 Kitchen Fundamentals: Sautéing & Saucemaking 10 a.m. (H) Aprons Staff Wine & Dine: Coastal Favorites 6:30 p.m. (D) | 7 Envy™ Apple In-Store Blogger Event Sampling Food Stations 2 p.m. (O) Cronan,Ann Big & Little Chef: Sweet, Baked, & Gluten-Free 6 p.m. (K) |
| 8 | 9 Private Classes 10 a.m. (D) Aprons Staff | 10 Kitchen Fundamentals: Sautéing & Saucemaking 6 p.m. (H) Aprons Staff | 11 Cast Iron Cooking 6 p.m. (H) Aprons Staff | 12 Street Cuisine & Wines of the World 6:30 p.m. (D) Birnie-Visscher | 13 | 14 An Evening of Elegance 6:30 p.m. (D) Aprons Staff |
| 15 Private Classes 5 p.m. (D) Aprons Staff | 16 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 An Evening with Hess Vineyards 6:30 p.m. (D) Losch | 20 | 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 | 26 Private Classes 6 p.m. (D) Aprons Staff Appetizers for Summer Entertaining 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 |

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|----|---|--|--|--|--|--|
| 29 | 30 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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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 6, 10 a.m.

Date and Time - Sep 10, 6 p.m.

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.

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.

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.

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 12, 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) - Losch

Date and Time - Sep 19, 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) - 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.

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.

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 4, 24, 6 p.m.

Couples Cooking: Spanish Tapas and Sangria

Description - (H) Let us show you how to create some of our favorite Spanish small plates along with some of the best sangria this side of Madrid.

Menu - Bacon Wrapped-Manchego Stuffed Dates Patatas Bravas (Spanish Potatoes) Lamb Meatballs with Romesco Sauce Shrimp with Chorizo, Garlic and Sherry Fried Churros with Dulce De Leche Homemade Red Sangria.

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Sep 4, 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) - Cronan, Ann

Date and Time - Sep 7, 2 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 - Sep 9, 10 a.m.

Date and Time - Sep 15, 5 p.m.

Date and Time - Sep 26, 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 Potatoes Prosecco Panna Cotta, Pistachio Streusel, Strawberry Textures

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Sep 14, 6:30 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 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.

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.

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 26, 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 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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