

Jacksonville, FL

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.

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 Food Heaven 6:30 p.m. (D) Aprons Staff 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
8	9	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 An Inspired Cheese & Wine Dinner with Michael Landis 6:30 p.m. (D) Landis	14 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)
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 Sushi 101 6:30 p.m. (H) Aprons Staff	19 Vegan Fall Desserts 6:30 p.m. (H) Aprons Staff	20 Private Classes 3:30 p.m. (D) Aprons Staff 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 6:30 p.m. (D) Aprons Staff
22	23 Holiday Cookies & Snacks 6:30 p.m. (H) Aprons Staff	24 Couples Cooking: First Timers Thanksgiving 6:30 p.m. (H) Aprons Staff	25 Kitchen Fundamentals: If the Choux Fits 6:30 p.m. (H) Aprons Staff	26	27 Gingerbread Houses 10 a.m. (K) Aprons Staff Gingerbread Houses 2 p.m. (K) Aprons Staff Gingerbread Houses	28 Gingerbread Houses 10 a.m. (K) Aprons Staff Gingerbread Houses 2 p.m. (K) Aprons Staff Gingerbread Houses

<p>29 Gingerbread Houses 10 a.m. (K) Aprons Staff</p> <p>Gingerbread Houses 2 p.m. (K) Aprons Staff</p> <p>Gingerbread Houses</p>	<p>30 Big & Little Chef: Let's Make Brunch 6 p.m. (K) Aprons Staff</p>					
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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 - 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 Wings Sous Vide Sofrito Turkey Thigh Tacos vs. Sofrito Turkey Thigh Tacos Oven 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.

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 Gougeres Vanilla Cream-Filled Eclairs Croquembouche Cinnamon-Sugar Churros

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Nov 25, 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 Sandwiches Chicken & Waffles Four Cheese Mac & Cheese Banana Fosters Crepes with Salted Caramel Icing

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!

Cost - \$75.00

Instructor(s) - Aprons Staff

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

Date and Time - Nov 27, 28, 29, 2 p.m.

Date and Time - Nov 27, 28, 29, 6 p.m.

Food Heaven

Description - (D) Tonight we'll pull out all the stops and whip up a culinary dream with not one, but all of these heavenly foods paired with some of our favorite wines.

Menu - Jumbo Lump Crab Gratin with Bacon & Gruyere Chilled Lobster Salad with Sweet Corn Succotash & Tarragon Dressing Porcini-Rubbed Beef Tenderloin with Port Wine Reduction & Roasted Root Vegetables Bittersweet Chocolate Tart with Candied Macadamia & Coconut-Orange Ganache

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Nov 5, 6:30 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.

An Inspired Cheese & Wine Dinner with Michael Landis

Description - (D) Join Michael Landis, an American Cheese Society Certified Cheese Professional, to learn how to create an enjoyable casual dining experience. Recipes featuring cheeses will be paired with wines to create individual entertaining ideas or a complete meal. Plus, you'll learn the history of cheeses and get a slew of tips.

Menu - Artisan Cheese Plate paired with Santa Cristina Pinot Grigio President Fat-Free Feta Veggie Salad paired with Villa Maria Sauvignon Blanc Emmi Gruyere Onion Soup Au Gratin paired with Erath Pinot Noir Grilled Pear & Rogue Creamery Smokey Blue Pork Chops with Parmesan Folio Crisp Bowl & Mushroom Risotto paired with Antinori Villa Red Crispy Apple & Beemster 18-month Gouda Pastries paired with Chateau Ste. Michelle Harvest Select Riesling

Cost - \$50.00

Instructor(s) - Landis

Date and Time - Nov 13, 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 - Nov 14, 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 - Nov 14, 7 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, 6:30 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, 18, 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, 24, 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 - \$25.00

Instructor(s) - Aprons Staff

Date and Time - Nov 20, 3:30 p.m.

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