

**Sarasota**

**2875 University Pkwy, Sarasota FL, 34243-4201**

**(941) 358-7781**

To make a reservation for a class, please visit [publix.com/cookingschools](http://publix.com/cookingschools) or call the school.

**October, 2019**

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		<b>1</b> <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (H) Aprons Staff	<b>2</b>	<b>3</b> <b>Join us for our Complimentary OPEN HOUSE!!!</b> 5 p.m. (D) Aprons Staff	<b>4</b>	<b>5</b>
<b>6</b>	<b>7</b> <b>Kitchen Fundamentals: Herbs &amp; Spices</b> 6 p.m. (H) Aprons Staff	<b>8</b>	<b>9</b> <b>Couples Cooking: Octoberfest</b> 6 p.m. (H) Aprons Staff	<b>10</b> <b>An Evening with Replica Wines &amp; Ari Walker, CEO &amp; Founder</b> 6:30 p.m. (D) Walker	<b>11</b> <b>Chinese Take Out</b> 6 p.m. (H) Aprons Staff	<b>12</b> <b>VIP Food &amp; Wine Experience - Spain!</b> 6 p.m. (D) Aprons Staff  <b>Spanish Wine Country (2-course) Dinner</b> 7 p.m. (D) Aprons Staff
<b>13</b>	<b>14</b> <b>Couples Cooking: World Tour of Soups</b> 6 p.m. (H) Aprons Staff	<b>15</b> <b>Basics of Culinary - Part 1 (3-day series) 1/3</b> 11 a.m. (H) Aprons Staff  <b>Basics of Culinary - Part 1 (3-day series) 1/3</b> 6 p.m. (H) Aprons Staff	<b>16</b> <b>Low Country Favorites</b> 6 p.m. (H) Aprons Staff	<b>17</b> <b>Cold Weather Comfort Food</b> 6 p.m. (H) Aprons Staff	<b>18</b> <b>A Fall Celebration of Beer with Lagunitas Brewery</b> 6:30 p.m. (D) Aprons Staff	<b>19</b>
<b>20</b>	<b>21</b>	<b>22</b> <b>Basics of Culinary - Part 1 (3-day series) 2/3</b> 11 a.m. (H) Aprons Staff  <b>Basics of Culinary - Part 1 (3-day series) 2/3</b> 6 p.m. (H) Aprons Staff	<b>23</b> <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (H) Aprons Staff	<b>24</b> <b>An Evening with Benziger Winery &amp; Winemaker Chris Benziger</b> 6:30 p.m. (D) Benziger	<b>25</b> <b>Aprons Collaborative Beer Dinner: Cigar City &amp; Coppertail</b> 6:30 p.m. (D) Sasscer,Hughes	<b>26</b> <b>Curries of the World</b> 6:30 p.m. (D) Aprons Staff

<p><b>27</b>  <b>Sunday Jazz Fall Brunch</b>  12 p.m. (D)  Aprons Staff</p>	<p><b>28</b></p>	<p><b>29</b>  <b>Basics of Culinary - Part 1 (3-day series) 3/3</b>  11 a.m. (H)  Aprons Staff</p> <p><b>Basics of Culinary - Part 1 (3-day series) 3/3</b>  6 p.m. (H)  Aprons Staff</p>	<p><b>30</b></p>	<p><b>31</b>  <b>Private Classes</b>  6 p.m. (D)  Aprons Staff</p> <p><b>Couples Cooking: Oktoberfest</b>  6 p.m. (H)  Aprons Staff</p>		
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Class dates, times, pricing and menu are subject to change. Please visit [publix.com/cookingschools](http://publix.com/cookingschools) for the latest class updates.

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**October, 2019**

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

**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** - Oct 1, 23, 6 p.m.

**Kitchen Fundamentals: Herbs & Spices**

**Description** - (H) Learn the basics of successfully incorporating herbs and spices into your cooking.

**Menu** - Roasted Garlic & Herb Hummus with Sweet Pepper Relish & Sesame-Cumin Lavosh Chicken Tortilla Soup with Spiced Crema Shrimp Tikka Masala with Jasmine Rice BBQ Lamb Chops with Pistachio-Mint Pesto

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 7, 6 p.m.

**Basics of Culinary - Part 1 (3-day series)**

**Description** - (H) This three-part series is for everyone from the beginner cook to the experienced foodie. Enjoy a different culinary journey every week (for 3 weeks), preparing full menus utilizing a variety of techniques, and sharing great meals with fellow students.

