

# SWEET BASIL

Gourmetware and Cooking School

Spring 2018

May ~ June



A triple lutz-triple loop helped win a gold medal in the women's short program at the Olympics in Pyeongchang. It dawned on us recently that our logo is bracketed by triple basil leaves. We created our logo long before Martie added the **Market Cafe** to the Sweet Basil family so maybe her choice of 3 basil leaves in our logo was prophetic. In Latin - "omne trium perfectum" - is the *Rule of Three* which considers **3** to be very positive. We'll strive to ensure that your visits to our **Market Cafe, Gourmetware Store & Cooking School** are enjoyable & satisfying.

Cooking School	GOURMETWARE	Market Cafe
<p>7 Hands-on classes a week in our comfortable kitchen taught by professional chefs ~~~~~</p> <ul style="list-style-type: none"> <li>★ Friday Noon LUNCH &amp; LEARN demonstration</li> <li>★ Friday evening GOURMET COUPLES class</li> </ul>	<p>Everything for Cooking, Dining &amp; Entertaining</p> <ul style="list-style-type: none"> <li>Gadgets ~ Cook Books</li> <li>Stovetop ~ BBQ</li> <li>Baking ~ Tabletop</li> <li>~ Gourmet Foods</li> <li>Gaviña Coffees ~ Cutlery</li> <li>etc. etc. etc.</li> </ul>	<p>Lunch inside or on our patio. Monday ~ Saturday 11am-3pm</p> <p>Salads ~ Sandwiches, Soup, Specialties ~ Desserts Beverages (Including our famous <i>Tropicana Iced Tea</i>)</p>
Private Parties	Gift Baskets	Gift Certificates
<p>Host a Team-Building class or Private Party in our kitchen!</p>	<p>Ready~2-Go or Custom Made Gift Baskets</p>	<p>Gift Certificates in any amount can be used in the Cooking School, Store &amp; Cafe</p>

## Welcome to Sweet Basil Cooking School!

Join us in our comfortable, modern kitchen for lots of exciting classes! Most of the classes are hands-on so you have the benefit of learning by doing. Demonstration classes are noted in the descriptions. Each class includes a copy of the recipes & a meal of the foods prepared. You can register for a class in the store or by phone. An updated class schedule is available on our Web site:

[www.sweetbasilgourmet.com/classes.html](http://www.sweetbasilgourmet.com/classes.html)

**CANCELLATION POLICY:** If you must cancel a class, we can refund the amount or give you credit for another class up to **one week** before the class. Up to **72 hours** before the class, we can give you credit for another class. No refunds or credit can be given for cancellations less than 72 hours before a class.

~ All Kids & Teens summer camp dates are on the last page. ~

**KIDS & TEENS COOK SUMMER CAMPS CANCELLATION POLICY** Please select the dates for your Cooking Camp carefully. There are no refunds given for canceling *Kids & Teens Cook Summer Camps*. *Kids & Teens Cook* classes that are canceled up to one week before the class will receive credit for other classes.

### Always at Sweet Basil

**Complimentary gift-wrap** for any purchase of \$25.00 or more.  Remember, we can **ship your gifts** (UPS) anywhere in the United States.  If you haven't tried our rich and flavorful **Gaviña Coffees**, you should! And when you join the **Coffee Club** and purchase 10 pounds of coffee, you get the next pound free.  Engaged? Or know someone who is? Our **Bridal Registry** offers a complete selection of cookware and accessories for entertaining. Out-of-town guests can call or e-mail the store and our staff will help with selections. ([sweetbasil@sweetbasilgourmet.com](mailto:sweetbasil@sweetbasilgourmet.com))  Our colorful **Gift Baskets** are great for gift giving! They combine convenience and thoughtfulness for anyone - out of town relatives and friends, business associates & colleagues, corporate gift giving - anyone who would enjoy a selection of "gifts within a gift!" They can be custom-made from just about anything in the store - including our bountiful selection of gourmet foods - or order from our pre-made selection. **Gift Certificates** are available in any amount online, in the store or by phone. They are good for cooking classes and store merchandise.  **Knife Sharpening**  Ask us about **Private & Team-building** cooking classes.

### Sweet Basil Instructors

**Amy Barnes** - *Impeccable Pig Restaurant; Hyatt, Gainey Ranch*

**Lisa Brisch** - *Dinner in Thyme Chef Service*

**Linda Martin** - *Anthem Country Club; Owner, Dinner Designs Catering*

**Terri Milligan** - *Savory Spoon Cooking School, Edible Door Magazine, youtube.com*

**Melissa Stockmar** - *Boulders Resort, Copperwynd Resort, Dean & Deluca*

*"Maintain the passion for the everyday, that's what cooking is all about."*

Chef Thomas Keller  
*The French Laundry*

TO REGISTER FOR CLASSES CALL: **480-596-5628**

## MAY



### **HOOKED ON FISH MELISSA STOCKMAR Tuesday May 1 9:30 AM-12:30 PM**

Learn how easy it is to cook Fish using a variety of cooking techniques. Our lesson will teach about cooking temperatures, timing and methods. Come and learn Almond Shrimp Cakes with Chili Cream Sauce; Poached Orange Fennel Salmon with Dill Cream; Hoisin Flounder with Snow Peas, Mushrooms and Brown Rice; Beer Battered Cod with Fried Onion Slices and Caper Aioli; Trout Meuniere with Candied Pecan Rice Pilaf; Harissa Crusted Swordfish, and Mediterranean Grilled Red Snapper with Watermelon, Feta and Mint Salad. 60.00

### **MEDITERRANEAN SUMMERS TERRI MILLIGAN Wed May 2 9:30 AM-12:30 PM**

The cool clean flavors of Mediterranean foods are never better than in the summer. Come learn to create these lovely foods for your own summer pleasures. Our lesson is Orzo Vegetable Salad with fresh Mint and Basil; Kofta Chicken Kabobs with Tzatziki Cucumber Sauce; Stuffed Oven-Roasted Eggplant with Pomegranate Molasses; Roasted Cauliflower and Tahini Dip; Roasted Garlic Flatbread and Mediterranean Tomato and Feta Tartlets. Dessert will be Moroccan Orange Cake with Spiced Oranges. 60.00

