



**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](http://publix.com/cookingschools) or call the school.

**November, 2019**

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					<b>1</b> <b>Steakhouses Around the World</b> 6:30 p.m. (D) Aprons Staff	<b>2</b> <b>Halloween with Casillero del Diablo &amp; Hells Kitchen Season Winning Chef</b> 6:30 p.m. (D) McCutchen
<b>3</b>	<b>4</b> <b>Sushi 101</b> 6 p.m. (D) Aprons Staff	<b>5</b> <b>Couples Cooking: Fall Flavors</b> 6 p.m. (H) Aprons Staff	<b>6</b> <b>Basics of Culinary - Part 2 (3-day series) 1/3</b> 10 a.m. (H) Aprons Staff	<b>7</b> <b>Kitchen Fundamentals: Knife Skills</b> 6 p.m. (D) Aprons Staff	<b>8</b>	<b>9</b>
<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b> <b>Basics of Culinary - Part 2 (3-day series) 2/3</b> 10 a.m. (H) Aprons Staff	<b>14</b> <b>An Evening with Winemaker Jamie Benziger and Imagery Wines</b> 6:30 p.m. (D) Benziger	<b>15</b> <b>Big, Bad, Bold Reds</b> 6:30 p.m. (D) Aprons Staff	<b>16</b> <b>Couples Cooking: Thanksgiving Day Sides</b> 10 a.m. (H) Aprons Staff  <b>Curries of the World</b> 6:30 p.m. (D) Aprons Staff
<b>17</b>	<b>18</b> <b>Big &amp; Little Chef: Thanksgiving</b> 6 p.m. (K) Aprons Staff	<b>19</b> <b>Couples Cooking: Thanksgiving Day Sides</b> 6 p.m. (H) Aprons Staff	<b>20</b> <b>Basics of Culinary - Part 2 (3-day series) 3/3</b> 10 a.m. (H) Aprons Staff	<b>21</b> <b>Private Classes</b> 10:30 a.m. (D) Aprons Staff  <b>Creative Cookies</b> 6 p.m. (H) Aprons Staff	<b>22</b> <b>Private Classes</b> 10:30 a.m. (D) Aprons Staff  <b>VIP Food &amp; Wine Experience - Spain!</b> 6 p.m. (D) Aprons Staff  <b>Spanish Wine Country (2-</b>	<b>23</b> <b>Holiday in Manila</b> 6:30 p.m. (D) Aprons Staff

<b>24</b>	<b>25</b> <b>Private Classes</b> 1 p.m. (D) Aprons Staff  <b>Couples</b> <b>Cooking: Fall</b> <b>Flavors</b> 6 p.m. (H) Aprons Staff	<b>26</b>	<b>27</b> <b>Big &amp; Little Chef:</b> <b>Turkey Day</b> <b>Desserts</b> 2 p.m. (K) Aprons Staff  <b>Big &amp; Little Chef:</b> <b>Turkey Day</b> <b>Desserts</b> 2 p.m. (K) Aprons Staff	<b>28</b>	<b>29</b> <b>Gingerbread</b> <b>Houses</b> 10 a.m. (K) Aprons Staff  <b>Gingerbread</b> <b>Houses</b> 2 p.m. (K) Aprons Staff  <b>Gingerbread</b> <b>Houses</b>	<b>30</b> <b>Gingerbread</b> <b>Houses</b> 10 a.m. (K) Aprons Staff  <b>Gingerbread</b> <b>Houses</b> 2 p.m. (K) Aprons Staff  <b>Gingerbread</b> <b>Houses</b>
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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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## • Cooking Techniques

