

# SWEET BASIL

*Gourmetware and Cooking School*

Spring 2010  
April ~ May ~ June

Thanks to all the winter rain we are looking forward to some delightful wildflower excursions. We hope you'll plan a few excursions to Sweet Basil to discover the delightful additions in the store & enjoy our exciting new classes.

## Welcome to Sweet Basil Cooking School!

Join us in our comfortable, modern kitchen for lots of exciting classes! Our kitchen is even more enjoyable to work in since Dacor began installing their state-of-the-art appliances. 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 will 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 will give you credit for another class. No refunds or credit can be given for cancellations less than 72 hours before a class. Kids & Teens Summer Camps: 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 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.  **Online shopping** at <http://sweetbasilgourmet.com/sbzcart/>



Our summer camps for Kids & Teens start on June 14th.  
Check our web site for a complete list of all summer camps.



## Sweet Basil Instructors

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

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

**Linda Hunt** - *Restaurant Owner; Instructor, Sweet Basil*

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

**Laura Slama** - *Owner, Celebrated Cuisine Catering & Chef Service*

**Patricia Ribeiro** - *Phoenix VoTech; Boston University Culinary Arts Program*

**Shelley Sikora** - *Cookbook Author, Restaurant Owner*

## APRIL

### **EASTER ENTERTAINING Linda Hunt Thursday April 1 9:30AM-12:30PM**

Here is a lovely menu you could share with friends & family on this special holiday. Join us to learn Fried Kasserli Cheese with Kalamata Olives; Salad of Spring Greens, Beets & Pine Nuts, with Goat Cheese Crostini; Grilled Flank Steak with Avocado, Corn, & Poblano Relish; Tomato, Onion, & Potato Gratin; & Carrots & Sugar Snap Peas with Lemon & Herbs. Dessert will be Strawberry Napoleons with Mascarpone Cream. 55.00

### **FABULOUS FISH Linda Martin Thursday April 1 6:30-9:30PM**

Gain valuable knowledge about how to shop for the best in a variety of fish & learn to prepare it using these outstanding recipes! Our lesson will be Grilled Mahi Mahi with Yellow Pepper-Cilantro Pesto; Poached Salmon with Creamy Herb Vinaigrette; Fish en Croute with Lemon Butter Sauce; Potato Crusted Tilapia with Mango Salsa; Grilled Fish Tacos with Lime Mayonnaise, Cabbage & Cilantro; Halibut Filets with Olives & Oregano, & Grilled Red Snapper with Fresh Tomato Relish. 60.00

### **LUNCH AND LEARN Linda Hunt Friday April 2 12:00 Noon-1:00PM**

Sign up for this DEMONSTRATION so you can sit back & enjoy a great lunch & lesson. Our menu will be Sautéed Chicken Breasts with Asparagus, Spring Onions, & Tarragon-Parsley Gremolata, served with Parmesan Twists. Dessert will be Coffee-Caramel Crème Brûlée. 25.00

### **GOURMET COUPLES Patricia Ribeiro Friday April 2 6:30-9:30PM**

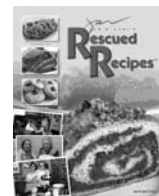
Plan a great evening of cooking & wine sampling with your partner! Our menu will be White Bean Bruschetta & Three Mushroom Tart with Sage Whipped Cream on a bed of Baby Greens, served with Pinot Grigio. The entrée is Oven Roasted Beef Tenderloin with Citrus-Chanterelle Vinaigrette; warm Sesame-Spinach Roulade & Risotto Cake; & Mini-Cheddar Cheese Soufflés in Tomato Shells served with Shiraz. Dessert will be Coffee Crème Brûlée. 150.00 per couple

### **COOKING WITH JAN & LIVIA Jan & Livia D'Atri Sat April 3 9:30AM-12:30PM**

Plan a fun-filled morning & learn secrets of the D'Atri family cooking magic. Jan & Livia will fill you with food, stories & laughter. Enjoy a DEMONSTRATION of recipes from their two cookbooks including Pasta Fagiole; Pork Shoulder with Apple Sauce & fresh-made Pasta; Grissini (Bread Stick); & Dessert of Easter Cake & Brenda's Fudgy Paddy Cake. 55.00



← Momma, Me & You  
Rescued Recipes →



TO REGISTER FOR CLASSES CALL: 480-596-5628

**CHINESE SPECIALTIES Melissa Stockmar Saturday April 3 2:00-5:00PM**

If you've ever wanted to learn about Chinese cooking, here is your chance. This fun class will introduce you to many aspects of Oriental cooking & you'll learn first hand how to make all of these delicious specialties. Join us for a great afternoon of cooking to prepare Coconut Beef & Noodle Soup; Garlic, Chive & Salmon Dumplings with Soy Dipping Sauce; Shrimp Cantonese Stir-fry with Jasmine Rice; Beef & Pepper Stir-fry with Hoisin Sauce & Brown Rice; Mu Shu Pork with Plum Sauce & Sesame Pancakes; Red Curry Peanut Chicken Stir-fry with Snap Peas & Sticky Rice; & Fried Ginger Puffs with Vanilla Ice Cream. 55.00

**COOKING WITH HERBS Melissa Stockmar Tuesday April 6 9:30AM-12:30PM**

Learn to use fresh herbs in your cooking to create more interesting & flavorful dishes. In this class, learn which herbs work best with a wide variety of foods. Join us for Smoked Salmon, Dill & Goat Cheese Phyllo Rolls; Roasted Pork Loin in Green Sauce with Balsamic Gazed Red Potatoes; Lasagna with Ricotta Walnut Pesto, Eggplant & Sausage; Black Olive & Rosemary Roasted Chicken with Root Vegetables; Zucchini Basil Gratin; & Tomato, Romano Cheese & Herb Bread Pudding. Dessert will be Roasted Peaches filled with Almonds & Tarragon. 55.00

**TUSCAN TRADITIONS Laura Slama Wednesdays April 7 & 14 9:30AM-12:30PM**

Learn to capture the flavors & style of the foods you find in Tuscany. This fun two-part series introduces authentic recipes & techniques from this favorite region! Come to learn: **Week I:** Bruschette with Ceci Bean Puree & Chopped Arugula Salad; Bistecca Alla Fiorentina; Zucchini Al Forno Con Pecorino Toscano; (Baked Zucchini with Pecorino); & Tuscan Pici (Spaghetti) with Breadcrumbs, Herbs & Anchovy. Dessert is Florentine Easter Cake (Schiacciata Alla Fiorentina). **Week II:** Tuscan Ribollita with Kale, White Beans & Olive Oil Drizzle; Flatbreads with Pears, Pecorino & Toasted Walnuts & Truffled Honey Drizzle; Gamberi e Cannellini Alla Toscana (Shrimp with Cannellini Beans); & Involtini Di Vitello e Prosciutto (Veal Rollatine with Prosciutto). Dessert will be Torta Di Semolina Al Limone (Lemon Semolina Cake). 110.00

**MAGICAL MOLES Patricia Ribeiro Wednesday April 7 6:30-9:30 PM**

Learn to create the most magical of flavors using traditional Mexican Mole combinations that are served so often on special occasions! Come for a fun evening to learn Shrimp & Mango Adobado Salad with Roasted Corn & Avocado Salsa; Mole Beef Chili with Cheddar Cheese; Grilled Tuna with Yellow Mole Sauce & Chayote Succotash; Chicken with Green Mole Cream Sauce & Tamarind Glaze; Chicken Tamale with Mole Poblano; Tamarind-Glazed Pork Chops & Sweet Potatoes with Mole Cream; & Churros with Chocolate Mole Dip. 55.00

**CHILI COOK-OFF Amy Barnes Thursday April 8 9:30AM-12:30PM**

Put your cooking skills to work in this fun class while we make dynamic & delicious varieties of chili. Our lesson is New Mexico Beef, Tomato & Green Chili; White Bean & Chicken Chili; Chili Con Carne with Cheddar Shortcakes; Chicken Cashew Mole; Hearty Pork, Beef & Black Bean Chili & Skillet Cornbread with homemade Tortillas. 50.00

**PHYLLO & PUFF PASTRY Linda Martin Thursday April 8 6:30-9:30PM**

Here is a great class that will teach you how to effortlessly work with phyllo & puff pastry to create an array of delicious specialties. Sign up to learn Goat Cheese Soufflés in Phyllo Cups with Frisee Salad; Phyllo-cruste Pork Tenderloin with Creole Mustard; Phyllo Pastry Pizza with Broccoli Pesto, Tomatoes & Goat Cheese; Crabmeat & Baby Asparagus Napoleons; Roasted Tomato Tart; Mushroom Stuffed Brie en Croute; & Petit Pains Chocolat. 60.00

