

SWEET BASIL Culinary Center

SUMMER 2023

~ JULY ~ AUGUST ~ SEPTEMBER ~



Since moving to our new location in October, we love our new home! Our store and cooking school are located at **8900 E. Pinnacle Peak Road in La Mirada Shopping Center**, on the north east corner of Pinnacle Peak and Pima Roads. We've met so many wonderful people and have made many, many new friends! We've had lots of great cooking classes and we're having so much fun! Cooking and shopping go hand in hand and we look forward to many more days of culinary fun this spring. We hope you will join us in our new store and new school and be part of the Sweet Basil Culinary Experience!

THE COOKING SCHOOL

The cooking school continues to offer hands-on classes in the mornings, evenings, and Monday and Saturday afternoons. A cooking class experience can change forever the way you cook providing endless enjoyment and exploration of cooking as a past time. This quarter we're offering two series classes:

The Cook Club Series, Mondays 2:00 - 5:00 PM

A weekly class offering a comprehensive series of classes on single subject classes for the cook wanting knowledge on every aspect of each subject.

International Cooking Series, Tues & Thurs, 6:30-9:30 PM August - September

Take a culinary journey to countries around the world to learn and understand the cuisine of a country, city and the culture that defines it. We'll travel vicariously to see first-hand how each cuisine is created with recipes that make it come alive!



Celebrate with a Private Party!



HAVE YOUR PRIVATE PARTY WITH US!

A Cooking Class party with lots of choices!

Groups of 10 to 15 Cook Together

Eat a gourmet meal and

Have so much FUN!

See our Menus & all you need to KNOW

On our Website -

sweetbasilgourmet.com

8900 E. Pinnacle Peak Road
Scottsdale, AZ 85255

480-596-5628 www.sweetbasilgourmet.com

Welcome to Sweet Basil Culinary Center!

We have a lot planned this summer which will keep you out of the heat and in our cool kitchen discovering the FUN of cooking on many levels! Join us for lots of exciting hands-on classes where you have the benefit of learning by doing. Each class includes a copy of the recipes and a meal of the foods prepared. This summer in addition to our regular classes, we're offering two SERIES that take us on culinary journeys far and wide.

You can register for a class in the store, by phone or online at our website
www.sweetbasilgourmet.com.

CANCELLATION POLICY: If you must cancel a class, with a week or more notice we can give you credit for another class up or refund the amount. 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. There are no refunds for Kids and Teens classes or series classes. Credit for other classes can be given with at least 72 hours' notice for cancellations.

~ 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. 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 at Gainey Ranch

Lisa Brisch - Dinner Thyme Personal Chef Service

Jan D'Atri - jandatri.com, The One Minute Kitchen, Rescued Recipes in the Arizona Republic

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

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"People who love to eat are always the best people."

Julia Child

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SUMMER COOKING SERIES

The Cook Club

Monday afternoons we're gathering in our kitchen for lessons focused on a single subject. Each week our class begins with a lecture to provide understanding of the subject. It includes ingredients used the qualities and variables; cooking methods; temperatures and timing of each; flavor development and presentation techniques.

Sound fun and lively? You bet it will be! You'll be amazed how much you'll learn each week! Hands-on instruction of the recipes will have you cooking so the subject comes alive as you learn by doing! After that, a meal of the foods prepared, and evaluation of the process will provide the student with a comprehensive understanding and a very fun three hours of learning! Come cook with us!

Around the World Culinary Tour

Tuesday and Thursday evenings in August and September we will journey around the world to discover the culinary treasures of cultures we have an interest in learning about. We will travel vicariously cooking around the world. Join us for fun, great food and a new knowledge of many cuisines!

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JULY

BBQ BLAST Sat July 1 Jan D'Atri 9:30 AM – 12:30 PM 89.00

Come have a blast learning a menu that will make an amazing celebration for you and your friends. These are recipes to treasure. Our menu is Stovetop Smoker BBQ Ribs; grilled Street Corn Salad; grilled Tilapia with Mango Lime Salsa; Turkish Chicken Kebabs with crunchy Fennel Bulb Salad; grilled Portobello Caps stuffed with Hot Sausage and Gorgonzola; grilled Potato Salad with fresh Cucumbers, and dessert of grilled Apple Sundae with homemade Vanilla Ice Cream.

THAI IT UP Sat July 1 Lisa Brisch 2:00 – 5:00 PM 89.00

Thai Cuisine is all about great foods and flavors. This class will teach you to be comfortable and confident preparing Thai foods for yourself at home. Come learn an amazing group of recipes including Thai Hot & Sour Soup with Shrimp & Noodles; Thai-Style Chicken Salad with Mango; Panang Beef Curry (Slow Cooked Beef with Red Curry, Coconut Milk, Thai Chile, and Makrut Lime); Thai Grilled Pork Skewers; Shrimp Pad Thai; Thai Coconut Rice with Thai Chile Jam, and Coconut Sorbet with Toasted Coconut & Mango.

THE COOK CLUB - BEST CATCH Mon July 3 Jan D'Atri 2:00 – 5:00 PM 89.00

If you love Fish, come learn how to purchase and handle it, and understand the delicate to hearty texture of each and cooking methods which are best to achieve maximum flavors. This fun lesson will also pair each fish with a Sauce to compliment it. Our lesson is Cioppino with charred Sourdough dunking Bread; N'awlins spicy Cajun Shrimp with fluffy Rice; Sole Meuniere over Lemony Buttered Orzo; grilled Mahi Mahi with Lemon Dill Sauce; broiled Salmon with Maple Mustard Glaze; classic Fish & Chips with Malt Vinegar and Tartar Sauce, and Scallops in a creamy skillet Sauce.

RIBS & WINGS PARTY Thur July 6 Linda Martin 6:30 – 9:30 PM 89.00

These are party foods that satisfy a crowd whenever they are served. Learn to create these specialties for your own gatherings! Our menu is Oven Roasted & Grilled Baby Back Ribs with Jack Daniels BBQ Sauce; Grilled Teriyaki Wings with Blue Cheese Dipping Sauce; Beef Ribs on the Grill with Coffee BBQ Sauce Hoisin Glazed Baby Back Pork Ribs; Jerk Seasoned Caribbean Style Wings; Grilled Buffalo Seasoned Wings with Cilantro-Ranch Dip, and Char Cooked Korean Style Short Ribs

LUNCH & LEARN Fri July 7 Lisa Brisch 12:00 Noon – 1:00 PM 45.00

Why not take yourself out to lunch and enjoy a DEMONSTRATION lesson that will double as a new menu for dinner. This fun menu is Shrimp Cocktail Salad of Poached Shrimp with a Cocktail Sauce Vinaigrette over chopped Romaine Lettuce and Tomatoes, served with Roasted Asparagus with Lemon-Shallot Vinaigrette. Dessert will be Orange Olive Oil Cake with a topping of Roasted Strawberries.

GOURMET COUPLES Fri July 7 Linda Martin 6:30 – 9:30 PM 190.00 per couple

This is a class where you and your partner will cook together with a group of foodie couples creating a three course gourmet meal. Our lesson includes a sampling of wines. Come have fun and enjoy Crispy Coconut Shrimp Amuse with Chile-Lime Sauce and Salad of Mixed Greens, Grilled Tomato & Blue Cheese Vinaigrette, served with Chardonnay. The entrée will be Cast Iron Cooked Blackened Rib Eye Steak with Horseradish Cream; Garlic & Lemon Seasoned Skillet Cooked Crisp Potatoes; Carrots & Beets Roasted with Dijon-Coriander Butter, and Oven Roasted Fresh Broccoli with Olive Oil & Garlic, served with Cabernet Sauvignon. Dessert will be New Orleans Style Beignets with Chocolate Sauce & Whiskey Hard Sauce.

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FROZEN ASSETS Sat July 8 Lisa Brisch 9:30 – 12:30 PM 89.00
Most busy people could use a little back up when it's time to make dinner. This class will teach great summertime dinner entrees with the plan to eat now and freeze for later. Good plan? Easy dinner back up is a great plan! Our lesson is Gougères (Appetizer-sized Cheese Puffs); Phyllo Triangles with Onion Jam; Chicken Enchiladas; Buffalo Chicken; Strawberry Sorbet; Sugar & Spice Apple Turnovers, and Cheese Blintzes with Raspberry Sauce.

TUSCAN TREASURES Sat July 8 Jan D'Atri 2:00 - 5:00PM 89.00
The famous foods of Tuscany are made with the freshest ingredients and flavorings found in the Tuscan countryside. They touch the soul with their goodness and make us always want more! Come for an enchanting lesson of Tuscan "Prosciutto, Mascarpone and Fig "Truffles"; Crispy Ravioli Bites with Marinara Dipping Sauce; Homemade Cavatelli with Creamy Porcini Sauce; Meatballs, Marinara & Mozzarella wrapped in Puff Pastry Pockets; Tuscan Salmon Skillet; Broccoli Slaw with Homemade "Marzetti" Dressing, and dessert of Torta Della Nonna.

KIDS COOKING CAMP Mon – Fri July 10 – 14 Linda Martin 9:30 AM – 12:00 PM 445.00
This series is for kids ages 8 to 12 who like to cook and are ready to learn more! Each day is a new theme. Come have fun and learn a lot about cooking! Our lessons are **MONDAY - PIZZA PARTY:** Three Cheese Homemade Pizza with Fresh Made Marinara Sauce; Roasted Potato Pizza with Cheese & Fresh Herbs; Italian Sausage Pizza with Tomato Sauce; Mozzarella, Fresh Basil & Tomato Pizza; Italian Chopped Salad Pizza; BBQ Chicken Pizza with Fresh Mozzarella, and S'mores Dessert Pizza. **TUESDAY - SLIDERS & BURGERS:** Meatball Slider Sandwiches; Peanut Butter, Bacon, & Fresh Apple Sliders; Veggie Sliders with Cheese & Italian Dressing; Beef & Cheddar Mini Burgers; Teriyaki Mini Burgers with Fresh Pineapple; Avocado, Bacon, & Ground Turkey Mini Burgers, and Cheese Steak Sliders. **WEDNESDAY - BAKING 101:** Homemade Flakey Biscuits with Honey Butter; Blueberry Coffee Cake; Homemade Cinnamon Rolls with Vanilla Icing ;Fresh Made French Bread; Soft Bread Sticks with Garlic Butter; Best Ever Chocolate Cake, and Homemade Sugar & Cinnamon Doughnut Holes. **THURSDAY - INDOOR SUMMER PICNIC:** Homemade Hummus with Fresh Vegetables; Cool Pasta Salad; Parmesan Chicken with BBQ Dipping Sauce; Best Ever Deviled Eggs; Fresh Fruit Salad; Chocolate Brownies, and Icebox Sugar Cookies with Sprinkles. **FRIDAY - CUPCAKE WARS:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to create a theme for their cupcakes. They will bake, ice and decorate them. Each team will be recognized for the outstanding quality of their finished cupcakes!

