

SWEET BASIL

Gourmetware and Cooking School

Spring 2019
April ~ May ~ June

We agree with Robin Williams: "Spring is nature's way of saying, Let's party!" And **Sweet Basil** is ready to help you prepare for all your entertaining needs in the **Gourmetware Store**, host a private cooking class in our **Cooking School** & celebrate a special occasion in the **Market Café**.

We're also featuring some exciting new items in the store & we've expanded our line of our more-popular-than-ever cast iron cookware!



The Grand Ole Opry isn't the only place in Nashville, Tennessee with good taste! Nashville is also the home of the folks at *Soberdough* who make delicious bread mixes like their delicious **Brew Breads**. Just pour your favorite beer (or carbonated water) into a large bowl, add the little sack of Brew Bread mix, stir & bake. Yum! We carry 9 delicious flavors. (We're partial to the *Herb & Focaccia*. ☺)



1) 10.25" 2" Deep Cast Iron Skillet

Also in Tennessee, in a town called South Pittsburg, the story of *Lodge Cast Iron* began in 1896. Sweet Basil has carried Lodge since we opened 25 years ago. But about 2015 "an exciting craze began sweeping the South—a resurgence of the love of cast-iron cookware." That resurgence has since spread north and to both coasts. We'd love to show you why!

We also carry: 2) a 12" Cast Iron Skillet 3) a 10.25" Deep (4.1") Cast Iron Skillet
4) a 10.25" Cast Iron Grill Pan 5) a 10.25" Square Cast Iron Grill Pan.



Pampa Bay Salerno Salad Bowl
4¾ Square & 2" Deep

Take a look at our new line of ceramic serverware pieces from *Pampa Bay*. They have crafted their **Salerno** collection out of high-fired porcelain that has a titanium-plated beaded pattern. Great for your table & perfect for gift-giving! The **Salerno** line is • Dishwasher safe □ Stain resistant □ Food safe □ Will not scratch or lose luster & is □ Tarnish free.

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

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 & faqs 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) 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*

Amanda Cauley - *Pacific Club, Soul-Full Creations, Central*

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*


"Laughter is brightest where food is best."

Irish Proverb

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

APRIL

PALEO PERFECT Melissa Stockmar Tuesday April 2 9:30AM – 12:30 PM



Hello Fruits, Veggies, Nuts, and Meats. Good-bye processed foods and drinks. Wake up to a healthy way of eating and a lifestyle that imagines easy-to-prepare wholesome foods. Come learn to create your own healthy diet. Our lesson is Cauliflower Cups with Artichokes and Herb Pesto; Tandoori-style Chicken Legs with Cucumber Raita; Pork Chops with Macadamias, Sage, Figs and Mashed Sweet Potatoes; Zucchini-crust Pizza with Sun-dried Tomato Pesto, Peppers and Sausage-spiced Turkey; Shrimp Pad Thai with Spaghetti Squash Noodles; Coffee-braised Beef Short Ribs with Tangerine Gremolata and Celery Root Mash. Dessert is Vanilla Cake with Matcha Green Tea Frosting. 60.00


COOKING TO IMPRESS Linda Martin Tuesday April 2 6:30PM – 9:30 PM

With a little Pizzazz from the recipes in this lesson, you can impress all you cook for and earn the hostess with the most title! Our fun & enchanting menu is Olive-Caper Tapenade on Grilled Crostini; Mixed Greens with homemade Croutons & Herb Vinaigrette; Pan Roasted Chicken with fresh Mushrooms & Rosemary; fresh Baked French Rolls with Sweet Butter; Provencal Roasted Potatoes with Lemon Zest; Butter Sautéed Baby Carrots & Green Beans with Roasted Garlic, and Chocolate-Grand Marnier Dessert Soufflés. 65.00

INSTANT POT AND PRESSURE COOKER L Brisch Wed April 3 9:30AM – 12:30 PM

Using an Instant Pot or Pressure Cooker is easier than you think and you can create an endless variety of meals using just a few simple steps. Come learn the ins and outs of using these machines for easy food prep. Our lesson is Ragu alla Bolognese (pressure cooker); Spinach & Herb Risotto (pressure cooker); Chinese Chicken Wings (pressure cooker); Beef Short Rib Tacos with Cabbage-Carrot Slaw (pressure cooker); Smothered Pork Chops with Onions & Bacon (pressure cooker); Creamy Macaroni & Cheese (Instant Pot Slow Cooker), and Chocolate Pudding Cake (Instant Pot Slow Cooker). 60.00

SHRIMP-ITY-DO-DAH Amy Barnes Thursday April 4 9:30AM – 12:30 PM




We're all about Shrimp and the wonderful variety you can have using it in the meals of this lesson. Come for a fun and inspiring culinary experience & use Shrimp in ways you didn't know possible. Our lesson is Beer Battered Tempura Shrimp and Vegetables with Soy Dipping Sauce; Grilled Shrimp Cocktail with creamy Horseradish Dip; Classic Shrimp Étouffée over hot steamed Rice; Mango Curry Shrimp Salad in Wonton Cups; Cajun Macaroni and Cheese with Shrimp; Lemon Garlic Baked Shrimp with Buttered Toast Points, and Cold Vietnamese Shrimp Spring Rolls. 65.00

SECRETS OF SUCCESSFUL GRILLING Linda Martin Thur April 4 6:30PM – 9:30 PM

Almost any food can be enhanced by putting it on the grill. We'll explore the ways to approach grilling an amazing variety of foods. Join us & learn Char Grilled Shrimp Cocktail; Salad of Mixed Greens with Grilled Fresh Vegetables & Pesto Dressing; Fresh Salmon on the Grill with Key Lime Butter; Perfect Grilled Steak with Tomato-Basil Sauce; Marinated Grilled Chicken with Dr. Pepper Barbecue Sauce; Grilled Potato Wedges with Garlic, Parmesan, & Parsley, and Homemade Pound Cake, Grilled, with Chocolate-Espresso Sauce & Whipped Cream. 65.00

LUNCH AND LEARN Amanda Cauley Friday April 5 12:00 Noon – 1:00PM



Treat yourself to a delicious lunch while you learn to prepare a meal you can share with your family or friends of our DEMONSTRATION. Our lesson is Crisp Sesame Salmon with cool Avocado Lime Sauce served with grilled Coriander-Ginger Broccoli. Dessert will be Lemon Yogurt Cake with Strawberry-Basil Compote. 28.00

TO REGISTER FOR CLASSES CALL: 480-596-5628

GOURMET COUPLES Linda Martin Friday April 5 6:30PM – 9:30 PM

This class for couples is the cause for a great date night culinary experience. Join us to learn a three course gourmet meal. Our lesson is Crispy Coconut Shrimp Amuse with Chile-Lime Sauce, and Char Grilled Chipotle Caesar Salad Wedges, served with Sauvignon Blanc; the entrée is Flame Cooked Marinated Swordfish Steaks with Lemon-Dill Aioli; Sautéed Fresh Carrots & Zucchini with Mint; Pan Roasted Broccoli with Olive Oil & Garlic, and Homemade French Dinner Rolls with Sweet Butter, served with Pinot Noir. Dessert is White & Dark Chocolate Tuxedo Strawberries. 150.00 per couple

CUPCAKE PARTY Melissa Stockmar Saturday April 6 9:30AM – 12:30 PM

These luscious little Cakes make the most beautiful treats for special occasions. Come learn to make then decorate each of these yummy creations. Our lesson is Bananas Foster Cupcakes with Caramel Butter Cream and Chocolate covered Bananas; Mocha-Coconut Frappuccino Cupcakes with Coconut Chocolate Bark; Strawberry Cupcakes with Lemon Bavarian and Basil Syrup; Orange-Vanilla Bean Dreamsicle Cupcakes with Candied Orange Zest; Mexican Hot Chocolate Cupcakes with Cinnamon French Butter Cream; Coconut Cupcakes with White Chocolate Butter Cream, & Berry Sangria Cupcakes with Mascarpone Frosting. 65.00

ASIAN ON THE GO Amanda Cauley Saturday April 6 2:00PM - 5:00PM

Asian street food is a treat whenever you can find it. But when you can make it yourself you can enjoy it any time, any place. Come for a fun inspiring lesson of Bulgogi Steak Banh Mi flavored with Ginger, Gochujang, and Sesame with Pickled Veggies on a Crusty Baguette; Lemongrass Pork Skewers over baked Coconut Rice wrapped in a Lettuce Cup with Garlic and Ginger; Chicken Curry Thai Pies with filled with Chicken Curry, Sweet Potato, and Peas; Hotteok (Korean Sweet Pancakes) Yeasty Dough filled with a Brown Sugar and Nut Mixture; Shrimp and Noodle Pouches filled with Shrimp, Veggies, Noodles, and Broth; Pad Thai, and Gingered Brussels Sprouts, and Shiitake Pot Stickers served with Sweet Soy Dipping Sauce. 65.00

ONE PAN TWO PLATES Melissa Stockmar Tuesday April 9 9:30AM – 12:30 PM

If you cook for one or two, this class is what you need to get comfortable preparing smaller amounts easily and with delicious results. Come learn tips that will make meal preparation fun and fitting of your lifestyle. Our lesson is Spring Minestrone Verde with Pistachio Mint Pesto; Veggie Enchilada in a Skillet; Spinach Pesto Pasta with Shrimp; Mediterranean Chicken, with Bulgur and Feta; Peach Mustard-glazed Pork Tenderloin; Honey Soy glazed Salmon with Green Beans and Oranges, and Pan-roasted Chicken Thighs with Harissa Chickpeas. 60.00

SOUTHWEST CELEBRATION Linda Martin Tuesday April 9 6:30PM – 9:30 PM

Foods of the Southwest offer amazing variety and are flavored with our regional ingredients. Often using Chilies with a variety of flavors and heat levels, it is one of the most innovative of all regional cuisines. Come join in a fun class to learn this amazing menu. We'll prepare Grilled Shrimp Appetizer with Habanero & Toasted Garlic Vinaigrette; Tomatillo & Avocado Salad with Sweet Chile Pepper Dressing; Oven Roasted Salmon with Smokey Red Pepper Sauce; Coffee Rubbed Pan-Seared Steak with Rum-Chile Sauce; Grilled Fresh Vegetables with Chipotle Dressing; Creamy Jalapeno Jack Grits, and Papaya Upside-Down Cake with Tequila Whipped Cream. 65.00

Store
Fact

Be sure to visit our cooking gadget corner for a great selection of
tools to make your kitchen tasks a lot easier.

