

Richmond

5400 Wyndham Forest Dr, Glen Allen VA, 23059

(804) 527-1498

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

December, 2019

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>1</p> <p>Gingerbread Houses 10 a.m. (D) Aprons Staff</p> <p>Gingerbread Houses 2 p.m. (D) Aprons Staff</p> <p>Gingerbread Houses</p>	<p>2</p> <p>Private Classes 9:30 a.m. (D) Aprons Staff</p> <p>Private Classes 6 p.m. (D) Aprons Staff</p> <p>German Holiday Baking Classics 6 p.m. (H) Aprons Staff</p>	<p>3</p> <p>Private Classes 1 p.m. (D) Aprons Staff</p> <p>Private Classes 2 p.m. (D) Aprons Staff</p> <p>Private Classes 6:30 p.m. (D) Aprons Staff</p>	<p>4</p> <p>Private Classes 10:30 a.m. (D) Aprons Staff</p> <p>Private Classes 1 p.m. (D) Aprons Staff</p>	<p>5</p> <p>Private Classes 3:30 p.m. (D) Aprons Staff</p> <p>Couples Cooking: Holiday Entertaining 6 p.m. (H) Aprons Staff</p>	<p>6</p> <p>Steakhouses Around the World 6:30 p.m. (D) Aprons Staff</p>	<p>7</p> <p>Gingerbread Houses 10 a.m. (D) Aprons Staff</p>
<p>8</p> <p>Gingerbread Houses 10 a.m. (D) Aprons Staff</p> <p>Gingerbread Houses 2 p.m. (D) Aprons Staff</p> <p>Gingerbread Houses</p>	<p>9</p> <p>Cold Weather Comfort Food 6 p.m. (H) Aprons Staff</p> <p>Private Classes 6:30 p.m. (D) Aprons Staff</p>	<p>10</p> <p>Private Classes 5 p.m. (D) Aprons Staff</p>	<p>11</p> <p>Private Classes 1 p.m. (D) Aprons Staff</p> <p>Holiday Finger Desserts 6 p.m. (H) Aprons Staff</p> <p>Private Classes 6:30 p.m. (D) Aprons Staff</p>	<p>12</p> <p>Private Classes 1:30 p.m. (D) Aprons Staff</p>	<p>13</p> <p>Private Classes 10 a.m. (D) Aprons Staff</p> <p>Big, Bad, Bold Reds 6:30 p.m. (D) Aprons Staff</p>	<p>14</p> <p>Gingerbread Houses 10 a.m. (D) Aprons Staff</p> <p>Holiday Wine Dinner 6:30 p.m. (D) Aprons Staff</p>
<p>15</p> <p>Gingerbread Houses 10 a.m. (D) Aprons Staff</p> <p>Gingerbread Houses 2 p.m. (D) Aprons Staff</p> <p>Gingerbread Houses</p>	<p>16</p> <p>Private Classes 3 p.m. (D) Aprons Staff</p> <p>Holiday Cookies 6 p.m. (H) Aprons Staff</p>	<p>17</p> <p>Private Classes 8 a.m. (D) Aprons Staff</p> <p>Couples Cooking: Holiday Entertaining 6 p.m. (H) Aprons Staff</p>	<p>18</p> <p>Private Classes 5:30 p.m. (D) Aprons Staff</p> <p>German Holiday Baking Classics 6 p.m. (H) Aprons Staff</p>	<p>19</p> <p>Private Classes 12 p.m. (D) Aprons Staff</p> <p>Private Classes 2 p.m. (D) Aprons Staff</p> <p>Lazy Days Braise 6 p.m. (H) Aprons Staff</p>	<p>20</p> <p>Private Classes 11 a.m. (D) Aprons Staff</p> <p>Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Fall) 6:30 p.m. (D) Aprons Staff</p>	<p>21</p> <p>Gingerbread Houses 10 a.m. (D) Aprons Staff</p> <p>Home for the Holidays 6:30 p.m. (D) Aprons Staff</p>
<p>22</p> <p>Gingerbread Houses 10 a.m. (D) Aprons Staff</p> <p>Private Classes 12 p.m. (D) Aprons Staff</p> <p>Gingerbread Houses 2 p.m. (D)</p>	<p>23</p> <p>Holiday Finger Desserts 6 p.m. (H) Aprons Staff</p>	<p>24</p> <p>Big & Little Chef: Christmas Day Desserts 12 p.m. (K) Aprons Staff</p> <p>Private Classes 12 p.m. (D) Aprons Staff</p>	<p>25</p>	<p>26</p> <p>Kids 2-day Holiday Camp 1/2 10 a.m. (K) Aprons Staff</p> <p>Juniors 2-day Holiday Camp 1/2 2 p.m. (D) Aprons Staff</p>	<p>27</p> <p>Kids 2-day Holiday Camp 2/2 10 a.m. (K) Aprons Staff</p> <p>Juniors 2-day Holiday Camp 2/2 2 p.m. (D) Aprons Staff</p>	<p>28</p> <p>VIP Food & Wine Experience - Spain! 6 p.m. (D) Aprons Staff</p> <p>Spanish Wine Country (2-course) Dinner 7 p.m. (D) Aprons Staff</p>