TEENS COOKING CAMP Mon – Fri July 10 – 14 Amy Barnes 2:00 – 4:30 PM 445.00
If you are 13 to 17 and enjoy cooking, this series is for you. Each day we'll learn methods, techniques and recipes that will challenge and reward your interest with new knowledge. Our lessons are **MONDAY - PARTY TREATS:** Sweet and Spicy Korean Beef Meatballs; Cheesy Pepperoni Pizza Puffs; Taco Wonton Cups; Spanakopita Phyllo Pastry Pinwheels; Crispy Oven Baked Potato Skins with Toppings; Waffle Iron Chocolate Cookies with Vanilla Bean Glaze, and Individual No-Bake Strawberry Cheesecakes. **TUESDAY – LUNCHTIME:** Bacon-Cheeseburger Calzones; Sesame Hummus & Feta Flatbread Wraps; Italian Turkey Meatball Soup with Spinach & Orzo; Honey Mustard Crispy Chicken & Bacon Tortilla Wrap with Grapes and Almonds; Eggroll in a Bowl with Sesame Seed Wonton Crisps; Baked Ham & Swiss Monte Cristo Sandwiches with Veggies and Garlic Dip; Strawberry Spinach Salad with Feta; Candied Pecans with Balsamic Vinaigrette, and Oreo Stuffed Chocolate Chip Cookies. **WEDNESDAY – BRUNCH:** Fresh Fruit Salad Cups with Honey, Mint and Lime Syrup; & Homemade Peanut

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Butter Oatmeal Bars; Chicken Sausage-Filled Crepes with Sour Cream Sauce; Nutty Pecan Waffles with Homemade Buttermilk Syrup; Baked Yogurt Bagels with Whipped Raspberry Butter & Green Onion Schmear; Toasty Florentine Egg Cups Topped with Classic Hollandaise; Mini Taco Quiches in Tortilla Cups Topped with Lime Crema, and Strawberry French Toast Rollups with Cinnamon Roll Cheesecake Dip. **THURSDAY – ITALIAN:** Chicken Caesar Lettuce Cups; Mini Pepperoni Pizza Muffin Bites; Artichoke Heart & Tomato Cheese Bruschetta's; Baked Chicken Parmesan Tenders with Marinara & Basil; Potato Gnocchi with Brown Butter and Garlic; Classic Fettucine Alfredo; Italian Lemon Pudding Cake, and Strawberry Tiramisu. **FRIDAY - GRADUATION PARTY:** Baked Garlic Parmesan Wings with Ranch Dressing; Brie and Mushroom Phyllo Puffs; Teriyaki Flank Steak Skewers with Dijon Dipping Sauce; Apple & Sage Pork Sausage Pastry Rolls; Individual Sesame Spaghetti Salad Cups with Peanuts; White Four-Cheese Pizza with Basil and Garlic; Peanut Butter stuffed Chocolate Peanut Butter Cupcakes, and Fluffy Orange Punch.

GOURMET COUPLES Fri July 14 Lisa Brisch 6:30 – 9:30 PM 190.00 per couple
Plan a date night with your partner and come for a creative lesson and be part of making a three course meal with a group of couples. Our lesson includes a sampling of wine with the meal. Come to learn Goat Cheese & Herb Stuffed Mushrooms and Spinach Salad with Frisée & Strawberries, served with Pinot Grigio. The entrée is Pan- Roasted Pork Tenderloin with Shallot-Balsamic Sauce; Glaze Roasted Carrots with Fresh Herbs; Broccoli with Herbed Salsa Verde, and Potatoes with Garlic, Lemon, & Feta, served with Merlot. Dessert will be Caprese Chocolate & Almond Torte & Tangy Whipped Cream.

PARTY CAKES Sat July 15 Jan D'Atri 9:30 AM – 12:30 PM 89.00
So many occasions are made extra special with a Cake to celebrate the day! This class teaches how to make beautiful Cakes that will achieve center stage at every one of your special occasions. Come bake with us and learn Petit Fours; Triple Layer Flourless Chocolate Mousse Cake with Ganache; Fresh Cherry and Almond Cake; Watermelon Cake with Buttercream Frosting; Triple-layer Strawberry Shortcake; Ultra moist Lemon Cake with Whipped Cream Frosting, and Mocha Pecan Cake with homemade Ice Cream.

SUMMER IN PARIS Sat July 15 Lisa Brisch 2:00 – 5:00 PM 89.00
Foods of Paris in summer take on a magical quality with their light, full flavors and satisfying combinations of fresh ingredients. Come learn what the Parisians know about cooking with these enchanting recipes. Our lesson is Buttered Radish Tartines (Baguette Slices with Butter, Radish Slices, Olives, & Herbs); Spinach Salad with Frisée & Strawberries; Salmon en Cocotte with Leeks & White Wine (Slow Cooked Side of Salmon with Leeks, White Wine, & Herbs); Pan-Roasted Chicken with Vinegar-Tarragon Sauce; Zucchini-Gruyère Mini Tart and Potato & Leek Gratin. Dessert will be Peach Tarte Tatin.

KIDS COOKING CAMP Mon – Fri July 17 – 21 Linda Martin 9:30 AM – 12:00 PM 445.00
If you are aged 8 to 12, this series is for you! We'll spend a week learning about many types of foods and cooking recipes you'll have fun making for your family. Our week long series teaches: **MONDAY - A GOOD DAY FOR PIZZA:** Pepperoni & Cheese Homemade Pizza; Sautéed Veggie Pizza; BBQ Chicken Pizza with Fresh Mozzarella; Mozzarella, Bacon & Fresh Tomato Pizza; Three Cheese Pizza with Homemade Marinara Sauce; Italian Chopped Salad Pizza, and S'mores Dessert Pizza. **TUESDAY - COOKING BREAKFAST FOR FAMILY & FRIENDS:** Sausage Pancakes with Cinnamon Syrup; Best Ever Breakfast Potatoes with Ham; Banana French Toast with Butter & Syrup; Fresh Fruit Skewers; Soft Taco Scrambled Eggs with Fresh Salsa; Homemade Strawberry "Pop Tarts", and Eggs in a Nest. **WEDNESDAY -**

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GRILLED SANDWICHES: Three Cheese Grilled Sandwich; BLT; Grilled Cheese; Frito, Chile, & Cheddar Grilled Sandwich; Grilled Ham & Cheese; Turkey, Apple, & Cheese Grilled Sandwich; Mozzarella & Fresh Tomato Open Face Sandwich, and S'mores Grilled Sandwich.

THURSDAY - SUMMER PARTY FOR FRIENDS: Sweet Chicken-Bacon Wraps; Tomato & Mozzarella Grilled Cheese; Grilled Corn Guacamole and Homemade Tortilla Chips; Oven Baked French Fries with Two Dips; Chicken Nachos; Party Meatballs, and Chocolate Chip-Oatmeal Cookies. **FRIDAY - CUPCAKE WARS:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. . Students will work in teams to create a theme for their cupcakes. They will bake, ice and decorate them. Each team will be recognized for the outstanding quality of their finished cupcakes!

TEENS COOKING CAMP Mon – Fri July 17 – 21 Jan D’Atri 2:00 – 4:30 PM 445.00

This series is for teens ages 13 to 17 who enjoy cooking and are ready to learn more. Our lessons explore a new theme each day. Come experience hands-on classes and add to your understanding of techniques, methods and flavor development each day. Our lessons are: **MONDAY: PIZZA PARTY!** Cauliflower Crust Pizza with Pesto & Butternut Squash; Zucchini Crust Pizza with Sweet Tomatoes & Sauteed Mushrooms; Panzerotti Fritti (Fried Pizza Pockets!); Homemade Pizza Crust with Cheese & Pepperoni; Panzanella Salad with Pizza Dough, and Apple Streusel Dessert Pizza. **TUESDAY - PASTA PARTY:** Creamy Homemade Cavatelli Pasta Salad; Homemade Fettuccini with Butter and Parmesan; Crispy Ravioli Bites with Marinara Dipping Sauce; One Pot Pasta Wonder; Baked Ziti with Pesto and dessert of Pastia! (Pasta Custard.) **WEDNESDAY - TACOS TAQUITOs & ENCHILADAS:** Tacos Birria, The Ultimate Barbacoa Taco! Chicken Taquitos With Homemade Guacamole; Taco Dip With Homemade Tortilla Chips; Green Chile Enchiladas; Chilled Southwest Salad In Mini Taco Shells, and Chocolate Taco Desserts. **THURSDAY - SOUPS, SALADS & SANDWICHES:** Eggroll Salad Bowl Bacon Cheeseburger Soup; Tuna Salad Sandwiches on a Crescent Roll with Fried Pickles; Cauliflower Chips with Homemade Ranch Dressing; Pineapple Gazpacho, and Homemade Ice Cream Sandwiches. **FRIDAY - THE CHEESIEST COOKING CLASS EVER:** Golden Cheese Puffs with Creamy Garlic Sauce; Mini Philly Cheese Steaks; Ultimate Mac & Cheese; Homemade Ricotta on Grilled Flatbreads with Peach Compote; Baked Puff Pastry Brie Bites with Jalapeno Jelly, and Baklava Cheesecake Cups.

MEDITERRANEAN MYSTIQUE Sat July 22 Amy Barnes 9:30 AM – 12:30 PM 89.00

So many great flavors are possible using fresh, natural foods of the Mediterranean regions. Come learn and enjoy a lesson of specialties with clean light treasured foods. Our menu is Grilled Turkey Meatball Skewers with Garlic Yogurt Sauce; Spanakopita in Phyllo Cups; Herb Marinated Steak Skewers with Lemon Oregano Aioli; Baked Breaded Feta Stuffed Chicken Breast; Summer Orzo Salad with Spinach, Capers and Pine Nuts; Baked Greek Shrimp with Tomatoes and Feta; Garlic Skillet Flatbread with Kalamata Butter, and Walnut Baklava Rolls.