TO REGISTER FOR CLASSES CALL: 480-596-5628



COOK WITH HERBS AND FLOWERS T Milligan Wed April 10 9:30AM – 12:30 PM

Fresh culinary Herbs add delicious layers of flavors to your dishes. Learn to identify the culinary Herbs then pair them with the foods which are best enhanced by each herb flavor. Our lesson is Lemon Mint and Rosemary infused Risotto with Spring Asparagus and Peas; Toasted Edible Flower Confetti Cake with Grand Marnier-infused fresh Fruit; Homemade Ricotta and roasted Grape Crostini with fresh Mint and Lavender; Fresh Flower and Herb Lacquered Pasta with Lemon Butter Sauce; Edible Flower Morning Crepes with Lavender-infused Syrup, and Herbes de Provence encrusted Salmon with Saffron and Edible Petal Chardonnay Sauce. We'll enjoy it all with Lavender Vodka Lemonade. 60.00

TAPAS ENTERTAINING Lisa Brisch Wednesday April 10 6:30PM – 9:30 PM

This class will open a new form of entertaining to you with traditional Spanish specialties known as Tapas. This amazing menu will delight and satisfy all you share it with. Come enjoy learning an authentic menu which includes: Bacon, Cheddar, & Leek Mini Quiches; Crispy Polenta Triangles with Herbed Goat Cheese; Potato Pancakes with Smoked Salmon & Dill Cream; Crostini with Steak & Korean Cilantro Sauce; Mini Thai Shrimp Cakes with Mango Dipping Sauce; Turkey Meatballs with Lemon Yogurt Sauce, and Miniature Chocolate Prune Tea Cakes. 60.00

BRUNCH LADIES Amy Barnes Thursday April 11 9:30AM – 12:30 PM

Ladies come learn to put together a beautiful Brunch your guests will be amazed by. Our creative menu offers crowd pleasing specialties that will get you raves! Our lesson is Nutty Pecan Waffles with Buttermilk Syrup; Herbed Chicken Crêpes with Tarragon Wine Sauce; Baked Bacon and Eggs in Baked Potato Bowls; Strawberry & Arugula Salad with Hazelnut Dressing; Sausage Quiche with Corn Tortilla Crust; Fruit & Yogurt Parfaits with Nutella & Granola, and White Peach Sangrias. 60.00

TUSCAN IN SPRING Linda Martin Thursday April 11 6:30PM – 9:30 PM

The land of Tuscany is never more beautiful or plentiful than in spring. Come get immersed in the foods of this cuisine that finds its' roots in the goodness of the land. Our lesson is Homemade Grilled Flatbread with Fresh Tomato & Basil Butter; Lettuce Salad with Gorgonzola & Toasted Walnuts with Fresh Herb Dressing; Seared fresh Salmon with Herbs, Garlic, Olives, & Tomatoes; Tuscan Grilled Rib-Eye Steak with Rosemary & Lemon; Bucatini Pasta with Bacon, Tomato, & Pecorino Cheese; Sautéed Fresh Vegetables with Puttanesca Sauce, and Olive Oil Cake with Blackberry Jam & Sweet Mascarpone. 65.00

LUNCH AND LEARN Lisa Brisch Friday April 12 12:00 Noon – 1:00PM

Put some new excitement into your dinner preparations with this valuable lesson while you treat yourself to a delicious lunch. Our DEMONSTRATION is Sous Vide Salmon with Roasted Asparagus & Lemon-Caper Sauce, served with Couscous with Shallots, Garlic, & Almonds. Dessert will be Strawberry Cheesecake Bars. 28.00

GOURMET COUPLES Linda Martin Friday April 12 6:30PM – 9:30 PM

Invite your partner to share a wonderful experience preparing a three course gourmet meal with a group of couples. Our inspiring lesson is Grilled Rum Glazed Shrimp with Mint Salsa; Avocado & Fresh Tomato "Tower" Salad with Balsamic Vinaigrette & Basil Oil; served with Chardonnay. The entrée is Cajun Spice Blackened Rib-Eye Steak with Homemade Béarnaise Sauce; Spiral Cut Roasted Zucchini with Olive Oil & Fresh Herbs; Charred Red Potatoes with Garlic & Herb Oil, and Agave Glazed Fresh Carrots with Rosemary, served with Zinfandel. Dessert will be Apple-Cinnamon Crostata with Toasted Almonds & Amaretto Mascarpone. 150.00 per couple



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KIDS COOK DINNER Melissa Stockmar Saturday April 13 9:30AM – 12:30 PM

If you are aged 8 or above you can have an amazing morning cooking a variety of meals for dinner so you can help make dinner for your family. Come and learn Chicken, Bacon and Ranch Taquitos; Turkey, Spinach and Cheese Meatball Sliders; Asian Beef Bowls with Snap Peas and Brown Rice; Mini Lasagna Meat Cups with Parmesan Crust; Cumin and Lime grilled Flank Steak with Corn and Bell Pepper Relish; Spaghetti with Butter-roasted Basil Tomato Sauce, and Milk Chocolate Fudge Brownie Tart. 60.00

GRAIN FREE LIVING Amanda Cauley Saturday April 13 2:00PM - 5:00PM

The benefits of grain-free living are numerous, as those with gluten issues will attest. This class will open up alternatives to using grains and provide practical understanding of how to create healthy grain free foods at home. Come enjoy this amazing lesson and learn Grain free (Paleo) Chicken Tenders with Avocado Cilantro Dipping Sauce; Thai inspired Pizza with Paleo Pizza Crust topped with Grilled Chicken, Red Peppers, fresh Basil, and Coconut Milk “Cheese”; Spicy Baja Fish Tacos with Lime Slaw and Cilantro Avocado Sauce; Fathead Dough Grilled Veggie Sliders with Mozzarella and Cream Cheese and topped with Mushrooms, Grilled Onions, Peppers, fresh Basil, Tomato and Smokey Chipotle Mayo. Desserts will be Coconut Flour Cake with Lemon Curd, Strawberries, and Whipped Cream; Flourless Brownies with Raspberry Sauce made from Almond Butter, Dark Chocolate and Zucchini, & grain free Cinnamon Rolls. 65.00

EASTER DINNER Melissa Stockmar Tuesday April 16 9:30AM – 12:30 PM

Here is the perfect excuse to learn a new fun menu to share with your friends when you invite them for dinner! This special occasion deserves a special menu. Come for a fun morning of cooking to learn Grilled Peach Salad with Mustard Champagne Dressing, Feta, Cherries and Candied Almonds; Artichoke, Spinach, & Brie Crepes; Spiced Pork Tenderloin with Pomegranate Sauce with Citrus Butter roasted Carrots; Sweet hot Plum-glazed Ham; Glazed Parsnips and Pears with Orange Marmalade & Rosemary, and Asparagus, Caramelized Onion, & Potato Gratin. Dessert will be Vanilla Bean Chiffon Cake with Blackberry Coulis. 60.00

ITALIAN GARDEN PARTY Linda Martin Tuesday April 16 6:30PM – 9:30 PM

The Italians have the most amazing combinations of finger foods which pair perfectly with wines. This most favorite cuisine allows you to create cocktail party foods that will wow your guests whenever you offer them. Our delicious authentic lesson teaches Grilled Homemade Flatbread with Romano & Fresh Tomatoes; Stuffed Roasted Mushrooms with Peppers, Olives, & Romano Cheese; Mini Caprese Grilled Cheese with Fresh Mozzarella, Basil, & Tomatoes; Grilled Garlic Shrimp on Rosemary Skewers; Prosciutto Rolls with Figs & Baby Arugula; Italian Sausage Bites with Balsamic Syrup, and Sweet Espresso-Mascarpone Tarts. We’ll enjoy it all with a Prosecco Cocktail. 65.00



I CAN’T BELIEVE IT’S GLUTEN FREE! T Milligan Wed April 17 9:30AM – 12:30 PM

Gain an easy understanding of preparing all parts of your menus with gluten free combinations. Our lesson teaches a meal from Soup to Dessert! Come to learn Seeded Crackers with Carrot Miso Butter; Coconut Chickpea Curry with Lemongrass; Ginger Jasmine Rice; Roasted Poblano Cilantro Empanadas; Polenta Triangles with blistered Tomatoes, fresh Basil and Balsamic Glaze; Gluten-free Waffles with homemade Citrus Syrup, and Spaghetti Squash and Chickpea Sauté. Dessert will be Flourless Chocolate Olive Oil Cake with Vanilla and Lavender Mascarpone Crème. 60.00

Cooking
School Fact

A private party cooking class in our kitchen is great for special occasions & team-building events!

TO REGISTER FOR CLASSES CALL: 480-596-5628

SOUTHERN COMFORT Amy Barnes Thursday April 18 9:30AM – 12:30 PM

There is something almost magical about foods from the South. Their specialties we can embrace with the lessons of this class. Come for a fun morning of cooking to prepare Garlic Shrimp and Cheesy Grits; Chicken and Biscuit Cobbler; Crispy Andouille Sausage Hush Puppies; Southern Bacon Macaroni and Cheese; Hopping John Black Eyed Peas, Rice and Ham with Cornbread; Garlicky Collard Greens with Confetti Vegetable Chowchow; and Pecan Pralines & Bourbon Pecan Shortbread. 60.00

SIMPLY SUSHI Linda Martin Thursday April 18 6:30PM – 9:30 PM

If you love Sushi and want to enjoy it often, come learn to make these combos so you can enjoy them at home. Our lesson includes information about where to purchase, how to store and handle the Fish you use for your Sushi made at home. Our menu is Sushi Sticky Rice; Spicy Tuna, Avocado, Cucumber, & Black Sesame Inside-Out Roll; Tempura Shrimp Roll with Ginger & Wasabi; Nitro Roll with Sriracha, Ahi, Cucumber, Garlic, & Pickled Ginger; Beef Tataki Sushi Roll with Chives & Fresh Radish; Avocado & Fresh Salmon Nigiri, and Sweet Rice Dessert Nigiri with Mango, Candied Ginger, & Bittersweet Chocolate Sauce. 65.00

LUNCH AND LEARN Amy Barnes Friday April 19 12:00 Noon – 1:00PM

You deserve to enjoy an amazing lunch while you learn a new wonderful menu for spring! Our DEMONSTRATION is Italian leafy Green Salad with Balsamic Dressing, served with Chicken Breast stuffed and rolled with Pepperoni and Mozzarella, served over Farfalle with Marinara Sauce. Dessert is Chocolate Olive Oil Cake with Chocolate Ganache Frosting. 28.00

GOURMET COUPLES Linda Martin Friday April 19 6:30PM – 9:30 PM

You and your partner will cook together when you sign up for this fun class. Our three course gourmet menu is one you could share with friends when you entertain on your own. Our lesson is Crab Rangoon with Sesame-Ginger Sauce, and Radicchio & Blue Cheese Salad with Peppered Almonds, served with Riesling. The entree is Grilled Pork Tenderloin glazed with Guava, Garlic & Soy, and Sweet Potato Relish; Pan Cooked Shaved Brussels Sprouts with Toasted Garlic; Yukon Gold & Sweet Potato Gratin; and Warm Indian Fry Bread with Desert Honey, served with Merlot. Dessert will be Flourless Chocolate Cake with Homemade Vanilla Bean Ice Cream with Bourbon Praline Sauce. 150.00 per couple

BREAD MAGIC Melissa Stockmar Saturday April 20 9:30AM – 12:30 PM

Enjoy an opportunity to learn to make these amazing Breads while you gain an understanding of using Yeast in each recipe. Join us for a fun morning of baking to make Cinnamon-Raisin Carrot Loaf; Pesto, Walnut and Cheese Pinwheel Rolls; Roasted Beet, Spinach and Goat Cheese Flatbread; Herb and Veggie clay pot Bread; Chocolate Chai Cinnamon Rolls; Pineapple Ginger Hot Cross Buns, and Strawberry Rolls with Vanilla Bean Cream Cheese Icing. 60.00

MEDITERRANEAN TABLE Amanda Cauley Saturday April 20 2:00PM - 5:00PM

This part of the world with its sun drenched lands is known for fresh, healthy foods that we love and crave. Our lesson is Grilled Shrimp Orzo Salad with Greek Vinaigrette; Lamb Meatballs with warm Yogurt Sauce; Baked Red Lentil Falafel Salad with Tahini Dressing; Chicken Souvlaki Kebabs with Mediterranean Couscous; Roasted Vegetable Tabbouleh with Chickpeas, Tomatoes, Carrots, Olive Oil, Lemon, Garlic, fresh Thyme, and Parsley; Pancetta-wrapped Fish with Lemony Potatoes, and Honey Ricotta Cheesecake with Almond Citrus Brittle. 65.00

Market Café
Fact

Our Sweet Basil Market Café is open for lunch
Monday ~ Saturday from 11am - 3pm.
You'll find our menu at: www.sweetbasilgourmet.com/cafe