### **SAUTE & SAUCES LISA BRISCH Wednesday May 2 6:30-9:30 PM**

This class offers two lessons in one session. We start with Saute and learn to use high heat to quickly cook on top of the stove. Taking the next step, Sauce Making will add a Sauce to each Sauté dish which best compliments it. Come to learn Shrimp Scampi; Steak au Poivre with Brandied Cream Sauce & Pan-Roasted Broccoli with Creamy Gruyère Sauce; Sautéed Pork Tenderloin Medallions with Dried Cherry-Port Sauce with Onions and Marmalade; Skillet Carbonara; Skillet Penne with Chicken and Broccoli, and Spring Vegetable Pot Pie. Dessert will be Vanilla Ice Cream with Sautéed Apples and Caramel Sauce. 65.00

### **VEGGIE ENTREES AMY BARNES Thursday May 3 9:30 AM-12:30 PM**

This class offers a wide variety of non-meat menus with new combinations of foods and flavors. Come learn Veggies with Skillet fried Eggplant Croquettes with Garlic Aioli; roasted spiralized Squash Noodles with Sage Brown Butter; Homemade Spinach & Ricotta Manicotti; baked Spaghetti Squash and Cheddar Cheese Casserole; Green Chile and Cheese Chile Rellenos; crustless Vegetable Quiche with Strawberry Avocado Salad, and Gorgonzola and Wild Mushroom Risotto. Dessert will be Pineapple Zucchini Cupcakes with Cream Cheese Frosting. 60.00

### **LUNCH & LEARN LISA BRISCH Friday May 4 12:00 Noon – 1:00 PM**

This fun lesson offers a great lunch and a dynamic menu for entertaining. Enjoy a DEMONSTRATION of Roasted Pork Tenderloin with Rosemary Shallot-Balsamic Sauce, served with Orzo, Green Bean, and Sun-Dried Tomato Salad. Dessert will be Lemon Panna Cotta with Raspberry Sauce. 28.00

### **GOURMET COUPLES LINDA MARTIN Friday May 4 6:30-9:30 PM**

Invite your partner to enjoy a fun evening of cooking with a three-course gourmet menu paired with a sampling of two wines. Our lesson is Thai Spice Chicken Meatball Amuse with Sweet Chili Sauce, and Roasted Beet & Arugula Salad with Goat Cheese & Balsamic Vinaigrette, served with Riesling. The entrée is Artichoke Heart & Sundried Tomato Stuffed Skillet Braised Chicken Breasts; Sautéed Green Beans with Fresh Tomatoes, Bacon, & Garlic; Char Grilled Sweet Potatoes with Paprika, Cinnamon, & Cumin Spice Oil, and Angel Hair Pasta with Toasted Walnuts, Parsley, & Parmesan, served with Merlot. Dessert is Dark Chocolate Cake with Grand Marnier Spiked Whipped Cream & Shaved Chocolate. 150.00 per couple

TO REGISTER FOR CLASSES CALL: 480-596-5628



**BAKE IT WITH SILICONE M STOCKMAR Saturday May 5 9:30 AM-12:30 PM**

This class will teach baking with Silicone Bakeware. When you attend **you will receive a piece of Silicone Bakeware** to take home! Choose what you want to bake. Our lesson is Cinnamon Swirl Bread (loaf pan); Strawberry Lemonade Layer Cake (round pan); Flourless Chocolate Cake Flowers covered in Ganache (flower mold); Mini Orange Chiffon Cupcakes with Honey Butter Cream; Chocolate Macaroon Bundt Cake with Milk Chocolate Glaze, and Apple Pie Bars with Maple Glaze. 60.00

**CHEESE MAKING AND WINE PAIRING LISA BRISH Saturday May 5 2:00 – 5:00PM**

Experience the fun of making Cheese from scratch! We'll make Ricotta and Queso Fresco and turn them into appetizers paired with wine! Come learn to make Queso Fresco and Ricotta; shaved Summer Squash Salad with crispy Prosciutto and Queso Fresco; Southwestern Tabbouleh with Queso Fresco; Pasta with Peruvian Pesto (Spinach and Cream Sauce) and Queso Fresco; Tomato Bruschetta with Bacon, Ricotta, and Blue Cheese; Lemon Ricotta Herbed Flatbread, and Farfalle with Beef Ragu and Ricotta. 65.00

**MOTHER'S DAY LUNCHEON MELISSA STOCKMAR Tue May 8 9:30 AM-12:30 PM**

This year treat your Mom to a special celebration for Mother's Day with an invitation to share this cooking class or invite her for lunch and use this menu for her! Our special celebration menu is Cheddar and Apple Chutney Tea Sandwiches with Candied Walnuts; Smoked Mozzarella, Tomato, Prosciutto and Pesto Tea Sandwiches; Roast Beef, Blue Cheese, Chive and Caramelized Onion Tea Sandwiches; Herb Chicken Salad Tea Sandwiches with Cucumber; Lemon and Lavender Madeleines; Coffee Macaroons with Dark Chocolate Kahlua Filling, and Coconut and Orange Scones with Vanilla Glaze. We'll offer hot Tea to enjoy with our beautiful menu. 60.00

**SMOKE IT OR GRILL IT LISA BRISCH Wednesday May 9 6:30-9:30 PM**

You get wonderful flavors from Smoking and Grilling. Come learn techniques including heat levels, cooking times and placement on the grill to master these recipes. Our menu is Grilled Caesar Salad; Grilled Steak Soft Tacos & Sweet and Smoky Grilled Tomato Salsa; Grill-Smoked Salmon with Homemade Mayonnaise Caper Sauce; Quick Smoked Pork Chops; Grilled Zucchini and Red Onion with Lemon-Basil Vinaigrette and German-Style Grilled Potato Salad. Dessert will be Grilled Bananas on Sugared Rum Toast. 65.00

**CAST IRON COOKING AMY BARNES Thursday May 10 9:30 AM-12:30 PM**

Learn how the versatile a Cast Iron Pan can be used for many of the foods you cook. Learn these recipes for a new group of delicious dinners. Our yummy menu is Garlic Fried Chicken Breast with Yukon Gold and Scallion Mashed Potatoes; Chuck Wagon Cube Steaks smothered with Peppers and Onions; pressed Spatchcocked whole Chicken with Black Pepper Maple Sauce; Cast Iron Buttermilk Biscuits with Chia Seed Berry Jam; homemade Shrimp and Grits; Blackened Salmon with cool Cucumber Avocado Salad, and Fudgy skillet Brownies with homemade Coffee Ice Cream. 60.00