ASIAN COCKTAIL BITES Sat July 22 Lisa Brisch 2:00 – 5:00 PM 89.00

Gain an understanding of the ingredients, spices and flavorings that make Asian foods so alluring. Our yummy lesson captures all of these elements with a menu you can use to treat your friends with bite sized morsels. Come to learn Thai-Style Fried Chicken; Vegetable Pancakes with Japanese BBQ Sauce; Shrimp Toasts (Sandwich Bread Slices topped with a puree of Shrimp, Water Chestnuts, Ginger, Scallions, Sherry, Cilantro & Fried); Bulgogi (Grilled Beef Strips marinated in Garlic, Ginger, Chopped Pear, Brown Sugar, Sesame Oil & served in Lettuce Cups); Vietnamese Summer Rolls (Lettuce, Herbs, Rice Noodles, & Shrimp, rolled in delicate Rice Paper); Potstickers, and Lemongrass-Ginger Pork Sliders.

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KIDS COOKING CAMP Mon – Fri July 24 - 28 Linda Martin 9:30 AM – 12:00 PM 445.00

This series for kids ages 8 to 13 introduces some favorite foods and five days of hands on cooking fun! Each day we'll focus on a new theme and learn about many types of cuisine. Come cook and learn **MONDAY - PIZZA TIME:** Meatball Homemade Pizza; BBQ Chicken Pizza; Three Cheese Pizza; with Fresh Made Tomato Sauce; Pepperoni & Cheese Pizza; Roasted Chicken & Cherry Tomato Pizza; Sautéed Fresh Veggie Homemade Pizza, and S'mores Dessert Pizza. **TUESDAY - WORLD FOODS:** Mediterranean Chicken & Vegetable Kebabs; German Potato Salad; Chinese Crispy Vegetable Eggrolls; Greek Chopped Salad; Japanese Beef & Veggie Teppanyaki with Soy Dipping Sauce; East Indian Garlic Naan, and Italian Strawberry Gelato with Whipped Cream. **WEDNESDAY - PASTA 7 WAYS:** Chicken & Noodle Casserole; Baked Cheddar Mac & Cheese; Spaghetti with Meat Sauce; Cool Pasta Salad; Buttered Noodles with Garlic Toast; Rolled Lasagna with Ricotta & Parmesan, and Baked Penne Pasta with Cream, Parmesan, & Bread Crumbs. **THURSDAY - WINNER WINNER CHICKEN FOR DINNER:** Homemade Chicken Enchiladas; Pan Roasted Chicken with Mushrooms & Fresh Herbs; Oven Roasted Chicken Fingers with Dr. Pepper BBQ Sauce; Skillet Chicken with Sage & Fresh Mozzarella; Lemon Chicken; Homemade Chicken Noodle Soup, and Maple Glazed Pan Seared Chicken. **FRIDAY - CUPCAKE WARS:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to create a theme for their cupcakes. They will bake, ice and decorate them. Each team will be recognized for the outstanding quality of their finished cupcakes!

COOK CLUB - CHEESE MAKING Mon July 24 Jan D'Atri 2:00 – 5:00 PM 89.00

Anyone who has ever been curious to make Cheese from scratch will learn so much from this experience. In this lesson, each person will make Cheese from scratch then turn it into a recipe that uses the Cheese we just made. Come cook and have fun with us making Homemade Ricotta, Burrata, Mozzarella; Homemade Yogurt Cheese; Austrian Cheese Dumplings; Baked Italian Fontina Cheese, Italian Sausage, Garlic & Herb Dip; Cheesy Shrimp Ciabatta Toasts; Puff Pastry Brie Bites with Jalapeno Pepper Jelly; Baked Italian Fontina Cheese, Garlic and Herb Dip with Homemade Soberdough, and Ricotta Panna Cotta with Moscato Steeped Berries.

PASTA & PIZZA PARTY Tues July 25 Amy Barnes 6:30 – 9:30 PM 89.00

It's a Party and You're invited! Come and learn these delicious combinations perfect for summer meals. We'll start with Pasta from scratch which is like no other! Learn to mix, knead, roll and cut Pasta using a Pasta Machine. We'll combine it with light delicious flavors of our summertime Sauces! We'll go on to make thin Crust Pizzas with Sauces and toppings that are made for summer. Treat yourself to New York thin-style fresh Hand Rolled Pappardelle Noodles with Oven Roasted Summer Tomato Sauce; Potato Gnocchi with Rosemary Brown Butter; Fresh Semolina Orecchiette with Basil Pesto; Mozzarella Cheese Pizza; Caramelized Onion, Radicchio & Goat Cheese Pizzettas and Strawberry Mascarpone Pizza with Sugar Cookie Crust & Chocolate Curls.

GOURMET COUPLES Fri July 28 Lisa Brisch 6:30 – 9:30 PM 190.00 per couple

Invite your partner to share a fun evening with a group of couples creating a three course gourmet meal. Couples will work in teams to prepare the meal, then will enjoy a sampling of wine to accompany each course. Our lesson is Spinach & Bacon Tartine (Rustic Bread slices topped with warm Spinach, Crispy Bacon Pieces, and melted Gruyère Cheese) Romaine Salad with Rye Crisps & Lemon-Pecorino Vinaigrette, served with Sauvignon Blanc. The entrée is Pan-Seared NY Strip Steak with Madeira Mustard Sauce; Summer Squash Gratin (Vegetable Pie with layers of Zucchini and Yellow Squash with Caramelized Onions, Fresh Herbs, & Parmesan); Lemon Herbed Couscous, and Green Beans & Zucchini with Sauce Verte (Green

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Sauce of Basil, Parsley, & Capers), served with Cabernet Sauvignon. Dessert will be Strawberry Shortcakes with Cream Cheese Whipped Cream.

TACO & TAMALES TIME Sat July 29 Jan D'Atri 9:30 AM – 12:30 PM 89.00

Come learn to make these two specialties in one lesson! The start to finish methods of making Tamales will show how to use fresh Masa and prepare moist and flavorful fillings with varieties for every taste preference! Our Tacos are made with recipes that are simply the best and most flavorful anywhere! Enjoy this Southwest immersion and lesson of The Ultimate Taco Birria; Cheese Tortilla Street Tacos; Homemade Green Corn Tamales; Grilled Street Corn Salad; Taco Soup, and Mini Choco Tacos with Dulce De Leche Frozen Custard.

FRENCH PASTRIES Sat July 29 Lisa Brisch 2.00 – 5:00 PM 89.00

If you love to bake, this class will introduce you to classic Pastries the French are famous for. With each recipe we'll learn the method, technique and execution of these much loved French treasures. Our lesson is French Madeleines with Almonds & Apricot Glaze (Sponge Cake Shell Shaped Cookies with Almonds & Apricot Glaze); Triple Chocolate Soufflé; Chocolate Hazelnut Tart; Almond Sables (French Butter Cookies); Flourless Chocolate-Walnut Cookies; Lemon Posset with Berries (Lemon Cream Custard topped with Fresh Berries), and Strawberry Napoleons (Puff Pastry Sandwiches with layers of Fruit & Pastry Cream).

KIDS COOK CAMP Mon – Fri July 31–Aug 4 Linda Martin 9:30 AM – 12:00 PM 445.00

This series is for people ages 8 to 12 who like to cook and are interested in learning some great new recipes. Each day we'll work on a new theme with recipes you'll have to share with your family whenever you want to cook again at home! Come for a fun and delicious series of classes to learn: **MONDAY - BETTER THAN CHINESE TAKEOUT:** Five Spice Pork Ribs; Foil Wrapped Chicken; Stir Fry Vegetables with Noodles; Veggie Egg Rolls with Honey-Mustard Dipping Sauce; Stir Fry Beef & Broccoli; Sweet & Sour Pork Stir Fry, and Chinese Almond Cookies with Homemade Coconut Ice Cream. **TUESDAY - HOLA MEXICO:** Charred Corn & Smashed Avocado Guacamole with Homemade Chips; Chicken & Cheese Enchiladas with Fresh Salsa; Traditional Ground Beef Tacos; Bean & Cheese Nachos; Pork Fajita Tacos; Fresh Cooked Mexican Style Rice, and Mexican Caramel Sundaes with Homemade Ice Cream.

WEDNESDAY - FOODS OF ROME: Feta Cheese & Romaine Salad with Garlic Croutons; Roman-style Pizza with Roasted Tomatoes; Spaghetti with Butter & Parmesan with Fresh Made Garlic Toast; Skillet Chicken with Fresh Sage & Mozzarella; Italian Wedding Soup; Roman-style Vegetable Sauté with Olives & Fresh Herbs, and Mocha Chip Gelato with Whipped Cream.

THURSDAY - TASTE OF HAWAII: Pork Pot Stickers with Soy & Mirin Dip; Island Fresh Green Salad with Papaya Dressing; Char Grilled Hawaiian Style Brined Chicken with Pineapple-Ginger Sweet & Sour Sauce; Crispy Bacon Fried Rice; Hawaiian Style Beef Grilled Short Ribs; Authentic Hawaiian Macaroni Salad, and Banana Cake with Whipped Cream & Toasted Coconut. **FRIDAY - CUPCAKE WARS:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to create a theme for their cupcakes. They will bake, ice and decorate them. Each team will be recognized for the outstanding quality of their finished cupcakes!

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AUGUST

GOURMET COUPLES Fri August 4 Lisa Brisch 6:30 – 9:30 PM 190.00 per couple
You and your partner can be part of a group of couples creating an amazing three course gourmet meal. As a team you'll share preparation start to finish of the recipe of your choosing. When the meal comes together, we'll sit down and enjoy it course by course with a sampling of wine. Join us for a fun evening to prepare Lemony Herbed Ricotta & Roasted Tomato Bruschetta and Stacked Tomato Salad with Tapenade & Basil Dressing (Tomato & Mozzarella Slices topped with a Black Olive & Pine Nut Puree & drizzled with White Wine Herbed Vinaigrette), served with Pinot Grigio. The entrée is Pomegranate-Balsamic Glazed Salmon; Green Beans Amandine (Tender Green Beans topped with Buttered Almond Slices); Spinach Orzo, and Buttered Carrots with Shallots & Thyme, served with Zinfandel. Dessert will be Flourless Lemon Almond Cake with Raspberry Sauce.

WINNING WITH KETO Sat August 5 Jan D'Atri 9:30 AM – 12:30 PM 89.00
A keto diet has shown that weight loss is increased by boosting metabolism and reducing hunger. Our lesson is way to understand the elements and benefits of using this diet. With these delicious recipes you'll be on your way to a new way of eating using the Keto principles. Come for Pan Grilled Flank Steak with Chimichurri Sauce; Keto Cauliflower Mac & Cheese; Keto Sheet Pan Salmon & Asparagus; Almond Flour & Cheese Pizza Crust with Pepperoni; BBQ Chicken Kebabs with Crunchy Fresh Fennel Salad; Keto Cinnamon Rolls with Homemade Self-rising Keto Flour, and Easy Keto Peanut Butter Ice Cream.