TO REGISTER FOR CLASSES CALL: 480-596-5628



VEGGIE ADVANTAGE Melissa Stockmar Tuesday April 23 9:30AM – 12:30 PM

So many Veggie dishes are possible with a lesson focused on great combinations of Vegetables. Our fun morning will be spent learning to prepare amazing dishes: Spinach Salad with roasted Fennel, Olives and Grapefruit; Lentil-Chickpea Burgers with Harissa Yogurt; Artichoke and Corn Enchiladas; Curried Sweet Potato and Spinach Tart; Herb crusted Cauliflower Steaks with roasted Beans and Cherry Tomatoes; Grilled Asparagus Pizzas with Gremolata, and Pesto and Ricotta Gnocchi with Roasted Red Pepper Sauce. 60.00

SAUCE SAVVY Linda Martin Tuesday April 23 6:30PM – 9:30 PM

Sauces are like putting the icing on the cake. They make any food seem more special with complimentary flavors used to enhance them. Come learn the magic of creating Sauces to incorporate into your menus. Our lesson is Sautéed Sweet Shrimp with Chipotle-Butter Sauced; Bacon Wrapped Pork Medallions with Apple Cider-Pan Sauce; Red Wine-Mushroom Sauce over Pan Seared Steak; Homemade Béarnaise Sauce over Grilled Asparagus; Gorgonzola-Walnut Sauce over Penne Pasta; Sundried Tomato Vinaigrette over Roasted Fresh Vegetables, and Dark Chocolate Cake with Bourbon Custard Sauce. 65.00

SPRING SOUPS AND SALADS Terri Milligan Wednesday April 24 9:30AM – 12:30 PM

Soup is a favorite food any time. In this class we'll use lighter recipes with Spring Vegetables paired with fresh Salad creations, incorporating Greens, Grains and Spring Produce. Come for a fun morning to explore and prepare Creamy Caramelized Leek Soup with Maple-Glazed Bacon; Asparagus, Spring Pea and Leek Bisque; Yellow Squash and Basil Soup; Avocado, Cucumber and Coconut Soup (Vegan and Dairy free); Kale Salad with Spice Roasted Chickpeas and Lemon Vinaigrette; Herb-marinated Hanger Steak with Avocado, Arugula and Tomato Salad, and Rainbow Thai Basil Mango Noodle Salad. 60.00

CAST IRON CREATIONS Lisa Brisch Wednesday April 24 6:30PM – 9:30 PM

Cooking with Cast Iron Cookware has never been more popular. With their amazing cooking properties, crust creations and versatility, these pans continue to be timeless. Come for a fun and inspiring lesson and be part of learning Italian Flatbread with Prosciutto, Arugula, & Ricotta; Pan-Seared Flank Steak & Crispy Potatoes with Chimichurri; Chicken with Mexican Charred Tomato Sauce; Ham, Cheddar, & Grilled Onion Panini; Tomato Dumplings (Drop Dumplings Simmered in Chunky Tomato Sauce); Skillet Strata with Bacon and Scallions and Chocolate Hazelnut Bread Pudding. 65.00

PREMIERE PASTA Amy Barnes Thursday April 25 9:30AM – 12:30 PM

Learn about Pasta in all its' forms by making it from scratch, then moving on to make stunning Pasta Sauces. We'll put it all together in this class. Our lesson is Easy food-processor Pasta Dough with Pesto Sauce; Gemelli Alfredo with Prosciutto; Italian Meatball Soup with Orzo; Spinach Lasagna Rolls; Baked Penne with Sausage, Baby Portobello Mushrooms & White Sauce; Chorizo Wonton Ravioli with warm Tomato Salsa, and Baked Cinnamon Noodle Pudding. 60.00

SEAFOOD CELEBRATION Linda Martin Thursday April 25 6:30PM – 9:30 PM

Fish of all types is what we'll learn about in this informative and valuable class. Use the cooking methods that pair best with each type of fish, in addition to learning how and where to purchase your fish. Our lesson is Grilled Salmon with Browned Garlic & Fresh Tomato Relish; Grilled Littleneck Clams with Garlic & Bacon; Coriander Crusted Seared Ahi Tuna with Black Bean Salsa; Butter Sautéed Shrimp over Angel Hair Pasta with Lemon Gremolata; Tilapia Piccata with Marsala Glazed Fresh Carrots; Pan Seared Cod with Brown Butter Sauce & Toasted Garlic Couscous, and Blackened Catfish with Chipotle-lime Coleslaw. 70.00

TO REGISTER FOR CLASSES CALL: 480-596-5628



LUNCH AND LEARN Terri Milligan Friday April 26 12:00 Noon – 1:00PM

You deserve a treat and this class is the perfect answer to fulfillment. Our fun DEMONSTRATION lesson teaches Bourbon and Brown Sugar Marinated Hanger Steak, served with Cauliflower Yukon Gold Smashed Truffle Herbed Potatoes, and Roasted Asparagus. Dessert will be French Silk Mousse with Brown Sugar Meringue. 30.00

GOURMET COUPLES Linda Martin Friday April 26 6:30PM – 9:30 PM

Plan a fun date night with your partner and be part of a group of couples creating a three course gourmet meal complete with a sampling of wines. Our lesson is Pork Pot Stickers with Garlic-Soy Sauce, and cool fresh Watermelon & Baby Arugula Salad with Feta Cheese & Citrus Vinaigrette, served with Pinot Grigio. The entrée is Grilled New York Steak with Molasses & Beer BBQ Sauce; Oven Roasted Balsamic Glazed Baby Potatoes & Pearl Onions; Flame Cooked Asparagus with Candied Bacon, and Roasted Julienned Zucchini, Yellow Squash, and Carrots with Olive Oil, Garlic, & Herbs, served with Cabernet Sauvignon. Dessert is Red Wine-Dark Chocolate Truffles. 150.00 per couple

KIDS AND PARENTS PIZZA PARTY M Stockmar Sat April 27 9:30AM – 12:30 PM

Kids, if you are ages 8 and above ask your parent to join you for a fun class and learn to make Pizza together! As a team you will make your own crust then go on to create the Pizza of your choice from our menu. Come to learn Beef Taco Quesadilla Pizza; Grilled Corn and Avocado Pizza with Tomato Relish; Philly Cheese Steak Pizza with White Cheddar Sauce; Garlic Ranch Chicken and Bacon Pizza; Loaded Baked Potato Pizza; Thin crust Margarita Pizza, and Blueberry and Ricotta Pizza. 60.00



GREEK TO ME Amanda Cauley Saturday April 27 2:00PM - 5:00PM

You'll learn so much about this amazing cuisine in this class. Experience the magic of this sun-kissed cuisine. Our lesson is Greek Garlic Chicken with Garlic, Feta, Couscous, and Sun-dried Tomatoes; Moussaka - layers of Eggplant, Meat Sauce, and Potatoes; Garlic Flatbread with Babaganoush - Roasted Eggplant Dip with Garlic and fresh Herbs; Saganaki - fried Greek Cheese with fresh Tomato and Herb Salad; Tiropitas - Greek Cheese Triangles made with Phyllo wrapped around Cream Cheese, Blue Cheese, Ricotta, and Parmesan; Orange Honey Cake with Pistachio Syrup, and Baklava Pastry layered with Butter, Nuts, and Honey! 65.00

CLASSIC HOME DESSERTS Melissa Stockmar Tuesday April 30 9:30AM – 12:30 PM

So many great desserts are possible with a little know how and experience gained from working with a pastry chef. Melissa will share her knowledge and experience as we learn the procedures of these recipes and bake them to perfection! Our lesson is Lemon and Rosemary Shortbread Cookies; Apple Pecan Pound Cake with Maple Syrup Glaze; Peach Apricot Crumb Crostata with Cinnamon Ice Cream; Almond Meringue Torte with Vanilla Bean Custard; Buttermilk Tart with Blackberries; New Orleans Bread Pudding with Rum Butter Sauce, and Chocolate Truffle Pie with Amaretto Whipped Cream. 60.00



CHINESE 101 Linda Martin Tuesday April 30 6:30PM – 9:30 PM

This great basics class provides the experienced of creating some of your favorite Chinese foods that you are used to finding in restaurants. Come for Chinese Crispy Vegetable Egg Rolls with Honey-Mustard Dipping Sauce; Chinese Foil-Wrapped Marinated Chicken; Hot & Sour Soup with Lemon Grass, Shrimp, & Chiles; Chicken Chow Mein with Vegetables & Crispy Noodles; Pork & Vegetable Fried Rice; Stir-Fry Beef & Broccoli with Oyster Sauce, and Fried Banana & Strawberry Dessert Won Tons. 65.00



TO REGISTER FOR CLASSES CALL: 480-596-5628

MAY

RETRO STEAKHOUSE Terri Milligan Wednesday May 1 9:30AM – 12:30 PM

Remember how great the old Steak Houses were? A special evening out any time! We're bringing back the traditional recipes and specialties of the era with a fun lesson. Come for a morning of cooking to learn Oysters Rockefeller Bisque; Loaded Supper Club Mashed Potatoes; Steak Diane with Mushroom Brandy Reduction; Spinach and Boursin Cheese Casserole; and Grilled Caesar Salad with Homemade Parmesan Crisps. Dessert will be Grasshopper Pie Mousse. We'll enjoy it all with a Brandy Old Fashioned Cocktail. 60.00

SOUS VIDE Lisa Brisch Wednesday May 1 6:30PM – 9:30 PM

Learn the methods to using Sous Vide to cook almost anything with vibrant flavor and tender results. Our lesson will give you all the instruction you need to use a Sous Vide successfully. Come to learn Starbucks-Style Sous Vide Egg Bites; Salmon with Balsamic Glaze; Steak Spinach Salad with Mushrooms, Blue Cheese & Capers; Pork Tenderloin Medallions with Scallion-Ginger Relish; Spanish Style Shrimp with Garlic, Sherry, and Smoked Paprika Smashed Potatoes, and Thai Glazed Brussels Sprouts. 65.00

HEALTHY DINNER IN 30 Amy Barnes Thursday May 2 9:30AM – 12:30 PM

Get into a little planning and ease of preparation with the lessons of this class. Making dinner for the family after work can be easy and fast! We'll show how!! Come for Cheesy Chicken Enchilada skillet; One pan Orecchiette & spicy Turkey Sausage Pasta; Shrimp Fajita and Vegetable Brown Rice Bowls; Grilled Chicken, Vegetable & Kale Salad with Crunchy Peanut Vinaigrette; Zucchini and Feta Fritters with Garlic Yogurt Sauce; Carne Asada Flank Steak Salad with Creamy Avocado Salsa, and White Chocolate Dipped Oatmeal Lace Cookies. 60.00

TRUE THAI Linda Martin Thursday May 2 6:30PM – 9:30 PM

The flavors of Thai cooking have never been better than in the recipes of this class. Our delicious lesson is Grilled Marinated Pork Skewers with Tamarind-Chili Sauce; Thai Sweet Potatoes with Curry, Chiles, & Toasted Coconut; Green Curry-Lemongrass Shrimp with Noodles; Pan-Seared Fresh Salmon with Sesame-Ginger Dressing & Thai Vegetables; Tom Yum Soup; Yellow Curry Chicken with Potatoes & Vegetables, and True Thai Coconut Ice Cream with Fresh Ginger & Dark Chocolate-Rum Sauce. 65.00