**LUNCH & LEARN AMY BARNES Friday May 11 12:00 Noon – 1:00 PM**

This DEMONSTRATION takes a favorite comfort food, dresses it up and presents a new specialty! Come learn to prepare Bacon wrapped mini Meatloaves served with "Cowboy" Mashed Potatoes with Corn and Jack Cheese. Dessert is Chocolate Peanut Butter Pie. 28.00

Food Fact	Italian-American restaurateur Caesar Cardini invented the Caesar Salad in 1924 in Tijuana, Mexico.
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TO REGISTER FOR CLASSES CALL: **480-596-5628**



**GOURMET COUPLES LINDA MARTIN Friday May 11 6:30-9:30 PM**

Couples who like Steak, this menu is for you! Come with your cooking partner & learn Fried Green Tomato Amuse with Buttermilk-Peppercorn Sauce, and Flame Grilled Caesar Salad with Homemade Croutons, served with Sauvignon Blanc. The entrée is Pan Seared New York Steak with Gorgonzola-Brandy Cream Sauce; Individual Horseradish Spiked Potato Soufflés; Grilled Portabellas, Zucchini, & Peppers with Basil & Garlic Oil, and Flash Fried Sweet Potatoes with Fresh Herbs, served with Shiraz. Dessert is Cinnamon covered Donut Holes with Salted Caramel & Dark Chocolate. 150.00 per couple

**PIZZA PARTY MELISSA STOCKMAR Saturday May 12 9:30 AM-12:30 PM**

When you make Pizza at home, the possibilities are endless. Have fun creating your own using the ingredients you like best. We'll all start with Crust making; from there these combinations will be our lesson and lunch! Join this fun morning to discover how to do the best yourself. Our menu is Spicy Sausage, Kale, and Ricotta Pizza; Zucchini, Potato, and Fontina Cheese Pizza; Grilled Pizza with Eggplant, Tomato, and Arugula; Southwest Pizza with Poblano, Pesto, Chorizo, Queso Fresco Cheese, and Corn Relish; Pita Pizza with Red Pepper, Hummus, Herb Grilled Chicken, Artichokes, and Feta Cheese; Balsamic-Red Onion, Chard and Gorgonzola Pizza, and Grilled Blackberry Pizza with Goat Cheese, Honey and Pistachios. 60.00

**WOK WINNERS! MELISSA STOCKMAR Tuesday May 15 9:30 AM-12:30 PM**

Using a wok is a great way to get dinner together quickly with minimal cooking time. These recipes will get you familiar with Asian foods, seasonings and combinations. Come for a valuable lesson on Smoked Salmon Spring Roll with Chili Apricot Dipping Sauce; Chicken and Wild Mushroom Stir-fry with Oyster Sauce and Egg Noodles; Stir-fry Lo Mein Noodles with Pork, Cabbage, Broccoli, and Carrots; General Tso's Cauliflower Stir-fry with Fried Scallions; Asian Zoodle (Zucchini Noodles) Stir-fry with Spicy Shrimp; Garlic Sriracha Beef Stir-fry with Green Beans, and Honey Ginger Pineapple Vegetable Stir-fry with Coconut Rice. 60.00

**MEATLESS MAGIC LINDA MARTIN Tuesday May 15 6:30-9:30 PM**

Learn to create these delicious menus for easy summer meals with lots of healthy ingredients. The lesson is Southwest Brown Rice Appetizer with Salsa; Sautéed Vegetable & Black Bean Chili; Colorado Quinoa with Caramelized Onions; Grilled Vegetables with Mixed Greens & Blue Cheese Vinaigrette; White Cheddar Mac & Cheese with Toasted Garlic Bread Crumbs; Sautéed Fresh Vegetable Pizza, and Lemon Polenta Cake with Grand Marnier Marinated Summer Berries. 65.00

**TUSCAN IN SPRING LISA BRISCH Wednesday May 16 6:30-9:30 PM**

From countryside farms in Tuscany come flavor combinations for the recipes in this Italian lesson. Enjoy a lesson creating these magical foods including Zucchini-Ricotta Fritters; Tuscan White Bean Salad with Spinach, Olives, and Sun-Dried Tomatoes; Crespelle with Ricotta and Marinara; Mushroom Ragu; Chicken Ragu with Fettuccine, and Acqua Pazza (Fish in Crazy Water). Dessert is Lemon Gelato and Tuscan Almond Cookies. 65.00

**ROYAL WEDDING COCKTAIL PARTY AMY BARNES Thursday May 17 9:30 AM-12:30 PM**

The Royal Wedding of Prince Harry and Meghan will be one of the most celebrated occasions this year. Come explore the foods and traditions just two days before the real event! Our English storybook menu is Mini Meat & Potato Hand Pies; Caramelized Onion and Goat Cheese Tarts; Panko Crusted Shrimp Balls with Apricot Dipping Sauce; Wild Mushroom Tartlets; Gruyere Walnut Wafers; Artichoke Bruschetta; Royal Wedding Blueberry Scones with Clotted Cream and Pimm's Grand Champagne Punch. 60.00

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**LUNCH & LEARN TERRI MILLIGAN Friday May 18 12:00 Noon – 1:00 PM**

Learn to perfect this classic dish and enjoy a DEMONSTRATION lesson of Chicken Piccata with Lemon Caper White Wine Sauce, served with Oven-baked Risotto with grilled Asparagus and Parmesan. Dessert will be Nutella Chocolate Mousse. 28.00

**GOURMET COUPLES LINDA MARTIN Friday May 18 6:30-9:30 PM**

Make a date night with your partner and be part of preparing this three-course meal served with a sampling of wines. Our lesson is Prosciutto-wrapped seared Shrimp with Chive Butter, and grilled Radicchio & Corn Salad with Balsamic Syrup and shaved Pecorino Cheese, served with Pinot Grigio. The entrée is Five Spice-Fire Roasted Pork Tenderloin with Cuban Salsa; Creamy Jalapeno & Jack Cheese Grits with fresh Tomatoes & Green Onions; Cast Iron Bacon & Sweet Potato Hash, and flame grilled fresh Broccoli, served with Grenache-Shiraz. Dessert is Vanilla Bean Crème Brûlée with Whipped Cream & Glazed Fresh Strawberries. 150.00 per couple