STREET FOODS OF THE WORLD Sat August 5 Lisa Brisch 2:00 – 5:00 PM 89.00
So many amazing foods can be found with street food vendors. We'll sample with favorite street foods found around the world with this fun delicious lesson. Join us for Jamaican Pepper Shrimp (Shrimp stewed in an aromatic broth of Onions, Scotch Bonnet Peppers, Garlic, Allspice, & Thyme); Cuban Pressed Sandwich (Roasted Pork, Ham, Cheese, Butter, & Mustard on Sweet Egg Bread); Vietnamese Chicken Meatballs in Lettuce Cups (Ground Chicken with Thai Chiles, Ginger, Mint, Scallions, Fish Sauce & Lemongrass); Mexican Huaraches topped with Chorizo, Refried Beans, Tomatoes, & Avocados (Corn Masa Flatbread topped with Spiced Ground Pork, Refried Beans, chopped Tomatoes & Avocado); Persian Street Vendor Kebabs (Spiced Ground Lamb Skewers with Sumac, Turmeric, & Saffron & Cilantro Yogurt Sauce); Spicy Malaysian-style Stir-Fried Noodles (Stir-Fried Fresh Noodles with Bok Choy, Chile Garlic Sauce, & Sesame Oil), and Lemon-Sugar French Crepes (Thin French Pancakes folded and topped with Lemon-Sugar).

COOK CLUB -KNIFE SKILLS Mon August 7 Jan D'Atri 2:00 – 5:00 PM 89.00
This lesson will make the best tool in your kitchen your friend! The skill of correctly using a knife will make cooking easier and more enjoyable. Each student will receive an array of fruits and vegetables. Through demonstration and practice, we will learn how to cut, slice, dice, julienne and master the classic cuts. We will discuss how to properly hold a knife, sharpen and maintain it. Come enjoy a fun and valuable experience, walk away with new found skills and confidence about how to use your knives!

SHEET PAN DINNERS Tues August 8 Amy Barnes 9:30 AM – 12:30 PM 89.00
When you can prepare an entire dinner using just one pan in a minimal amount of time, you have a secret to fast dinner prep! Our amazing lesson teaches an array of dinners all made on a sheet pan. Come for Honey Mustard Chicken Thighs with Green Beans and Sweet Peppers;

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Shrimp Fajitas with Border Guacamole; Skinny Parmesan Chicken Drumsticks with Broccoli and Sweet Potato Wedges; Honey Tahini Salmon with Chickpeas, Golden Raisins and Couscous; Giant Pancake with Strawberries, Blueberries and Chocolate Chips. Topped With Warm Maple Syrup and Bourbon Whipped Cream.

SAILING THE CARIBBEAN Tues August 8 Linda Martin 6:30 – 9:30 PM 89.00
Wouldn't we all love to be sailing the Caribbean right now? This class will set the course to enjoying the foods and flavors of this blissful part of the world. Come learn about the local ingredients, foods and recipes that make these islands a culinary paradise. Our lesson will be Lobster & Vegetable Eggroll with Curry-Honey Dipping Sauce; Tostones (fried Plantains) with Garlic, Citrus, & Cumin Mojo Sauce; Guava Glazed Grilled Pork Tenderloin with Black Bean Sauce & Mango Salsa; Seared Fresh Salmon with Sweet Potato Relish; Sautéed Vegetables over Couscous; Spicy Grilled Jerk Chicken with Cool Cumber Salad, and Spiced Rum Banana Flambé with Homemade Vanilla Ice Cream.

COOL SUMMER DINNERS Wed August 9 Amy Barnes 9:30 AM – 12:30 PM 89.00
When cool and easy is what you crave, come for a lesson of light, flavorful dishes that keep you cool in the kitchen and exciting for the people who will enjoy them! Our "cool" menu is Cold Cucumber Mint Soup; Butter Sautéed Chicken Breast with Mustard Cream on Watercress; Rosemary Popovers with Parmesan Chive Butter and Lemon Couscous with Peas, Carrots; Zucchini and Yellow Squash and Pesto. Dessert is Strawberry Cream Puffs with Strawberry Sauce, served with Pineapple Moscato Punch.

STREET TACOS Thur August 10 Lisa Brisch 9:30 AM – 12:30 PM 89.00
Some of the best foods around are foods easily found with street vendors. This lesson teaches Street Tacos found around the world. Come for a fun and inspiring lesson and learn to make these your own. Our menu is Jamaican Beef Tacos with Mango Pineapple Slaw (Ground Beef, Scotch Bonnet Pepper, Allspice, Thyme & Jamaican Curry Powder); Asian style Pulled Pork Tacos with Pear & Cucumber Slaw; Black Bean & Sweet Potato Tacos; Sous Vide Spicy Fish Tacos with Chipotle Spice Rub; Chicken Carne Asada Tacos with Pickled Onions; Steak & Bacon Tacos and Potato, Scallion & Chorizo Crispy Tacos.

CAST IRON COOKING Thur August 10 Linda Martin 6:30 – 9:30 PM 89.00
There are many good reasons for using Cast Iron Pans. They are long lasting and durable; with proper seasoning they develop a non-stick surface; they hold heat well; can be used on any heat source, are easy to clean and are affordable. They can be used to create a nice crust for foods, can be used to sauté, braise, roast, fry and bake. Come for an inspiring lesson to learn with these great recipes. Our lesson is Tomato & Jalapeno Cast Iron Cooked Salsa with Homemade Chips; Skillet Potato Cake with Apples & Jarlsberg Cheese; Cast Iron Perfectly Cooked New York Steak with Green Peppercorn Sauce; Blackened Catfish with Chipotle-Lime Coleslaw; Green Chile Cast Iron Skillet Cornbread; Spicy Cast Iron Cooked Brussels Sprouts, and dessert of Salted Caramel Skillet Apple Crisp with Homemade Vanilla Ice Cream.

LUNCH & LEARN Fri August 11 Jan D'Atri 12:00 Noon – 1:00 PM 45.00
Today will be a special day when you come for lunch and learn about this amazing menu! Sign up, have a great time and enjoy a delicious meal at our DEMONSTRATION class. Our lesson is Elegant Marinated Salmon Kebabs with Avocado Chimichurri. It will be served over Lemony Orzo with Grilled Caesar Asparagus, topped with shaved Parmesan and Garlicky Croutons. Desserts will be Boozy Strawberry Shortcake Parfaits.

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GOURMET COUPLES Fri August 11 Linda Martin 6:30 – 9:30 PM 190.00 per couple
Plan a fun evening with your partner cooking together as a team with a group of couples. We'll make a gourmet three course meal and enjoy it with a sampling of wine! Come be a part of preparing Fresh Crab & Parmesan on Sourdough Toast Bites and Little Gem Salad with Fresh Raspberries & Lemon Vinaigrette, served with Chardonnay. The entrée will be Tequila Shrimp & Martini-Butter Sauce over Oven Roasted Salmon; Grilled Asparagus with Lemon Zest & Sweet Balsamic Syrup; Garlic & Herb Roasted Julienned Fresh Vegetables, and Homemade French Dinner Rolls with Sweet Butter, served with Sauvignon Blanc . Dessert will be Key Lime Dessert Shots (Graham Cracker Crust, creamy Key Lime filling, toasted Meringue).

PLANT BASED FAVES Sat August 12 Lisa Brisch 9:30 AM – 12:30 PM 89.00
Plant based cooking has so many advantages – it's a healthy way of eating fresh Veggies and Fruits, it limits the amount of animal products used; it's endlessly creative and gives your body the nutrients it needs on a daily basis. Come for a fun and inspiring lesson to add these amazing foods to your cooking repertoire. Our lesson is Buffalo Cauliflower Bites with Vegan Ranch Dressing; Pasta e Ceci (Chickpea & Pasta Stew in a Garlic Rosemary Tomato Broth); Spicy Peanut Rice Noodle Bowl; Crispy Mushroom Tacos; Chickpea Salad with Homemade Vegan Mayonnaise; Pinto Bean-Beet Burgers with Vegan Burger Sauce, and Fig Phyllo Cookies.

KIDS & PARENTS BAKE Sat August 12 Jan D'Atri 2:00 – 5:00 PM 178.00/Two
If your child is 8 or older and likes to bake, pair up with them for a special baking lesson of delicious sweet and savory recipes you can enjoy with your family! Our lesson is Puff Pastry Asparagus, Prosciutto and Gruyere Bundles; Twice Baked Coconut Shrimp; Rigatoni & Meatball Bake; Phyllo Dough Apple Strudel Roll Ups; the 5-Layer Rainbow Cake with Creamy Fudge Frosting; Baked Cinnamon Roll Casserole, and the Ultimate Brown Butter Chocolate Chip Cookie.

COOK CLUB - ELEVATED VEGETABLES Mon Aug 14 Jan D'Atri 2:00–5:00 PM 89.00
When we take the beautiful produce found at the market and place it center stage in our cooking, it's amazing what is possible! This lesson introduces recipes with innovative combinations that bring out the lovely natural flavors of the vegetable. Come for an afternoon of inspired cooking and learn Crispy Baked Asparagus Fries; Italian Sausage, Wine and Cheese Stuffed Mushrooms; Charred & Chilled Vegetable Medley with Dijon Vinaigrette; Eggplant Parmesan Casserole; Sauteed Veggies, Grilled Marinated Chicken and Melted Cheese; Shaved Brussels Sprouts with Dijon Vinaigrette, and Carrot Cake Cupcakes with Lemony Cream Cheese Frosting.

WOW YOUR CROWD! Tues August 15 Linda Martin 6:30 – 9:30 PM 89.00
Want to make a splash and impress guests with a cocktail party menu that will dazzle everyone? This is the class that will teach how to do just that! Our enchanting menu includes recipes you'll enjoy using for a long time. Join us to learn Garlic Roasted Shrimp with Spicy Cocktail Sauce (Horseradish, Jalapeno, Lemon); Creamy Wasabi Deviled Eggs; Grilled Chicken Yakitori Skewers (Fresh Ginger, Soy, & Sake); Pepper Crusted New York Steak with Horseradish Cream on Grilled Garlic Toast; Phyllo Wrapped Brie Bites with Orange-Cardamom Syrup; Smoked Gouda & Caramelized Pear Mini Grilled Cheese, and Key Lime Dessert "Shots" with Toasted Meringue. We will enjoy a French 75 Cocktail made with fresh Lemon, Gin, Simple Syrup, and Prosecco.