**LUNCH AND LEARN Laura Slama Friday April 9 12:00 Noon-1:00PM**

Invite a friend to share lunch & a DEMONSTRATION class. This is a menu you'll enjoy recreating! Our lesson is Citrus Chicken Fricassee with Shallots & Morels, served with Roasted Asparagus. Dessert will be Pineapple Shortcakes with Dulce De Leche Whipped Cream. 25.00



**GOURMET COUPLES Patricia Ribeiro Friday April 9 6:30-9:30PM**

Invite a partner & join us for a great evening of cooking & sampling wines. Our gourmet menu will be Bruschetta with Mediterranean Tomato Topping & Baked Crab Cakes with Avocado Mousse over Mixed Greens, served with Sauvignon Blanc. The entrée will be Artichoke & Sun-Dried Tomato Stuffed Chicken Breast; Herbed Potatoes with Garlic Aioli Dipping Sauce; & Asparagus with Orange-Mustard Sauce & Sauce Mousseline, served with Pinot Noir. Dessert will be Nectarine-Berry Crisp served with Vanilla Ice Cream. 150.00 per couple

**BOUNTIFUL BREADS Melissa Stockmar Saturday April 10 9:30AM-12:30PM**

You will soon have the aroma of breads in your kitchen. Sound great? Wait no longer! We'll start with a lesson on the use of yeast & then we'll mix, knead & proof all of these breads. Learn Muesli Bread with Honey Butter; Garden Vegetable Bread with Sun-dried Tomato Spread; Sour Cream & Chive Potato Rolls; Focaccia Milano Bread (Eggplant, Olives, Tomatoes & Parsley); Apricot Turban Bread (spiraled Bread of Apricots, Almond Paste & Raisins); Roasted Red Pepper & Garlic Rolls; & Chocolate Chip Sticky Buns. 50.00

**CONTEMPORARY FRENCH Linda Hunt Saturday April 10 2:00-5:00PM**

Enjoy a lesson with a flair for modern French cuisine. Come to learn Leek & Crème Fraiche Tart; Poached Chicken with Tarragon Sauce over Mixed Greens; Herb & Citrus Flatbread with Goat Cheese; Potato Salad with Capers, Mint & Green Onion; Provencal Gratin with Zucchini & Tomatoes; & Pear & Almond Tart with Chantilly Cream. Oui! 55.00

**SAUCE SAVVY Melissa Stockmar Tuesday April 13 9:30AM-12:30PM**

Learn to make sauces to add flavor & dimension to the meals you cook every day. Come for an inspiring lesson to prepare Beef & Asparagus Rolls with Maltaise Sauce (Orange Hollandaise); Chicken & Brie Phyllo Rolls with Black Pepper Maple Sauce; Shrimp & Ricotta Manicotti with Lemon Béchamel Sauce; Roasted Herb Crusted Chicken with Chasseur Sauce; & Macadamia-crusted Tilapia with White Chocolate Beurre Blanc Sauce. Dessert will be Cinnamon-Apple Fritters with Rum Caramel Sauce. 55.00

**ESSENCE OF COOKING Part II P Ribeiro Tuesdays April 13-May 4 6:30-9:30PM**

This four week series is for people who have taken the Essence series or experienced cooks with a desire to increase knowledge. This course includes lectures; written materials; demonstrations of culinary techniques & principals; ingredient selection; menu planning & further knife skill development. Hands-on lessons will be: **Week 1: Sauces & Sauté** include review of the Essence I lesson, Secondary Sauces; & advanced Sauté technique. **Week 2: Roasting, Grilling & Braising** using meats, fish & vegetables – with focus on mastering these three cooking methods. **Week 3: Phyllo, Puff Pastry, Soufflés, Tarts, & Pie Dough** with advanced techniques & working with each dough using sweet & savory recipes. **Week 4: Food Presentation** - Plating & Garnishing; single plate & buffet presentation, including portions, quantities for buffets & hors d'oeuvre parties, flavoring techniques & holding guidelines. 220.00

**TAPAS & PAELLA Patricia Ribeiro Wednesday April 14 6:30-9:30 PM**

Come for a fun lesson on traditional Spanish party foods! Our class begins with a variety of Tapas or finger foods then a delicious combination of Paellas. Join us for Steamed Clams with Chorizo, Citrus & Saffron Aioli; Lamb Meatballs in Almond Sauce; Crab & Goat Cheese Empanadas with Mango Chutney; Fritto Misto with Lemon-Garlic Dipping Sauce (Squid, Shrimp, Fennel, Sweet Potato, & Beets); & Shrimp, Potato, & Cheese Tortilla. The entrée will be mixed Seafood Paella with Garlic Aioli & Chicken & Vegetable Paella. 65.00

**GRILLING GIANTS Amy Barnes Thursday April 15 9:30AM-12:30PM**

Delight your family & friends with delicious new grilling recipes & lots of great grillin' flavors! This lesson teaches Grilled Flank Steak & Arugula Salad with Worcestershire Vinaigrette; Grilled Chicken Breast with Honeydew Salsa; Grilled Skirt Steak & Bell Pepper Sandwiches with Corn-Mayonnaise; Shrimp Skewers with Tzatziki Sauce, Spinach & Feta; Grilled Pork Tenderloin with Cherry Chutney & Polenta; & Grilled Romaine Salad with roasted Tomatoes. 55.00



**GIRLS NIGHT OUT Linda Martin Thursday April 15 6:30-9:30PM**

Ladies, plan a fun night with your girlfriends & come learn an outstanding array of finger foods! We'll top off the evening with a Champagne cocktail! Join us for Pepper-crusted Steak with Horseradish Cream on Grilled Garlic Crostini; Coconut Shrimp with Sweet Chili-Lime Sauce; Smokey Corn & Tomato Bruschetta; Grilled Chicken Satay with Sake Marinade & Red Curry Peanut Dipping Sauce; & Bacon & Chive Deviled Eggs. Dessert will be Puff Pastry Tartlets with Whipped Cream & Strawberries. We'll enjoy our menu with a "Flirtini" (Champagne, Vodka, Orange Liqueur, & Pineapple Juice.) 55.00

**LUNCH AND LEARN Amy Barnes Friday April 16 12:00 Noon-1:00PM**

Here's an enticing menu for future entertaining! Join us for a DEMONSTRATION & delicious lunch of Olive Martini Braised Chicken Breasts with Garlic Angel Hair Pasta. Dessert will be French Silk Chocolate Pie. 25.00

**GOURMET COUPLES Laura Slama Friday April 16 6:30-9:30PM**

Here's a great opportunity to spend a fun evening with your partner cooking & sampling wine with the meal. Come learn a gourmet menu & enjoy an evening of great food & wine. Our lesson will be Eggplant, Pesto & Goat Cheese Pizzette & Salad of Roasted Bell Peppers, Fresh Mozzarella, Tomatoes & Basil with Balsamic Vinaigrette, served with Pinot Grigio. The entrée will be Pan-seared Halibut with Sun-dried Tomato Tapenade; Orecchiette Pasta with Pancetta, Peas & fresh Herbs & Grilled Eggplant Involtini with Green Beans, served with Sangiovese. Dessert will be Caramel Pudding with Pecan Brittle. 150.00 per couple

**PIZZA POWER Melissa Stockmar Saturday April 17 9:30AM-12:30PM**

Learn to be the power house of homemade Pizzas! You can make the best-of-the-best pizzas at home with these creative recipes! Come to learn Grilled Pizza with Smoked Salmon, Dill Cream Cheese, Capers, & Caramelized Onion; Eggplant, Ricotta & Pancetta Calzones; Pizza with Spinach, Sausage, Salami & Roasted Red Pepper Sauce; Pizza with Fig Compote, Prosciutto, Blue Cheese, Arugula & Balsamic reduction; Southwest Pizza with Chorizo, Poblano Peppers, Queso Fresco Cheese & Corn Relish; & Chicken Alfredo Pesto Pizza with Sun-dried Tomatoes. For dessert, Sweet Pizza with Fruit & Almonds. 55.00