### Basics of Culinary - Part 2 (3-day series)

**Description** - (H) This three-part series is for everyone from the beginner cook to the experienced foodie. While it is preferred that you attend the Basics of Culinary - Part 1 (3-day series) class, it is not necessary to sign up for Part 2. 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 - Creamy Corn Chowder; Grilled Sea Scallops with Roasted Pepper Salsa and Avocado Crema; Quick-Brined Pork Chops with Pineapple Relish and Fingerling Potatoes; Seasonal Berry Parfait. Week 2 Menu - Sweet Corn Fritters with Sriracha-Lime Aioli; Thai Coconut Mussels; Pressure Cooked Chicken and Dumplings; Dark Chocolate Macadamia Nut Cake with Macerated Strawberry Syrup; Buttermilk Ice Cream. Week 3 Menu - Veggie Frittata; Oven Baked Ratatouille; Herb Marinated Sous Vide Salmon; Seared Flat Iron Steak with Tomato Chimichurri; Poached Pear Tart.

**Cost** - \$150.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 6, 13, 20, 10 a.m.

### Kitchen Fundamentals: Knife Skills

**Description** - (D) 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** - Nov 7, 6 p.m.

## • Kids Topics

### Big & Little Chef: Thanksgiving

**Description** - (K) Holiday meals bring families together. Learn how to efficiently prepare one of the most important meals of the year with SUCCESS not stress.

**Menu** - Oven Roasted Turkey Stuffing and Gravy Mashed Potatoes Cranberry Sauce Green Bean Casserole Pumpkin Pie

**Cost** - \$75.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 18, 6 p.m.

### Big & Little Chef: Turkey Day Desserts

**Description** - (K) Finish this year's holiday meal with some home-made desserts. Work along with our Chefs to create 3 different items to take home to enjoy with friends and family.

**Menu** - Pumpkin Pie Crunch Cranberry-Walnut Tart Chocolate Cream Pie Home Made Pie Dough

**Cost** - \$75.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 27, 27, 2 p.m.

### Gingerbread Houses

**Description** - (K) Forgo the mess at home, and bring the family here! This class allows you and your children (up to three kids) to decorate your own gingerbread house. One adult is required for each family group; children should be at least 4 years old.

**Menu** - We'll provide the materials, you bring your creativity and holiday spirit!

**Cost** - \$60.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 29, 30, 10 a.m.

**Date and Time** - Nov 29, 30, 2 p.m.

**Date and Time** - Nov 29, 30, 6 p.m.

# • Pairing Topics

## Steakhouses Around the World

**Description** - (D) A classic steakhouse meal is a meal that becomes hard to forget. Our Chefs are going to recreate some truly classic dishes made famous from around the world. These food and wine pairings are going to be amazing.

**Menu** - Mushroom & Gruyere Tart Wilted Spinach Salad with Warm Bacon Dressing NY Strip Steak with Smoky Bacon Slow Roasted Prime Rib with Horseradish Chantilly Cream Almond Tuile with Key Lime Sorbet

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 1, 6:30 p.m.

## Halloween with Casillero del Diablo & Hells Kitchen Season Winning Chef

**Description** - (D) Come enjoy an evening at our Aprons Cooking School with a season winner of Hell's Kitchen! They will be pairing their favorite dishes with the official wines of Hell's Kitchen – Casillero Del Diablo! Celebrate this night by letting your "Diablo" out to play and dress-up for the occasion!

**Menu** - Welcome Aperitif - Casillero del Diablo Sauvignon Blanc Casillero del Diablo Merlot paired with Seared Scallops, Butternut Squash Caponata, Cranberry Gastrique & Micro Basil Casillero del Diablo Carmenere paired with Portuguese-Style Mussels & Chorizo, Grilled Baguette, Confit Garlic & Sweet Baby Peppers Casillero del Diablo Cabernet Sauvignon paired with Veal Chop Saltimbocca, Roasted Garlic Potato Puree & Charred Tomato Cream Sauce Casillero del Diablo Malbec paired with Drunken-Pear Panna Cotta, Spiced Autumn Fruit Compote & Whipped Chantilly

**Cost** - \$50.00

**Instructor(s)** - McCutchen

**Date and Time** - Nov 2, 6:30 p.m.

## An Evening with Winemaker Jamie Benziger and Imagery Wines

**Description** - (D) Imagery Estate Winery is not opposed to taking a few risks!!! They shine the spotlight on some interesting grape varieties such as Malbec, Tempranillo and Lagrein. Wine Maker, Jamie Benziger will share her knowledge and passion for winemaking with you and guide you through an evening of sampling a few of their delicious wines paired with chef-inspired dishes.