**KIDS COOK PARTY FOODS MELISSA STOCKMAR Sat May 19 9:30 AM-12:30 PM**

This class for kids ages of 8 and 12 who like to cook will learn a party food menu they can make for themselves. Come have fun and learn Caprese Dip with Herb Pita Chips; BBQ Chicken Pizza; Loaded Nacho Grilled Cheese Panini; Flank Steak Tacos with Homemade Flour Tortillas; Pork and Pineapple Kebabs, and Meatball Sliders with Mozzarella and Parmesan Sweet Potato Fries. Dessert will be Chocolate Brownie Cookies filled with Caramel Ice Cream. 60.00

**ITALIAN SUNDAY DINNERS LINDA MARTIN Saturday May 19 2:00 – 5:00 PM**

Italian themed dinners make great family meals with the flavors everyone loves. Come for a fun lesson of hand-stretched Pizza with fresh Mozzarella, Tomato & Basil; Panzanella (Bread) Salad with Basil, Balsamic, & Olive Oil; Butter Sautéed Chicken Marsala with Mushrooms and Marsala Wine; homemade Pappardelle Pasta with Bolognese Sauce; fresh made Italian Bread with Herb Butter, and Grilled Onions, Peppers, & Squash with Basil Oil. Dessert is Rustic Apple Crostata with Amaretto Mascarpone. 65.00

**SUPER SUMMER SALADS & SOUPS M STOCKMAR Tue May 22 9:30 AM-12:30 PM**

Thinking ahead about foods that taste good in hot temperatures, this class pairs entrée Salads and summer Soups in a variety of dinner choices. This yummy, inspiring menu is Lemony Chicken and Orzo and Dill; Spiced Fava Bean Soup with Fire Roasted Tomatoes and Quinoa; Artichoke and Parmesan Soup with Sun-dried Tomato Tapenade; Pea Soup with Mint and Crème Fraîche; Quinoa Salad with Zucchini, Squash, Goat Cheese and Citrus Vinaigrette; Coriander Flank Steak Salad with Rhubarb Vinaigrette and Blue Cheese, and Seared Raspberry Pork Tenderloin Salad with Green Beans and Spinach and Candied Pecans. 60.00

**CHINESE TAKE OUT LISA BRISCH Wednesday May 23 6:30-9:30 PM**

Make really great Chinese take-out at home! Come for a fun evening of Oriental cooking to learn steamed Dumplings; Pork Fried Rice; Sweet & Sour Chicken; Kung Pao Shrimp; Mongolian Beef; Shiitake and Bok Choy Lo Mein, & extra-flaky Scallion Pancakes. 65.00

**STIR-FRY STAND OUTS AMY BARNES Thursday May 24 9:30 AM-12:30 PM**

Understand Oriental flavors with a fun morning of cooking and learning about ingredients, seasonings and sauces. Our lesson is Kung Pao Chicken with Peanuts; Stir-fried Pepper Steak; Sesame Scallion Fried Rice; Thai inspired Chicken and Pineapple Stir-fry; Chili Shrimp and Asparagus Stir-Fry; Asian Stir-fried Peanut & Rice Noodles with Chicken; Edamame Fried Rice, and Sesame Thumbprint Cookies and Ginger. 60.00

Store Fact	We always have Ready-2-Go Sweet Basil Gift Basket available & love to make custom Gift Baskets.
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**LUNCH & LEARN LINDA MARTIN Friday May 25 12:00 Noon – 1:00 PM**

Here is a delicious menu for summertime dining. Come join us for a lunch and DEMONSTRATION to learn Sun-dried Tomato-Pesto Crusted Roast Chicken, served with Classic Caesar Salad with Homemade Croutons. Dessert is Peach & Raspberry Tarts with Homemade Vanilla Bean Ice Cream. 28.00

**GOURMET COUPLES LINDA MARTIN Friday May 25 6:30-9:30 PM**

Sign up for an amazing couples class and share the experience with your partner. You will prepare a three-course gourmet menu with other couples. We'll enjoy the meal with a sampling of wines with the first two courses. Come for crispy Sweet Potato Pancake Amuse with Sour Cream, Caviar & Chives, and Tomato & Avocado Tower Salad with Balsamic Dressing & Basil Oil, served with Sauvignon Blanc. The entrée is oven roasted Halibut with Olive-Rosemary Bread Crumbs and Caper Remoulade; Individual Spinach & Gruyere Cheese Gratins; Charred Sweet Potato Wedges with Garlic, Red Pepper & Herbs, and Homemade Black Pepper Dinner Biscuits with Sweet Butter, served with Pinot Noir. Dessert is Ancho-Chocolate Cake with Vanilla Bean Ice Cream & Chocolate-Espresso Sauce. 150.00 per couple

**FAMILY FUN DESSERTS MELISSA STOCKMAR Sat May 26 9:30 AM-12:30 PM**

Some people & kids especially, like to make desserts! This class is for kids ages 8 to 12 and an adult partner, teaching about dessert-making. These are desserts you can repeat at home and treat your whole family! Come for a fun morning of baking to make Nectarine and Blueberry Crisp; Banana Cream Pie Bites with Toasted Coconut; Raspberry Coconut Magic Bars; Baked Fudge Cups with Mocha Ice Cream; Cookies and Cream Bundt Cake; Cream Puffs filled with Dulce de Leche Ice Cream, and Mini Chocolate Rolo Cupcakes with Ganache Frosting. 60.00

**SOUTHWEST DYNAMICS MELISSA STOCKMAR Tuesday May 26 9:30 AM-12:30 PM**

The foods and flavors of Southwest cuisine have no parallel! Using local ingredients and adding Chilies for flavor creates dynamic flavors! Come for a class that will inspire you. Our lesson is Chilled Tomatillo and Cucumber Soup with Chipotle Crema; Southwest Quinoa and Grilled Corn Salad with Cojita Cheese; Dry Spiced Flank Steak with Cider Chipotle Glaze and Corn Relish; Stuffed Chicken Mole (Chicken Stuffed with Poblanos, Prosciutto and Goat Cheese); Roasted Achiote Pork Tenderloin with Prickly Pear Glaze, and Chorizo and Roasted Corn Risotto with Fontina Cheese. Dessert will be Cinnamon Churros with Chocolate Ancho Sauce. 60.00

**WINE COUNTRY ENTERTAINING LISA BRISCH Wednesday May 30 6:30-9:30 PM**

California wine country is home to stunning restaurants with menus of specialties which compliment the harvest and wines produced. Come for a lesson of regional specialties that pair beautifully with these wines. Our menu is Bruschetta with Greens and Fontina; Cilantro Curry Hummus with Wonton Chips; grilled Flank Steak with Lemon-Basil Salsa Verde; oven-Roasted Salmon with Orange and Mint Relish; Grilled Chicken Caprese, and Rosemary Sweet Potato Stacks. Dessert will be Lemon Chiffon Cake with Raspberry Cream. 60.00