**30 MINUTE MEALS Melissa Stockmar Tuesday April 20 9:30AM-12:30PM**

This class is for busy Moms & people on the go! Learn delicious new recipes & ways to cook with fresh, healthy foods. Our fun lesson includes Gyro Burgers with Greek Salad; Pancetta-wrapped Chicken with Arugula-Fennel Salad & Orange Vinaigrette; Halibut with Avocado Mango Salsa & Jicama Slaw; Creamy Polenta with Bolognese Sauce; Grilled Vegetable Panini with Pesto Goat Cheese; Whole Wheat Fettuccini with Mushrooms, Sausage & Roasted Red Pepper Sauce; & Pork Cream Cheese Enchilada. 55.00

**FRESH FROM THE GARDEN Laura Slama Wed April 21 9:30AM-12:30PM**

Learn creative new ways to use & prepare the great produce you find at farmer's markets, grocery stores & in your own back yard! This class will give you lots of new ideas for creating healthy, delicious, & inspiring meals. Join us for Chicken Breasts stuffed with Apples, Almonds & Blue Cheese; Grilled Salmon, Zucchini & Yellow Squash Skewers with Roasted Tomato Coulis; Spinach & Goat Cheese Frittata; Avocado & Shrimp Cocktail in English Cucumber Cups; Pork Tenderloins with Blackberry Glaze & Grilled Fruit; & Market Fresh Fruit Crisp with Home Made Vanilla Ice Cream. 55.00

**GRILLING-MEDITERRANEAN STYLE P Ribeiro Wed April 21 6:30-9:30PM**

Come learn to create lots of delicious Mediterranean flavors on the grill! Our lesson will be Grilled Chicken Pitas with Yogurt Sauce; Yogurt-marinated Grilled Chicken with Harissa Sauce; Grilled Rib-eye Steak Salad with Poblano Vinaigrette; Grilled Flank Steak, Portobello & Green Bean Salad; Grilled Marinated Lamb with Arugula & Mint with Lemon Chickpea Puree; Grilled Salmon with Sherry Vinegar-Honey Glaze & Spicy Tomato Relish; & Grilled Pork Chops with Moroccan Spice Rub & Buttermilk Garlic Mashed Potatoes. 60.00



**PASTA FAMILY FAVORITES Amy Barnes Thurs April 22 9:30AM-12:30PM**

If your family loves Pasta, this class will give you an array of delicious new dinners. Come for a fun & creative lesson to learn Gemelli Alfredo Pasta with Prosciutto; Spinach Lasagna Roll-ups; Italian Meatball & Orzo Wedding Soup; Baked Penne Pasta with Turkey Sausage & Baby Portobello Mushroom Wine Sauce; Fresh Rolled Pasta with Basil Pesto; Mexican Chorizo Wonton Raviolis; & Baked Cinnamon Noodle Pudding. 50.00

**NORTHERN ITALIAN CUISINE Linda Martin Thursday April 22 6:30-9:30PM**

The cuisine of northern Italy is unlike any other. Come learn how to create the magical flavors of this region from a chef who's been cooking Italian food all her life! This menu is one to treasure. We'll prepare Grilled Shrimp & White Bean Antipasto; Tuscan Roast Pork Loin with Sage & Rosemary; Italian-style Grilled Chicken Under a Brick; Caponata (Carrot, Red Onion, & Eggplant) with Potatoes; Sautéed Swiss Chard with Onions; & Wild Mushroom Risotto. Dessert will be Strawberries with Sweet Marsala Zabaglione. 55.00

**LUNCH AND LEARN Linda Martin Friday April 23 12:00 Noon-1:00PM**

Plan a nice break in your day & come for a DEMONSTRATION of a classic dish. Our menu is Chateaubriand with Sauce Béarnaise & Bordelaise (Red Wine Sauce) served with Roasted Baby Vegetables, Mushrooms, & Pearl Onions. Dessert will be Frozen Chocolate-Rum Mousse. 25.00

**GOURMET COUPLES Patricia Ribeiro Friday April 23 6:30-9:30PM**

Sign up for a fun class where you & your partner will cook together & sample wines with the meal. Our lesson this evening will be Creamed Corn, Scallion, & Roasted Red Pepper in a Sponge Roulade with Roasted Pepper Puree, served with Rose. The entrée will be Rum-glazed Pork Tenderloin with Grilled Pineapple Relish; Goat Cheese Home-made Ravioli with Creamy Walnut Sauce; & Zucchini Fritters served with Merlot. Dessert will be Molten Chocolate Cakes with Mint Fudge Sauce served with Vanilla Ice Cream. 150.00 per couple

**FAMILY BAKE SHOP Melissa Stockmar Saturday April 24 9:30AM-12:30PM**

This class is for kids ages 8 & above & their Mom or Dad who want to learn first hand how to make great desserts & treats for the whole family. Join us to make Caramel-topped Toffee Pecan Blondies; Marshmallow Crunch Brownie Bars; Chocolate Biscotti dipped in White Chocolate; Seven Layer Magic Bars; Peanut Butter & Jelly Cupcakes; Triple Chocolate Bread Pudding with Vanilla Sauce; & Strawberry Cream Cheese Tarts. 50.00 per person

**SPRING DINNER PARTY Melissa Stockmar Tues April 27 9:30AM-12:30PM**

If you like to entertain, come learn this beautiful menu so you can invite friends for a gathering this spring! This easy yet elegant combination will be Tarragon Cream Puffs filled with Smoked Salmon Salad; Calamari Fritters with Sweet Chili Mango Salsa; Phyllo Cups filled with Strawberry-dressed Greens, Candied Almonds, & Goat Cheese; Sautéed Chicken Breasts with Citrus-Basil Pan Sauce; Apricot Pork Tenderloin with chilled Cous-Cous Salad; Butternut Squash Tortellini with Walnut Cherry Brown Butter Sauce; & Sour Cream Peach Tarts. 55.00

**FISH OF THE SEA Laura Slama Wednesday April 28 9:30AM-12:30PM**

This lesson will teach a variety of easy cooking methods for fish. Come for a delicious, inspiring session. We'll prepare Chilled Cucumber Soup with Salt-roasted Shrimp & Chile Oil Drizzle; Halibut with Parsley-Lemon Sauce & Roasted Potato Skewers; Grilled Nicoise Tuna Steaks with Tomato-Green Bean Salad; Penne with Spicy Braised Swordfish; Mahi Mahi with Plantain-Pineapple Chutney; & Orange Roughy Vera Cruz with Mexican Rice. 55.00

**PORTUGUESE COOKING Patricia Ribeiro Wednesday April 28 6:30-9:30PM**

Come & learn some of the specialties of this beautiful part of the world & use these recipes for entertaining or integrating into your families meals. Come for Portuguese Potato Dumpling Soup; Iberian Burger with Madeira Mushrooms & White Gazpacho Mayonnaise; Cod Fritters (Bolinhas De Bacalhau); Linguica Crusted Redfish with Olive-Tomato Sauce, Fried Calamari & Feta; Roasted Eggplant stuffed with Rice Dressing; & Meat Pies with Spicy Tomato Sauce. Dessert will be Chocolate Tarts. 60.00



**CHICKEN MANY WAYS Amy Barnes Thursday April 29 9:30AM-12:30PM**

So many Chicken dishes, so little time. Take time out to learn these fabulous recipes - you'll be amazed how often you'll use them. Come to learn Oven Baked Fried Chicken with Mushroom Gravy; Asian Fried Chicken with Green Onion Dipping Sauce; Chicken Fried Chicken with Cowboy Mashed Potatoes; Pretzel Crusted Baked Chicken Breast with Honey Mustard Sauce; Cold Poached Chicken with Chinese Garlic Sauce; Oven Baked Mustardy Chicken Wing Lollipops; & Fried Chicken Tenders with Horseradish Dipping Sauce. 55.00

**SUSHI SAVVY Linda Martin Thursday April 29 6:30-9:30PM**

Come for a fabulous class to learn the methods & techniques of preparing Sushi. After this you can have your own Sushi parties. Learn to make Sushi Rice, then: Avocado, Bacon, & Red Onion Roll; Salmon, Jalapeno, & Mango Maki; Tuna & Avocado Inside-Out Roll; Red Pepper, Cucumber, Green Onion, & Radish Sprout Sushi; Shrimp Nigiri with Garlic Mayonnaise & Cilantro; & Tuna, Wasabi & Cucumber Nigiri. 60.00

**LUNCH AND LEARN Amy Barnes Friday April 30 12:00 Noon-1:00PM**

Come for a delicious & completely satisfying DEMONSTRATION lunch & lesson. Our menu is Bacon & Anaheim Green Chili Quiche with crispy pan-fried Hash Browns. Dessert will be Strawberry-Rhubarb Pudding Cake. 25.00

