

Alpharetta, GA
4305 State Bridge Rd, Alpharetta GA, 30022-4471
(770) 751-8560

To make a reservation for a class, please visit publix.com/cookingschools or call the school.

October, 2020

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Kitchen Fundamentals: Knife Skills 6:30 p.m. (H) Aprons Staff	2 Couples Cooking: Cook the South 6:30 p.m. (H) Aprons Staff	3 Sushi 101 6 p.m. (H) Aprons Staff
4	5 Kitchen Fundamentals: Sous Vide 6:30 p.m. (H) Aprons Staff	6 Couples Cooking: Ramen & Sushi 6:30 p.m. (H) Aprons Staff	7 West African Cookery 6:30 p.m. (H) Aprons Staff	8 Private Classes 8 a.m. (D) Aprons Staff	9 Private Classes 8 a.m. (D) Aprons Staff	10 Intrinsic Fruit & Candy Workshop 10 a.m. (H) Aprons Staff Wine & Stein: Octoberfest 6 p.m. (D) Aprons Staff
11	12 Seafood & Sides 6:30 p.m. (H) Aprons Staff	13 Couples Cooking: Date Night Dinner In 6:30 p.m. (H) Aprons Staff	14 Private Classes 6:30 p.m. (D) Aprons Staff Curries of the World 6:30 p.m. (H) Aprons Staff	15 Asian Flavors 6:30 p.m. (H) Aprons Staff	16 VIP Food & Wine Experience – 90 Point Rated Wines 6 p.m. (D) Aprons Staff 90-point Rated Wines (2-course) Dinner 7 p.m. (D)	17 Private Classes 8 a.m. (D) Aprons Staff
18 Intrinsic Fruit & Candy Workshop 10 a.m. (H) Aprons Staff	19 Sushi 101 6:30 p.m. (H) Aprons Staff	20 The New Flour Power 6:30 p.m. (H) Aprons Staff	21 Kitchen Fundamentals: Knife Skills 6:30 p.m. (H) Aprons Staff	22 Kitchen Fundamentals: Sous Vide 6:30 p.m. (H) Aprons Staff	23 Wine & Stein: Octoberfest 6:30 p.m. (D) Aprons Staff	24 Prisoner Wines 6 p.m. (D) Aprons Staff

25	26 Kitchen Fundamentals: Pasta, Risotto, & Gnocchi 6:30 p.m. (H) Aprons Staff	27 Seafood & Sides 6:30 p.m. (H) Aprons Staff	28 Couples Cooking: Ramen & Sushi 6:30 p.m. (H) Aprons Staff	29 West African Cookery 6:30 p.m. (H) Aprons Staff	30 Big & Little Chef: Halloween Treats 6 p.m. (K) Aprons Staff	31 Big & Little Chef: Halloween Treats 10 a.m. (K) Aprons Staff Couples Cooking: Great Seafood at Home (Holiday Season) 6 p.m. (H)
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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, 21, 6:30 p.m.

Kitchen Fundamentals: Sous Vide

Description - (H) Learn how to elevate your cooking to new levels of excellence.

Menu - Sous Vide Sea Scallops with Charred Corn Salad Sous Vide Cauliflower with Brown Butter and Tahini Sauce Sous Vide Buffalo Chicken Lettuce Wraps Sous Vide Flat Iron Steak with Mint Chimichurri Sous Vide Chai Spiced Apple Pies

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 5, 22, 6:30 p.m.

The New Flour Power

Description - (H) With all the new flours available today it might be a challenge to know where to get started. These recipes and techniques will help you get your foot in the door with the new flour revolution.

Menu - Oat Flour Genoise with Brown Butter Buttercream & Toasted Pecans Coconut Peanut Butter & Chocolate Cookies Socca (Chickpea Flour Flatbread) with Rosemary Oil Cheddar Garlic Biscuits with Almond Flour

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Oct 20, 6:30 p.m.

Kitchen Fundamentals: Pasta, Risotto, & Gnocchi

Description - (H) Come and learn how to make delicious homemade pasta and risotto dishes in the comfort of your own kitchen.