**ONE POT WONDERFUL AMY BARNES Thursday May 31 9:30 AM-12:30 PM**

Preparing an entire dinner using just one pot or one sheet pan makes for easy preparation these clever, yummy recipes. A great lesson for busy families! Join us for one pot Orecchiette Pasta with Italian Sausage and Arugula; Sheet Pan Shrimp Fajitas and Homemade Flour Tortillas; One Pot braised Chicken Teriyaki with Coconut Rice; One Pan roasted Salmon with Sweet and Tangy Roasted Green Beans; One Pot Fried Chicken with Pan Gravy and Cornmeal Biscuits; One Pot Ground Beef Stroganoff with Egg Noodles; Rice Cooker Creamy Vanilla and Blueberry Rice Pudding with Yogurt Whipped Cream. 60.00

TO REGISTER FOR CLASSES CALL: 480-596-5628



## JUNE

### **LUNCH & LEARN LINDA MARTIN Friday June 1 12:00 Noon – 1:00 PM**

Here is a great lesson with nice Oriental flavors. From our DEMONSTRATION learn to easily recreate this menu at home. Come for Five Spice Grill-Roasted Pork Tenderloin, served with Cast Iron Peppers, Shiitakes, & Baby Bok Choy with Fresh Ginger & Sesame Oil. Dessert is Intoxicated Rum Cake with Whipped Cream & Toasted Coconut. 28.00

### **GOURMET COUPLES LINDA MARTIN Friday June 1 6:30-9:30 PM**

Invite a partner to share an amazing culinary menu, served with two wines. Our lesson is Crostini with Cotija Cheese, Olives, & Sundried Tomatoes, and Grilled Tomato & Mixed Greens Salad with Blue Cheese Vinaigrette, served with Sauvignon Blanc. The entrée is Coffee-rubbed grilled New York Steak with grilled Onion & Roasted Red Pepper Sauce; Cast Iron shaved Brussels Sprouts with toasted Garlic; oven roasted Yukon Gold & Sweet Potato Gratin, and char grilled Peppers with Basil Vinaigrette, served with Zinfandel. Dessert will be Individual Goat Cheese & Pistachio Cheesecakes with Tequila-Lime Syrup. 150.00 per couple

### **KIDS POOL PARTY MELISSA STOCKMAR Saturday June 2 9:30 AM-12:30 PM**

Kids ages 8 to 12 will learn a menu they can make any time friends are hungry! The class will learn Grilled Margarita Pizzas (Tomato, Mozzarella and Basil); Cheeseburger Quesadillas; Wonton Supreme Taco Cupcakes with Guacamole; Philly Cheese Steak Sliders with Sweet Onions and Peppers; Sticky Balsamic Chicken Wings; Pretzel Hot Dogs with Honey Mustard Sauce, and Peanut Butter S'mores Cookie Cups. 60.00

### **SASSY SUMMER CELEBRATION THE KITCHEN SOURCE Sat June 2 2:00 – 5:00PM**

Our friends from California and Phoenix will be with us to introduce a cool menu and cocktails for warm weather entertaining! Come for our Summer Party to enjoy and learn Double Street Tacos with Chorizo, Cotija and Red Pepper Salsa; Marinated Shrimp Skewers on Watermelon Steaks; cool Cucumber Salad with Rice Wine Vinaigrette; and Avocado filled with Egg, Bacon, Shallot & Queso Fresco. We'll pair icy cold cocktails including Silky Melon with Honeydew and Elderberry; Red Love with Watermelon, Vodka & Thyme; and Passionrita blended with Tequila, Passion Fruit & Lime. Our friends from the Kitchen Source will show how the tools and gadgets used will put these fun finger foods and cocktails together quite easily and deliciously! 50.00

### **CHICKEN MAGIC MELISSA STOCKMAR Tuesday June 5 9:30 AM-12:30 PM**

Is Chicken a favorite food for dinner in your house? We have great recipes for new dinners! Come for a fun morning of cooking and learn Jerk Chicken and Mango Lettuce Cups; Grilled Spiced Chicken Skewers with Cucumber Salad and Grilled Pita; Spinach Artichoke Stuffed Chicken Breasts with Parmesan Crust; Pan Roasted Chicken Thighs with Harissa Chickpeas; Mustard Tarragon Chicken with Roasted New Potatoes; Indian Spiced Chicken and Rice Stew, and Almond Crusted Chicken on a bed of Mixed Greens with Maple Dressing and Feta Cheese. 60.00

### **THE BEST HOMEMADE PIZZAS LINDA MARTIN Tuesday June 5 6:30-9:30 PM**

Pizza made at home has the freshest flavor and your touch to the Crust, Sauce then all the ingredients! Come for a fun and inspiring lesson so you can always have your favorite Pizza right at home! Our lesson is Hand Stretched Pizza with Fresh Mozzarella, Tomatoes & Basil; Grilled Pizza with Roasted Vegetables, Mozzarella & Asiago; BBQ Chicken Pizza with Smoked Gouda & Red Onion; Grilled Pizza with Spicy Italian Sausage & Fresh Tomato Sauce; Caramelized Onion & Mushroom Pizza with Fontina & Fresh Herbs; Roasted Tomato Pizza with Arugula Pesto, and Roasted Chicken, Herb, & Cherry Tomato Pizza. 65.00

TO REGISTER FOR CLASSES CALL: 480-596-5628

**SOUTHWEST SENSATIONAL! LISA BRISCH Wednesday June 6 6:30-9:30 PM**

This lesson combines foods and seasonings of the region in dynamic combination to create the complex flavors Southwest cuisine is known for. Our menu is Chile Con Queso and Chips; Marinated Tomato Salad with Jalapeño and Queso Blanco; Tex Mex Beef and Cheese Enchiladas; Abuelita's Almond Chicken (Red Chile Cream Sauce thickened with Almonds); Goat Cheese Stuffed Poblanos over Corn and Zucchini Succotash, and Mexican Rice with Charred Tomatoes, Chiles, and Onion. Dessert is Churro Popovers. 65.00