**GOURMET COUPLES Patricia Ribeiro Friday April 30 6:30-9:30PM**

Plan a fun date night with your culinary partner! Join us to learn Shrimp Bruschetta & Cold Pasta Salad with Smoked Salmon, Cucumbers & Salmon Roe, served with Sauvignon Blanc. The entrée will be Roasted Tapenade Crusted Salmon; Green Bean & Fried Onion Casserole with Red Onion Marmalade & Celery Root Puree, served with Pinot Noir. Dessert will be Ginger Poached Pear served with Ice Cream & Chocolate Sauce. 150.00 per couple

 **MAY** 

**CELEBRATE! Melissa Stockmar Saturday May 1 9:30AM-12:30PM**

Planning on hosting a celebration this season? Here's a great menu! Learn Curried Butternut Squash Phyllo Squares; Coconut Shrimp Cakes with Tropical Fruit Salsa; Smoked Salmon-stuffed Crepes; Asparagus & Eggs with Lemon Dill Sauce; Mixed Green Salad with Ruby Grapefruit, Avocado & Champagne-Shallot Vinaigrette; Brie & Apple-stuffed Chicken Breasts with Almond Maple Sauce; & Shortcakes with Vanilla Bavarian Cream & Nectarines. 55.00

**PASTRY PRIMER Melissa Stockmar Tuesdays May 4 & May 11 9:30AM-12:30PM**

Learn about making pastry in this two session class. **Week I – Working with Dough:** Lemon Curd Tarts with Sweet Whipped Cream; Orange Crème Shortcakes with Berries & Whipped Cream; Braided Almond Danish Coffee Cake; Pear-Almond Crème Tarts with Sweet Dough; Puff Pastry Strudel with Peaches, Apples & Pears; & Chocolate Phyllo Purses filled with Flourless Chocolate Cake & Raspberry Sauce. **Week II – Plated Desserts:** Chocolate Mousse Truffle; Raspberry Soufflés with Chocolate Truffles; Crepes with Orange Custard & Strawberries; Vanilla Bean Roulade with Lemon Bavarian & Sweet Cream, Strawberries & Candied Lemon Zest; Sampler Plate: White Chocolate Truffles, S'mores Brownie; & Macadamia Nut Caramel Squares. 120.00

**FOODS OF PARIS Laura Slama Wednesday May 5 9:30AM-12:30PM**

This advanced culinary lesson has its basis in the classics but is a contemporary treasure. Join us to learn about foods that continue to make this city famous. Our lesson is Smoked Salmon Toasts with Poached Eggs; Mushroom & Chevre Soufflé; Pate a Choux a Trois – one pastry dough with three different flavors: Roquefort, Gruyere & Black Olive; Sugared Almond Crusted Duck Breasts with Chanterelles and Mixed Greens; & Roasted True Cod with Garlic Thyme Fingerling Potatoes. Dessert will be Summer Blueberry Custards. 55.00





**PASTA POWER Shelley Sikora Wednesday May 5 6:30-9:30PM**

Sign up for a fun evening of pasta making with an array of delicious home-made sauces. Our lesson begins with classic homemade pasta; then flavored & colored pastas including Spinach, Herb, Lemon-Parsley & Roasted Red Bell Pepper. We'll go on to learn sauces including Rustic Marinara, Traditional Pesto; then Swordfish & Pasta with Citrus Pesto; Turkey Meatballs with Spicy Tomato Sauce; & Pasta Olio d'Oliva with Oven-baked Clams. 55.00

**SCHOOL'S OUT! Amy Barnes Thursday May 6 9:30AM-12:30PM**

Make the end of school a special occasion with a casual gathering of special friends with an array of delicious foods! Our menu will be Steak House Sliders with Mini Steak Fries; Pepperoni Calzone Rolls; Cheesy Turkey Sausage Nachos; Asian Beef Lettuce Wraps; Sesame Chicken Strips with Sweet Sauce; Tangy Poppy Seed Fruit Salad; & Peanut Butter & Jam filled Butter Cookies. 50.00

**PARTY PLATTERS Linda Martin Thursday May 6 6:30-9:30PM**

You can create beautiful platters for all the special occasions in your life with the lessons from this class. Come have fun & learn about technique, portions & garnishing. Our menu will be "Taste of the Islands Platter" with Asian Style Pork Ribs; Crab Rangoon with Ginger-Soy Dipping Sauce; Chicken Yakitori Skewers; & Bacon-wrapped Pineapple. "From the Grill Platter" including Grilled Marinated Vegetable Skewers; Spicy Hoisin Grilled Chicken Wings with Cool Blue Cheese Dipping Sauce; Grilled Cajun Rib-eye Skewers; Grilled Shrimp with Lime-Cilantro Marinade & Sauce; "Antipasto Platter" with Marinated Olives & Artichoke Hearts; Grilled Bread with White Bean & fresh Tomato-Basil Toppings; Salami & Provolone Rolls; & Boursin with Pesto & Sun-dried Tomatoes. And lastly, a "Summer Dessert Platter" with fresh Summer Fruit & Berries; Dessert Cheeses & Dark Chocolate & Lemon Cake Squares. 60.00

**LUNCH AND LEARN Linda Hunt Friday May 7 12:00 Noon-1:00PM**

Plan to enjoy a delicious lunch & relaxing experience at our DEMONSTRATION class. Our yummy lesson teaches Roasted Chicken Breasts with Orange-Brandy Sauce served with Green Onion-Jasmine Rice Pilaf. Dessert will be Brownie Sandwiches with Mint Chip Ice Cream. 25.00

**GOURMET COUPLES Laura Slama Friday May 7 6:30-9:30PM**

This class offers a great new menu you can use for entertaining. Join us for a gourmet lesson & enjoy a sampling of wines. Our lesson will be Shrimp Posole with Tomatillos & Sonoran Chopped Salad with Chipotle Vinaigrette & Asadero Cheese Sticks, served with Gewurztraminer. The entrée will be Smoky Spice-rubbed Rib-eye Steaks with Lime Compound Butter; Roasted Sweet Potato Puree; Stuffed Red Onion & Mexican Corn Cakes, served with Zinfandel. Dessert will be Tequila Soaked Lemon Sorbet with Sweet & Salty Tortilla Crisps. 150.00 per couple

**MOTHER'S DAY TEA Melissa Stockmar Saturday May 8 9:30AM-12:30PM**

Treat your Mom to special "together time" & create the foods for a traditionally inspired Tea. Our efforts will be rewarded when we sit down to enjoy these treats with cups of steaming tea! Come make Blue Cheese, Pear & Candied Walnut Tea Sandwiches; Smoked Salmon, Cucumber, Goat Cheese & Sprout Tea Sandwiches; Roasted Red Pepper & Chicken Salad Tea Sandwiches with Caramelized Shallots; Lavender Lemon Tea Cakes; Strawberries & Cream Scones; Pear Strudel with Hazelnuts & Pear Brandy-Vanilla Sauce; Mini Chocolate Coffee Tarts with Cinnamon Whipped Cream; & Chocolate covered Coffee Beans. 55.00 per person

**THAI TREASURES Patricia Ribeiro Tuesday May 11 6:30-9:30PM**

Learn how to create the enchanting flavors of Thai cuisine with the lessons from this class. These are dishes to treasure for a very long time. Join us for Sautéed Shrimp with Thai Spiced Eggplant & Thai Red Curry Sauce; Thai Coconut Soup with Lemon Grass & Sugarcane Chicken Dumplings; Coconut Curry Thai Chicken; Chicken Pad Thai (most famous Thai dish); Pork Loin with Thai Sauce & Papaya Salad; & Kao Neuw Kati: Sweet & Sticky Rice Dessert. 55.00

**MEATLESS MIRACLES Laura Slama Wednesday May 12 9:30AM-12:30PM**

The secret is intense flavors! Learn Tuscan Farro Salad with Asparagus, Peas & Feta; Hearty Panzanella Salad with Fennel, Bell Peppers & Heirloom Tomatoes; Spiced Lentil Sliders with Cucumber Raita; South American Barley "Chupe" (Stew) with Queso Fresco; Cheddar & Poblano Stuffed Portobella Mushrooms; & Penne with Brussels Sprouts & Gorgonzola. 50.00