CATCH OF THE DAY Thur August 17 Lisa Brisch 9:30 AM – 12:30 PM 89.00
Cooking Fish is fun and easy when you understand the type of fish you have and how to achieve the best flavor by cooking it properly. In this lesson we will cook this variety of Fish and add a

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side dish that compliments it nicely. Come for an interesting lesson that will teach you to cook Fish with confidence. Our lesson is Butter Poached Shrimp with Dill Mayonnaise; Poached Fish Fillets with Sherry-Tomato Vinaigrette; Swordfish Skewers with Herbs & Lime; Glazed Salmon with Chili-Basil Sauce; Broiled Tilapia with Thai Coconut-Curry Sauce; Crispy West Lake Fish (Pan-Fried Fish Fillets in a Chinese Sweet & Sour Sauce), and Flounder Florentine (Baked Flounder topped with Creamed Spinach).

DIM SUM DELIGHTS Thur August 17 Linda Martin 6:30 – 9:30 PM 89.00

These Cantonese specialties are appetizers and are translated from the words “touch the heart”. Often, they are steamed Dumplings and other snack dishes of small plates. Made of seafood, meats or vegetables, they are great party foods, served with a cocktail! Come learn this enchanting menu of Crispy Vegetable Egg Rolls with Honey-Mustard Sauce; Steamed Pot Stickers with Soy Dipping Sauce; Pan Fried Pork Bun Dim Sum with Chili Oil; Steamed Chicken & Cilantro Wontons; Foil-wrapped Marinated Chicken Bites; Pork & Mushroom Shumai Dumplings, and Banana & Strawberry Crispy Wonton Dessert.

LUNCH & LEARN Fri August 18 Linda Martin 12:00 Noon – 1:00 PM 45.00

Make it a lunch date with a friend or a treat for yourself to our lunch time DEMONSTRATION Class. This menu is perfect for summertime meals. Come and enjoy this cool and delicious lunch. Our lesson is Avalon Grill Seared Shrimp Salad (Baby Arugula, toasted Almonds, Fennel, shaved Asiago, Champagne Vinaigrette), served with Cheddar & Fresh Herb Biscuits with Sweet Butter. Dessert will be Vanilla Bean Cheese Cake (creamy Cheesecake, fresh Strawberry, freshly Whipped Cream).

GOURMET COUPLES Fri August 18 Linda Martin 6:30 – 9:30 PM 190.00 per couple

Invite your partner to share a fun evening cooking together and learn an amazing three course gourmet menu. You’ll cook with a group of couples and prepare each course to be enjoyed with a sampling of wine. Our lesson this evening is Cast Iron Shrimp Scampi Amuse with Fresh Herbs & Garlic Butter, and Fresh Watermelon & Baby Arugula Salad (Feta Cheese, Citrus Vinaigrette), served with Sauvignon Blanc. The entrée is Pan Seared New York Steak Diane (Mushrooms, Demi Glaze, Marsala, Dijon); Steakhouse Spinach Gratin; Creamy Yukon Gold Mash with White Truffle Oil, and Flash Cooked Julienned Sweet Potatoes with Fresh Herbs, served with Cabernet Sauvignon. Dessert will be Individual Goat Cheese & Pistachio Cheese Cakes (Tequila-Lime Syrup & Pistachio Brittle).

COOKING SOUS VIDE Sat August 19 Lisa Brisch 9:30 AM – 12:30 PM 89.00

The Sous Vide way of cooking has been popular in restaurants for many years. It’s a way to get the most flavor from foods using a consistent temperature while cooking in a water bath. Come learn to do this with a variety of foods and see how versatile and delicious this cooking method can be. Our lesson is Starbucks-Style Egg Bites; Thai-Style Sous Vide Chicken Salad with Peanut Dressing; Sous Vide Spicy Fish Tacos; Sous Vide Steak Spinach Salad with Mushrooms, Blue Cheese, & Capers; Sous Vide Pork Tenderloin Medallions with Ginger-Scallion Relish; Butter-Poached Corn on the Cob, and Lemon Mousse with Sous Vide Lemon Curd over Fresh Berries.

SUMMER IN VENICE Sat August 19 Jan D’ Atri 2:00 – 5:00 PM 89.00

We’re taking a virtual culinary trip to this beautiful city to learn about its’ specialties. We’ll prepare authentic recipes where irresistible pleasure can be found in every bite. We think you will love using these recipes for your own pleasure! Our fun lesson is Deep Fried Calamari Rings with Homemade Cocktail Sauce; Crispy Homemade Ravioli Appetizer Bites; Cast Iron

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Spaghettini all' Assassina; Summertime Risotto with Peas and Mascarpone; Thin Crust Pizza Margarita; homemade Cavatelli Pasta Salad with Creamy Italian Dressing, and dessert of Homemade Gelato with Venetian Carnival Bites.

COOK CLUB - CHICKEN EVERY WAY Mon Aug 21 Jan D'Atri 2:00 – 5:00 PM 89.00
Chicken is a favorite dinner food for so many families. There are endless ways to prepare it so can we still be amazed at what we can do with it? You bet! Yes we can! This lesson introduces recipes likely to become new family favorites! Come have fun and learn a whole new selection of great recipes! Our lesson is Best ever Basted BBQ Chicken; Oriental Chicken Salad; Skillet Braised Golden Chicken with Twice Fried Potato Wedges; authentic Teriyaki Chicken and Veggie Stir Fry Chicken Lettuce Wraps with Dipping Sauce; Homemade Chicken Apple Sausage, and Retro Chicken Bones Candy.

HAND MADE PASTAS Tues August 22 Amy Barnes 9:30 AM – 12:30 PM 89.00
We're taking Pasta-making to new heights with a lesson that will teach you the craft of mixing, kneading, stretching and cutting Pasta from scratch. Each recipe is a lesson on making a light and beautiful Pasta shape, together with a Sauce that compliments it perfectly. These recipes will give you lots of Pasta pleasure! Come for our lesson of Potato Gnocchi with Shiitake Mushroom Sauce, Arugula, & Truffle Oil; Fresh Tortellini filled with Spinach and Cheese; fresh Orecchiette with Parsley Pumpkin Seed Pesto; Pappardelle with Italian Sausage Ragu; hand cut Semolina Gnocchi alla Romana; Fettuccine Alfredo, and Red Velvet Dessert Risotto with Cream Cheese Drizzle.

ITALY IN SMALL BITES Tues August 22 Linda Martin 6:30 – 9:30 PM 89.00
Make your next Cocktail Party an offering of enchanting Italian Finger Foods! This delightful array of "bites" are fun to prepare and fun to watch your guests find complete pleasure in eating them. Our lesson is Grilled Clams Casino (Bacon, Garlic, & Bread Crumbs); Arancini (deep fried Ricotta filled Risotto); Grilled Crostini with Slow Roasted Caponata; Sicilian Style Pizza with Fresh Mozzarella, Drizzled Honey & Fresh Thyme; Italian Gorgonzola Stuffed Fried Olives; Roasted Stuffed Mushrooms with Peppers, Olives, & Romano, and dessert of Cannoli Bites with Sweet Mascarpone Filling.

SENSATIONAL SUMMER SALADS Wed Aug 23 Amy Barnes 9:30 AM – 12:30 PM 89.00
This time of year, foods that are light and cool are so satisfying! Entrée-sized Salads make great meals during the summer months and are a complete meal in one bowl! Should we mention these are delicious healthy meals? Come for a fun, inspiring lesson and treat yourself to Mixed Greens with White Wine Poached Salmon & Dijon Mustard Sauce; Blackened Steak Salad with Romaine Feta with Candied Bourbon Pecans; Greek Garlic Sautéed Shrimp and Baby Spinach Salad with Lemon Dressing, and Sautéed Parmesan Crusted Chicken Breast with Mixed Baby Greens & Warm Red Wine Dressing.

SOUTHWEST GATHERINGS Thurs August 24 Lisa Brisch 9:30 AM – 12:30 PM 89.00
The allure of Southwest foods is found in using a variety of foods we love and flavoring them with native Southwest spices and ingredients. Come learn about the specialties of the Southwest so you can make them your own from the lessons in this class. Our lesson is Cóctel de Camarón (Mexican Shrimp Cocktail); Oaxacan Quesadillas (Warm Folded Tortillas filled with Chorizo, Black Bean Puree, Mozzarella Cheese & Pickled Onions); Stacked Chicken Enchiladas; Cheese Enchiladas with Green Sauce; Corn Fritters with Roasted Tomatoes & Lime Aioli; Mexican Rice with Charred Tomatoes, Chiles, & Onion. And Bizcochitos (New Mexico Shortbread Cookies scented with Anise & Cinnamon).

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FOODS OF THE GREEK ISLES Thurs August 24 Linda Martin 6:30 – 9:30 PM 89.00

There are so many things to love about the cuisine of Greece. The rich and diverse array of Foods - fresh Olive Oil, Lemons, Cheeses, Vegetables, Spices and lots of Fish. Our lesson offers an array of Greek Specialties that make great meals at home. Come for Flaming Saganaki (Ouzo Flamed Kasseri Cheese Appetizer); Grilled Greek-Style Shrimp with Garlic, Olive Oil, Lemon, & Mint Pesto; Greek Moussaka (Eggplant, Ground Lamb, Mint, Oregano, Tomato, Béchamel Sauce); Souvlaki (Marinated, Flame Grilled Chicken Skewers, Cucumber-Mint Sauce); Dolmades (Stuffed Grape Leaves), and Grilled Eggplant & Tomato Salad with Balsamic, Feta, & Fresh Basil. Dessert will be Pistachio Baklava with Cinnamon-Honey Syrup.

LUNCH & LEARN Fri August 25 Amy Barnes 12:00 Noon – 1:00 PM 45.00

Treat yourself to a light and cool summer lunch and a menu that can easily be made for a few or a crowd! Enjoy this DEMONSTRATION of Sautéed Chicken Thighs with Parmesan Bread-Crumb Crust & Lemon Herb Aioli, served with Basil Pesto and New Potato Salad and toasted Pine Nuts. Dessert will be light and luscious Summer Berry & Rum Trifle, with Whipped Cream and Lady Fingers.