**DAD'S DAY AMY BARNES Thursday June 7 9:30 AM-12:30 PM**

Celebrate Dad and his special day (Father's Day is June 17) and serve a menu he will love and won't soon forget. Learn to make it for him OR bring him to enjoy the experience of cooking together. Our menu is Cheese Stuffed Mushrooms drizzled with Garlic Butter; Spinach and Strawberry Salad with Poppy Seed Vinaigrette; Bacon Wrapped Pesto-Stuffed Chicken Breast; Grilled Balsamic Broccoli; Potato Gnocchi with Rosemary Brown Butter Sauce, and Focaccia Bread with Herb Oil. Dessert is Flourless Espresso Chocolate Cake. We'll enjoy it with a Grilled Peach Bourbon Smash Cocktail. 60.00

**LUNCH & LEARN AMY BARNES Friday June 8 12:00 Noon – 1:00 PM**

Enjoy a DEMONSTRATION and lunch with an Italian theme. Come to learn Rigatoni Carbonara with Pancetta and Romano Cheese served with Turkey Sausage Stuffed Portobellos. Dessert will be Almond Cake with Raspberry Sauce. 28.00

**GOURMET COUPLES LINDA MARTIN Friday June 8 6:30-9:30 PM**

Plan a fun date night with your partner and have fun cooking with other couples creating a 3-course dinner with a sampling of wines. Our menu is Crab Rangoon with Soy Sesame Sauce, and Grilled Corn and Radicchio Salad with Baby Greens, Shaved Pecorino & Balsamic Syrup, served with Riesling. The entrée is Dutch Oven Braised Chicken with Red Wine, Mushrooms, Brandy and Herbs; Roasted Garden Beets with Herbs, Garlic and seasoned Breadcrumbs, and Creamy Potato Gratin with Parmesan & Thyme, served with Merlot. Dessert will be Flourless Chocolate Cake with White Chocolate Sauce and fresh Raspberries. 150.00 per couple

**KNIFE SKILLS MELISSA STOCKMAR Saturday June 9 2:00 – 5:00 PM**

Learn to use your knives more efficiently! Sign up to chop, dice and slice. You'll be introduced to classic knife cuts and we'll discuss types of cutlery and how to maintain your knives. Once you have learned to use a chef's knife, you may be amazed how efficient you are in the kitchen. Students will practice with an array of vegetables and fruit, then go on to prepare Beef and Roasted Vegetable Spring Rolls with Ginger Soy Dipping Sauce; Peanut Chicken and Apple Lettuce Wraps, and Mixed Fruit Salad with Honey Ginger Citrus Syrup. 60.00

**KIDS COOK CAMP MELISSA STOCKMAR Mon-Fri June 11 – 15 9:30AM-12Noon**

Kids ages 8 to 12 will learn a lot about cooking at this camp. A new theme is presented each day. Come for a week of cooking fun! **Monday – Breakfast:** Banana Bread Flapjacks; Ham, Cheese, and Spinach Quiche Cups; Butterscotch Sticky Rolls; Bacon, Egg and Sausage Cups; Tater Tot Pizza with Fried Eggs; Blueberry White Chocolate Scones with Lemon Glaze, and Breakfast Banana Splits with Strawberry Yogurt and Homemade Vanilla Granola. **Tuesday – Picnic Foods:** Caprese Pasta Salad; Teriyaki Glazed Burgers with Grilled Pineapple; Cornflake Crusted Chicken Fingers with Ranch Dipping Sauce; BBQ Pork Sliders with Spiral Fries; Turkey Taco Roll Ups with Guacamole; Apple Pie Squares with Cinnamon Glaze, and Strawberry Shortcakes with Vanilla Whipped Cream.

CONTINUED



TO REGISTER FOR CLASSES CALL: 480-596-5628





**Wednesday - Pizza and Salad:** Chicken Enchilada Pizza; BBQ Pork and Corn Skillet Pizza; Cheeseburger Pizza; Grilled Blueberry and Ricotta Flatbread Pizza with Honey; Potato Pasta Caesar Salad; Turkey Taco Salad with Avocado Ranch Dressing, and Fruit Salad with Honey Mint Dressing. **Thursday - Take Out Foods:** Cream Cheese Wontons with Soy Dipping Sauce; Chicken Teriyaki and Pineapple Stir-fry; Turkey and Spinach Taquitos; Alfredo Chicken Lasagna Rolls; Philly Cheese Steak Sandwiches with Peppers and Onions; BLT Wraps with Guacamole, and Banana Chocolate Chip Spring Rolls. **Friday - Comfort Desserts:** Banana Bars with Cream Cheese Frosting; Chocolate Fudge Peanut Butter Cookies; Cookies and Cream Fudge; Peach Cobbler with Cinnamon Ice Cream; Apple Turnovers with Caramel Sauce; Sopapillas with Cinnamon and Sugar, and Devil's Food Cupcakes with Chocolate Butter Cream. 300.00

**TEENS COOKING CAMP LINDA MARTIN Mon-Fri June 11 – 15 2:00 – 4:30 PM**

This series is for teens ages 13 to 17 ready to learn more about cooking. This series will teach about foods with a wide variety of themes. Come for a week of fun & challenge! Our menus:

**Monday - Bring on the Pizza:** Bacon & Fresh Tomato Homemade Pizza; Hand Stretched Pizza with Fresh Mozzarella, Tomatoes, & Basil; Italian Salad Pizza; Thai Chicken Pizza with Spicy Peanut Sauce; Sautéed Veggie Pizza with Fontina Cheese; Roasted Potato Pizza with Fresh Rosemary & Gruyere Cheese, and Three Cheese Pizza with San Marzano Tomato Sauce.

**Tuesday - Taco Tuesday:** Baja Fried Fish Tacos with Fresh Salsa; Marinated & Grilled “El Carbon” Steak Tacos; Crispy Black Bean Tacos with Feta Cheese & Cabbage; Chicken Soft Tacos with Cheese & Crispy Lettuce; Pork Fajita Tacos; Traditional Ground Beef Tacos, and Banana Split Tacos with Homemade Ice Cream, Chocolate Sauce & Whipped Cream.

**Wednesday - Bake Shop:** Blueberry Coffee Cake; Homemade English Muffins with Butter & Jam; Apple Spice Muffins; Cinnamon Rolls with Vanilla Icing; Peach Cobbler with Homemade Ice Cream; Chocolate Chip-Banana Muffins, and Cinnamon & Sugar Donut Holes.