LUNCH AND LEARN Linda Martin Friday May 3 12:00 Noon – 1:00PM

Take yourself out for a lunch which doubles as a way to enchant guests with the recipes from the lesson. Our DEMONSTRATION is Pan-Seared Steakhouse Salad with Balsamic & Fresh Herb Dressing, served with Homemade Black Pepper Biscuits with Sweet Butter. Dessert is Flourless Chocolate Cake with Homemade Coffee Ice Cream & Dark Chocolate Sauce. 28.00

GOURMET COUPLES Linda Martin Friday May 3 6:30PM – 9:30 PM

This class for couples offers a culinary experience with a dynamic three course lesson. Come be part of the couples group and enjoy the meal with a sampling of wines. Our lesson is Crostini with Fresh Pear, Caramelized Onion, & Blue Cheese, and Salad of Baby Greens, Hearts of Palm, & Candied Pecans, with Dijon Vinaigrette, served with Sauvignon Blanc. The entrée is Pan Seared Fresh Salmon with Red Wine-Balsamic Sauce & Roasted Fennel; Crispy Roasted Potatoes with Lemon & Sea Salt; Butter sautéed Carrots with Marsala Wine, and Oven Roasted Fresh Asparagus with Lemon Gremolata, served with Pinot Noir. Dessert is Bananas Foster with Homemade Vanilla Ice Cream & Flaming Rum-Butter Sauce. 150.00 per couple

TO REGISTER FOR CLASSES CALL: 480-596-5628

MOTHER'S DAY TEA Melissa Stockmar Saturday May 4 9:30AM – 12:30 PM

Here is a tea class with a delicious menu and thoughtful way to show your Mother how much you love and appreciate her. Our lesson is Quinoa Shrimp Panzanella Salad; Asparagus and Creamy Potato Quiche; Smoked Salmon Mousse Tea Sandwiches with Goat Cheese; Chicken and Apple Tea Sandwiches with Goat Cheese; Lemon Iced Lavender Tea Cakes; Puff Pastry Apple Roses with Apricot Jam, and Blueberry Cream Cheese Pound Cake with Lemon Glaze. We'll enjoy hot Tea with our meal. 60.00



PARISIAN DELIGHTS Amanda Cauley Saturday May 4 2:00PM - 5:00PM

Of all the foods in the world, Parisian Cuisine offers some of the finest and most satisfying. Enjoy a lesson focused on creating magical French flavors. Our lesson is Bacon and Onion Tart; Salmon Roulettes with Herb Olive Oil Crackers; Provençal Vegetable Gratin; Spinach and Cheddar Soufflé; Palmiers trio – Goat Cheese, Sun-dried Tomatoes, and Pine Nuts; Fig, Rosemary, and Gruyere, and Chocolate dipped with Cinnamon and Toasted Walnuts, and Steak au Poivre with Fondant Potatoes with fresh Thyme, Rosemary, and Sage. Dessert will be Chocolate Ganache Tart with Sea Salt, Espresso Beans and Vanilla Whipped Cream. 65.00

MEDITERRANEAN MYSTIQUE Melissa Stockmar Tues May 7 9:30AM – 12:30 PM

Foods and flavors of the Med are like no other. Healthy, light and immensely flavorful are what you'll find in the lesson of foods from this region. Come for Eggplant, Tomato, and Sausage Pie; Cast Iron Shrimp Saganaki with Feta Cheese; Herb Mediterranean Chicken with Olives, Cherry Tomatoes and Lemon; Grilled Beef Skewers with Carrots, Feta and Mint; Grilled Artichoke Hearts with Sweet Onion and Lemon Aioli; Salt-crusted baked Snapper with Fennel and Mint Salad; Saffron Panna Cotta with Honeyed Figs and Sugar Spirals. 60.00



ESSENCE INTERMEDIATE Linda Martin Tues May 7, 14, 21 & 28 6:30PM – 9:30 PM

This next step after the Essence of Cooking series and anyone with a basic understanding of cooking is this intermediate series offered in a four week segment. Our lessons are **Week 1:** Brie Brûlée Appetizer with Fresh Apples & Thyme; Spring Greens Salad with Hearts of Palm & Candied Pecans; Pan Roasted Pork Medallions with Dried Cherry & Port Sauce; Fillet of Sole Roasted in parchment with fresh Vegetables and Lemon Butter Sauce; Steakhouse Spinach Gratin; Homemade Fettuccine with Bacon, Tomatoes, & Pecorino Cheese, and Vanilla Bean Individual Cheesecakes with Strawberries & Whipped Cream. **Week 2:** Fried Green Tomato Appetizer with Buttermilk-Peppercorn Sauce, Butter Lettuce & Radicchio Salad with Blue Cheese & Peppered Almonds, Bourbon BBQ Salmon with Grilled Corn & Watercress; Buttermilk Fried Chicken with Creamy Southern Coleslaw; Grilled Fresh Vegetables with Basil Oil, and Roasted Poblano Chile Gratin with Corn & Crema. Dessert will be Caramelized Pear & Almond Individual Upside-Down Cakes. **Week 3:** Shrimp Tempura Appetizer with Garlic Soy Sauce; Crispy Celery Root & Fresh Apple Salad with Hazelnut Vinaigrette; Marinated Fire Roasted Pork Tenderloin with Blackberry-Red Wine Sauce; Sautéed Chicken Piccata with Capers & Lemon; Grilled Zucchini with Marinated Roasted Red Peppers; Individual Yukon Gold Soufflés, and Bananas Foster Flambé with Butter-Rum Praline Sauce. **Week 4:** Mushroom & Goat Cheese Toasts with Basil Oil; Charred Corn & Radicchio Salad with Balsamic Syrup & Shaved Pecorino; Homemade Pappardelle Pasta with Bolognese Sauce; Flame Cooked New York Steak with Grilled Onions & Chipotle Red Pepper Sauce; Grilled Fresh Asparagus with Homemade Béarnaise Sauce; Roasted Beets & Carrots with Dijon Butter & Fresh Dill, and Skillet Salted Caramel Apple Crisp with Homemade Vanilla Ice Cream. 260.00



TO REGISTER FOR CLASSES CALL: 480-596-5628



SPRINGTIME SEAFOOD Terri Milligan Wednesday May 8 9:30AM – 12:30 PM

Gain a new understanding of Fish – purchasing, storing and preparing in the lessons from this class. Learn recipes so light and flavorful, they’ll become the foods you’ll share to impress your family and friends. This delightful lesson includes: Herb Encrusted Tuna with Gingered Soba Noodles, roasted Beets and Carrot Ribbons; Corn and Crab Fritters with Fresh Herb Aioli; Grilled Swordfish and Crimini Mushroom Kabobs with Warm Fennel, Onion and Tomato Salad; Citrus Shrimp, Avocado and Radish Bowl; Parmesan Encrusted Cod with Warm Artichoke and Asparagus Orzo, and Cast-Iron Skillet Roasted Parmesan and Garlic Mussels. Dessert will be Sugar and Spice Seared Salmon with Shiitake Sweet Corn Fritters. 65.00

WOK AROUND THE WORLD Lisa Brisch Wednesday May 8 6:30PM – 9:30 PM

Asian countries use foods, spices and flavors unique to their culture, yet so divergent from American cuisine. Come for a fun class to explore and learn how these Asian culinary traditions are created. Our lesson is Indonesian Stir-Fried Noodles (Bakmi Goreng); Vietnamese Salt and Pepper Shrimp Rice Noodle Bowl (Bun Tom Xao); Ginger-Scallion Steamed Cod; Mongolian Beef; Lemongrass Chicken with Caramel Sauce; Thai Shrimp Curry, and Thai Fried Rice. 65.00

SPRING FIESTA Amy Barnes Thursday May 9 9:30AM – 12:30 PM

Create a fun and joyous Fiesta your friends and family won’t soon forget! With this menu you can add anything you like...but your food will make the party! Our lesson is Adobo-rubbed Pork Tenderloin with Black Bean Pico de Gallo; Light and creamy Guacamole with Crudités; Oven fried Shrimp with Green Lentil, Tomato & Feta Salad; Pinto Bean and Feta Cheese Quesadillas; Carne Asada Tacos; Lime rubbed Flank Steak with street Corn Tortillas; Three Cheese stuffed Jalapeño Poppers; Margarita Fruit Salad Cups, and Aztec Chile Chocolate Cupcakes with Cinnamon Chocolate Butter Frosting. 60.00

GATHER AND GRAZE Linda Martin Thursday May 9 6:30PM – 9:30 PM

Cocktails anyone? Invite your friends and as they gather, offer this “grazing” menu! You’ll create a party everyone will enjoy! Our lesson is Boursin Cheese with Basil Pesto & Sun-dried Tomatoes; Bruschetta Bar: Grilled Crostini with White Bean & Fresh Tomato-Basil Toppings; Grilled Rib-Eye on Homemade Black Pepper Biscuits with Horseradish Cream; Grilled Chicken Yakitori Skewers with two Sauces: Spicy Sriracha & Ginger-Soy; Roasted Fresh Vegetable Platter with Balsamic Syrup & Sea Salt; Oven Roasted Five-Spice Baby Back Ribs with Toasted Sesame Seeds, and Trio of Tarts: Bourbon Pecan; Fresh Strawberry & Whipped Cream and Chocolate & Fresh Berry. 65.00

LUNCH AND LEARN Amanda Cauley Friday May 10 12:00 Noon – 1:00PM

Take a little time out of your schedule to enjoy this enticing lunch and DEMONSTRATION lesson. Our menu is Classic Pan-seared Steak served with Mustard Smashed Potatoes and Spinach with Garlic and Thyme. Dessert will be Chocolate Pots de Crème with Bourbon Whipped Cream. 28.00

GOURMET COUPLES Linda Martin Friday May 10 6:30PM – 9:30 PM

Date night! Do something fun and different and come for our culinary lesson with your partner. You’ll be part of a group of couples putting together a three course gourmet meal enjoyed with a sampling of wines. Sign up and learn Prosciutto-wrapped Shrimp with Chive Butter, and Grilled Mushroom & Celery Heart Salad with Lemon-Balsamic Vinaigrette, served with Pinot Grigio. The entrée is Flame Cooked Flat Iron Steak with Red Wine Pan Sauce, and Smoked Chile Scalloped Sweet Potatoes; Crispy Bacon Fried Rice, and Oven Roasted Zucchini with Garlic & Fresh Grated Parmesan, served with Shiraz. Dessert is Bittersweet Chocolate Mousse with Whipped Cream & Shaved Chocolate. 150.00 per couple



TO REGISTER FOR CLASSES CALL: 480-596-5628



KIDS COOK HEALTHY SNACKS Melissa Stockmar Sat May 11 9:30AM – 12:30 PM

If you are aged 8 or above, come for a fun and yummy class! The thing about this class is that no one will believe these recipes are actually healthy and good for you! Come to make Homemade Nut Butter and Cinnamon Apple Chips; Zucchini Avocado Sushi Rolls; Whole Wheat Cheesy Fish Crackers; Parmesan Sweet Potato Tots with Yogurt Garlic Ranch Dip; Ramen Cups filled with Peanut Chicken Slaw; Barbeque Turkey Cheeseburger Bites, and Funfetti Cake Protein Cookies.

60.00

ISLAND PARTY The Kitchen Source Saturday May 11 2:00PM - 5:00PM

Swing into spring and summer with a refreshing Island-style menu and cocktail party. This DEMONSTRATION class is a ready ticket to ease into the summer season. Join the fun and enjoy Island-style bite-size morsels, with breezy frosty cocktails! Our friends from the Kitchen Source in LA will be with us to show the best products to use to prepare this menu. Join in and have fun learning Red Snapper and Watermelon Salad; Grilled marinated Pork, Peach and Cipollini Onion Skewers with Red Pepper Glaze; Plantain Chips with Sriracha Dipping Sauce; Teriyaki Chicken Sliders with Mozzarella and Chipotle Tartar Sauce. Cocktails will be Vodka Cucumber Cooler with Cilantro; Orange-Chili Colada; Lemon Icedini and Melon & Mint Frojito. We will raffle a couple of tools that will help create this menu!