GOURMET COUPLES Fri August 25 Linda Martin 6:30 – 9:30 PM 190.00 per couple

If you enjoy cooking, come with your partner and be part of preparing a three course gourmet meal. This evening's menu is one you can share with friends when you're ready to impress with your own entertaining. Our lesson is Sautéed Fresh Mushroom & Goat Cheese Toasts with Basil Oil Amuse and Bitter & Blue Salad with Grilled Radicchio, Blue Cheese, & Peppered Almonds, served with Pinot Grigio. The entrée is Butter Sautéed Chicken Piccata with Lemon & Capers; Cacio E Pepe (Angel Hair Pasta, Cracked Black Pepper, Parmesan); Grill Cooked Fresh Peppers with Caper Vinaigrette, and Pan Roasted Broccoli (garlic, olive oil), served with Merlot . Dessert will be Homemade Mocha Chip Gelato with Fresh Whipped Cream.

SUMMERTIME PIES & TARTS Sat Aug 26 Jan D'Atri 9:30 AM – 12:30 PM 89.00

There is nothing sweeter than a sensational Summer Pie! With the fresh fruits available, there are lots of choices for stunning Pies and Tarts! Come for a lesson that will make everyone you serve very happy! Our lesson is Elegant Fontina Asparagus Tart; Savory Italian Eggplant Pie; Banana Cream Pie with Peanut Butter Crust & Chocolate Chards; Mile High Key Lime Pie; Total Bliss Pecan Pie Bars; White Chocolate and Summer Berry Tart; Brown Butter Apple Pie with Cheddar Crust, and Homemade French Vanilla Ice Cream.

TAPAS & PAELLA PARTY Sat August 26 Lisa Brisch 2:00 – 5:00 PM 89.00

It's Party in the kitchen time! These recipes invite everyone to join in and be part of the one dish meal preparation Seafood, Sausage, Veggies, Rice and Seasonings combine to be cooked in one big paella pan! We'll start with an array of Tapas or Spanish finger foods that pair perfectly with wine! Come be part of our party and learn by doing this great way to entertain! Our lesson is Shrimp & Saffron Pancakes; Grilled Peppers with Sherry Vinegar, Green Olives, & Capers; Spanish-Style Meatballs in Almond Sauce; Spanish Tortilla; Cast Iron Paella with Chicken & Chorizo; Shrimp Paella, and Orange Olive Oil Pound Cake.

COOK CLUB - EGG COOKERY Mon August 28 Jan D'Atri 2:00 – 5:00 PM 89.00

Understanding Eggs and how to use them opens the doors to so many fun recipes – Custards, Breakfast foods, Ice Cream from scratch. Come learn about and understand the many ways you can cook Eggs! Our lesson is Hollandaise Sauce; Cheese and Leek Souffle; Cloud Bread; Tortilla Espagnole (Potato Frittata); Eggs Florentine with Homemade English Muffin; Spinach Bacon

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and Swiss Cheese Quiche; Caesar Salad with Poached Eggs; Old Fashioned Egg Custard Pie, and Baked Alaska.

BACK YARD BBQ Tues August 29 Amy Barnes 9:30 AM – 12:30 PM 89.00
Time for some summer culinary fun! We'll learn to grill some amazing foods that could be perfect for your next celebration! Our festive menu is Burrata & Prosciutto Crostini; Grilled Flank Steak with Chili Cocoa Rub; Roasted Potato Salad with Arugula and Apple Cider Dressing; Honey BBQ Chicken Kabobs; Fresh Corn Salad with Scallions and Basil, and Caprese Stuffed Pull Apart bread. Dessert will be Summer Berry Cheese Pie topped with Vanilla Bean Ice Cream.

FARMERS MARKET MAGIC Tues August 29 Linda Martin 6:30 – 9:30 PM 89.00
If you're a fan of the wonderful products found at the Farmer's Market, here is a lesson that will teach how to cook a variety of beautiful summer produce. Join in for a fun and valuable lesson. Our class will prepare Roasted Fresh Beets & Goat Cheese on Crostini with Arugula & Toasted Walnuts; Baby Kale Caesar Salad with French Bread Croutons; Fresh Carrot Soup with Maple Crème Fraiche; Skillet Roasted Chicken with Garlic, Olives, Fresh Tomatoes, White Wine, & Fresh Basil; Char Grilled Fresh Asparagus with Candied Bacon & Fried Egg; Cast Iron Cooked Shaved Brussels Sprouts with Toasted Garlic, and Peach & Blackberry Cobbler with Vanilla Bean Whipped Cream.

BIG FAT GREEK FAVORITES Wed August 30 Amy Barnes 9:30 AM – 12:30 PM 89.00
This lesson teaches Greek specialties from the land of beautiful fresh foods and bright captivating flavors. Enjoy a class that will teach you to make these foods on your own. Our lesson is Marinated Greek Vegetable Salad with Feta; Chicken Gyros with Yogurt-Dill Sauce & Pita; Grape Leaves stuffed with Dill-Scented Rice; Greek-Style Linguini with Shrimp & Artichoke Hearts; Orzo Baked with Greek Cheeses; Greek Ziti, Beef & Cheese Bake, and Walnut Baklava Rolls.

A NIGHT IN PARIS Thur August 31 Lisa Brisch 9:30 AM – 12:30 PM 89.00
If we can't go to Paris right now, we can enjoy the culinary treasures that have their origins in this beautiful city. Come for an enchanting lesson to learn to make these specialties for yourself. Our lesson is Grilled Onion, Tomato, & Arugula Salad; Leek & Goat Cheese Quiche; NY Strip Steak with Mustard-Madeira Sauce; Chicken with Mushrooms & Caramelized Onions; Puy Lentil Galettes (Flakey Puff Pastry Rounds topped with seasoned Green Lentils, Yogurt, Spinach & Fresh Herbs); Zucchini, Tomato, & Potato Tian with Caramelized Onions, and Chocolate-Raspberry Mousse.

SEPTEMBER

LUNCH & LEARN Fri September 1 Lisa Brisch 12:00 Noon – 1:00 PM 45.00
Here is a lesson with a delicious, easy to prepare menu. Join us for lunch to enjoy a great meal and learn recipes you can use for many special occasions. Our DEMONSTRATION is New York Strip Steak Spinach Salad with Mushrooms, Capers & Blue Cheese, served with Herbed Garlic Bread. Dessert will be cool and light Banana Pudding Parfaits.

CHOCOLATE LOVERS DELIGHTS Sat Sept 2 Jan D'Atri 9:30 AM – 12:00PM 89.00
If you are a Chocolate Lover, this class offers a little Chocolate heaven with these recipes! The lesson provides understanding of how to use and handle Chocolate. Come to learn Chocolate Chipotle Sirloin Steak; Spicy Beef and Chocolate Casserole; Chocolate Pear and Cherry Salad; Famous Moist and Chewy Chocolate Brownies; Brown Butter Soft and Chewy Chocolate Chip

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Cookies; Crunchy No Bake Chocolate Peanut Butter Bars; Elegant Chocolate Drip Cake; Homemade Peppermint Patties, and Chocolate Avocado Cardamom Ice Cream.

ASIAN SAMPLER Sat September 2 Lisa Brisch 2:00 – 5:00 PM 89.00
Asian foods have many captivating flavors; each culture is its' own unique culinary treasure. Take the step to learn to create these awesome flavors at home in a class that will provide an understanding of recipes, ingredients and flavorings. Come for Korean-Style Crisp Vegetable Pancake; Jasmine Rice & Herb Salad with Shrimp; Salt-Baked Chicken; Filipino Chicken Adobo with Coconut Broth; Japanese Potato Salad; Indonesian-Style Fried Rice, and Vietnamese Iced Coffee Ice Cream.

AIR FRYER COOKING Tues September 5 Amy Barnes 9:30 AM – 12:30 PM 89.00
Do you love your Air-fryer? It's a healthy answer to cooking the "fried" foods we love. Come for an inspiring lesson to learn the Air Fryer method for Butterflied Shrimp with Pineapple and Mango Salsa; Beef Wontons with Dipping Sauce; BBQ Bacon Mozzarella stuffed Chicken Breast; Zucchini Tomato Corn Salad with Feta & Red Wine Vinaigrette; Brown Sugar Spiced Pork Tenderloin, and Fresh Lemon & Herb Red Potato Salad. Dessert will be Apple Fritters with Cinnamon Vanilla Bean Glaze

INDOOR GRILLING Wed September 6 Amy Barnes 9:30 AM – 12:30 PM 89.00
Too hot for the outdoor grill? We have the answer! This lesson on indoor grilling teaches how to achieve delicious grilled flavors without stepping a foot out of doors! Our lesson teaches Bacon-wrapped grilled Dates Stuffed with Brie & Pistachios; grilled Teriyaki Shrimp and Pineapple Skewers; Indoor-grilled Salmon over Romaine Salad with Chipotle Dressing and warm Queso Fresco wedges; grilled Greek Chicken & Vegetable Summer Salad with warm Pita Bread, and Cumin- rubbed Rib-Eye Steaks with two Salsas & Quick Corn Risotto. Dessert will be Grilled Brioche with warm Bourbon Berries and topped with Whipped Sweetened Sour Cream.

WOK IT! Thur September 7 Lisa Brisch 9:30 AM – 12:30 PM 89.00
There are so many great things about Wok cooking. It's a fast way to prepare a meal; Asian ingredients and flavorings are delicious, and cooking a meal in one pot makes for easy clean-up! Come for a delicious and inspiring lesson to learn Luang Prabang Fusion Salad (A Laotian Salad – Ground Pork, Fish Sauce, Scallions, Cilantro, Lime Juice, Ginger, Chile Peppers, Leaf Lettuce, & Hard Boiled Eggs); Indonesian Stir-Fried Noodles (Stir-Fried Long Noodles with Scrambled Eggs, Sliced Chicken, Sliced Pork, Cabbage, Sweet Soy Sauce & Fried Shallots); Ginger-Scallion Steamed Cod; Vietnamese Lemongrass Chicken with Caramel Sauce; Vietnamese Salt & Pepper Shrimp Rice Noodle Bowl; Sour & Hot Napa Cabbage, and Thai Fried Rice.

FOODS OF ROME Tues September 7 Linda Martin 6:30 – 9:30 PM 89.00
Food is a huge reason to visit Rome. Come learn about the specialties of this great city and its classic cuisine with a fun and amazing culinary experience! Our lesson is Roman Style Pizza (Roasted Cherry Tomatoes, Mozzarella, Fresh Basil); Cacio E Pepe (Spaghetti Pasta, Butter, cracked Black Pepper, Parmesan); Chicken Saltimbocca with Fresh Sage, Mozzarella & White Wine; Bucatini All-Amatriciana with Pancetta & Fresh Tomato Sauce; Stracciatella alla Romana (Roman Egg Drop Soup), and Pasta Carbonara alla Romana (pasta with Egg, Pancetta, & Romano Cheese). Dessert will be Mocha Chip Gelato with Freshly Whipped Cream.