**TAMALES Patricia Ribeiro Wednesday May 12 6:30-9:30PM**

Come for a great lesson & experience the tradition of making tamales from scratch. You'll learn why the art of tamale-making is passed from one generation to the next. Come to learn Basic Tamale Dough; Green Corn Tamales with Salsa Fresca; Goat Cheese Tamale with Black Olive Masa & Lemon-Fig Salsa; Chorizo Tamales with Green Mole Sauce; Chicken Tamale with Mole Poblano; Smoked Salmon Tamales with Horseradish Crema; & Pulled Pork Tamales with Manchamantel Sauce made with Chiles, Bananas, Apples, & spices. 55.00

**EASY GOURMET FOR TWO Amy Barnes Thursday May 13 9:30AM-12:30PM**

For those who cook mostly for two, join us to learn an array of delicious, easy & new recipes with lots of great flavors! We'll prepare Strawberry Chicken Salad with Ginger-Lime Dressing; Sautéed Champagne Chicken Breast with Garlic-Dill New Potatoes; Pork Medallions with Dijon Sauce; Skillet Steak & Spinach Salad with Cranberries & Walnuts; Thai Spice BBQ Shrimp with Lemon Grass & Coconut Rice; & Mini Chocolate Raspberry Cakes. 55.00

**PIZZA PERFECT Linda Martin Thursday May 13 6:30-9:30PM**

When you're ready for pizza, why not make your own? This fun class starts with dough-making so everyone makes one from scratch. From there we'll create these wonderful combinations: Deep-dish Meatball & Classic Crust; Fresh Tomato & Basil with Classic Crust; Grilled Pizza with Peppers, Prosciutto, Tomatoes, Sausage with Honey Crust; Barbecue Chicken with Smoked Gouda & Red Onion with Honey Crust; Wild Mushroom Pizza with Caramelized Onions, Fontina & Rosemary with Parmesan Crust; Grilled White Pizza with Oregano & Basil with Classic Crust; & Grilled Vegetable Pizza with Rosemary Crust. 55.00

**LUNCH AND LEARN Laura Slama Friday May 14 12:00 Noon-1:00PM**

End your week on a delicious note! Our DEMONSTRATION is Grilled Steak with Warm Shallot Vinaigrette, Roasted Fingerling Potatoes & Sautéed Haricots Verts. Dessert is Strawberry Napoleons with Vanilla Sugar Whipped Cream. 25.00

**GOURMET COUPLES Patricia Ribeiro Friday May 14 6:30-9:30PM**

Make a date for a fun & interesting culinary experience & share the cooking & sampling of a couple of wines. Enjoy Cheese Soufflé with Celeriac & Apple Walnut Salad, served with Chenin Blanc. The entrée will be Peppercorn-cruste Beef Tenderloin on Beef-Steak Tomatoes with Goat Cheese, French Fried Onions & Balsamic Vinegar Sauce; Fresh Tagliatelle with Herb Pesto Sauce; & Steamed Brussels Sprouts in Caramelized Onions served with Zinfandel. Dessert will be Banana Chocolate Chip Soufflés with Rum Flavored Whip Cream. 150.00 per couple

**CAKE DECORATING Melissa Stockmar Saturday May 15 9:30AM-12:30PM**

The art & technique of cake decorating is a wonderful skill to have & one that is easy & fun to master. Through demonstration you'll learn how to ice a cake, create borders, make flowers, leaves & write with icing. Each student will practice these techniques & then receive a baked cake to ice, design, decorate & take home. Supplies are included. 55.00

**YEAST BREAD PRIMER Linda Hunt Saturday May 15 2:00-5:00PM**

We're taking the steps to bread making & breaking them down so we can understand the process step by step. Each person will make a loaf of bread from the beginning to end & will gain a thorough knowledge of yeast development, kneading, proofing, rising, punching down & baking to get a perfect crust. Join us for a chance to experience bread making in its' pure form. 50.00



TO REGISTER FOR CLASSES CALL: 480-596-5628



**FABULOUS FISH Melissa Stockmar Tuesday May 18 9:30AM-12:30PM**

Learn the ins & outs of cooking fish with great recipes for summer! We will discuss purchasing & holding fish & cooking methods & times for each. Learn New England Fish Chowder; Mahi Mahi skewers with Tomatillo Dip; Trout Amandine with Rice Pilaf; Cedar plank Salmon with Mango Glaze & Fruit Salsa; Swordfish Steak Provencal; Asian Tuna Burgers with Wasabi Mayonnaise; & Asparagus & Crab stuffed Sole with Tarragon Brown Butter Sauce. 60.00

**INDIAN COOKING Patricia Ribeiro Tuesday May 18 6:30-9:30PM**

There are many reasons we find the cuisine of this vast country so delicious & inviting. Come learn to prepare it yourself using the ingredients & spices that make traditional Indian foods so good. Our lesson will be Indian Flatbread; Indian Lamb Samosas with fresh Mint Dipping Sauce; South Indian Spicy Lentil Stew; Shrimp & Chayote in Coconut-Tamarind Sauce; Sautéed Vegetables in Coconut Curry Sauce; Spicy Chicken Curry; & warm Indian Rice Pudding. 55.00

**TORTILLAS, SALSA & QUESADILLAS L Slama Wed May 19 9:30AM-12:30PM**

When you can make these fresh at home, you'll never go back to the grocer's. And here's all the excuse you need to have a great Southwest party to boot! Come for a fun & delicious experience to make Chipotle-rubbed Salmon Tacos with Cucumber-Apple Salsa; Feta Cheese Quesadillas with Mediterranean Salsa; Beer Braised Turkey Tacos with Fresh Corn Tortillas; Fresh Flour Tortilla Quesadillas with Queso Fresco & Mango-Avocado Salsa; & Plantain & Cotija Gorditas with warm Tomato Salsa. Dessert will be Sonoran Sopaipillas with Powdered Sugar. 55.00

**FISH ON THE GRILL Patricia Ribeiro Wednesday May 19 6:30-9:30PM**

With this fabulous lesson you'll be able to cook fish year-round on the grill! Learn Grilled Shrimp & Green Papaya Salad; Grilled Salmon with Garlic-Walnut Sauce; Grilled Halibut with Arugula & Orange Salad; Grilled White Fish in foil served with Colored Rice; Grilled Sea Bass with fresh Pea Sauce & Pea & Tomato Relish; Marinated & Grilled Mahi Mahi with Tropical Salsa & Coconut Rice; & Grilled Tilapia with Lemon Butter, Capers & Orzo. 60.00

**BBQ USA Amy Barnes Thursday May 20 9:30AM-12:30PM**

This grilling class takes a culinary tour incorporating the best & most famous recipes from each region of the US. Enjoy this sampling & decide for yourself who has the very best BBQ! Come to prepare Florida Key Lime & Cilantro Grilled Steak; Carolina Pork & Bacon "Twirls"; California BBQ Chicken Pizza; St. Louis Pork Steaks; Texas Boot Stompin' Oven-roasted BBQ Chicken; New Mexico Grilled & Bacon-wrapped Corn on the Cob; & Georgia Baby Back Ribs with a sweet & sticky Peach Barbeque Sauce. 55.00

**SOUTHWEST FINGER FOODS Linda Martin Thursday May 20 6:30-9:30PM**

Spring is a great time for a Southwest party. You'll enjoy Crab Cakes with Chipotle Aioli; Grilled Stuffed Jalapenos with Red Pepper-Tomato Sauce; Grilled Rib-eye Skewers with Cilantro Pesto; Margarita Shrimp Bites in Puff Pastry; Black Bean & Corn Wonton Cups; & Grilled Chicken & Red Onion Quesadillas with Tomatillo Salsa. Dessert will be White Chocolate "Tamales." 55.00

**LUNCH AND LEARN Linda Martin Friday May 21 12:00 Noon-1:00PM**

Treat yourself to a delicious lunch & recipes you'll use for a long time. Our DEMONSTRATION class will be Grilled Chicken & Pear Salad with Caramelized Onions, Baby Greens & Feta with Champagne Vinaigrette, served with Cheddar Cheese Scones. Dessert will be French Apple Tarts with Vanilla Bean Ice Cream. 25.00

**GOURMET COUPLES Patricia Ribeiro Friday May 21 6:30-9:30PM**

Plan a date night & an outstanding culinary experience at this class! Couples will work together & sample wines with the meal. Join us to learn Sage-Cream Corn Bruschetta served with Prosciutto, Shrimp & Rice Salad with Roasted Peppers & fresh Veggies, served with Sauvignon Blanc. The entrée will be Pecan Crusted Chicken Breasts stuffed with Blue Cheese; Pumpkin Gnocchi with Mushroom Parsley Cream Sauce & fresh Vegetable Relish, served with Merlot. Dessert will be Strawberry Puff Pastry Tart served with melted Vanilla Ice Cream & Whipped Cream. 150.00 per couple