30.00

HEALTHY COMFORT FOODS WE CRAVE M Stockmar Tues May 14 9:30AM – 12:30 PM

Clean flavors and unprocessed foods our bodies crave. Come figure out how to make the foods we love - healthy & amazing! Learn Blue Cheese stuffed Turkey Buffalo Meatballs; Curry Shrimp Cauliflower Fried Rice; Vegetable Meatloaf with Balsamic Glaze; Baked Fish and Sweet Potato Chips with Yogurt Dill Sauce; bowls: Thai Quinoa Bowl with Chicken and Spicy Peanut Sauce; Spaghetti Squash Pizza Bowls, and Chocolate Bundt Cake.

60.00

ESSENCE INTERMEDIATE Linda Martin Tues May 14 6:30PM – 9:30 PM

This next step after the Essence of Cooking series and anyone with a basic understanding of cooking is this intermediate series offered in a four week segment. **This is Lesson Two** of our four part series: Fried Green Tomato Appetizer with Buttermilk-Peppercorn Sauce, and Butter Lettuce & Radicchio Salad with Blue Cheese & Peppered Almonds, Bourbon BBW Salmon with Grilled Corn & Watercress; Buttermilk Fried Chicken with Creamy Southern Coleslaw; Grilled Fresh Vegetables with Basil Oil, and Roasted Poblano Chile Gratin with Corn & Crema, Dessert will be Caramelized Pear & Almond Individual Upside-Down Cakes.

65.00

FRENCH PASTRY DELIGHTS Terri Milligan Wednesday May 15 9:30AM – 12:30 PM

Learn to make perfect Cream Puffs and an easy version of Puff Pastry. Turn your French Dough into a variety of delicacies including Napoleons, sweet and savory Cream Puffs and savory Chicken Normandy in Puff Pastry Hearts. Learn French Pate Choux (Cream Puff) Dough and Pate Brisee. Come for Wild Mushroom Upside Down Puff Pastry Tartlets; Profiteroles Filled with Strawberry Whipped Cream; White Cheddar Gruyere Puffs with Frizzled Prosciutto and Caramelized Apples; Roasted Shallot and Balsamic Puff Pastry Tatin; Pear, Bleu Cheese and Caramelized Onion Galette; Classic Éclairs with Patisserie Crème and Peach Amaretto Puff Pastry Tart.

65.00

BREAKFAST FOR DINNER Lisa Brisch Wednesday May 15 6:30PM – 9:30 PM

Every once in a while it's fun to mix it up and take the favorite foods we enjoy for breakfast, change them up and have them for dinner! This fun lesson offers Savory Green Pancakes (Swiss Chard & Spinach); Buckwheat Crepes with Ham, Gruyere, & Apples; Diner-Style Omelet with Loaded Baked Potato Filling; Ham & Cheddar Egg Cups with Arugula Salad; Chorizo & Manchego Breakfast Pizza; Skillet Strata with Asparagus & Boursin, and Vietnamese Coffee Cake.

65.00



TO REGISTER FOR CLASSES CALL: 480-596-5628



GRILLING FOR GIRLS Amy Barnes Thursday May 16 9:30AM – 12:30 PM

Girl power on the Grill is what this fun class is about! Stir things up and gain knowledge and independence as you learn the ins and outs of cooking on your own grill! This yummy lesson is Skewered Honey-Glazed Scallops with Peach Salsa; Bourbon Street New York Strip Steak; Grilled Hearts of Romaine Salad with Sherry Wine Vinaigrette & Shaved Parmesan; Grilled Mini Sausages with Caramelized Onions and Apples; Grilled Chicken Wings with Spicy Peanut Sauce, and Chocolate, Banana, and Marshmallow Sandwiches. We'll enjoy Killer Sangria Melon Chillers with our meal. 65.00

ITALIAN SUMMER DELIGHTS Linda Martin Thurs May 16 6:30PM – 9:30 PM

There is no better time than now to host an outdoor garden party. Offer a menu that will wow your guest in the most wonderful ways! These recipes of authentic Italian foods put it over the top! Join in to learn Crostini with Sautéed Fresh Mushrooms, Garlic, & Herbs; Roasted Beet & Baby Arugula Salad with Goat Cheese & Balsamic Vinaigrette; Chicken Piccata with Capers & Lemon; Grilled Herb Rubbed Pork Tenderloin with Balsamic-Red Wine Sauce; Homemade Cheese Ravioli with Fresh Marinara, and Sautéed Fresh Vegetables with Olives & Herbs. Dessert is Rustic Apple Crostata with Amaretto. 65.00

LUNCH AND LEARN Amy Barnes Friday May 17 12:00 Noon – 1:00PM

This is a lesson with benefits that will last a very long time! Add these recipes to your repertoire for entertaining enjoyment. Our DEMONSTRATION is Sautéed Chicken Breast with light Chipotle Onion Gravy, served with Bacon & Rosemary Mashed Potatoes. Dessert will be fresh Blueberry Cake with warm Lemon Sauce. 28.00



GOURMET COUPLES Linda Martin Friday May 17 6:30PM – 9:30 PM

If you love to cook, invite your culinary partner to join you for an inspiring lesson and be part of creating a three course meal you'll both enjoy with a sampling of wines. Our lesson is Roasted Spinach & Sun-dried Tomato Stuffed Mushroom and Chopped Romaine, Tomato, & Black Olive Salad with Sourdough Croutons, served with Chardonnay. The entrée is Sautéed Chicken Scaloppini with Saffron Cream Sauce; Curry Scented Roasted Vegetables with Fresh Ginger & Mint; Creamy Polenta with Sautéed Fresh Mushrooms, and Grilled Peppers with Basil Vinaigrette, served with Merlot. Dessert will be Dark Chocolate Cake with Candied Ginger Ice Cream & Chocolate-Rum Sauce. 150.00 per couple

GLUTEN FREE DESSERTS Melissa Stockmar Saturday May 18 9:30AM – 12:30 PM

Gluten free desserts can be amazing. With a little knowledge of ingredient that substitute and timing, you can have the desserts you love and crave. Join us for a fun and informative lesson on Mexican Hot Chocolate Cake with Milk Chocolate Buttermilk Frosting; Summer Berry Tart with Coconut Cream; Crepes with warm Cinnamon Apple Filling; White Chocolate Raspberry Soufflés with Vanilla Custard Sauce; Hibiscus Pavlova with Lemon Cream; Fudgy Almond Butter Brownies with Coffee Ice Cream, and Cast Iron Strawberry-Rhubarb Maple Cake. 60.00

JAPANESE FOR BEGINNERS Amanda Cauley Saturday May 18 2:00PM - 5:00PM

Don't be surprised that Amanda speaks Japanese – she lived there for several years. Come for a great lesson and learn to prepare Chili Oil marinated Cucumber and Chicken with Miso Soup; Tofu, Seaweed, and Unami Miso Broth; Shrimp and Veggie Tempura; Oyakodon Chicken and Eggs simmered in sweet Soy Dashi Sauce; Yaki udon – Udon Noodles with Peppers, Carrots, Cabbage, and Chicken; and Sushi Handrolls; Baked Tonkatsu with Green Bean Shiraae – Japanese Pork Cutlet with Green Beans and crumbled Tofu, Miso, and Sesame Seeds; Beef Kushiyaki and Eggplant with Sesame Ponzu Sauce. 65.00



TO REGISTER FOR CLASSES CALL: 480-596-5628

ALTERNATIVE OILS IN COOKING M Stockmar Tuesday May 21 9:30AM – 12:30 PM



Learn to use healthy alternative oils in your recipes. Our lesson is Chilled Carrot-Coconut Harissa Soup with crispy Shallots (Coconut Oil); Peach Salad with Grilled Basil Chicken (Grapeseed Oil); Vegetarian Ceviche on crispy Tostada (Avocado Oil); Stuffed Turkey Meatballs with Romesco Sauce (Almond Oil); Chickpea and Eggplant Curry with Mint Chutney (Olive Oil); Cider and Beer Braised Pork with Chocolate Mole (Canola Oil); and Pistachio Lemon Cake (Pistachio Oil). 65.00

ESSENCE INTERMEDIATE Linda Martin Tuesday May 21 6:30PM – 9:30 PM

If you have a basic understanding of cooking, sign up and join in! **This is Lesson Three** in our four part series. Shrimp Tempura Appetizer with Garlic Soy Sauce; Crispy Celery Root & Fresh Apple Salad with Hazelnut Vinaigrette; Marinated Fire Roasted Pork Tenderloin with Blackberry-Red Wine Sauce; Sautéed Chicken Piccata with Capers & Lemon; Grilled Zucchini with Marinated Roasted Red Peppers; Individual Yukon Gold Soufflés, and Bananas Foster Flambé with Butter-Rum Praline Sauce. 65.00

TWISTED PASTA Terri Milligan Wednesday May 22 9:30AM – 12:30 PM

Learn to make homemade Pasta and with Chef Terri's help you'll kick it up a notch with culinary twists she will teach. Your homemade Pasta dishes can look like they've been made by a professional chef! Come for Butternut Squash and Gorgonzola Rigatoni Pie with Sage; Brown Ale Butternut Squash Mac and Cheese; Bundt Pan Spaghetti Caprese; Carrot Pasta Ravioli with Mascarpone Thyme Filling; Pappardelle with Chicken and Lemon Anchovy Cream Sauce; Cacio e Pepe with Brown Ale (Homemade Fettuccini with Parmesan beer reduction), and Angel Hair Candied Citrus Pie. 65.00

KNIFE SKILLS Lisa Brisch Wednesday May 22 6:30PM – 9:30 PM

Some of the most important tools in the kitchen are the knives you use every day. This class offers a unique hands-on experience teaching how to use a knife to easily & safely chop, slice, dice, and julienne using an array of fruits and vegetables. Each participant will be given a knife to use for practice to become comfortable with professional cutting techniques. Come gain new skills and have fun learning what knife to use for what job and how to maintain your knives. We will prepare Bread Salad with Chicken; Tuscan Bean Salad; Home Fries, and Citrus Couscous Salad. 65.00



PIZZA WITH PASSION Amy Barnes Thursday May 23 9:30AM – 12:30 PM

Get passionate about the Pizza you eat by making your own with the recipes here. Our lesson has everyone making Crust from scratch. We'll go on to learn Fig Prosciutto Pizza with Arugula on thin Crust; Grilled Pizza Margarita with Basil & Fontina; Teriyaki Chicken & Sweet Onion Pizza; Pepperoni Polenta Pizza Pie; Caramelized Onion, Radicchio & Goat Cheese Pizzettas; Vidalia Onion, Bacon & Crème Fraiche Pizza, and Strawberry Mascarpone Dessert Pizza with Sugar Cookie Crust. 60.00

PORTUGUESE PRIMER Linda Martin Thursday May 23 6:30PM – 9:30 PM

Here is a fun class with an opportunity to learn about the foods and flavors of this interesting cultural cuisine. Come discover these unique authentic preparations including Portuguese Style Steamed Clams with Linguica Sausage & White Wine; Caldo Verde (Soup of Potatoes, Onions, & Kale with Garlic & Olive Oil); Bacalhau au Forno (Oven Roasted Cod with Tomatoes & Olives); Portuguese Beef Stew with Red Wine & Ruby Port; Peri Peri (Portuguese Grilled Chicken with Crispy Potatoes); Portuguese Style Rice & Beans, and Pasteis de Nata (Portuguese Vanilla Custard Tarts). 65.00