**Menu** - Week 1 Menu - Fried Green Tomatoes with Pimiento Cheese and House-Made Ranch Dressing; Poached Chicken Spinach Salad with Seasonal Fruit Salsa and Grapefruit-Basil Vinaigrette; Rosemary and Garlic Spiedini over Farro Risotto; Baklava. Week 2 Menu - Caldo Verde; Pressure Cooked Pulled Pork, Cola BBQ Sauce with Old Fashioned Slaw; Eggplant Parmesan with Homemade Pasta; Biscuit Topped Seasonal Cobbler. Week 3 Menu - Tabbouleh Salad; Southern Vegetable and Quinoa Bowl topped with Grillades and Tomato Gravy; Za'atar Crusted Spatchcock Chicken with Cauliflower Puree and 7-Spice Red Wine Reduction; Perfect Rice; Almond Polenta Pound Cake with Zabaglione

**Cost** - \$150.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 15, 22, 29, 11 a.m.

**Date and Time** - Oct 15, 22, 29, 6 p.m.

### **An Evening with Replica Wines & Ari Walker, CEO & Founder**

**Description** - (D) Replica combines science and classic wine making capabilities to benchmark the flavor and quality experiences of America's favorite brands—It's like having your cake, eating it too! Join us tonight at Aprons Cooking School for some delicious wines paired with chef-inspired dishes, and hear about the passion, knowledge, and expertise from Ari Walker, CEO & Founder.

**Menu** - Envy Pinot Noir paired with Mushroom Ravioli with Roasted Mushrooms & Shallots  
Misbehaved Pinot Noir paired with Indian-Spiced Phyllo & Smoked Salmon  
Napolean Pickpocket Red paired with Sweet Tea Brined, Grilled Chicken Thighs with Tomato Gravy  
Just Right Cabernet Sauvignon paired with Korean-Style BBQ Flanken Cut Ribs

**Cost** - \$50.00

**Instructor(s)** - Walker

**Date and Time** - Oct 10, 6:30 p.m.

### **VIP Food & Wine Experience - Spain!**

**Description** - (D) Spain 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 Spanish (2-course) dinner that follows at 7 p.m. (a separate registration for \$25 is required for the 2-course dinner that follows)

**Menu** - Chilled Mussels with a Spanish Vinaigrette  
Fried Green Olives with Chorizo & Goat Cheese  
Lamb Meatballs with Romesco Sauce  
Spanish Tortilla

**Cost** - \$20.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 12, 6 p.m.

### **Spanish Wine Country (2-course) Dinner**

**Description** - (D) Join us after the wine tasting event and continue to explore Spanish wines. We will be showcasing some truly amazing wines to go along with creative Spanish-inspired dishes.

**Menu** - Lump Crab Gratin with Sherry Mustard Cream  
Chicken Paella

**Cost** - \$25.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 12, 7 p.m.

### **A Fall Celebration of Beer with Lagunitas Brewery**

**Description** - (D) The folks at Lagunitas Brewing Company have a passion for award winning beers. From the humble beginnings in the early 90's to now serving beers in over 20 countries and growing. Join us in sampling 5 of their awesome brews paired with some great Aprons inspired dishes.

**Menu** - Welcome Aperitif - DayTime  
Lagur paired with Spicy Fried Shrimp Tacos & Avocado Salsa  
Little Sumpin Sumpin paired with Mojo Pork Cuban Panini  
Born Yesterday paired with Braised Oxtail, Cambosola Cream, Fettuccini & Fresh Peas  
IPA paired with Pumpkin Crème Brulee & Toasted Breakfast Bread

**Cost** - \$40.00

**Instructor(s)** - Aprons Staff

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

### **An Evening with Benziger Winery & Winemaker Chris Benziger**

**Description** - (D) At Benziger, they are about three things: family, great wine and healthy vineyards. For more than thirty years, they've farmed their ranch on Sonoma Mountain and searched Sonoma County for the most distinctive and expressive vineyards. Once found, they tend these sites using certified Biodynamic, organic and sustainable farming methods. The result is a portfolio of authentic and memorable wines. Join us tonight at Aprons' Cooking School, and let Chris Benziger share the wonderful history of these very special wines paired with chef-inspired dishes.

**Menu** - Welcome Aperitif - Sauvignon Blanc  
Chardonnay paired with Seared Sea Scallops and Pear-  
Arugula Salad with Lemon Vinaigrette  
Merlot paired with Steak Au Poivre and Roasted Root Vegetables  
Cabernet Sauvignon paired with Pressure Braised Beef Short Ribs and Polenta Biscuits with Cab-Mushroom Gravy  
Rosé paired with a Cheese Board