LUNCH & LEARN Fri September 8 Jan D'Atri 12:00 Noon – 1:00 PM 45.00
Here is a lesson you can't pass up because it will treat you to the most amazing flavor experience you've had in a while! Come for lunch and a DEMONSTRATION on made from scratch

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Homemade Lasagna, served with light Fresh Fennel and Citrus Salad and Homemade Italian Dressing. Dessert will be Mascarpone Cheese Cake with Whipped Cream.

GOURMET COUPLES Fri Sept 8 Linda Martin 6:30 – 9:30 PM 190.00 per couple
Make this date night! Invite your partner to share a culinary experience preparing a three course gourmet dinner and share it with like-minded foodie couples. Our courses will be served with a sampling of wines. Join in the fun to learn Blistered Shishito Pepper Amuse with Togarashi, Sea Salt, & Saffron Aioli; Butter Lettuce Salad with Brie Croutons & Champagne Vinaigrette served with Sparkling Wine. The entrée will be Pan Seared Beef Tenderloin Steaks with Boursin Butter; Smoked Chili Scalloped Sweet Potatoes; Indian Fry Bread with Sweet Desert Honey, and Oven Roasted Brussels Sprouts with Balsamic, Bacon, & Garlic, served with Zinfandel. Dessert will be Caramelized Pear & Almond Upside-down Cakes with Sweet Mascarpone Cream.

COOL DOWN COOKING Sat September 9 Lisa Brisch 9:30 AM – 12:30 PM 89.00
At this point a break in the heat is just what we need with a menu that keeps you cool in the kitchen. Come have fun cooking cool summertime meals and learn to prepare Spanish Chilled Almond & Garlic Soup; Vietnamese Summer Rolls; Seared Salmon with Avocado Sauce & Tomato-Cilantro Salsa; Pasta with Garden of Eden Sauce (A no-cook sauce of Tomatoes, Bell Peppers, Cucumber, Mozzarella & Fresh Basil); Pan-Seared Skirt Steak with Zucchini & Scallion Sauce; Black Bean Burgers with Avocado-Feta Spread, and Yogurt Panna Cotta with Sumac Syrup.

COOKING WITH ITALIAN MAMAS Sat Sept 9 Jan D'Atri 2:00 – 5:00 PM 89.00
The lessons and knowledge that Italian Mamas have are often closely guarded secrets! This lesson explores these secrets and how to create the flavors we love so much from Italian Mamas culinary expertise! Come for a fun and inspiring lesson to learn Momma's "Pollo Dorado", Pan Seared Chicken with Sauteed Zucchini & Parmesan; light and billowy Gnocchi della Momma with Alfredo Sauce; Bistecca Fiorentina with Blue Cheese Slather on Crostini; Crispy & Cream Fagiolini (Garlicky Green Beans); Spaghettini All' Assassina (Skillet Fried Pasta); Authentically Roman Pasta Carbonara, and Momma's Famous Rum Cake.

COOK CLUB - SAUCES & SAUTE Mon Sept 11 Jan D'Atri 2:00 – 5:00 PM 89.00
Two important cooking skills are taught in this fun lesson. Through demonstration and practice each student will learn the "quick cook" method of Sauté and all the benefits of using it. In addition, each recipe is accompanied by a Sauce to compliment. Our lesson is Classic Lasagna with Bechamel; Grilled Chicken Breast in a Velouté Sauce; Savory Pan Sauce with New York Steak and Roasted Potatoes; Beautiful 15-Minute Marinara with Homemade Linguine; Blender Hollandaise over Grilled Asparagus; Country Fried Steaks with Espagnole Sauce, and Rich & Dense Chocolate Cake with Crème Anglaise.

COOKING IN CAST IRON Tues September 12 Amy Barnes 9:30 AM – 12:30 PM 89.00
This style of cooking offers many advantages that make it valuable for every day cooking. Cast Iron distributes heat evenly and maintains it efficiently; pans develop a patina which acts as a non-stick surface; they are easy to clean; allow foods to brown beautifully and are virtually indestructible. Come learn about them with this valuable lesson of cast iron recipes. We'll prepare Cast Iron Goat Cheese Frittata & Avocado & Citrus Green Salad with Sherry Vinaigrette; Cast Iron Shrimp Cooked in Garlic Oregano Olive Oil Over Hot Spaghetti; One-Pan Rosemary Chicken Thighs with Lemon and Spinach Orzo; Old-Fashioned Southern Buttermilk Corn Sticks with Pecan Honey Butter and Cast Iron Stir-Fried Ground Pork with Peanut Ramen Noodles. Dessert will be Cast Iron Apple Cobbler Topped with Cardamom Ice Cream.

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KOREAN CUISINE Tues September 12 Linda Martin 6:30 – 9:30 PM 89.00
Korean food is quite diverse with traditional specialties found in each region. As the central ingredient in most dishes is Rice. Geography plays a large role in the diversity of the foods. This fascinating culture uses a wide variety of foods produced locally. Come for a fun and interesting lesson to learn about these culinary specialties. Our lesson is Pork Bulgogi (seared Pork Tenderloin with Ginger & Korean Spices); Dak Galba (spicy Chicken Stir fry); Mung Bean Pancakes with Soy & Vinegar Dipping Sauce; Kimchi & Udon Noodle Stir Fry; Flame Cooked Korean Style Short Ribs, and Kimchi Fried Rice. Dessert will be Hotteok (sweet Pancake dessert with Brown Sugar, Cinnamon, & Walnuts).

MEDITERRANEAN FINGER FOODS Wed Sept 13 Amy Barnes 9:30 AM–12:30 PM 89.00
The foods and flavors from the beautiful regions of the Med are some of the easiest to put together for parties, light dinners and special meals. Come for a great lesson and new ideas for treating your guest to amazingly great food! Our lesson is Our lesson is Greek Shrimp Bruschetta; Grilled Turkey Meatball Skewers with Garlic Yogurt Sauce; Spanakopita Tarts; Mediterranean Sirloin Beef Skewers Marinated in Lemon & Herbs; Palmier Stuffed ; with Pesto, Sun-Dried Tomatoes & Feta, and Artichoke, Tomato & Spinach Flatbreads. We will enjoy our food with a Plum & Thyme Prosecco Smash Cocktail.

EASY BREADS Thur September 14 Lisa Brisch 9:30 – 12:30 PM 89.00
If you love to bake, this class teaches a variety of Bread specialties that you'll have so much fun making for yourself, family and friends. Our from scratch lesson takes you through each step. Come to learn Cranberry-Pecan Rolls; Bolivian Pepper Jack Cornbread; Whipped Cream Biscuits; Yogurt & Olive Oil Flatbreads; Tomato-Olive Focaccia; English Muffins, and Popovers.

GOURMET COUPLES Fri September 15 Lisa Brisch 6:30 – 9:30 PM 190.00 per couple
Invite your cooking partner to join you for a fun culinary experience to be part of preparing a three course gourmet meal. Each couple will prepare part of the meal and when it's time to serve, we will enjoy a sampling of wine with the meal. Make a plan and join us for Dirty Martini Deviled Eggs and Greek Salad, served with Chardonnay . The entrée is Garlicky Shrimp with Breadcrumbs; Roasted Cauliflower with Lemon & Capers; Rice & Pasta Pilaf, and Roasted Green Beans with Feta & Greek Vinaigrette, served with Pinot Noir. Dessert will be Lemon Posset with Berries.

KIDS & PARENTS COOK DINNER Sat Sept 16 Jan D'Atri 9:30 AM – 12:30 PM 178.00/Two
If your child is 8 or older, team up to learn an amazing selection of new dinners you can share and make for your family! Come to learn Grilled Maple Bread Appetizer with Triple Cream Brie; Chicken Nugget Parmesan Casserole with Homemade Marinara; Marinated Salmon Salad with Dijon Vinaigrette; Orange Chicken with Seasoned Rice; Homemade Cavatelli with Alfredo Sauce; Cheeseburgers in Homemade Bread Cups, and Amazing Chocolate Cake with Homemade Vanilla Ice Cream.

MEDITERRANEAN NIBBLES Sat September 16 Lisa Brisch 2:00 – 5:00 PM 89.00
Light, delicious, and easy are what we'll learn with this menu! These are crowd pleasing recipes with lovely refreshing Mediterranean flavors. Come for a fun afternoon of cooking to learn this selection which includes Pine Nut Salad Spears ;Tabbouleh; Baked Feta; Greek Shrimp Cocktail with Lemon-Yogurt Cream; Grilled Chicken Kebabs with Tzatziki; Sicilian Caponata, and dessert of Lemon-Rosemary Olive Oil Cake.

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COOK CLUB -BEEF IT UP! Mon September 18 Jan D'Atri 2:00 – 5:00 PM 89.00
For many the ultimate culinary treat is Beef! In this interesting lesson we'll learn about a variety of Beef cuts and how to achieve the most flavor from each. Join us for a great afternoon of cooking and learn Sheet Pan Steak and Veggies with Garlic Butter Slather; Beef Flautas with Homemade Guacamole Salsa; KPNX's Mark Curtis' Famous Brisket; Classic Beef Stroganoff; Mongolian Beef with Rice; Beef Tenderloin with Blue Cheese Sauce on Crostini, and Chocolate Meatball Cookies.

HERB GARDEN COOKING Tues Sept 19 Amy Barnes 9:30 AM – 12:30 PM 89.00
Fresh Herbs add a delicious dimension to many recipes. Our lesson will explore the flavors of Herbs and how they best compliment the foods we use with them. Come for a fun and very interesting lesson to prepare Cilantro White Bean Dip with Chips and Sticks; Herbed Goat Cheese Tart; Grilled Chicken Breast with White Rosemary BBQ Sauce; Spaghetti with Walnut Sage Pesto; Pan-Seared Rib-Eye Steak with Thyme Mushroom-Merlot Sauce; Amy's Basil Risotto, and Strawberry Shortcakes with Mint and Whipped Cream.