**Menu** - Sauvignon Blanc paired with Lump Crab & Apple Salad with Candied Walnuts Chardonnay paired with Truffled Mushroom Risotto Pinot Noir paired with Seared Duck Breast with Cherry Gastrique Cabernet Sauvignon paired with Braised Lamb Osso Bucco Malbec paired with Chocolate Brownie Bread Pudding

**Cost** - \$50.00

**Instructor(s)** - Benziger

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

## Big, Bad, Bold Reds

**Description** - (D) Do you absolutely love red wines? If so, this is the event for you!! We will be exploring 5 different Big, Bad, Bold red wines from around the world.

**Menu** - Welcome Aperitif - South American Malbec Blackened Swordfish with Charred Tomato Salsa paired with American Petite Syrah Grilled Spice-Rubbed Lamb Chops with Zinfandel-Shallot Reduction paired with Spanish Rioja Braised Beef Short Ribs with Ruby Mashed Potatoes paired with Italian Brunello Di Montalcino Double Chocolate Raspberry Truffles paired with Napa Valley Cabernet Sauvignon

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 15, 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** - Nov 22, 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** - Nov 22, 7 p.m.

# • Special Topics

## Sushi 101

**Description** - (D) 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 RiceCalifornia RollPhiladelphia Inside-Out RollTempura Shrimp and Asparagus Roll with Toasted Sesame SeedsSpicy Crab Hand Roll; Smoked Salmon Nigiri

**Cost** - \$55.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 4, 6 p.m.

## Couples Cooking: Fall Flavors

**Description** - (H) Bring along that someone special and learn how to bring the magical comfort of fall cooking to your kitchen.

**Menu** - Curried Butternut and Apple BisqueBrown Butter-Sage Gnocchi with Ham and GruyereCider-Brined Pork Tenderloin with Roasted Parsnips, Pears, and Fingerling PotatoesPumpkin Cheesecake with Brown Sugar-Pecan Topping

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 5, 25, 6 p.m.

## Couples Cooking: Thanksgiving Day Sides

**Description** - (H) In this class, we'll show you how to make your Thanksgiving dinner shine with these sure-to-please side dishes.

**Menu** - Haricot Verts with Caramelized Onions and AlmondsCharred Brussels Sprouts with White Beans And PecorinoButternut Squash Casserole with Leeks, Prosciutto, and ThymeParmesan Bread Pudding with Broccoli Rabe and PancettaMolasses-Brined Turkey Breast

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 16, 10 a.m.

**Date and Time** - Nov 19, 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 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** - Nov 16, 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** - \$10.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 21, 22, 10:30 a.m.

**Date and Time** - Nov 25, 1 p.m.

## Creative Cookies

**Description** - (H) Bring your sweet tooth and let us show you how to bake some of our favorite 'out of the box' holiday cookie recipes.

**Menu** - Caramel Apple Crisp Cookie CupsKey Lime Sandwich CookiesCaramel-Pretzel Chocolate Chip CookiesBaklava WedgesChocolate Waffle Cookies with Mint-Chocolate Ganache

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 21, 6 p.m.

## Holiday in Manila

**Description** - (D) Christmas is a big deal in the Philippines, even more so than here in the States. The celebration can start in September and the Holiday itself is observed for NINE DAYS! Join us for a Filipino Christmas feast.

**Menu** - Welcome plate – Quezo de BolaPork Lumpia (Fried Spring Roll)Bibingka (Rice Cake) with Lechon Kawali (Crispy Fried Pork Belly)Pancit (Chicken, Vegetables, and Noodles in Broth)Maja Blanca (Coconut Pudding)

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

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

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