**Cost** - \$50.00

**Instructor(s)** - Benziger

**Date and Time** - Oct 24, 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** - \$45.00

**Instructor(s)** - Sasscer, Hughes

**Date and Time** - Oct 25, 6:30 p.m.



### Join us for our Complimentary OPEN HOUSE!!!

**Description** - (D) MEET THE CHEFS AND DISCOVER ALL THAT OUR APRONS COOKING SCHOOL HAS TO OFFER. Curious about our Aprons Cooking School? Join us for our Complimentary Open House! Whether you're a culinary expert or wanting to learn the basics, stop by! Meet our chefs, sample some food and beverage pairings from our upcoming Featured classes, and discover all that our cooking school has to offer. See you there! When you register for one of our Apron's Cooking School classes, you will get a delicious meal wrapped up with fine wine, entertaining chefs, and cooking techniques you can do at home. We offer a variety of classes: **FEATURED CLASSES** – experience the hottest classes, masterfully taught by some of the industry's best chefs. **SPECIAL TOPICS** – Learn about a wide variety of culinary topics, regional cuisines, and cooking for special occasions. **COOKING TECHNIQUES** – Take your cooking skills up a notch in a small-group setting. **KID'S TOPICS** – Children aged 8 to 12 learn fundamentals of cooking for a lifetime in these engaging, fun classes. (We offer some classes for kids as young as 5 with a parent/guardian 18-yr or older) **TEEN'S TOPICS** – Kids aged 13 to 18 enjoy these classes, and their parents enjoy gaining another cook in the house. **PAIRING TOPICS** – Discover how the right wine or beer can enhance a meal. **CELEBRITY CHEF** – You know these famous chefs from their books or television. Now you can learn from them in person. **TALK OF THE TOWN** – These masters have made their mark on the restaurant scene, and now they'll teach you the tricks of the trade. **PRIVATE CLASSES** – Create your own private, customized classes at affordable as Hands-On, Demonstration, or party-style event. **HANDS-ON** – Master various skills while actually doing the work under the guidance of our chef/instructor(s). **DEMONSTRATION CLASSES** – Sit back and relax while the chef/instructor(s) prepares the menu for you and/or your party.

**Menu** - EVENT DATE AND TIME: \*\*THURSDAY, OCTOBER 3rd, 2019, from 5 p.m. to 7 p.m. \*\*PICK UP OUR LATEST QUARTERLY CALENDARS IN STORE. Visit [publix.com/cookingschools](http://publix.com/cookingschools) for up-to-date class details and to sign up and pay. \*all class times/dates are subject to change

**Cost** - \$0.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 3, 5 p.m.

### Couples Cooking: Octoberfest

**Description** - (H) No passport needed for this trip to Germany. Skip the lines and enjoy our plate of "gemutlichkeit" served hospitality and good cheer (and beer).

**Menu** - (Gurkensalat) Cucumber Salad (Kartoffelpuffer) Potato Pancakes with Apple Sauce and Sour Cream Rouladen with Spaetzle and Braised and Braised Red Cabbage (Zwetschgendatschi) Plum Sheet Cake with Whipped Cream

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 9, 31, 6 p.m.

### Chinese Take Out

**Description** - (H) Why pick up take out when you can learn to cook these dishes at home.

**Menu** - Char Sui Pork Fried Rice Kung Pao Chicken Vegetable Spring Rolls Wonton Soup

**Cost** - \$40.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 11, 6 p.m.

### Couples Cooking: World Tour of Soups

**Description** - (H) Nothing warms your belly like a nice bowl of soup, so come with us and explore different recipes from around the globe.

**Menu** - French Onion Soup Cola Chili with Baked Tortilla Chips Hungarian Goulash Hot-n-Sour Soup

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 14, 6 p.m.

### Low Country Favorites

**Description** - (H) Charleston is a culinary destination of the deep South, with its own unique style of Southern cuisine that stands out from other regional foodie hotspots. Charleston chefs and restaurants take advantage of a warm climate and an unseen bounty of local produce, meats, and of course, seafood from the surrounding inlets and harbors.

**Menu** - Boiled Peanuts and Savory Benne Wafers Frogmore Soup (Low Country Boil) Country Captain Chicken (sautéed chicken breast smothered in a tomato curry sauce with currants & toasted almonds over jasmine rice) Cheerwine Glazed Pork Belly with Corn Cakes and Pickled Radishes Buttermilk Chess Pie

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 16, 6 p.m.

### Cold Weather Comfort Food

**Description** - (H) As the weather changes and Jack Frost starts nipping at them toes fight back with these warming comfort flavors.

**Menu** - Chicken Pot Pie with Herbed Biscuit Crust Beef and Bulgur Wheat Stew Sweet Potato Casserole Andouille Macaroni and Cheese Chef's choice dessert

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 17, 6 p.m.

### **Curries of the World**

**Description** - (D) A Curry is a great way to get a lot of flavor to the dinner table in no time!

**Menu** - Chicken Curry Tart with Herb Salad  
Curried Carrot Soup with Warm Garlic Naan  
Red Curry Coconut Shrimp with Jasmine Rice  
Spiced Red Curry Coconut Ice Cream with Mango Chutney

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 26, 6:30 p.m.

### **Sunday Jazz Fall Brunch**

**Description** - (D) Sweet sounds of soul-soothing jazz will accompany brimming glasses filled with mimosas, sangria, or Bellini's. Sit back and enjoy a relaxing brunch experience as our Chefs serve you an array of creative mouthwatering dishes.

**Menu** - Fresh Baked Carrot Cake Muffins & White Chocolate-Apricot Scones  
Bacon, Asparagus & Cheese Quiche  
Ricotta Pancakes with Maple Syrup  
Corned Beef & Brussels Sprouts Hash with Poached Eggs

**Cost** - \$40.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Oct 27, 12 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** - Oct 31, 6 p.m.

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