Menu - Basic Pasta Dough Creamy pappardelle with Leeks & Pancetta 4-Cheese Ravioli with Wild Mushroom Ragu Shrimp Scampi Risotto with Asiago Gnocchi with Browned Butter, Sage, & Pecorino

Cost - \$50.00

Instructor(s) - Aprons Staff

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

Big & Little Chef: Halloween Treats

Description - (K) Spooky treats and good eats. That's what it's all about.

Menu - Pile of Bones Witch Fingers Pizza Eyeballs Chocolate-Dipped Apple Claws Bat Wings (Baked Chicken Wings) Big Chef must be 18 or older. Little Chef age range: 5-12 years old. Big & Little Chef series classes are designed specifically for a guardian/parent, older sibling (18 or older), etc. paired with a young chef. Each pair will enjoy delicious recipes that are appropriate for adults and kids alike.

Cost - \$75.00

Instructor(s) - Aprons Staff

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

Date and Time - Oct 31, 10 a.m.

Wine & Stein: Oktoberfest

Description - (D) The fest may be off this year, but we still plan on a big celebration. Enjoy some classic food that would be served at this Bavarian festival with some beers and wines!

Menu - German Potato Salad with Bacon & Parsley Soft Pretzels with Spicy Mustard & Beer Cheese Sauce Roast Bavarian Pork with Pan Gravy, Sauerkraut & German Bread Dumplings Black Forest Cake

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 10, 6 p.m.

Date and Time - Oct 23, 6:30 p.m.

VIP Food & Wine Experience – 90 Point Rated Wines

Description - (D) Let us help you learn more about the Wine Rating system and WHY you will want to seek out 90 point + rated 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 90-point rated Wines (2-course) dinner that follows at 7 p.m. (a separate registration for \$25 is required for the 2-course dinner that follows)

Menu - Mini Truffled Cheese Souffles Thai Red Curry Pork Belly Street Taco Short Rib Sugo Naan Pizzas with Pickled Peppers Dark Chocolate & Marcona Almond Ice Cream Cone

Cost - \$20.00

Instructor(s) - Aprons Staff

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

90-point Rated Wines (2-course) Dinner

Description - (D) Join us after the wine tasting cocktail reception and continue to learn more about the Wine Rating system and WHY you will want to seek out 90 point + rated wines!

Menu - Chorizo Stuffed Calamari with Saffron Vinaigrette Pork Shoulder Porchetta Sliders with Marinated Peppers & Pan Dripping Vinaigrette

Cost - \$25.00

Instructor(s) - Aprons Staff

Date and Time - Oct 16, 7 p.m.

Prisoner Wines

Description - (D) The Prisoner Wine Company works with passionate, devoted family of growers to source varietals from the best vineyards and appellations located across California in order to create interesting wine blends with distinctly stylistic wines that are thought provoking and approachable. Come enjoy an evening at Aprons Cooking Schools and experience interesting wine blends, paired with a delectable menu.

Menu - Curried Crab with Honeydew-Watermelon & Arugula Salad paired with Blindfold White Blend Devils on Horseback Dates & Apricot "Bound" by Bacon, & Soy Ginger Glaze paired with Thorn Merlot Pistachio Crusted Pork Noisettes, & Roasted Root Vegetables with Black Cherry Demi-Glace paired with The Prisoner Horseradish-Herb Crusted Filet Mignon & Potato-Fennel Gratin paired with Cuttings Chocolate Truffle Bars with Zinfandel Red Wine Ice Cream paired with Saldo Zinfandel

Cost - \$50.00

Instructor(s) - Aprons Staff

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

Couples Cooking: Cook the South

Description - (H) Southern American food is one of the most iconic cuisines throughout the world. It has been replicated, recreated and represented differently everywhere it is produced. This is true Southern cuisine at its roots to be made at home for family.

Menu - Skillet Cracklin' Cornbread with Honey & Butter Bacon Braised Greens Southern Tomato Gravy with Bay Rice Cornmeal Fried Catfish with Tartar Sauce Banana Pudding

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Oct 2, 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 - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 3, 6 p.m.

