

Richmond

5400 Wyndham Forest Dr, Glen Allen VA, 23059

(804) 527-1498

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 Private Classes 6 p.m. (D) Aprons Staff	5 Couples Cooking: Street Eats New Orleans 6 p.m. (H) Aprons Staff	6	7 Envy™ Apple In-Store Blogger Event Sampling Food Stations 2 p.m. (O) in Richmond, VA, Apple Bloggers
8	9	10 Kitchen Fundamentals: Sautéing & Sauce-making 6 p.m. (H) Aprons Staff	11 Cast Iron Cooking 6 p.m. (H) Aprons Staff	12	13 Private Classes 11:30 a.m. (D) Aprons Staff Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Summer) 6:30 p.m. (D) Aprons Staff	14 An Evening of Elegance 6:30 p.m. (D) Aprons Staff
15	16 Couples Cooking: Italian Restaurant Favorites 6 p.m. (H) Aprons Staff	17	18 Sushi 101 6 p.m. (H) Aprons Staff Private Classes 6:30 p.m. (D) Aprons Staff	19 Private Classes 6 p.m. (D) Aprons Staff	20 Private Classes 12:15 p.m. (D) Aprons Staff Private Classes 3 p.m. (D) Aprons Staff Couples Cooking: Street Eats Mexico 6 p.m. (H)	21 Wine & Dine: Willamette Valley 6:30 p.m. (D) Aprons Staff
22	23 Look at the Thyme! 6 p.m. (H) Aprons Staff	24 Private Classes 11:30 a.m. (D) Aprons Staff Couples Cooking: Street Eats New Orleans 6 p.m. (H) Aprons Staff	25 Private Classes 12:30 p.m. (D) Aprons Staff Kitchen Fundamentals: Knife Skills 6 p.m. (H) Aprons Staff Private Classes 6 p.m. (D)	26 Southern Comfort Brunch 6 p.m. (H) Aprons Staff	27 Private Classes 1:30 p.m. (D) Aprons Staff VIP Food & Wine Experience - France! 6 p.m. (D) Aprons Staff French Wine Country (2-	28

29	30 Getting Curried Away 6 p.m. (H) Aprons Staff					
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(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

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 13, 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.

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.

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.

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 - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Sep 4, 19, 25, 6 p.m.

Date and Time - Sep 13, 24, 11:30 a.m.

Date and Time - Sep 18, 6:30 p.m.

Date and Time - Sep 20, 12:15 p.m.

Date and Time - Sep 20, 3 p.m.

Date and Time - Sep 25, 12:30 p.m.

Date and Time - Sep 27, 1:30 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 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) - in Richmond, VA, Apple Bloggers

Date and Time - Sep 7, 2 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.

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.

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 Chips Carne Asada Tacos with Lime, Cilantro, and Onion Grilled Street Corn with Chile Lime Mayo, Cilantro, and Cotija Cheese Arroz con Leche with Mango and Tajin

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Sep 20, 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.

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 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 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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