**Thursday - Summer Sauces:** Mango & Black Bean Quesadillas with Tomatillo Sauce; Roasted Vegetables with Sun-dried Tomato Vinaigrette; Skewered Grilled Chicken with Red Curry Sauce; Pan Seared Steak with Balsamic BBQ Sauce; Roasted Salmon with Charred Red Pepper Sauce; Oven Roasted Tomato Sauce with Angel Hair Pasta, and Sautéed Apples with Homemade Caramel Sauce & Vanilla Ice Cream. **Friday – Cupcake Wars:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. (Work in teams to make cupcakes, then choose colors for icing and decorations to finish.) 300.00

**COOKING FOR COLLEGE LINDA MARTIN Tuesdays June 12 & 19 6:30-9:30 PM**

Once you walk away from Mom's home cooking, what do you do for yourself at school? This quick two part class will have you preparing meals you can easily put together no matter the size of your kitchen! Come and learn so you'll have some independence and great foods! Our lessons are **Week One** - We'll start with the basics including discussion and practice of tools, equipment, seasonings and seven easy recipes including: Homemade Mac & Cheese; Stir Fry Chicken & Vegetables; Spaghetti with Homemade Meat Sauce; Salsa & Avocado Omelet; Simple Pan Seared Steak; Grilled Chicken with Dr. Pepper BBQ Sauce, and Chocolate Chip Oatmeal Cookies. **Week Two** - meals for the week: Taco Tuesday Ground Beef Tacos; Potato & Ground Beef Burritos with Cheese & Lettuce; Texas Style Chili; Chopped Chicken Salad with Ranch Dressing; Chicken & Fresh Tomato Pizza; Homemade Chicken Noodle Soup, and Chicken Noodle Casserole with Toasted Bread Crumbs. 130.00



TO REGISTER FOR CLASSES CALL: **480-596-5628**

**ITALIAN NIGHTS LISA BRISCH Saturday June 16 2:00 – 5:00PM**

Entertaining with an Italian theme opens the door to lots of vibrant party foods. Sign up to make these delicious little morsels so you'll impress all of the guests invited to your parties! Our fun lesson is Caprese Skewers; Italian Flatbread with Prosciutto, Arugula and Ricotta; Chicken Marsala; Shrimp Fra Diavolo; Zucchini with Tomatoes and Basil, and Italian Potato Cake. Dessert is Tiramisu Mousse. 65.00

**FRENCH COUNTRY COOKING M STOCKMAR Tuesday June 19 9:30 AM-12:30 PM**

Mastery of this style of cooking begins in the choice of ingredients. We'll discuss the elements in getting the most flavors from the use of a few ingredients. Come for a fun lesson to prepare Bacon, White Cheddar and Shallot Quiche; Gruyere Cheese Soufflé with Roasted Red Pepper Dressed Greens; French Onion Chicken Skillet; Cauliflower and Thyme Gratin; Pork Cassoulet; Bouillabaisse with Roasted Garlic and Parmesan Crostini; Almond Raspberry Clafouti, and French Apple Tart with Cardamom Ice Cream. 60.00

**HOOKED ON FISH LISA BRISCH Wednesday June 20 6:30-9:30 PM**

Learn how to prepare a variety of Fish using the best cooking method for each type: Salmon Buried in Potatoes; Roasted Cod with Green Beans and Asian Cilantro Sauce; Olive Oil Poached Fish with Sherry-Tomato Vinaigrette and Crispy Artichokes; Fish en Papillote with Herbed Vegetables; Salmon Cakes with Cucumber Tartar Sauce; Grilled Mahi Mahi Tacos with Pineapple Salsa, and Seafood Risotto with Shrimp and Bay Scallops. 70.00

**FOOD ON A STICK 4<sup>TH</sup> OF JULY TERRI MILLIGAN Th June 21 9:30 AM-12:30 PM**

Celebrate the 4<sup>th</sup> with an easy-to-make menu. We will prepare Romaine and Bacon Skewers with Maytag Bleu Cheese Dressing; Chicken Sate with Spicy Peanut Sauce; Roasted Red Pepper, Shiitake Mushroom and Brussels Sprouts skewers; Steak Skewers with Mexican Corn Couscous, and Pizza Tornado Kabobs. Dessert is Homemade Marshmallow and Bittersweet Chocolate S'Mores on a stick. We'll enjoy it all with Red White and Blue Sangria. 60.00

**LUNCH & LEARN LISA BRISCH Friday June 22 12:00 Noon – 1:00 PM**

Enjoy a light, delicious summer lunch with a French theme. Our DEMONSTRATION is French-style Shrimp Salad with Sautéed Shrimp, Green Beans, Red Bell Pepper, Artichoke Hearts, Black Olives, and Capers with Lemon-Tarragon Vinaigrette, served with Rosemary Focaccia. Dessert is cool and creamy Raspberry Ricotta Mousse. 28.00

**GOURMET COUPLES LINDA MARTIN Friday June 22 6:30-9:30 PM**

Plan a fun date night and be partners creating a three-course meal with a sampling of wines. Join us for a fun evening to prepare Flash Fried Lobster Bite Amuse with Caper Remoulade, and Bibb Lettuce Salad with Fresh Herbs & Dijon Vinaigrette, served with Chardonnay. The entrée is Char Grilled New York Steak with Dried Cherry-Shallot Confit & Cola Gastrique; Yukon Gold & Sweet Potato Gratin; Charred Baby Bok Choy with Korean BBQ Sauce, and Oven Roasted Spiral Cut Yellow Squash with Garlic & Fresh Herbs, served with Cabernet Sauvignon. Dessert will be Deep Fried Bananas with Coconut Ice Cream & Dark Chocolate-Rum Sauce. 150.00 Per couple

**STREET FOOD LINDA MARTIN Saturday June 23 2:00 – 5:00 PM**

So many amazing flavors are found with the vendors selling specialties on the streets in almost any country. Treat yourself and come learn to create sensational flavors from these recipes. Our lesson is Vietnamese Street Tacos with Spicy Pork & Pickled Cucumber; Shrimp Banh Mi Sandwich with Pickled Onions; General Tso Chicken; Crab & Andouille Jambalaya; Indian Fried Onion Pakoras with Tamarind Chutney, and Korean BBQ Short Ribs with Asian Pears. Dessert will be Greek Street Donuts with Honey Syrup. 60.00

