

Sarasota

2875 University Pkwy, Sarasota FL, 34243-4201

(941) 358-7781

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 1 p.m. (D) Aprons Staff Tasty Vegan Desserts 6 p.m. (H) Aprons Staff	5 Couples Cooking: Street Eats New Orleans 6 p.m. (H) Aprons Staff	6 Wine & Dine: Willamette Valley 6:30 p.m. (D) Aprons Staff	7 Envy™ Apple In-Store Blogger Event Sampling Food Stations 2 p.m. (O) in Sarasota
8	9	10 Kitchen Fundamentals: Sautéing & Saucemaking 6 p.m. (H) Aprons Staff Cast Iron Cooking 6 p.m. (H) Aprons Staff	11 Cast Iron Cooking 6 p.m. (H) Aprons Staff	12 An Evening with Kuleto Estate Winery 6:30 p.m. (D) Sijan	13	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 Private Classes 3 p.m. (D) Aprons Staff Sushi 101 6 p.m. (H) Aprons Staff	19 An Evening with Hess Vineyards 6:30 p.m. (D) Jetton	20 Couples Cooking: Street Eats Mexico 6 p.m. (H) Aprons Staff	21 Big & Little Chef: Sweet, Baked, & Gluten-Free 11 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	26	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 An Evening with Envy™ Apple 6:30 p.m. (D) in Sarasota

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 10, 11, 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 21, 11 a.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 6, 21, 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 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) - Jetton

Date and Time - Sep 19, 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 - \$60.00

Instructor(s) - Aprons Staff

Date and Time - Sep 4, 1 p.m.

Date and Time - Sep 18, 3 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) - in Sarasota

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.

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) - in Sarasota

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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