

Jacksonville

10500 San Jose Blvd Ste 36, Jacksonville FL, 32257-6209

(904) 262-4187

To make a reservation for a class, please visit 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
		1 Kitchen Fundamentals: Knife Skills 6 p.m. (H) Aprons Staff	2	3 Join us for our Complimentary OPEN HOUSE!!! 5 p.m. (D) Aprons Staff	4 Private Classes 4:30 p.m. (D) Aprons Staff	5 Sushi 101 6 p.m. (H) Aprons Staff
6	7 Private Classes 10 a.m. (D) Aprons Staff Kitchen Fundamentals: Herbs & Spices 6 p.m. (H) Aprons Staff	8 Kitchen Fundamentals: Sous Vide & Pressure Cooker 6 p.m. (H) Aprons Staff	9	10 Chinese Take Out 6 p.m. (H) Aprons Staff	11 Low Country Favorites 6 p.m. (H) Aprons Staff	12 VIP Food & Wine Experience - Spain! 6 p.m. (D) Aprons Staff Spanish Wine Country (2-course) Dinner 7 p.m. (D) Aprons Staff
13	14 Couples Cooking: World Tour of Soups 6 p.m. (H) Aprons Staff	15	16 Private Classes 3:30 p.m. (D) Aprons Staff Elevate Your Salmon Game 6 p.m. (H) Aprons Staff	17 Private Classes 5:30 p.m. (D) Aprons Staff	18 Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Fall) 6:30 p.m. (D) Aprons Staff	19 Kitchen Fundamentals: 2-Day Baking Series 1/2 10 a.m. (H) Aprons Staff
20 Kitchen Fundamentals: 2-Day Baking Series 2/2 10 a.m. (H) Aprons Staff	21 "MEAT" the Substitute 6 p.m. (H) Aprons Staff	22	23 Kitchen Fundamentals: Knife Skills 6 p.m. (H) Aprons Staff Private Classes 6 p.m. (D) Aprons Staff	24 Cold Weather Comfort Food 6 p.m. (H) Aprons Staff	25 Couples Cooking: Oktoberfest 6 p.m. (H) Aprons Staff	26 Private Classes 5 p.m. (D) Aprons Staff

27 Sunday Jazz Fall Brunch 12 p.m. (D) Aprons Staff	28 Sushi 101 6 p.m. (H) Aprons Staff	29 Private Classes 10 a.m. (D) Aprons Staff	30 Kitchen Fundamentals: Sous Vide & Pressure Cooker 6 p.m. (H) Aprons Staff	31 Halloween Costume Party with 19 Crimes Wines 6:30 p.m. (D) 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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(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.

Kitchen Fundamentals: Sous Vide & Pressure Cooker

Description - (H) Whether under vacuum (Sous Vide) or under pressure (Pressure Cooker), learn why these two modern cooking techniques are dominating the culinary landscape as we show you how they can save you time and stress.

Menu - (Sous Vide) Rosemary-Garlic Shrimp Cocktail Pressure Cooked Mojo Pork Tostadas (Sous Vide) Double-Seared Ribeye with Grilled Asparagus and Steak Fries Pressure Poached Peach and Almond Parfait

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 8, 30, 6 p.m.

Kitchen Fundamentals: 2-Day Baking Series

Description - (H) Learn the process of laminated doughs.

Menu - Day 1 - Puff Pastry, Danish Dough, Assorted Fillings Day 2 - Formations, Baking, and Finishing

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Oct 19, 20, 10 a.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.

Halloween Costume Party with 19 Crimes Wines

Description - (D) The men and women depicted on 19 Crimes Wine labels are not fictitious---they were flesh and blood "criminals" and scholars. Join us tonight as we celebrate history and fun. Come dressed to impress on the one night during the year where you, can just be you. Come experience 19 Crimes delectable wines paired with chef-inspired dishes.

Menu - Welcome Aperitif - 19 Crimes Hard Chardonnay 19 Crimes Hard Chardonnay paired with Butter Poached Lobster Crostini 19 Crimes Red Wine - The Uprising paired with Braised Duck & Mushroom Pot Pie 19 Crimes Dark Red - The Banished paired with Pimiento Cheese topped Filet with Brussels Sprouts Hash 19 Crimes Cabernet Sauvignon paired with an Assortment of Chocolates with Berries, Pecan Pralines & Almonds

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 31, 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 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.

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 - \$35.00

Instructor(s) - Aprons Staff

Date and Time - Oct 4, 4:30 p.m.

Date and Time - Oct 7, 29, 10 a.m.

Date and Time - Oct 16, 3:30 p.m.

Date and Time - Oct 17, 5:30 p.m.

Date and Time - Oct 23, 6 p.m.

Date and Time - Oct 26, 5 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 - Oct 5, 28, 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 10, 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 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.

Elevate Your Salmon Game

Description - (H) Love salmon but tired of the same old boring recipes? We got ya covered, come learn 5 new and excitingly flavorful dishes to add to your salmon repertoire. You will be glad you came!!

Menu - Indian Spiced Grilled Salmon with Cucumber Raita
Pan Roasted Salmon with Balsamic-Whole Grain Mustard Glaze
Roasted Salmon and Fennel with Pistachio Gremolata
Spicy Salmon with Onions and Peppers en Papillote
Sriracha Glazed Salmon with Coconut Stew

Cost - \$50.00

Instructor(s) - Aprons Staff

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

Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Fall)

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 fall Chefs Table class.

Menu - Sous Vide Korean Duck Tostada with Apple Slaw
Sous Vide Turkey Breast with Cornbread Stuffing Waffle, Herbed Gravy and Roasted Cranberries
Sous Vide Halibut with White Bean, Garlic and Kale Brodo

Cost - \$55.00

Instructor(s) - Aprons Staff

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

"MEAT" the Substitute

Description - (H) With all the new products available let's revisit some classic meat focused dishes with the vegetarian substitute.

Menu - Grilled Brats with Beer Braised Onions
Jack Fruit BBQ Sandwiches
Burgers and Sweet Potato Fries
Coconut Milk Shakes.

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Oct 21, 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 24, 6 p.m.

Couples Cooking: Oktoberfest

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
(Zwetchgengatschi) Plum Sheet Cake with Whipped Cream

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Oct 25, 6 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.

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