**SINGLES ENTERTAIN Melissa Stockmar Saturday May 22 9:30AM-12:30PM**

Come learn these recipes geared for singles. Sign up for a fun lesson & learn lots in just three hours! Our lesson will be Goat Cheese-Pesto Phyllo Rolls with Sun-dried Tomato Tapenade; Butternut Squash, Brie & Cherry Chutney Quesadillas; Mixed Greens topped with Almond Crusted Chicken, Feta Cheese & Cranberries tossed with Maple Dressing; Pork Chops with Apples, Brandy Cream Sauce & Celeriac Mashed Potatoes; Grilled Prosciutto & Asparagus Bundles with Béarnaise Sauce; & Dill Linguini with Sautéed Shrimp in Garlic-Lemon Sauce. Dessert will be Lemon Curd Bread Pudding with macerated Berries. 55.00

**ITALIAN GARDEN PARTY Shelley Sikora Saturday May 22 2:00-5:00PM**

We have great ideas for an enchanting dinner party. Join us for an Italian culinary experience which includes Grilled Antipasto with Mezzo Soprano; Antipasto with a Cheese board of Italian Cheeses-Asiago, Grana Padano & Rustico with Black Pepper, served with sliced, rustic Italian Bread; Chicken Saltimbocca; Polenta with Parmesan Cheese; & Orange, Fennel & Celery Salad with Black Olives. Dessert will be died-&-gone-to-heaven Tiramisu. 55.00

**SOUTHWEST SAMPLER Melissa Stockmar Tuesday May 25 9:30AM-12:30PM**

Learn about the dynamics, contrasts & enchanting flavors of Southwest cuisine. This class will teach how to use chilies to achieve outstanding flavors & will give you recipes to enjoy for a very long time. Join us to learn Crab & Corn Fritters with Red Chili Glaze; Poblano Chili Rice Pudding; Pork Tenderloin with Red Chili Cider Glaze & Apple-Pine Nut Chutney; Chili Rellenos with Goat Cheese & Mushrooms; Chorizo Enchiladas with Guajillo Sauce; & Lasagna with Ricotta Chicken Filling, Chipotle Tomato Sauce & Poblano Pesto. Dessert will be Chocolate Chili Tarts with Cinnamon Whipped Cream. 55.00

**SALMON SPECIALTIES Patricia Ribeiro Tuesday May 25 6:30-9:30PM**

Love salmon? Sign up for a chance to learn this wonderful assortment of recipes. Our inspiring lesson includes Asian Salmon Burgers with Asian Cucumber Relish & Fried Sesame Wontons Strips; Salmon-Potato Cakes with Roasted Tomato Mayonnaise; Cedar-Planked Salmon with Maple Glaze & Mustard Mashed Potatoes; Braised Salmon Mediterranean Style; Sake-Marinated Salmon served over Shrimp with Fried Rice in a Spicy Pineapple Reduction; Salmon Marinated in Honey & Soy Sauce on Farfalle with Black Olive Pesto; & Pan-Roasted Salmon Steaks with Sherry Vinegar-Honey Glaze & Spicy Tomato Relish, served with Parsley-Potatoes. 60.00

**SOUTHEAST ASIAN FOODS Laura Slama Wed May 26 9:30AM-12:30PM**

Learn about the enticing flavors & specialties of this legendary land. Come to prepare Korean Barbecue Beef with Red Leaf Lettuce & Rice; Burmese Vegetables with Hot Peppers; Cambodian Eggplant, Pork & Shrimp with Spicy Lime Sauce; Thai Baked Prawns & Mung Bean Noodles (Kung Op Wun Sen); Vietnamese Fried Spring Rolls (Cha Gio Chay); & dessert of Vietnamese Coconut Flan with Caramel (Banh Dua Ca Ra Men). 55.00

**MEDITERRANEAN Patricia Ribeiro Wednesday May 26 6:30-9:30PM**

Come learn the secrets to Mediterranean cooking. This cuisine is delicious & flavored with healthy combinations of veggies, meats, nuts & spices. Come learn so you can enjoy these flavors at home! Our lesson is Mediterranean Chicken Salad with Feta, Olives, & Pine Nuts served on Lettuce; Stuffed Grape Leaves with Rice & Currants; Artichokes stuffed with Garlic, Bread Crumbs, & Parmesan; Rosemary & Lime Roasted Sea Bass with Mediterranean Salsa; Lentil, Rice & Veggie Casserole with Eggplant Sauce; & Garlic Chicken & Fruit Ragout. Dessert will be Spiced Cake with Almonds & Caramelized Oranges. 60.00

**LOW FAT, BIG FLAVOR Amy Barnes Thursday May 27 9:30AM-12:30PM**

Take out the fat, leave in the flavor! That's our motto at this delicious class! Come learn how to do it using these great recipes. Our lesson will be Roasted Salmon Pot Pie; Picadillo Pork Burritos with Queso Ancho Cheese; Filet Mignon with Garlic Toasts; Basil, Citrus & Mixed Green Salad; Pan-Roasted Corn & Poblano Chili Pasta Salad; General Tsao's Chicken & Steamed Rice; & for dessert, Chocolate Cheesecake Bars. 55.00

**ITALIAN FAMILY FAVORITES Linda Martin Thursday May 27 6:30-9:30PM**

If your family loves Italian foods, join us for an inspiring lesson to learn a variety of great new dinner recipes. We'll prepare Crostini with Sautéed Mushrooms, Garlic & Herbs; Antipasto Salad with Red Wine Vinaigrette; Italian Sausage with Peppers & Onions; Grilled Pork Chops with Thyme, Lemon & Pesto; Roasted Asparagus with Tomatoes, Black Olives, & Basil; & Spaghetti with Roasted Eggplant & Cherry Tomatoes. Dessert will be Cannoli with Ricotta, Chocolate Chips and Orange Zest. 55.00

**LUNCH AND LEARN Amy Barnes Friday May 28 12:00 Noon-1:00PM**

Take time out to enjoy a delicious lunch at our DEMONSTRATION class. We'll teach an easy menu perfect for entertaining. Our lesson will be Roasted Almond Crusted Pork Tenderloin with Apple-Rosemary Sauce served with Spätzle Noodles. Dessert will be Crustless Almond Cheesecake with Strawberry Sauce. 25.00

**GOURMET COUPLES Patricia Ribeiro Friday May 28 6:30-9:30PM**

Come for a great experience & delicious meal & share it all with your partner! Our lesson this evening is Squashed Cherry Tomato and Smashed Olive Bruschetta & warm Spinach Salad with Fire-Roasted Corn & Crumbled Goat Cheese with Crispy Pancetta Dressing, served with Sauvignon Blanc. The entrée is Tenderloin of Pork with Crab Risotto & Tri-Pepper Sauce; Broccoli with Parmesan & Lemon with Sauce Mouseline, served with Pinot Noir. Dessert will be Black & White Brownies with Vanilla Ice Cream & Strawberries. 150.00 per couple

**SWEET LITTLE CAKES Melissa Stockmar Saturday May 29 9:30AM-12:30PM**

Cupcakes are the rage for many delicious reasons! Come learn to create your own little treasures in this fun class. Our assortment will be Milky Way Cupcakes; Brown Sugar Pecan Cupcakes with Caramel Frosting & Pecan Brittle; Chunky Monkey Cupcakes; German Chocolate Cupcakes with Coconut Orange Frosting; Mini Brownie Cupcakes with Mint Icing & Chocolate Shavings; Lemon Curd Cupcakes with Raspberry Bavarian & Candied Lemon Zest; & Carrot & Zucchini Cupcakes with Cinnamon Cream Cheese Frosting. 50.00

**INDOOR GRILLING Linda Hunt Saturday May 29 2:00-5:00PM**

Too hot to go outside & grill? Learn to grill indoors using a grill pan & stove-top grill to get true grill flavors while you stay cool as a cucumber! The lessons of this great menu will be Grilled Onions & Sweet Peppers with Pesto on Ciabatta; Prosciutto & Basil-wrapped Lemon Shrimp; Soy & Honey-lacquered Salmon; Chorizo Quesadillas; Simply Grilled Asparagus; & Grilled & sliced Yukon Gold Potatoes with Fleur de Sel. Dessert will be Grilled Lemon-Poppy Seed Pound Cake with Raspberry Liqueur, Raspberries & Whipped Cream. 50.00

