

Tampa

7835 Gunn Hwy, Tampa FL, 33626-1611

(813) 926-4465

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 6:30 p.m. (D) Aprons Staff	7 Envy™ Apple In-Store Blogger Event Sampling Food Stations 2 p.m. (O) in Tampa, FL, Apple Bloggers Big & Little Chef: Sweet, Baked, &
8	9 Private Classes 6 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	12 Private Classes 6:30 p.m. (D) Aprons Staff	13 An Evening with Kuleto Estate Winery 6:30 p.m. (D) Sijan	14 An Evening with Executive Chef Adrienne Grenier & a Portfolio of Craft Beer 6:30 p.m. (D) Grenier
15 Sunday Jazz Brunch 12 p.m. (D) Aprons Staff	16 Couples Cooking: Italian Restaurant Favorites 6 p.m. (H) Aprons Staff	17 Private Classes 6 p.m. (D) Aprons Staff The Art of the Sandwich 6 p.m. (H) Aprons Staff	18 Sushi 101 6 p.m. (H) Aprons Staff	19 Appetizers for Summer Entertaining 6 p.m. (H) Aprons Staff Private Classes 6:30 p.m. (D) Aprons Staff	20 An Evening with Hess Vineyards 6:30 p.m. (D) Losch	21 Big & Little Chef: Sweet, Baked, & Gluten-Free 10 a.m. (K) Aprons Staff Private Classes 6 p.m. (D) Aprons Staff
22	23 Private Classes 6 p.m. (D) Aprons Staff 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 Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Summer) 6:30 p.m. (D) Aprons Staff	27 Aprons Collaborative Beer Dinner: Cigar City & Coppertail 6:30 p.m. (D) Sasscer, Hughes	28 An Evening with Envy™ Apple 6:30 p.m. (D) Apple Bloggers, in Tampa, FL

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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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.

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 26, 6:30 p.m.

An Evening with Kuleto Estate Winery

Description - (D) Kuleto carries on the tradition of mountaintop wines that echo the spirit of Burgundy and Tuscany. Kuleto Estate wines are 100% estate-grown, produced and bottled, and have produced a small portfolio of exceptional wines. Enjoy these award-winning wines paired with a great menu.

Menu - Crispy Miso-Glazed Pork Belly Skewers with Kohlrabi Slaw & Ponzu Reduction paired with Frog Prince Red Blend Chickpea Frites with House Ketchup & Pecorino Romano paired with Native Son Red Blend Cocoa & 5-Spice Rubbed Beef Tenderloin, Cauliflower Puree, Braised Cipollinis & Wild Mushrooms paired with India Ink Red Blend Peach & Blackberry Crostata with Rosemary-Infused Mascarpone paired with India Ink Red Blend

Cost - \$50.00

Instructor(s) - Sijan

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

Aprons Collaborative Beer Dinner: Cigar City & Coppertail

Description - (D) When two great breweries get together to collaborate on a special brew, you can expect a delicious quaffable masterpiece. Join the Aprons Chefs and Brewery Director of Brewery Operations Sean Sasscer (Cigar City Brewing, Tampa) & Casey Hughes (Coppertail Brewing, Tampa) for an evening of great local beers and Chef inspired food pairings. Sample beers from both breweries will complement each course along with a second-time collaboration beer brewed to highlight local beer, the sharing of ideas, and the energy generated when we all work together.

Menu - Cigar City Space Pope IPA & Coppertail Brewing Free Dive IPA paired with Pan Seared Crab Cake with Key Lime Aioli & Spicy Mango Salsa. Cigar City Guayabera Citra Pale Ale & Coppertail Brewing Night Swim Porter with Cocoa Nibs paired with Jambalaya with Red Beans & Rice. Collaboration Brew Hoppy Zwickelbier paired with Thai Curry Chicken. Cigar City Maduro Brown Ale & Coppertail Brewing Unholy Trippel Belgian Style Trippel Ale paired with Maple Carrot Cake with Salted Carmel Cream Cheese Icing

Cost - \$50.00

Instructor(s) - Sasscer, Hughes

Date and Time - Sep 27, 6:30 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, 12, 19, 6:30 p.m.

Date and Time - Sep 9, 17, 21, 23, 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 Tampa, 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.

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.

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 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) - Apple Bloggers, in Tampa, 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 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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