29	30 Kitchen Fundamentals: Knife Skills 6 p.m. (D) Aprons Staff	31 A Sparkling New Year's Eve Celebration 5 p.m. (D) 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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December, 2019

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

Lazy Days Braise

Description - (H) Who doesn't like a one pot dish, especially during the busy holiday season. Here are some recipes that are easy to assemble, and make for little clean up.

Menu - Coconut Curry Short Ribs with Turmeric Rice Chipotle Pork Tacos with Sofrito Black Beans Za'atar Chicken and Lentils Braised Veggies and Caramelized Leek

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Dec 19, 6 p.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 - Dec 30, 6 p.m.

Gingerbread Houses

Description - (D) 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 - Dec 1, 7, 8, 14, 15, 21, 22, 10 a.m.

Date and Time - Dec 1, 8, 15, 22, 2 p.m.

Date and Time - Dec 1, 8, 15, 22, 5 p.m.

Big & Little Chef: Christmas 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 the friends and family.

Menu - Raspberry Thumbprint Cookies Chocolate Yule Log Cranberry-Ginger Bread

Cost - \$75.00

Instructor(s) - Aprons Staff

Date and Time - Dec 24, 12 p.m.

Kids 2-day Holiday Camp

Description - (K) Tired of all that holiday food and the cool winter temperatures. Give you taste buds a treat of the warmer weather to come on the first day of camp. Day 2 will have you enjoying great lunch fare.

Menu - Day 1 - Fill It, Stuff It & Roll It: Oven Baked Chicken Eggrolls; Cheeseburger Muffin Cups; Pizza Crescent Roll-Ups; Warm Chocolate Hazelnut Crepes. Day 2 - No Cooking Required: Italian BLT Pinwheels; Creamy Chicken Lettuce Wraps; Pesto Party Skewers; The Ultimate Banana Split

Cost - \$90.00

Instructor(s) - Aprons Staff

Date and Time - Dec 26, 27, 10 a.m.

Juniors 2-day Holiday Camp

Description - (D) Gather the family and enjoy this tasty Italian meal and spend some quality time together. Mama Mia it's going to be good! Enjoy learning and tasting some great new recipes.

Menu - Day 1 - Not Your Average Sammy – Monte Cristo Sandwich; New Orleans Muffuletta; The Famous Pittsburgh Sandwich; Falafel Stuffed Pita with Tzatziki Day 2 - Not Your Average Soup – Lasagna Soup; Spicy Thai Lemongrass & Lobster Soup; Beef Oxtail Soup; Avgolemono Soup

Cost - \$90.00

Instructor(s) - Aprons Staff

Date and Time - Dec 26, 27, 2 p.m.

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 - Dec 6, 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 - Dec 13, 6:30 p.m.

Holiday Wine Dinner

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

Menu - Potato-Leek Soup with Spiced Shrimp Kohlrabi, Apple, and Endive Salad with Caraway Vinaigrette Slow-Roasted Pork Loin with Molasses-Balsamic Glaze and Butternut Squash Casserole Caramel, Pear, and Cheesecake Parfait

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Dec 14, 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 - Dec 28, 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 - Dec 28, 7 p.m.

A Sparkling New Year's Eve Celebration

Description - (D) Celebrate the new year with us and enjoy a year end feast with good friends, new and old. We will be pairing sparkling wines from different regions from around the world with each course.

Menu - Lobster Bisque with Maple Crème Fraiche Sweet Potato, Balsamic Onion, and Sopressata Flatbreads with Herbed Goat Cheese Horseradish and Herb Crusted Beef Rib Roast with Caramelized Brussels Sprouts and Garlic-Mashed Potatoes Chocolate Pot De Crème with Candied Brioche Whipped Cream

Cost - \$60.00

Instructor(s) - Aprons Staff

Date and Time - Dec 31, 5 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 - \$65.00

Instructor(s) - Aprons Staff

Date and Time - Dec 2, 9:30 a.m.

Date and Time - Dec 2, 6 p.m.