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





LUNCH AND LEARN Terri Milligan Friday May 24 12:00 Noon – 1:00PM

Add a dynamic combination of recipes to your favorites with the lessons from this class. Our DEMONSTRATION teaches Asparagus Stuffed Chicken with Roasted Lemon, served with Rosemary and Lavender Roasted Baby Potatoes. Dessert will be Pistachio and Rosewater Pavlova Meringues with Vanilla Bean Crème & Berries. We'll enjoy it all with a Strawberry Rhubarb Prosecco Sparkler. 30.00

GOURMET COUPLES Linda Martin Friday May 24 6:30PM – 9:30 PM

Make plans to spend a special evening with your partner and be part of creating this fabulous three course meal paired with a sampling of wines. Our lesson is Caramelized Shallot Baked Brie, and Grilled Romaine Salad with Goat Cheese, Pecans, & Honey-Lime Dressing, served with Chardonnay. The entrée is Poached Shrimp in Wild Mushroom Sauce; Saffron & Bacon Risotto; Charred Asparagus with Lemon Gremolata, and Cast Iron Sweet Potato & Bacon Hash, served with Pinot Noir. Dessert will be Salted Caramel Pots de Crème with Sea Salt & Vanilla Bean Whipped Cream. 150.00 per couple

KIDS AND PARENTS COOK PARTY FOODS M Stockmar Sat May 25 9:30AM – 12:30 PM

If you are ages 8 or above, invite one of your parents to share a cooking class so you both can learn these fun party foods! You'll be able to make them when you invite friends over! Our lesson is Hoisin Meatball Lettuce Wraps; Cheesy Spinach and Artichoke Bread Ring Dip; Sweet Chili Bacon-wrapped Chicken Tenders; Sloppy Joe Baked Sweet Potatoes; Crispy Baked Chicken Wings with Sticky Honey Garlic Sauce; Philly Cheesesteak Potato Skins, and Fruit Salsa with Cinnamon and Sugar Tortilla Chips. 60.00 per person

CELEBRATE SOUTHERN STYLE Amanda Cauley Saturday May 25 2:00PM - 5:00PM

Southern cuisine is special for so many wonderful and flavorful reasons! Our party foods menu of traditional Southern specialties offer a stunning variety of celebration choices. Sign up for a fun afternoon of cooking to learn Jambalaya; Cheese Grits with Roasted Tomatoes; Grilled Pimento Cheese Sandwich with Cucumber-Tomato Salad; Cajun baked Mac and Cheese, and Smothered Cabbage with Herb Cheese Cornbread. Dessert will be Southern-style Banana Pudding topped with Meringue and Grilled Peach Cobbler with Bourbon Ice Cream. 65.00



FARM TO TABLE IN SPRING Melissa Stockmar Tuesday May 28 9:30AM – 12:30 PM

Learn to use the wonderful products from the Farmer's Markets in creative new delicious combinations. The natural goodness of the vegetables and fruits will be highlighted using these recipes. Our lesson is Mediterranean grilled Avocado stuffed with Chickpeas and Tahini; Asian Bacon Lettuce Wraps with Sticky Rice; Beet and Ricotta Hummus with Panko Carrot Sticks; Vietnamese-style Pork Chops with fresh Herb Salad; Broiled Salmon with Za'Atar Salsa Verde; Spring Chicken Parmesan with Zucchini and Cherry Tomatoes, and Rhubarb Custard Bars. 60.00

ESSENCE INTERMEDIATE Linda Martin Tuesday May 28 6:30PM – 9:30 PM

If you have a basic understanding of cooking, sign up and join in! **This is Lesson Four** of our four part series. We'll learn Mushroom & Goat Cheese Toasts with Basil Oil; Charred Corn & Radicchio Salad with Balsamic Syrup & Shaved Pecorino; Homemade Pappardelle Pasta with Bolognese Sauce; Flame Cooked New York Steak with Grilled Onions & Chipotle Red Pepper Sauce; Grilled Fresh Asparagus with Homemade Béarnaise Sauce; Roasted Beets & Carrots with Dijon Butter & Fresh Dill, and Skillet Salted Caramel Apple Crisp with Homemade Vanilla Ice Cream. 65.00

Store
Fact

*A Ready-2-Go or Made-2-Order Gift Basket or a Sweet Basil Gift Certificate
are perfect gifts for those special occasions!*

TO REGISTER FOR CLASSES CALL: 480-596-5628



WHISKEY WHIMSEY Terri Milligan Wednesday May 29 9:30AM – 12:30 PM

Just a touch of Whiskey creates a level of pleasing flavors which are hard to explain, but add an extra special touch. Come learn to use and enjoy a Whiskey flavor profile in these fun recipes. We'll prepare Grilled Whiskey-Glazed Stone Fruit Panzanella Salad; Whiskey Barbeque Sliders with Whiskey Caramelized Onions; Roasted Garlic Oven Fried with Whiskey Homemade Whiskey Ketchup; Whiskey-Glazed Bacon and Cheese Grilled Sandwiches, and Bean and Chorizo Whiskey Tacos with Avocado and Fennel Slaw. Dessert will be Chocolate Whiskey Bundt Cake with Chocolate Ganache Glaze. We'll enjoy this all with an Apple Rosemary Whiskey Cocktail. 65.00

SPRING FRENCH COUNTRYSIDE Lisa Brisch Wednesday May 29 6:30PM – 9:30 PM

The natural flavors of farm raised vegetables, fruits and herbs are undeniably some of the most satisfying when gently and simply prepared in the French tradition with just a few flavor combinations. Our amazing lesson is Soup au Pistou (Provencal Vegetable Soup); Leek & Goat Cheese Quiche; Cassoulet (White Beans with Sausage, Chicken, and Pork); Pan-Roasted Chicken with Tart Tarragon Sauce; Country French Pork Chops with Green Olives & Dried Plums; Caramelized Onion & Potato Gratin, and Lemon Soufflés. 65.00

POOL PARTY Amy Barnes Thursday May 30 9:30AM – 12:30 PM

Once the sun goes down, come on out to enjoy the cool water of the pool and the lovely evening temperatures. Pool time with an abundance of amazing foods is a great way to gather people together. Our lesson is Chilled Mini Cups of Cold Cucumber Dill Soup; Buffalo Chicken Burgers with thick Blue Cheese Dressing; Chopped Brussels Sprouts, Apples, Cranberry Almond Salad with Cider Dressing; Raw Beet Salad with Balsamic Dressing on Arugula; Lemongrass Beef Meatball Skewers. Dessert will be fresh Strawberry Pie with Coconut Rum Whipped Cream. We'll enjoy it all with Kiwi Margaritas. 60.00

ALL ABOUT DAD Linda Martin Thursday May 30 6:30PM – 9:30 PM

Dads will love the care and attention you give them when you prepare this amazing meal and serve it on Father's Day. Some Dads will be happy to come and share this lesson with you when you invite them to be your partner. Our lesson is Grilled Shrimp with Roasted Garlic Butter; Roasted Corn Guacamole with Homemade Chips; Grilled Caesar Salad with Garlic Croutons; Cast Iron Seared Steak with Blazing Jack Daniels Sauce; Flash Fried Shoestring Potatoes; Char grilled Fresh Asparagus with Candied Bacon, and Coffee Ice Cream with Chocolate Sauce, Whipped Cream & Shaved Chocolate. 65.00

LUNCH AND LEARN Lisa Brisch Friday May 31 12:00 Noon – 1:00PM

This delicious lunch offers a lesson on preparing Balsamic Steak with Arugula & Roasted Tomato Salad. Our DEMONSTRATION includes how a Sous Vide stick is used when Lisa cooks her Sous Vide Glazed Carrots to accompany the steak. Dessert will be Lemon Chiffon Cake with Raspberry Cream. 28.00

GOURMET COUPLES Linda Martin Friday May 31 6:30PM – 9:30 PM

Plan a fun evening together with your cooking partner. You'll be part of creating a three course gourmet meal with a group of couples. Join us for a fun evening to prepare Prosciutto Wrapped Shrimp with Chive Butter, and Shaved Brussels Sprouts Salad with Pecans & Shaved Pecorino, served with Sauvignon Blanc. The entrée is Basil Pesto-Stuffed Roasted Pork Tenderloin with Balsamic-Red Wine Sauce; Creamy Polenta with Fresh Herbs & Parmesan; Sautéed Fresh Green Beans with Bacon & Garlic, and Flash Fried Shoestring Sweet Potatoes, served with Shiraz. Dessert is Tiramisu Parfaits with Coffee Liqueur, Mascarpone, Marsala, & Shaved Chocolate. 150.00 per couple



TO REGISTER FOR CLASSES CALL: 480-596-5628

JUNE



MACARON MAGIC Melissa Stockmar Saturday June 1 9:30AM – 12:30 PM
Learn to create these little beauties of perfectly shaped Cookies with delicious flavor combinations! Our lesson is Coconut Macarons with Lime Curd Butter Cream; Passion Fruit Macarons with White Chocolate Ganache; Earl Grey Macarons with Salted Caramel French Butter Cream; Lavender Macarons with Caramelized Honey Butter Cream, and Vanilla Bean Macarons with Orange Champagne Ganache. 60.00

ITALIAN SUMMER FAVORITES Amanda Cauley Saturday June 1 2:00PM - 5:00PM
As we approach the summer season, treat yourself to a lesson on the amazing Italian ingredients and combinations of summer. Come and learn Thin Crust Pizza Margherita; Eggplant Caponata and Ricotta Crostini with Ricotta Cheese; Gnocchi Antipasta Salad with Artichokes, Salami, Roasted Red Peppers, Basil, and Prosciutto in Italian dressing; Eggplant Rolls with Prosciutto and Pecorino Cheese; Insalata di Riso with Rice, fresh Veggies, Cheeses, and Herbs; Fried Caprese Salad with Balsamic Cream Sauce, and Lemon Mascarpone Tart topped with fresh Raspberries. 65.00

TACO TABLE Amanda Cauley Tuesday June 4 9:30AM – 12:30 PM
Can we ever get enough of these yummy little finger foods. This lesson of amazing flavors offers lots of variety for dinners this summer! Our fun recipes include Grilled Mahi Mahi Tacos with Pineapple Pico de Gallo, charred Cabbage Slaw, and Sriracha Lime Sour Cream; Smokey Tacos with Smoked Chicken, Peach Salsa, Chipotle Mayo, and Red Cabbage; Veggie Taco with grilled Veggies, Tofu Crumble, Eggplant, and Ancho Chili Spread; Five Spice seared Pork Tacos with Ginger Carrot Slaw, and spicy Peanut Sauce; Skirt Steak Tacos with Pecan Chipotle Salsa; Seared Ahi Tuna Tacos with Avocado Mousse, and Chorizo and Potato Taco with Ground Pork, Coriander, Chipotles, and Yukon Gold Potatoes. 60.00

CHILI COOKOFF AND BEER TASTING Linda Martin Tue June 4 6:30PM – 9:30 PM
Chili and Beer just naturally go together. Our lesson will inspire you create new versions of this favorite food. With each Chili we'll sample a variety of Craft Beers that pair wonderfully with the Chili flavors. Come for a fun evening of cooking and learn Roasted Corn Guacamole with Homemade Chips; Pork Chili Verde; Vegetarian Black Bean Chili; Grilled Chicken Chili; Texas style no-Bean Chili, and Cast Iron Skillet Corn Bread with Honey Butter. Dessert will be Cinnamon Apple Crisp with Homemade Ice Cream. 65.00

