

Sarasota, FL
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.

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 6:30 p.m. (H) Aprons Staff
4	5	6	7 West African Cookery 6:30 p.m. (H) Aprons Staff	8 Kitchen Fundamentals: Pasta, Risotto, & Gnocchi 6:30 p.m. (H) Aprons Staff	9	10 Wine & Stein: Octoberfest 6:30 p.m. (D) Aprons Staff
11 Private Classes 12 p.m. (D) Aprons Staff	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 p.m. (D) Aprons Staff	15	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 Couples Cooking: Cook the South 6:30 p.m. (H) Aprons Staff
18	19	20	21	22	23 Wine & Stein: Octoberfest 6:30 p.m. (D) Aprons Staff	24 Prisoner Wines 6:30 p.m. (D) Aprons Staff

25	26 Kitchen Fundamentals: Pasta, Risotto, & Gnocchi 6:30 p.m. (H) Aprons Staff	27 Private Classes 6 p.m. (D) 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 11 a.m. (K) Aprons Staff Couples Cooking: Great Seafood at Home (Holiday Season) 6:30 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, 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 8, 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)

Cost - \$75.00

Instructor(s) - Aprons Staff

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

Date and Time - Oct 31, 11 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, 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, 6:30 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, 17, 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, 6:30 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 - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Oct 11, 12 p.m.

Date and Time - Oct 14, 27, 6 p.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, 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 Prosciutto Crab & Fennel Bisque Rosemary Scented Rack of Lamb with Port Wine Sauce & Roasted Garlic Smashed Potatoes Salted Caramel Pots De Crème

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Oct 13, 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 Instapot Sushi Rice Tempura Shrimp & Asparagus Roll California Roll

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Oct 28, 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 & Vegetables
Blackened Mahi-Mahi Tacos with Wasabi Slaw
Crab Stuffed Grouper
Snapper Veracruz

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Oct 31, 6:30 p.m.

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