 **JUNE** 

**SUMMER ON THE GRILL Linda Martin Thursday June 3 6:30-9:30PM**

Grilling is a great way to cook because it adds such great flavor to anything you can put on the grill. Add to your grilling skills with new foods, preparation methods & delicious recipes. Join us for a fun session to prepare Grilled Scallop Appetizer with Hoisin & Orange Sauce; Grilled Salmon with fresh Nectarine Salsa; Grilled Steak with Paprika-Parmesan Butter; Grilled Lemon-Rosemary Chicken Under a Skillet; Grilled Vegetables with Mixed Greens & Blue Cheese Dressing; & Grilled Herb Potatoes. Dessert will be Grilled Pound Cake with Pineapple Salsa & Tequila Whipped Cream. 60.00

**LUNCH AND LEARN Laura Slama Friday June 4 12:00 Noon-1:00PM**

Take a lunch break to enjoy a great menu & lesson for entertaining. Our DEMONSTRATION will be Linguine with Shrimp & Creamy Roasted Tomatoes, Baby Romaine Salad with Crispy Prosciutto & Parmesan Vinaigrette. Dessert will be Panettone Bread Pudding with Amaretto Sauce. 25.00



**GOURMET COUPLES Patricia Ribeiro Friday June 4 6:30-9:30PM**

Join us for an evening of cooking & wine sampling you won't soon forget. Bring your partner to share the experience! Our lesson this evening will be Fava Bean Toasts & Asian Pear Salad with Roasted Tamari Sauce, served with Gewurztraminer. The entrée will be Pecan & Blue Cheese Chicken Breast; Crab & Artichoke Soufflé; Wild Mushroom Risotto; & Roasted Cauliflower in White Wine with Oregano, fresh Tarragon, Garlic & Parmesan, served with Pinot Noir. Dessert will be Profiteroles with Vanilla Ice Cream, Strawberries & Chocolate Sauce. 150.00 per couple

**SENSATIONAL SALADS Shelley Sikora Saturday June 5 9:30AM-12:30PM**

As the temperatures heat up you want meals to be lighter. This class offers a delicious array of meal-sized salads for lots of delicious summertime meals. Come for a fun & delicious lesson to learn Roman-style Summer Salad; Heirloom Tomato Salad with Ricotta Salata & Creamy Garlic Vinaigrette; Artichoke, Fennel, Asparagus, Green Bean & Mushroom Salad, topped with Grilled Halibut in a Wild Mushroom Vinaigrette; Campanelle Pasta Salad; Pasta Salad with Arugula Pesto; Grilled Chicken Breasts & Feta; & Black & Red Kir Royale Salad. 50.00

**A SCHOOL OF FISH Patricia Ribeiro Tuesday June 8 6:30-9:30PM**

Learn all the best ways to cook fish with outstanding results! This lesson includes a perfect accompaniment with each dish. Join us & cast your line to create Tortilla Fish Soup; Fish Tacos with Chipotle Crema & Salsa Fresca; Moqueca-Brazilian Fish Stew with Coconut Milk; Tilapia with Crabmeat, Pecans, Citrus, Spinach, & Brown Butter; Seared Tuna Steak with White Bean Tomato Salad; Lentil Puttanesca with Sautéed Salmon & White Fish Baked in Vine Leaves with Fennel & Lemon. 55.00

**PARTY IN THE KITCHEN Laura Slama Wednesday June 9 9:30AM-12:30PM**

Here's a great idea for a party! Invite everyone into your kitchen to share the experience of cooking together! With a little planning & a great menu like this one everyone will have fun! Join us to learn Wild Mushroom & Gruyere Tartlets; Tostada Bites with Crab, Shrimp & Scallops; Phyllo-wrapped Salmon with Lemon Aioli; Fresh Herb Marinated Chicken Skewers with Harissa & Hummus; & Baked Rigatoni with Spinach, Ricotta & Fontina Cheese. Dessert will be Angel Food Cupcakes with Fresh Raspberry Swirl. 55.00

**LOW FAT FAVORITES Patricia Ribeiro Wednesday June 9 6:30-9:30PM**

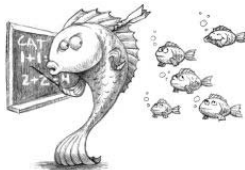
Learn to cook using low-fat flavors that leave the fats behind. This is a valuable lesson if you'd like to look & feel your swimsuit-best this summer. Join us to learn Shrimp stuffed with Crab; Mini Sausage Quiche; Grilled Eggplant with Caponata Salsa; Stir-fried Beef & Snow Peas with Brown Rice; Chicken over Couscous; Grilled Salmon with Tropical Salsa; & Sea Bass en Papillote with Lemony Asparagus. 60.00

**IN CELEBRATION OF DADS Amy Barnes Thursday June 10 9:30AM-12:30PM**

Celebrate your Dad's special day with these great dishes including: Tarragon Phyllo Chicken Packets; Honey Pork Tenderloin Kabobs; Wedge Salad with Elegant Blue Cheese Dressing; Horseradish & Muenster Cheese Hamburgers; Pasta e Olio (Spaghetti with Olive Oil, Butter & Garlic). Dessert will be Rocky Road Brownies with Vanilla Bean Ice Cream. 50.00 per person

**SUPER SALADS & QUICK BREADS Linda Martin Thurs June 10 6:30-9:30PM**

Dinner-sized Salad with a Quick Bread make healthy, easy & light meals for summer-time. Join a great class to learn this outstanding group of recipes. We'll prepare Grilled Steak Salad with Peaches, Pecans, & Lime (Tomatillo Cheddar Cornbread); Greek Salad with Lemon & Herb Vinaigrette (Grilled Pita Bread); Grilled Caesar Salad (Caramelized Onion & Parmesan Scones); Crunchy Green Salad with Goat Cheese & Warm Bacon Dressing (Banana Walnut Bread); Mexican Chopped Salad with Honey-Lime Dressing (Blue Corn Muffins); Island Pork Tenderloin Salad with Citrus-Curry Vinaigrette (Cheddar Cheese Biscuits); & Tuscan Tuna Salad with Fennel (Grilled Garlic Bread). 55.00



**LUNCH AND LEARN LINDA HUNT Friday June 11 12:00 Noon-1:00PM**

Invite a friend & join us for a fun & informative DEMONSTRATION & lunch of Pan-Roasted Beef Filets with Rosemary & Lemon Butter with Blue Cheese Popovers. Dessert is Raspberry-Marsala Cake with Fresh Berries and Chantilly Cream. 25.00

**GOURMET COUPLES Patricia Ribeiro Friday June 11 6:30-9:30PM**

You & your partner will enjoy cooking & sampling a couple of wines. Enjoy Sourdough Bruschetta with Chunky Olive Tapenade & Fried Chanterelle Salad with Creamy Parmesan Dressing, served with Sauvignon Blanc. The entrée will be Mushroom-stuffed Pork Chops with Vermouth Sauce; Poblano Pepper & Cilantro Rice & Asparagus Flan, served with Zinfandel. Dessert will be Banana Napoleon with Rum Cream & Caramel Sauce. 150.00 per couple

**PIZZA WITH PIZZAZZ Shelley Sikora Saturday June 12 9:30AM-12:30PM**

Come learn to make the very best at home! This fabulous lesson starts with the Basic Grilled Pizza Dough and the “building blocks” for the best pizzas; The Chicagoan - Grilled Steak, Baked Potato & Sour Cream; Prosciutto with Caramelized Cantaloupe Chutney; Venetian-style Soppresata, Onion Marmalade & Walnuts; Tomato-Basil Piadina Dough with Grilled Chicken, Pesto, Pine Nuts, Olives & Piadina Limone; & Lemon Curd & Blueberries with Cream. 55.00