FRENCH FOR BEGINNERS Terri Milligan Wednesday June 5 9:30AM – 12:30 PM
Begin your foray into French cooking with Chef Terri Milligan's recipes, guidance and direction. Learn classic cooking methods and gain an understanding of French techniques, procedures and the ease of French preparations. The lesson is Tomato and Goat Cheese Galette; Croque Monsieur; Braised Leek Vinaigrette with Blue Cheese and Caramelized Walnuts; Coq au Vin Blanc; Roasted Asparagus with Béarnaise Sauce, and Chocolate Raspberry Crème Brûlée. 65.00

COOL FAST DINNERS Lisa Brisch Wednesday June 5 6:30PM – 9:30 PM
Easy summer cooking is sweet music and almost a must when you're feeding yourself and your family. Here is a fun and helpful lesson with delicious easy to prepare meals. Come for a fun evening to learn Shrimp with Tomatoes, Orzo, & Feta; Asian Chicken & Rice Noodle Salad; BBQ Chicken Sandwiches with Buttermilk Slaw; Caribbean Pork Tenderloin with Jamaican Rice & Peas; Farmers Market Pasta with Leeks, Spinach, & Summer Squash; Flank Steak with Herbed Potatoes & Green Beans, and Pressure Cooker Risotto with Italian Sausage, Tomatoes, & Spinach. 65.00



TO REGISTER FOR CLASSES CALL: 480-596-5628



PIES OF THE WORLD Amy Barnes Thursday June 6 9:30AM – 12:30 PM

If you love Pies, love to make and eat them, learn from a master Crust maker to prepare each of these specialties from around the world. Our great lesson is French Quiche Lorraine; Spanish Baked Garlic Chicken Empanadas with Salsa Fresca; Greek Spanakopita- Layers of Spinach, Feta and Onion in Phyllo Leaves; African B’Stilla Spiced Chicken and Eggs in Puffed Pastry; German Chocolate, Coconut, Pecan Pie; American Raspberry Tart with Cornmeal Crust, and Swedish Apple Custard Pie.

60.00

SIGNIFICANT SUMMER SALADS Linda Martin Thursday June 6 6:30PM – 9:30 PM

Salads offer so many wonderful options for summer eating. No heating your kitchen, easy and fast to prepare, with fresh cool ingredients in each meal. So come and learn these entrée sized Salads with the most amazing flavors! Our lesson is Chinese BBQ Chicken Chopped Salad with Peanut Dressing; Grilled Vegetable Salad with Greens & Blue Cheese Dressing; Spicy Ground Beef Taco Salad with Crispy Greens & Salsa Vinaigrette, served with Homemade Chips; Italian Antipasto Salad with Salami, Garbanzo Beans, Provolone, Fresh Tomatoes, & Lemon Vinaigrette; Grilled New York Steak Salad with Fresh Peaches, Pecans, & Dijon Dressing; Southwest Chopped Salad with Seared Shrimp & Honey-Lime Dressing, and Caesar Salad with Grilled Croutons & Oven Roasted Salmon with Sun-dried Tomato Pesto.

65.00

LUNCH AND LEARN Amy Barnes Friday June 7 12:00 Noon – 1:00PM

Easy, delicious and perfect for summer is what this lesson offers in addition to an amazing lunch! Join us for a DEMONSTRATION of Tarragon Chicken Phyllo Packets with Bowtie Pasta and sautéed Broccoli, Garlic and Lemon Sauce. Dessert will be Warm Chocolate Raspberry Cakes.

28.00

GOURMET COUPLES Linda Martin Friday June 7 6:30PM – 9:30 PM

Plan a special evening with your partner and a group of couples who will come together to create an amazing three course gourmet dinner. Our lesson is Fried Green Tomato with Buttermilk-Peppercorn Sauce, and Salad of Mixed Greens with Hard Cooked Eggs, Croutons & Herb Vinaigrette, served with Sauvignon Blanc. The entrée is Flame Cooked Gorgonzola Crusted Beef Filet Steak with Shallot-Port Sauce; Creamy Goat Cheese Grits with Caramelized Onions; Oven Roasted Garden Carrots & Beets with Dijon Butter & Fresh Dill, and Grilled Red Potatoes with Watercress & Blue Cheese Vinaigrette, served with Shiraz. Dessert is Homemade Coffee Ice Cream with Chocolate-Espresso Sauce, Whipped Cream & Shaved Chocolate. 150.00 per couple

HEALTHY YOU! Amanda Cauley Saturday June 8 9:30 AM – 12:30 PM

If getting and staying healthy is important to you, here is a class that will be helpful. We’re introducing recipes that are Keto and Paleo inspired. We’ll discuss the components and advantage of each. Join us for an inspiring lesson of Rib-eye nuggets with Jalapeno Pesto and Keto creamy Mashed Cauliflower; Cashew Lime Hummus with Cracked Pepper and Chive Crackers; Keto Seafood Chowder (Shrimp, White Fish, and Crab) with cast iron Keto friendly Dinner “Rolls”; Sweet Potato Nachos with Sweet Potatoes, Avocado, Ground Beef, Tomatoes and Onions; Balsamic Steak Rolls with marinated thin cut Beef, Carrots, Bell Peppers, and Zucchini with Balsamic Glaze; Jerk Shrimp with warm

Cabbage Slaw over Coconut Cauliflower Rice, and Raspberry Coconut Macaroons with Paleo Lemon Curd.

65.00



Market Café Fact

Homemade soup is available every day by the bowl or cup!



TO REGISTER FOR CLASSES CALL: 480-596-5628



EASY GRINGA FAVORITES Jan D'Atri Saturday June 8 2:00 – 5:00 PM

We're going to use outrageous recipes to prepare these crowd pleasing foods which are near and dear to our hearts. Join the fun and party in the kitchen as Jan shares and teaches us her recipes for Tamales including: Green Corn Tamales; Salmon Tamales, Green Corn Chicken Tamales; then easy to make and devour Green Corn Enchiladas. Last we'll learn the secrets of successful Flan and then sip cool, cool, cool Cranberry and Lime Margaritas! 60.00

KIDS COOKING CAMP Melissa Stockmar Mon – Fri June 10-14 9:30 AM- 12:00 Noon

Kids between the ages of 8 and 12 are invited to join us for a week long cooking camp to get into the kitchen each day with a fun new lesson. Sign up to learn **MONDAY - Power Breakfast**

Foods: Bacon and Egg Breakfast Pie; Oat and Apple Pancakes with Vanilla Yogurt and Honey; Cherry-Almond Granola Bars; French Toast and Banana Kebabs; Ham and Cheese Breakfast Scones; Spinach and Egg Taquitos, and Mango Berry swirl Smoothies. **TUESDAY - Taco**

Party: Cheesy Turkey Puffy Tacos; Carne Asada Tacos with Roasted Tomato Salsa; Fiesta Spaghetti Tacos; Cilantro Lime Pork Tacos with Salsa Verde; Teriyaki Chicken Tacos with Pineapple Salsa; Roasted Corn and Mushroom Tacos with Avocado Ranch Sauce; Choco-Tacos with Strawberry Ice Cream and Mango Salsa. **WEDNESDAY - Food on a Stick:** Meatball Kebab Subs with Marinara; Bacon-wrapped Chicken Kebabs with Pineapple Teriyaki Sauce;

Kansas City BBQ Pork Kebabs; Honey Dijon Pork and Vegetable Kebabs; Mexican Corn Kebabs with Queso Fresco Cheese; Potato Kebabs with Sweet Onion Dip, and Grilled Brown Sugar Pineapple Kebabs with Vanilla Bean Ice Cream. **THURSDAY - Italian:** Italian Chopped Salad with Fried Cheese Croutons; Zucchini Fries with Marinara Sauce; Chicken Pesto and Ricotta Pizza; Three Cheese Ravioli with Parmesan Sauce; Parmesan Chicken Fingers; Meatball and Mozzarella Panini and Cannoli Cupcakes. **FRIDAY - Brownie Baking Contest:** Salted Caramel Brownies; Triple Chocolate Fudge Brownies; Funfetti White Chocolate Brownies;

Cinnamon and Sugar Blondies; Peanut Butter Cheesecake Swirl Brownies; Skillet Chocolate Chip Cookie Dough Brownies, and No bake Brownie Truffles. 300.00

TEENS COOKING CAMP Lisa Brisch Monday – Friday June 10-14 2:00PM – 4:30PM

If you are between the ages of 13 and 17 and like to cook, this series offers five lessons and a new subject each day. You'll work hands-on and each lesson offers a variety of cooking principals, techniques and introduction to many foods. Join us for **MONDAY - Sandwiches and Salads:** Waffle-Iron Chicken Quesadillas; Sous Vide Deviled Egg Salad Sandwiches;

layered Mexican Salad; Chicken Banh Mi; Caribbean Chicken Salad; Parmesan and Herb Turkey Burgers, and Garden Potato Salad. **TUESDAY - Bake Shop:** Coffeecake Muffins; Chicken Pot Pie with Biscuit Topping; Banana Chocolate Bread; Turkey Sausage & Cheddar Egg Bakes;

Chocolate 'Mallow Cookie Cups; Oatmeal Butterscotch Bars, and Apple Cake.

WEDNESDAY - International Foods: Italian Meat Sauce with Spaghetti; Steamed Turkey Dumplings with Dipping Sauce; Enchilada Casserole; Ultimate Hummus & Rosemary-Parmesan Pita Chips; Teriyaki Chicken Lo Mein; Potato Roesti, and Country-Style Greek Salad. **THURSDAY - Pasta & Pizza:** Barbecued Chicken Skillet Pizza; Sheet

Pan Pizza; Cheeseburger Pizza; Spaghetti Pie; Homemade Pasta with Cilantro Pesto; Spaghetti with Lemon & Olive Oil (Al Limone) with Pasta from Scratch, and Fettuccine Alfredo with Pasta from Scratch. **FRIDAY - Chopped!** Working in teams, students will develop and execute a menu from a basket of ingredients which will be revealed to them on the day of the competition. Students will be judged on taste, presentation, creativity, time, and teamwork.

300.00



TO REGISTER FOR CLASSES CALL: 480-596-5628

GOURMET COUPLES Linda Martin Friday June 14 6:30PM – 9:30 PM

You and your partner will have a great time cooking when you sign up for our couples class. Come be part of creating this fabulous three course meal. We'll learn Chili Dusted Shrimp with Corn Relish, and Salad of Roasted Beets, Goat Cheese, & Baby Arugula with White Balsamic Dressing, served with Sauvignon Blanc. The entrée is Grilled Swordfish Kebabs with Fresh Herb Pesto; Toasted Garlic Couscous; Julienned Roasted Vegetables with Garlic & Herbs, and Grilled Fresh Broccoli, served with Pinot Noir. The dessert is Intoxicated Rum Cake with Toasted Coconut & Vanilla Bean Whipped Cream. 150.00 per couple

COOKING WITH DAD Amanda Cauley Saturday June 15 2:00 – 5:00 PM

Give your Dad the very best gift – an afternoon with you, cooking foods he's gonna Love!! Our DAD centered menu has so many amazing recipes. (If you are aged 8 or above, you can come cook with Dad or an adult of your choice.) Come for Sticky Ribs with Boozy BBQ Sauce and Fire Roasted Peppers and Onions, oven baked and coated with a Whiskey infused BBQ sauce; - Bourbon Honey Steak Bites with Chipotle Blue Cheese Mashed Potatoes; Chicken and Beer Waffles with Spicy Rosemary infused Syrup; Ultimate Burger with Bacon infused Beef, Smoked Gouda, Lettuce, Bourbon Onions, and Tomato Jam; Salmon Sliders with Pickled Cucumbers and Spicy Peanut Sauce. Sweet Treats include Frosted Turtle Brownies with Vanilla Bean Ice Cream, and Smoked Apple Pie Parfaits with Citrus Whipped Cream. 65.00 per person or 120.00 for two

KIDS COOKING CAMP Amanda Cauley Mon – Fri June 17-21 9:30 AM-12:00 Noon

If you like to cook and are aged 8 or above, come for a very fun week of cooking and learn a new cooking theme each day. Our lessons are: **MONDAY - "On Top of Spaghetti"**: Cheesy Ravioli with Creamy Tomato Sauce – Three Cheese stuffed Ravioli topped with creamy Red Sauce; "Pea and Carrot" shaped fresh Pasta with Pesto; Huge Meatballs stuffed with Cheese, topped with Tomato Sauce; Chicken Alfredo stuffed Pasta; Lasagna Cups with Sauce, Meat, and Cheese. Desserts will be Chocolate Pasta Sundaes with Chocolate Pasta with Vanilla Ice Cream, Whipped Cream and Cherries, and Dessert Lasagna with Berries, and sweetened Mascarpone.

