

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.

November, 2020

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2 Vegan Fall Desserts 6:30 p.m. (H) Aprons Staff	3 Sushi 101 6:30 p.m. (H) Aprons Staff	4 Holiday Cookies & Snacks 6:30 p.m. (H) Aprons Staff	5 Holiday Appetizers 6:30 p.m. (H) Aprons Staff	6 Winter Wine and Dine with Banfi Wines 6:30 p.m. (D) Aprons Staff	7 Big & Little Chef: Let's Make Brunch 10 a.m. (K) Aprons Staff Worldly Red Wines 6 p.m. (D) Aprons Staff
8	9 Kitchen Fundamentals: If the Choux Fits 6:30 p.m. (H) Aprons Staff	10 Kitchen Fundamentals: Knife Skills 6:30 p.m. (H) Aprons Staff	11 Thanksgiving Encore 6:30 p.m. (H) Aprons Staff	12 Couples Cooking: First Timers Thanksgiving 6:30 p.m. (H) Aprons Staff	13 Better Than a Classic Steakhouse 6:30 p.m. (D) Aprons Staff	14 Private Classes 6 p.m. (D) Aprons Staff Private Classes 6 p.m. (D) Aprons Staff
15	16 Thanksgiving Encore 6:30 p.m. (H) Aprons Staff	17 Holiday Appetizers 6:30 p.m. (H) Aprons Staff	18 Big & Little Chef: Let's Make Brunch 6 p.m. (K) Aprons Staff	19 Vegan Fall Desserts 6:30 p.m. (H) Aprons Staff	20 Chefs Table - A Spin on Turkey - Traditional vs. Sous Vide cooking 6:30 p.m. (D) Aprons Staff	21 Thanksgiving Encore 10 a.m. (H) Aprons Staff Holiday Wine Dinner 6 p.m. (D) Aprons Staff
22	23 Holiday Cookies & Snacks 6:30 p.m. (H) Aprons Staff	24	25	26	27 Gingerbread Houses 10 a.m. (K) Aprons Staff Gingerbread Houses 2 p.m. (K) Aprons Staff	28 Gingerbread Houses 10 a.m. (K) Aprons Staff Better Than a Classic Steakhouse 6 p.m. (D) Aprons Staff

29 Gingerbread Houses 10 a.m. (K) Aprons Staff	30 Big & Little Chef: Let's Make Brunch 6 p.m. (K) 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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Kitchen Fundamentals: If the Choux Fits

Description - (H) Pate au Choux is fun to say and a very versatile dough that can be used to create many savory and dessert recipes. They all start from this simple dough that uses egg and heat to create an airy crispy vessel to sail your culinary ships through some delicious waters.

Menu - Savory-Filled GougeresVanilla Cream-Filled EclairsCroqueмбуоcheCinnamon-Sugar Churros

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Nov 9, 6:30 p.m.

Kitchen Fundamentals: Knife Skills

Description - (H) Learn how to use your knives like a professional while creating a homemade gourmet meal.

Menu - Hearty MinestroneSeasonal Chopped Salad with Grilled Chicken and Avocado-RanchPan-Roasted Jumbo Shrimp with Sweet Corn SuccotashStrawberry Trifle Parfait with Orange-Mascarpone Cream.

Cost - \$50.00

Instructor(s) - Aprons Staff

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

Chefs Table - A Spin on Turkey - Traditional vs. Sous Vide cooking

Description - (D) Let's see what happens when we pair a traditional cooking method against a sous vide cooking method using 3 different cuts of turkey.

Menu - Sous Vide Nashville Hot Turkey Wings vs. Nashville Hot Turkey WingsSous Vide Sofrito Turkey Thigh Tacos vs. Sofrito Turkey Thigh TacosOven Roasted Turkey Breast vs. Sous Vide Pan Roasted Turkey Breast

Cost - \$55.00

Instructor(s) - Aprons Staff

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

Big & Little Chef: Let's Make Brunch

Description - (K) We're going to make a combination of both breakfast and lunch favorites. It's a great way to get a late start to your day.

Menu - Chicken Sausage, Egg & Cheese English Muffin SandwichesChicken & WafflesFour Cheese Mac & CheeseBanana Fosters Crepes with Salted Caramel IcingBig 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 - Nov 7, 10 a.m.

Date and Time - Nov 18, 30, 6 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!Price is per family up to 4 participants, add one seat per family to the cart.Adults - 18 years or older. Kids - 4 years or older. The class is approximately 2 to 2 1/2 hours.

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Nov 27, 28, 29, 10 a.m.

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

Winter Wine and Dine with Banfi Wines

Description - (D) A celebration of great foods and wines to make you feel warm inside.