**KIDS COOKING CAMP Melissa Stockmar Mon-Fri June 14-18 9:30AM-12:00PM**

This week-long series is for kid’s ages 8 to 12 who like to cook & want to learn about different types of cooking. Come have fun & learn to cook by doing it! Our menus will be : **Monday - Breakfast:** Blueberry Waffles; Breakfast Pita Pockets; Hash Brown Casserole; Monkey Bread; Mushroom, Pepper, & Onion Frittata; Cream Cheese & Strawberry Jelly-stuffed French Toast; & Pigs-in-a-Blanket. **Tuesday - Healthy Snacks:** Deviled Eggs; Turkey, Provolone, & Cranberry Chutney Roll Ups; Parmesan Chicken Strips with Marinara Sauce; Hummus with Whole Wheat Pita; Peanut Butter Granola Bars; Shrimp Salad Cucumber Boats; Salsa with Baked Tortilla Chips. **Wednesday - Pizza & Calzones:** Sausage & Pepper Calzones; Alfredo Chicken Pizza; Loaded Baked Potato Pizza; Taco Pizza; Pesto Shrimp Calzones; Grilled Vegetable Pizza & Chocolate Dessert Calzones. **Thursday - Soup & Salads:** Creamy Potato & Bacon Soup; Minestrone with Cheese Tortellini; Creamy Tomato Soup; Tex-Mex Taco Salad; Mixed Greens Salad with Strawberry Dressing & Grilled Chicken; Chef Salad with Buttermilk Ranch Dressing; & Ambrosia Fruit Salad. **Friday - Carnival Foods:** Caramel Apples; M&M Popcorn Balls; Funnel Cakes; Indian Fry Bread with Chili & Cheese; Corn Dogs & Chicken Gyros. 250.00

**TEENS COOKING CAMP Patricia Ribeiro Mon-Fri June 14-18 2:00-4:30PM**

If you’re a person between the ages of 13 and 18 & like to cook, this series will teach you a lot about cooking principles, techniques & a variety of cuisines. Come for a great week of cooking to learn: **Monday - All American:** Twice Baked New Potatoes; Creole Style Chicken & Savory Jambalaya; All-American Barbecued Beef with Noodles; Chicken Pie with Biscuit Crust; Stuffed Bacon Cheeseburgers; Macaroni Lasagna with Veggies & Beef; & Bourbon Street Butterscotch Brownies served with Home-made Ice cream. **Tuesday - Asian:** Asian Chicken Salad; Asian-Style Pork & Vegetable Noodles; Orange Glazed Wings; Fried Rice with Peas & Carrots; Chicken Spring Rolls; Stir-Fried Pork & Broccoli with Cashews; & Caramel-Apple Egg Rolls. **Wednesday - Italian:** Italian Caesar Salad with Polenta Croutons; Pork Chops alla Pizzaiola; Italian-American Meatballs with Marinara Sauce; Fettuccini Alfredo with Ham & Peas; Meat & Cheese Lasagna; Chicken Florentine; & Banana Muffins with Mascarpone Cream Frosting. **Thursday - Mexican:** Mexican Tortilla Chicken Soup; Chili con Carne & Chili con Queso with Tortilla Chips; Mexican Rice; Chicken & Scallion Quesadilla with Beans; Picadillo Tacos (Pork); Chimichangas; & Churros with Chocolate Mole Dip. **Friday - German:** Warm German Potato Salad; Spätzle with Mustard Pork; Wiener Schnitzel with Cheese Mashed Potato; Beef Rolls with Ham & Vegetable Stuffing; Chicken Paprika; Apple Strudel with Fresh Berry Sauce & Whipped Cream; & German Chocolate Cake Roll. 250.00



TO REGISTER FOR CLASSES CALL: 480-596-5628



**GOURMET COUPLES Linda Hunt Friday June 18 6:30-9:30PM**

Share a fun evening with your partner cooking & sampling wines. Our couples lesson begins with Spicy Artichoke Mousse on Rice Crackers & Mixed Greens with warm Almond-Crusted Goat Cheese & Raspberry Vinaigrette, served with Sauvignon Blanc. The entrée is Slow-Roasted Salmon with Parsley-Garlic Sauce; Crème Fraiche & Chive Mashed Potatoes; Green Beans & Pearl Onions with crispy Prosciutto, served with Pinot Noir. Dessert will be Profiteroles with Cinnamon Ice Cream & Chocolate Sauce. 150.00 per couple

**COOKING WITH HERBS Patricia Ribeiro Tuesday June 22 6:30-9:30PM**

Learn to use fresh herbs to add dynamic flavor to your cooking. We'll prepare Goat Cheese & Sun-dried Tomato Profiteroles with Herb Oil; Baby Potatoes with Creamy Goat Cheese & Fine Herbs; Grilled Shrimp with Lemon-Dill Butter & Orzo-Herbed Salad; Spicy Chicken Satays with Herbs & Vegetables; Roasted Salmon with Mustard-Herb Crust, Arugula Mayonnaise, & Pumpnickel Toast; Grilled Swordfish Kabobs with Fresh Herb Pesto Sauce; & Grilled Pork Tenderloin with Hazelnut Romesco & Fresh Oregano Vinaigrette. 60.00

**SALMON & SHRIMP Laura Slama Wednesday June 23 9:30AM-12:30PM**

Learn these great new summertime recipes for shrimp & salmon lovers! Our lesson will be Spicy Shrimp & Chorizo Kebabs; Grilled Salmon with Teriyaki Shiitake Mushrooms; Flatbreads with Shrimp, Roasted Bell Peppers, Fontina & Chevre; Honey-Chipotle Glazed Salmon Skewers with Citrus Crema; Southwestern Fried Shrimp Chopped Salad with Market Vegetables & Pesto Ranch; & Penne with Salmon Puttanesca (Capers, Tomatoes & Olives). 55.00

**SIZZLIN STIR-FRY Patricia Ribeiro Wednesday June 23 6:30-9:30PM**

Discover all the great things about this method of cooking including how quick, delicious and healthy it is! Join us to prepare Shrimp & Vegetable Egg Rolls; Fried Rice with Peas and Carrots; Shrimp in Garlic Sauce; Stir-Fried Beef with Green Beans and Peanut Sauce; Vegetarian Stir-fry Grilled Pizza; Chicken with Broccoli Stir-fry & Teriyaki Salmon Stir-Fry. 55.00

**SUMMER IN PROVENCE Linda Martin Thursday June 24 6:30-9:30PM**

Take a culinary journey to this beautiful part of France & explore its enchanting flavors. Our lesson will be Sweet Pepper Salad; Herb Pasta with Butter & Parmesan; Crab Soup with Fennel & fresh Tomatoes; Salad Nicoise; Tuna Steaks with Saffron & Artichokes; & Provencal Grilled Eggplant. Dessert will be Honey & Lavender Ice Cream with Fresh Summer Berries. 55.00

**LUNCH AND LEARN Linda Martin Friday June 25 12:00 Noon-1:00PM**

Come south of the border for this DEMONSTRATION class. Ole! Enjoy Shrimp Fajitas with Pico De Gallo; Chopped Romaine & Watercress Salad with Salsa Vinaigrette & Margarita Sorbet and Cinnamon & Sugar Tortilla Crisps for dessert. 25.00

**KIDS COOKING CAMP M Stockmar Mon-Fri June 28-July 2 9:30AM-12:00PM**

This week long series is for kids ages 8 to 12 who are ready to learn a lot about cooking.

**Monday - Comfort Foods:** Mini BBQ Meat Loaves; Fried Chicken with Mashed Potatoes; Ranch Burgers; Macaroni and Cheese Casserole Potato Skins; Pork Chops with Cinnamon Apples; Fudge Brownie Sundaes. **Tuesday - Wraps:** Chicken Caesar; Grilled Balsamic Vegetable with Cream Cheese; Beef Chow Mein; Southwest with Flank Steak and Salsa; Tropical Shrimp Salad; & BLT & Shredded BBQ Pork with Coleslaw. **Wednesday - Italian:** Italian Chopped Salad with Fried Cheese Croutons; Fried Zucchini Strips with Marinara Sauce; Ricotta Pesto, Mushroom, and Sausage Lasagna; Shrimp and Asiago Cheese Risotto; Eggplant Parmesan with Linguini; Basil & Parmesan-crust Chicken with a Roasted Red Pepper Cream Sauce; Tiramisu Cupcakes. **Thursday - Pool Party:** Shredded Chicken Nachos; Onion Rings; Pork & Vegetable Kabobs with Peanut Sauce; Grilled Potato Salad; Flank Steak Quesadillas with Homemade Salsa; Cheddar & Mushroom-stuffed Burgers; Chocolate Chip Cookie Ice Cream Sandwiches. **Friday - Sweet Breads:** Toffee Bar Coffee Cake; Banana Chocolate Chip Muffins; Chocolate Brioche; Peach Turnovers; Cinnamon Rolls with Cream Cheese Icing; Mini Lemon Breads with Vanilla Glaze; Sour Cream Caramel Apple Pound Cake. 250.00