Date and Time - Oct 19, 6:30 p.m.

Couples Cooking: Ramen & Sushi

Description - (H) Bring a friend and learn about the true goodness of homemade ramen and sushi.

Menu - Shoyu Ramen Sesame-Miso Ramen with Roasted Mushrooms Instant Pot Sushi Rice Tempura Shrimp & Asparagus Roll California Roll

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Oct 6, 28, 6:30 p.m.

West African Cookery

Description - (H) West Africa has a diverse cuisine with over 16 countries contributing their flavors and identities. Influences from both the Arab and European world combine to make a combination that can be spicy, but never short on flavor.

Menu - Maffee (Peanut Stew) Jollof Rice Kelewele (Fried Spicy Plantains) Yassa au Poulet (Spicy Marinated Chicken) Bofrot (Beignet-Style Fried Dough)

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 7, 29, 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 - \$0.00

Instructor(s) - Aprons Staff

Date and Time - Oct 8, 9, 17, 8 a.m.

Date and Time - Oct 14, 6:30 p.m.

Intrinsic Fruit & Candy Workshop

Description - (H) Learn the basics of candied & dried fruits. As well as chocolate, fudge and nougat confections.

Menu - Seasonal Seasoned Dried Fruit Candied Citrus Zest Pistachio Nougat White Chocolate-Raspberry Fudge Homemade Marzipan Orange Tart Dried Fruit Truffles & Dark Chocolate Truffles Workshop classes are designed to be more in depth than our regular classes. These classes will be technique driven and will take longer than the average 2-hour class. Time commitment will be 3-4 hours. A short break will be scheduled at the 2-hour mark and we will have a snack available. Enjoy all of our delicious menu items and ask questions as we walk you through each recipe.

Cost - \$60.00

Instructor(s) - Aprons Staff

Date and Time - Oct 10, 18, 10 a.m.

Seafood & Sides

Description - (H) A great side dish will help to make the fresh seafood selection even better. We got you covered with some tips and techniques to create the perfect pairings of sauces and sides.

Menu - Broiled Flounder with Olive & Bell Pepper Orzo Seared Salmon with Lemon Dill Pesto & Scalloped Potatoes Grilled Swordfish Marinara with Pancetta Roasted Green Beans Lobster Roll with Tempura Veggies

Cost - \$50.00

Instructor(s) - Aprons Staff

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

Couples Cooking: Date Night Dinner In

Description - (H) Light the candles, open that special bottle, and enjoy a romantic dinner for two right at home.

Menu - Fig & Goat Cheese Croustades with ProsciuttoCrab & Fennel BisqueRosemary Scented Rack of Lamb with Port Wine Sauce & Roasted Garlic Smashed PotatoesSalted Caramel Pots De Crème

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Oct 13, 6:30 p.m.

Curries of the World

Description - (H) 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 SaladCurried Carrot Soup with Warm Garlic NaanRed Curry Coconut Shrimp with Jasmine RiceSpiced Red Curry Coconut Ice Cream with Mango Chutney

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 14, 6:30 p.m.

Asian Flavors

Description - (H) It all starts with the basics, come discover new flavors, skills, and tricks you can apply at home to cook a great meal.

Menu - Asian Noodle BowlVegetarian Spring Rolls5-Spice Fish with Asparagus & Wild Mushroom Served with Red Chile CauliflowerCherry Quinoa Tart

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 15, 6:30 p.m.

Couples Cooking: Great Seafood at Home (Holiday Season)

Description - (H) If cooking fish makes you nervous and you are too afraid to give it a try. Let us build your confidence by guiding you through some recipes and prepare you to take advantage of all the sea has to offer. Enjoy a night out with someone special, and learn how to create great seafood meals at home for that special someone during the holiday season.

Menu - Grilled Pompano with Citrus and Herbs over Rice & VegetablesBlackened Mahi-Mahi Tacos with Wasabi SlawCrab Stuffed GrouperSnapper Veracruz

Cost - \$100.00

Instructor(s) - Aprons Staff

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

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