Menu - Seared Scallops over Smoked Gouda Grits with a Warm Bacon-Shallot Vinaigrette Duck Breast with Coconut Red Curry Sauce & Soy Braised Cabbage Grilled Filet Mignon with Honey-Chili Brussels Sprouts & Charred Scallion Chimichurri Mini Chocolate Cinnamon Cakes with Charred Meringue

Cost - \$50.00

Instructor(s) - Aprons Staff

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

Worldly Red Wines

Description - (D) Explore some of the best red wine growing regions in the world. Learn about single varietals and red blends all paired with some great food.

Menu - Allium Galette with Bacon Jam Grilled Carrot Salad, Golden Raisins, Almonds & Curried Buttermilk Dressing Tomato Braised Lamb Ragu, with Potato & Ricotta Gnocchi, & Spicy Pickled Pepper Ricotta Blueberry Bread Pudding with Lemon Pastry Cream

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Nov 7, 6 p.m.

Holiday Wine Dinner

Description - (D) Gather around our table with family and friends to celebrate the holidays in style.

Menu - Seared Scallops with Citrus Vinaigrette & Crispy Prosciutto Butternut Squash Risotto with Truffled Mushroom, Pecorino & Sage Slow Roasted Beef Tenderloin, Vanilla-Rosemary Scented Demi & Potato-Fennel Gratin Pumpkin Cheesecake with Gingersnap Crust

Cost - \$50.00

Instructor(s) - Aprons Staff

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

Vegan Fall Desserts

Description - (H) Looking for a few new vegan desserts to spice up those cozy fall nights? Join us and learn why delicious desserts don't always have to include eggs and dairy!

Menu - Raspberry Crumb BarsCafé Mocha Crème BruleePumpkin-Maple Cream Cheese Roll CakeCranberry Orange Vegan Cheeze Cake with Gingersnap Crust

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Nov 2, 19, 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 RiceCalifornia RollPhiladelphia Inside-Out RollTempura Shrimp and Asparagus Roll with Toasted Sesame SeedsSpicy Crab Hand Roll; Smoked Salmon Nigiri.

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Nov 3, 6:30 p.m.

Holiday Cookies & Snacks

Description - (H) Up your Holiday entertaining game with these festive treats.

Menu - Dark Chocolate-Peanut Butter No-Bake CookiesTiramisu CookiesDrizzled Gingerbread BiscottiRanch-Style Bread BitesHoney-BBQ Spiced Nuts

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Nov 4, 23, 6:30 p.m.

Holiday Appetizers

Description - (H) Want to spice up the Holiday office party or the Family gathering with a new appetizer? Not your average Holiday appetizers in this class.

Menu - Baked Low Country TartsPickled Pepper Cheese BallArtichoke & Gorgonzola CroustadesChili Glazed Prosciutto & Pineapple SkewersTandoori Spiced Chicken Drumettes with Spicy Yogurt Sauce

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Nov 5, 17, 6:30 p.m.

Thanksgiving Encore

Description - (H) Sure, your Holiday feast was a great hit, but what to do with all these leftovers? Let's create something new and equally delicious from the fridge.

Menu - Winter Squash Soup with Toasted PepitasHam & Cheese Croquettes with Maple DijonaiseTurkey a la King with a Cornbread Stuffing Biscuit ToppingPumpkin Pie Ice Cream

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Nov 11, 16, 6:30 p.m.

Date and Time - Nov 21, 10 a.m.

Couples Cooking: First Timers Thanksgiving

Description - (H) Cooking a Thanksgiving meal can be a daunting task even if you've done it several times. Here are some fun and easy recipes that are sure to please anyone coming over for dinner.

Menu - Herbed Skillet StuffingCandied Sweet PotatoesGreen Bean Casserole with Crispy OnionsOven-Roasted Turkey Breast with Gingersnap GravyMason Jar Pumpkin Pies

Cost - \$100.00

Instructor(s) - Aprons Staff

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

Better Than a Classic Steakhouse

Description - (D) Steakhouses have storied, tried, and true menus. Isn't it time to say let me upgrade you and give some of those recipes a modern and fun approach?

Menu - Truffled Caesar "Wedge" with Hard-Boiled Eggs with Parmesan CrispsConch ChowderSous Vide Surf & Turf: Filet Mignon & Lobster Tail with Herb-Roasted, Smashed Potatoes & Asparagus Cream SauceCarrot Cake Panna Cotta

Cost - \$50.00

Instructor(s) - Aprons Staff

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

Date and Time - Nov 28, 6 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 - Nov 14, 14, 6 p.m.

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