BACON LOVERS BRING IT ON! Wed Sept 20 Amy Barnes 9:30 AM – 12:30 PM 89.00
Who doesn't LOVE BACON? This class will introduce the delicious flavor of Bacon to each dish we prepare. Come for a fun and alluring lesson to prepare Wilted Spinach Salad with warm Bacon Vinaigrette; Air Fryer Korean Marinated Pork Belly Bites; Feta and Bacon Stuffed Chicken Breast with Onion Mashed Potatoes; Canadian Bacon, Sweet Onion, and Golden Apple Pizza; Shrimp Chardonnay and Bacon Risotto; Candied Bacon Bourbon Apple Tarts, and Peanut Butter Rum Banana Milkshakes Topped with Bacon.

FOODS OF RIO Thur Sept 21 Lisa Brisch 9:30 AM – 12:30 PM 89.00
Learn about specialties from this beautiful International City with foods that have their traditions in this fascinating culture. Our authentic menu is Brazilian Cheese Bread; Feijoada (Pork, Beef & Black Bean Stew); Moqueca (Fish Stew with Coconut Milk); Skirt Steak with Salsa Verde; Creamy Yuca Purée; Collard Greens & Farofa (Toasted Breadcrumb Topping made with Cassava Flour), and Brigadeiro (Brazilian Chocolate Fudge Candies).

EAST INDIAN COOKERY Thur September 21 Linda Martin 6:30 – 9:30 PM 89.00
So many great flavors are possible with the combinations of East Indian foods. As we learn about the techniques of creating the richly spiced and flavorful foods, we'll gain an understanding of ingredients unique to the cuisine. Come for a fascinating culinary lesson to make Spicy Potato Samosa (Punjabi); Fried Onion Pakoras with Tamarind Chutney; Chicken Tikka Masala; Pork Vindaloo with Turmeric, Cinnamon, & Ginger; Chana Masala; Homemade Garlic Naan, and Semolina-Coconut Cake with Orange & Rose Water.

LUNCH & LEARN Fri September 22 Linda Martin 12:00 Noon – 1:00PM 45.00
Enjoy a lesson and lunch of this favorite dish so you can make it for yourself and use it for parties, family dinners and gatherings of all types. Our fresh Gelato will keep you cool with its' delicious frozen flavor! Our DEMONSTRATION is Butter Sautéed Chicken Piccata with Lemon & Capers over Cracked Black Pepper & Parmesan Angel Hair Pasta served with Roasted Asparagus with Garlic & Fresh Herbs. Dessert will be freshly made Mocha Chip Gelato Dessert with Freshly Whipped Cream.

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GOURMET COUPLES Fri Sept 22 Linda Martin 6:30 – 9:30 PM 190.00 per couple
Here is a class you can enjoy with your culinary partner! As a team you'll be part of a group preparing this delicious three course gourmet meal accompanied by a sampling of wines. Join us for a fun evening and Pan Seared Sea Scallop Amuse with Thai Spicy Black Bean Sauce; Fresh Avocado & Orange Salad (Baby Greens, Crispy Bacon, Cilantro-Lime Vinaigrette), served with Sauvignon Blanc. The entrée will be Five Spice Fire Roasted Pork Tenderloin with Cuban Salsa; Creamy Jalapeno-Jack Cheese Grits; Chargrilled Zucchini with Roasted & Marinated Peppers, and Cast Iron Sweet Potato & Bacon Hash, served with Merlot . Dessert will be Bittersweet Chocolate Mousse with Whipped Cream & Shaved Chocolate.

CUPCAKES & SPRINKLES Sat Sep 23 Lisa Brisch 9:30 AM – 12:30 PM 89.00
Beautiful, colorful and with so many flavor choices. Cupcakes are perfect celebration foods with just the right amount of cake in each one. Our class will bake, ice and most fun of all, decorate Cupcakes under the direction of the chef. Our lesson is Carrot Cupcakes with Maple Cream Cheese Frosting; Black Bottom Cupcakes; Ginger Cupcakes with Lemon-Cream Cheese Frosting; Chocolate-Frosted Golden Cupcakes with Caramel & Pretzels; Tiramisu Cupcakes; S'mores Cupcakes, and Lemon-Raspberry Cupcakes.

ITALIAN FINGER FOODS Sat Sept 23 Jan D'Atri 2:00 – 5:00 PM 89.00
Come for a fun and totally Italian experience to learn a menu of bite-sized appetizer foods which are perfect for a gathering of friends and a cocktail party! Our lesson begins with an appetizer platter of Deep Fried Olives, Pesto Bacon Bites and Radish Roses; Crispy Homemade Ravioli Bites with Fresh Tomato Dipping Sauce; Homemade Ricotta on Crostini with Balsamic Reduction Cocktail Italian Meatballs in Smothered Mozzarella Skewers; Marinated Parmesan Chicken Bites with Homemade Marinara Sauce, and Tuscan Cheesy Truffle Appetizers. Dessert will be Italian Donut Homes with Nutella Dipping Sauce.

COOK CLUB - PHYLLO & PUFF PASTRY Mon Sept 25 Jan D'Atri 2:00 – 5:00 PM 89.00
So many wonderful, impressive foods can be made with these two pastries. Come learn the techniques for using both of them in a class that is a valuable addition to anyone's culinary knowledge. Come have fun and be part of creating this great menu! Our lesson is Quiche Lorraine Tartlets in Phyllo Cups; Mini Salmon Wellingtons with Creamy Dill Sauce; Bacon, Blue Cheese, Fig and Honey Puff Pastry Tartlets; Baked Brie En Croute with Soberdough Crackers; Elegant Sliced Apples in Puff Pastry Roses; Cranberry Pecan Goat Cheese Truffles on Puff Pastry Stars, and Classic Baklava.

FALL INTO PIES & TARTS Tues Sept 26 Amy Barnes 9:30 AM – 12:30 PM 89.00
With so many Fruit and Vegetable combinations of autumn, flavor choices for Pies and Tarts are abundant! Come bring these flavors to life with beautiful Fruits and Veggies at their peak. We will start by mastering the perfect Crust; then dive into making these luscious fillings. Have fun making these masterpieces including: Swedish Sour Cream Apple Pie with Classic Flaky Pie Crust; Cranberry Pecan Tarts with Cream Cheese Pastry & Vanilla Bean Glaze; Buttermilk Pecan Pie with Olive Oil Pie Crust; Lemony Sweet Potato Pie with Buttery Pie Crust; Peanut Butter Pie with Pretzel Crust, and Strawberry and Chocolate Tart with Walnut Crust.

THAI TREASURES Tues September 26 Linda Martin 6:30 – 9:30 AM 89.00
If you're a fan of Thai flavors, come to learn to use the ingredients, spices and flavorings that make Thai specialties such favorites! This amazing lesson will teach you Curry & Ginger Spice Noodles with Cilantro-Lime Chicken; Red Curry Thai Beef with Jasmine Rice; Shrimp Stir Fry with Fresh Tomato, Ginger, Chilies, & Mint; Grilled Marinated Pork Skewers with Tamarind-

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Chili Sauce; Thai Yellow Curry Chicken & Vegetables, and Vegetable Pad Thai. Dessert will be Thai Mango-Coconut Sorbet with Fresh Ginger & Blackberry Sauce.

CHICKEN CHAMPS Wed September 27 Amy Barnes 9:30 AM – 12:30 PM 89.00

This lesson takes Chicken and turns it on its' side with a collection of recipes so dynamic you'll be amazed how good they are! Join us to learn great dishes for many amazing family meals ahead. Our lesson is Panko-Crusted Boneless Chicken Breast with Mustard-Maple Pan Sauce; Chicken Cordon Bleu Stuffed with Gruyere and Prosciutto with a light Cream Sauce; Spinach and Swiss Cheese Stuffed Boneless Chicken Thighs; Sticky Roasted Honey Ginger Drumsticks; Baked Parmesan Chicken Tenders with Buttered Pappardelle Noodles, and Air-Fried Cajun Chicken Wings with Spicy Cajun Sauce.

CHINESE AT HOME Thur September 28 Linda Martin 6:30 – 9:30 PM 89.00

Why not just make your favorite Chinese at home with this great lesson of our favorite foods! Our lesson teaches the basics of wok cooking and provides understanding of flavors of Chinese Ingredients, Spices and Flavorings with each dish. Come for a great lesson to prepare Crispy Vegetable Egg Rolls with Honey-Mustard Sauce; Foil Wrapped Marinated Chicken; Pork & Vegetable Fried Rice; Moo Shu Pork with Sesame Pancakes; General Tso's Sweet Fried Chicken, and Beijing Spicy Beef with Fresh Ginger, Garlic, & Peppers. Dessert will be Chinese Almond Cookies.

LUNCH & LEARN Fri September 29 Amy Barnes 12:00 Noon – 1:00 PM 45.00

Give yourself a treat with a lesson and delicious lunch at this DEMONSTRATION class. These are recipes that will be fun to use for entertaining! Come for Chicken Roulade stuffed with Chorizo and Monterey Jack Cheese, served with Creamy Pepperjack Cheese & Corn Risotto. Dessert will be light and melt in the mouth Margarita Cheesecake Mousse.

GOURMET COUPLES Fri September 29 Linda Martin 6:30 – 9:30 PM 190.00 per couple

It could be date night at your house! Invite your partner to join you at a cooking class where the menu is a three course gourmet meal. Couples will work together to cook the part of the meal they choose. From cooking we will sit down to a sampling of wine served with the courses of the dinner. Come to learn Tuna Tartar Amuse with Fresh Avocado & Sriracha and Avocado & Crisp Romaine salad with Balsamic-Dijon Vinaigrette, served with Pinot Grigio. The entrée will be Chargrilled New York Steak with Rum-Chili Sauce; Curry Scented Roasted Fresh Vegetables; Tequila & Butter Braised Carrots, and Roasted Green Chili Corn Muffins with Honey-Butter, served with Zinfandel. Dessert will be Bananas Foster Rum Flamed Dessert with Homemade Vanilla Bean Ice Cream.

RESCUED RECIPES Sat September 30 Jan D'Atri 2:00 – 5:00 PM 89.00

When Jan D'Atri and her Mom set out to collect favorite family recipes, each recipe had a story with wonderful history of where the recipe was loved, by who and why it made an impact on the family. Here we'll share the recipes from their book and share stories of the favorite family recipes as we gather to cook. Come for a fun and inspiring afternoon to prepare Doc Severinsen's Olive Tapenade with Homemade Flatbread Crackers; Nonna Rita's Rigatoni with Easy Vodka Sauce; Tootie's Famous Blender Butter Sauce over Marinated Salmon; Saxophonist Dave Koz's Brisket; Lancer's Restaurant Caesar Salad; Grandma Lupe's Tucson Taco's, and Waldorf Astoria Original Red Velvet Cake.

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