TO REGISTER FOR CLASSES CALL: 480-596-5628

**KIDS COOKING CAMP LINDA MARTIN Mon-Fri June 25-29 9:30 AM-12Noon**

Kids ages 8 to 12 will learn a lot in a week about foods, cooking methods and preparations with this week-long summer camp. Come join us and be part of - **Monday - Let's Make Pizza:** "My Own Cheese Pizza" with Three Cheeses & Tomato Sauce; BBQ Chicken Pizza; Roasted Potato Pizza with Cheese & fresh Herbs; fresh Tomato & Bacon Pizza; best ever Pepperoni & Cheese Homemade Pizza; Italian Salad Pizza, and S'Mores Dessert Pizza. **Tuesday - Family Sunday Breakfast:** Fresh Fruit Skewers; Cheddar Cheese & Vegetable Frittata; Soft Taco Scrambled Eggs with Cheese & Fresh Salsa; Homemade Biscuits with Sausage Gravy; Chocolate Chip Pancakes, and Sunday Morning French Toast with Strawberries & Syrup. **Wednesday - Movie Night Snacks:** Oven Roasted BBQ Wings with Ranch Dressing; Cheese Quesadillas with Homemade Salsa; Hummus with Fresh Vegetables; Mini Meatball Snacks with Tomato Dipping Sauce; Chocolate Chip Oatmeal Cookies, and Fried Banana Bites with Chocolate Sauce. **Thursday – Indoor Cook Out Foods:** Bacon Wraps; BBQ Beans Cool Curly Pasta Salad; Bacon & Cheese Potato Packets; Cookout Steaks with Dr. Pepper BBQ Sauce; Texas Style No-Bean Chili, and Peach Cobbler with Vanilla Ice Cream. **Friday - Cupcake Wars:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. (Students will work in teams to make cupcakes, then add icing and decorate with a theme of their choosing.)

300.00

**TEENS COOKING CAMP LISA BRISCH Mon-Fri June 25-29 2:00 – 4:30 PM**

This series is for people ages 13 to 17 that like to cook and want to learn a lot more about foods, cooking methods and procedures. Our lessons are - **Monday - Breakfast Favorites:** Dutch Baby Pancakes; Homemade Turkey Breakfast Sausage; Home Fries; Cheese and Spinach Egg Bakes; Stuffed French Toast; Blueberry Streusel Muffins, and Cinnamon Toast Cloudcakes.

**Tuesday - Sandwiches & Salads:** Deviled Egg Salad Sandwich; French Dip Sandwiches; Patty Melts; Taco Salad; Southwestern Caesar Salad; Shanghai Chicken Salad, and Greek Bread Salad.

**Wednesday - International Foods:** Chinese Orange Chicken; Chicken Lettuce Wraps; Beef Enchiladas; Chile Con Queso and Tortilla Chips; Pastita – Italian Pasta Ricotta Custard; Chicken Biryani – Indian Rice and Chicken, and Crepes with Chocolate and Orange. **Thursday – Pasta:** Fresh Pasta with Wilted Greens, Parmesan, and Feta; Fresh Pasta with Italian Meat Sauce; Fettuccine Alfredo; Pasta Salad with Fresh Tomatoes, Mozzarella, and Herbs; Skillet Lasagna; Cheese Bread Bars, and Crespelle (Pasta Crepes) with Ricotta and Marinara. **Friday – Desserts:** Butterscotch Meringue Bars; Chocolate Zucchini Cake; Cowboy "Bread" (Cinnamon Cake with Brown Sugar Topping); Jellyroll Cake; Lemon Pudding Cake; Peppermint Ice Cream & Chocolate Sauce, and S'Mores Blossom Cookies.

300.00

**COOL, EASY DINNER SALADS LINDA MARTIN Tuesday June 26 6:30-9:30 PM**

These cool combinations are a great answer to what to have for dinner when everything seems too heavy. They are light, delicious and nutritious and will not add heat to your kitchen! Join this fun class to learn Steakhouse Salad with Pan Seared Steak, Greens, & Balsamic & Fresh Herb Dressing; BBQ Chicken Chopped Salad; Warm Goat Cheese & Pear Salad with Champagne Dressing; Grilled Corn & Watercress Salad with Bourbon BBQ Salmon; Maryland Crab Cakes on Baby Greens with Dijon Vinaigrette; Rum Glazed Grilled Shrimp Salad with Greens & Chili-Mint Salsa; Mediterranean Chopped Salad with Grape Tomatoes, Kalamata Olives, Artichoke Hearts, & Feta Cheese.

65.00



TO REGISTER FOR CLASSES CALL: **480-596-5628**

**ICE CREAM FANTASY MELISSA STOCKMAR Saturday June 30 2:00 – 5:00 PM**  
 Get cool, stay cool and enjoy all the flavors that make it happen! This lesson of Ice Cream making will be pure fun! Join us for Grapefruit Sorbet in Vanilla Tuile Cups; Mud Pie Meringue Sundaes with Coffee Ice Cream; Avocado-Key Lime Ice Cream with Candied Lime Wedges; Blackberry-Lemon Ice Cream; Banana-Coconut Ice Cream; Rum Butter Salted Pecan Ice Cream, and Chocolate Chili Ice Cream. 60.00



**KIDS COOK & TEENS COOK SUMMER CAMPS**

KIDS COOK CAMP DATES	TEENS COOK CAMP DATES
June 11-15th	June 11-15th
June 25-29th	June 25-29th
July 9-13th	July 9-13th
July 23-27th	July 23-27th
July 30-August 3	

**SUMMER 2018 KIDS & TEENS COOK CAMPS FAQ**

- 2018 Summer Camps are \$300 per week - Monday-Friday
- Summer Cook Camps run during June, July, and August
- Summer Cook Camps are a week long. Monday-Friday
- Kids Cook Camps (8-12) meet from 9:30 AM-12 Noon
- Teens Cook Camps (13-17) meet from 2 PM-4:30 PM
  - Every Cook Camp has a different menu
  - There is a different culinary theme each day
    - Campers get the use of a loaner apron
  - Campers make a meal of all the dishes prepared
  - Campers receive a copy of the week's menus

**KIDS COOK & TEENS COOK SUMMER CAMP SCHEDULE**

Details: [www.sweetbasilgourmet.com/kids-n-teens](http://www.sweetbasilgourmet.com/kids-n-teens)

KIDS COOK	June 11-15th June 25-29th July 9-13th July 23-27th July 30-August 3	TEENS COOK	June 11-15th June 25-29th July 9-14th July 23-27th
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