TUESDAY - Terrific Tacos: Black Bean and Corn Salsa – fresh Tomatoes, Corn, Lime, Beans, Cilantro; Roasted Corn Guacamole with Onions, Jalapeno, Garlic, & Lime; Bacon and Egg

Quesadillas with crispy Bacon, Scrambled Eggs & Cheese; Chicken Enchiladas with Shredded Chicken, Refried Beans, Cheese & fresh Enchilada Sauce; Beef and Pico de Gallo Tacos, and Pork and Pineapple Tacos. Dessert Tacos are Cinnamon Sugar Shells filled with Vanilla Ice Cream, Strawberries, and Chocolate Sauce. **WEDNESDAY - Wacky Waffles**:

Waffle Grilled Cheese Sandwiches with Creamy Tomato Soup; Veggie Waffle Quesadillas; Pepperoni Pizza Waffles – Pizza Dough stuffed with Pepperoni, Cheese, and Sauce;

Cornbread Waffles with Honey Whipped Butter; Smoked Turkey Waffle Sandwich with Cheesy Dipping Sauce; Churro Waffles with Chocolate Dipping Sauce, and Chocolate Chip Waffle Cookies. **THURSDAY - Kid Inspired Classics**: Cheeseburger Cups; Sponge Bob inspired Crabby Patties; Baked Popcorn Chicken with Kickin' Sauce, and Cheesiest ever Mac n Cheese, and Parmesan Broccoli Bites. Desserts are S'Mores Casserole and Birthday Cake Blondies. **FRIDAY - Pizza Time**: Cheese Please fresh made Pizza Dough, Cheese Sauce with Spinach and Parmesan; Pepperoni Pizza Rolls; Pan baked Pizza Primavera; Turkey and Cheese "Hot Pockets" Potato and Bacon Pizza; Taco Pizza, and Ultimate Brownie Pizza with M&M's, Marshmallow, Coconut, and Walnuts. 300.00

Store **If you haven't tried our rich and flavorful Gaviña Coffees, you should! And when you**
Fact **join the Coffee Club and purchase 10 pounds of coffee, you get the next pound free.**

TO REGISTER FOR CLASSES CALL: 480-596-5628



ITALIAN FINGER FOODS Linda Martin Tuesday June 18 6:30PM – 9:30 PM

Whenever you plan your next gathering you can delight your guests with the uniquely Italian combination of these little morsels. Enjoy a fun evening of cooking to learn Crostini with White Beans, Roasted Tomatoes, & Basil; Roasted Stuffed Mushrooms with Romano, Parsley & Garlic; Butter & Garlic Shrimp Scampi Bites; Slow Roasted Eggplant, Tomato, Capers, & Garlic on Grilled Crostini; Grilled Steak Skewers with Pan-Roasted Tomato-Basil Sauce; Macadamia Nut & Ricotta in Puff Pastry, and Chocolate Dipped Hazelnut Biscotti. We'll enjoy it all with a Cool Prosecco-Ginger Cocktail. 65.00

NOODLE KNOW HOW Linda Martin Thursday June 20 6:30PM – 9:30 PM

Noodles are a flavorful staple in the culinary culture of most countries. In this fun class we'll learn how each culture has perfected its' "Noodle" in amazing and delicious ways. Come for a fun evening to make Vietnamese Meatballs with Spicy Rice Noodles & Fresh Herbs; Homemade Egg Noodles with Butter, Garlic & Fresh Herbs; Soba Noodle & Vegetable Salad; German Späetzle with Paprikash Sauce; Homemade Fettuccine with Creamy Alfredo Sauce; Mandarin Egg Noodles with Beef Tenderloin & Vegetables, and Pan Seared Spicy Sichuan Shrimp with Bean Thread Noodles. 65.00

GOURMET COUPLES Linda Martin Friday June 21 6:30PM – 9:30 PM

Invite your partner to cook with you and enjoy a sampling of wine with the meal. Our lesson is Baked Brie Bites with Dried Cherries & fresh Thyme, and Flame Kissed Caesar Salad with Homemade Croutons, served with Chardonnay. The entrée is Grilled New York Steak with Roquefort Rosemary Butter; Masala Spice Mashed Potatoes; Butter Sautéed Carrots with Dill & Champagne, and Char Grilled Fresh Peppers with Basil Vinaigrette, served with Cabernet Sauvignon . Dessert is Candied Pear Tart with Pistachios. 150.00 per couple

WINE COUNTRY ENTERTAINING Amanda Cauley Sat June 22 2:00PM - 5:00PM

Visions of the wine country in all its' beauty is what this lesson inspires. Each of these lovely recipes will pair nicely with the wine of your choosing. Come for a fun afternoon of cooking to learn and enjoy Leek Salad with Walnuts and Tomme (Cheese); Balsamic grilled Flank Steak with Arugula Salad; Grilled Peach and Goat Cheese Flatbread; Mushroom Bolognese over Orecchiette Pasta; Sausage stuffed Quail with Balsamic Jus, and Roasted Garlic Potato Cake with Mushroom Cream Sauce. Dessert will be Mixed Berry Shortcake with a Red Wine Syrup and Lemon Whipped Cream. 65.00

KIDS COOKING CAMP Linda Martin Mon – Fri June 24-28 9:30 AM- 12:00 Noon

Kids if you like to cook and are aged 8 to 12, this camp is for you. You'll have a great time and learn so much! Sign up for - **MONDAY - Homemade Pizza:** Three Cheese Pizza with Homemade Tomato Sauce; Sautéed fresh Veggie Pizza; Margarita Pizza with fresh Mozzarella, Tomatoes, & Basil; Italian Chopped Salad Pizza; Roasted Chicken & Cherry Tomato Pizza with fresh Herbs; Pepperoni & Cheese Pizza, and S'Mores Dessert Pizza. **TUESDAY - Cooking Around the World:** Middle Eastern Marinated Chicken & Vegetable Kebabs; Greek Homemade Flatbread with Tzatziki Sauce; German Potato Salad; Mexican Chicken & Cheese Enchiladas with Fresh Salsa; Japanese Beef & Vegetable Tepanyaki; Chinese Vegetable Stir-fry with Noodles, and French Crepes with Strawberries & Whipped Cream. **WEDNESDAY - Bite Size Delights:** Sweet Chicken Wraps with Ranch Dipping Sauce; Fresh Tomato & Mozzarella Mini Grilled Cheese; Vegetable Egg Roll Bites; Mini Mac & Cheeses; Meatballs on a Stick with Tomato Dipping Sauce; Doughnut Minis with Cinnamon & Sugar, and Fried Banana Bites with Chocolate Sauce.

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THURSDAY - Food Truck Favorites: Cheese Quesadillas with Fresh Pico de Gallo; Street Corn on the Cob; BLT Grilled Cheese Sandwiches; Shoe String Potatoes with Ranch Dipping Sauce, Cheese Steak Sliders; Chicken Fingers on a Stick with Homemade BBQ Sauce, and Homemade Churros. **FRIDAY - Cupcake Wars:** The class will make Vanilla Cupcakes, Chocolate Cupcakes, Red Velvet Cupcakes Carrot Cupcakes; Banana Cupcakes. Teams will work to make cupcakes, then choose colors for icing and decorate to finish. 300.00

TEENS COOKING CAMP Melissa Stockmar Monday – Fri June 24-28 2:00 – 4:30 PM

If you are a teen between 13 and 17, this series of classes will introduce you to a variety of foods with a different theme each day. All cooking is hands-on so you learn by doing. Our lessons are:

MONDAY – Street Foods From Around The World: Loaded Potato pulled Pork Cups; Vietnam Summer Rolls with Avocado and Mango; Chili con Carne Tacos with Tomatillo Salsa; Indonesian Chicken Satays with Coconut Cashew Sauce; Dominican Chimichurri Sliders; Falafel Sandwiches with Cherry Tomato Cucumber Salad; Fried Sesame Bananas with Honey Ice Cream. **TUESDAY – Sauces and Saute:** Mushroom and Shallot Ricotta Tart; Pork and

Vegetable Pot stickers with Ponzu Ginger Sauce; Pan seared Chicken with Balsamic Dijon Pan Sauce; Summer Squash and Basil Pasta; Broccoli with Honey Garlic Sauce; Philly Cheese Steak Sliders with White Cheddar Sauce, and Vanilla Bean Crepes filled with Lemon Mousse and Strawberry Sauce. **WEDNESDAY – One Pot Meals:** Chicken Spinach Artichoke Skillet; Maple Pork Chops with Garlic roasted Potatoes; Beef Burrito Skillet; Cheesy Turkey baked Meatball

Casserole; Bucatini Linguini Bolognese; Mixed Vegetable Pad Thai; And Fajita style Shrimp and Grits. **THURSDAY – Grilling:** Herb grilled Vegetable Panzanella Salad; Beef Keftas with Mint Pesto; Grilled Pizza Margarita; Garlic-lime Skirt Steak with Grilled Tomato-Pepper Chutney; Mango-glazed Pork Chops with Watermelon Salsa; Grilled Vegetable Tostadas with quick Mole Sauce, and Grilled Strawberries with



Sweet Corn Cakes and Lemon Whipped Cream. **FRIDAY – French Desserts:** Summer Berry Clafouti; Almond Palmiers (Elephant Ears); Chocolate Ganache Tart with Sea Salt; Classic Crème Brûlée; Éclairs with White Chocolate Custard Filling; Pistachio Financiers (Brown Butter Cake), and Lemon Soufflé with Raspberry Coulis. 300.00

ASIAN DELIGHTS Amanda Cauley Saturday June 29 2:00PM - 5:00PM

So many Asian cultures with amazing foods! Come experience the foods and flavors as we learn a sampling of Asian specialties. Our lesson includes: Garlic Beef and Asparagus Stir-fry with Ginger Fried Rice; Springtime Chicken Noodle Pho; Southeast Asian Spring Rolls with Spicy Peanut Dipping Sauce; Firecracker Chicken over Stir fry Carrots and Celery, and Asian Noodles with Shrimp Edamame and Mixed Vegetables. Dessert will be Pineapple Tea Cookies. 65.00

SWEET BASIL
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SWEET BASIL KIDS COOK & TEENS COOK SUMMER CAMPS



KIDS COOK	TEENS COOK
June 10-14	June 10-14
June 17-21	-----
June 24-28	June 24-28
July 8-12	July 8-12
July 22-26	July 22-26
July 29 August 2	-----

KIDS COOK & TEENS COOK SUMMER CAMPS FAQ

- 2019 Summer Camps are \$300 per week: Monday-Friday
 - Summer Cook Camps run during June & July
 - (The last July Kids Camp extends through August 2)
- 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

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