Date and Time - Dec 3, 4, 11, 1 p.m.

Date and Time - Dec 3, 19, 2 p.m.

Date and Time - Dec 3, 9, 11, 6:30 p.m.

Date and Time - Dec 4, 10:30 a.m.

Date and Time - Dec 5, 3:30 p.m.

Date and Time - Dec 10, 5 p.m.

Date and Time - Dec 12, 1:30 p.m.

Date and Time - Dec 13, 10 a.m.

Date and Time - Dec 16, 27, 3 p.m.

Date and Time - Dec 17, 8 a.m.

Date and Time - Dec 18, 5:30 p.m.

Date and Time - Dec 19, 22, 24, 12 p.m.

Date and Time - Dec 20, 11 a.m.

German Holiday Baking Classics

Description - (H) Spend the holidays with us in Deutschland, home of the Christmas Tree! With the smells of a German Christkindlesmarkt and the flavors of your German grandmother's kitchen, this class is sure to put you in the holiday spirit.

Menu - Glühwein Cinnamon Spiced Nuts Savory Holiday Strudel with Mustard Sauce Dresdner Stollen Black Forest Gateau

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Dec 2, 18, 6 p.m.

Couples Cooking: Holiday Entertaining

Description - (H) Learn the easy way to entertain with these simple yet delicious party classics. Nobody will go hungry.

Menu - Mulled Wine Crab Deviled Eggs with Bacon Jam Tenderloin Skewers with Chimichurri Blue Cheese Stuffed Mushrooms Best Fondue Pumpkin Cheesecake with Ginger Crust

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Dec 5, 17, 6 p.m.

Cold Weather Comfort Food

Description - (H) As the weather changes and Jack Frost starts nipping at them toes fight back with these warming comfort flavors.

Menu - Chicken Pot Pie with Herbed Biscuit Crust Beef and Bulgur Wheat Stew Sweet Potato Casserole Andouille Macaroni and Cheese Chef's choice dessert

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Dec 9, 6 p.m.

Holiday Finger Desserts

Description - (H) Have a holiday sweet tooth? Or just looking for some holiday candy ideas? Join us for a sugar-fest and learn how to make a variety of sweets and candies that your guests will love!

Menu - Peanut Brittle White Chocolate Eggnog Truffles Chocolate French Lace Cookies Gingerbread Marshmallows with Spiced Drinking Chocolate

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Dec 11, 23, 6 p.m.

Holiday Cookies

Description - (H) 'Tis the season for baking holiday cookies. Come join us as we teach you how to make some new recipes that you and your family will fall in love with.

Menu - Chocolate-Nut Snowball Cookies Cranberry Spiral Cookies Old-Fashioned Molasses Cookies Latticed Apple Pie Cookies

Cost - \$45.00

Instructor(s) - Aprons Staff

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

Chefs Table: Sous Vide vs. Traditional - Parallel Tasting Menu (Fall)

Description - (D) Sous vide is one of the most popular ways to cook. Each course will be prepared both with the sous vide method and traditional cooking methods. You compare the dishes and be the judge! Come and enjoy our fall Chefs Table class.

Menu - Sous Vide Korean Duck Tostada with Apple Slaw
Sous Vide Turkey Breast with Cornbread Stuffing Waffle, Herbed Gravy and Roasted Cranberries
Sous Vide Halibut with White Bean, Garlic and Kale Brodo

Cost - \$55.00

Instructor(s) - Aprons Staff

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

Home for the Holidays

Description - (D) Running out of ideas on what to cook for the family? Looking for the perfect Holiday menu? We'll show you how you can make a beautiful dinner that brings joy to the entire family.

Menu - Baked Brie with Honeycomb and Salted Almonds
Roasted Beet Salad with Dried Cranberries and Goat Cheese
Brined Rib Roast with Corn Pudding, Braised Kale, and Roasted Cipollini Onion Jus
Creamy Citrus Ricotta Cheesecake

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Dec 21, 6:30 p.m.

Teens 2-day Holiday Camp

Description - (D) Baking, not just your sweets can fall into this cooking method. Sweet & Savory recipes alike will be learned in this 2-day camp.

Menu - Day 1 - Classic Italian Dishes - Caesar Salad; Truffled Mushroom Risotto; Veal Saltimbocca with Capellini; Tiramisu
Day 2 - Classic French Dishes - French Onion Soup; Ratatouille; Boeuf Bourguignon; Pommés Duchesse; Vanilla Crème Brûlée

Cost - \$90.00

Instructor(s) - Aprons Staff

Date and Time - Dec 26, 27, 6 p.m.

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