

SWEET BASIL Culinary Center

8900 E. Pinnacle Peak Road Suite C-4, Scottsdale, AZ 85255
480-596-5628 | SweetBasilGourmet.com

Spring 2024
April - May - June



NEW! PRODUCTS AT SWEET BASIL!

Our shelves are bursting with excitement for you to shop and explore! We returned from the Las Vegas and Atlanta Food Shows and stocked up on some incredible goodies and gadgets. Below are a few:

Dock6Pottery crafts beautiful everyday objects from their studio in Minneapolis, Minnesota. Their small pieces of functional art is made accessible to everyday people.

Hammer Stahl Damascus 5: Utility Knives www.heritagesteel.us
Crafted from 67 layers of Japanese AUS10 Damascus steel, the Hammer Stahl Damascus 5 Utility Knife is your go-to for precision cutting. Control is at your fingertips with its ergonomic rosewood handle.

Geometry House: Dish Towels Wholesale@Geometry.House.com
Introducing an artful new take on kitchen towels. Start Your Spring off right with warm and bright shades. Geometry House towels are quick-drying, absorbent, and are made from post-consumer recycled materials.



KIDS COOKING CAMPS

**NOW AVAILABLE
TO SIGN UP!**



<p>KIDS 8-12 YEARS OLD</p> <p>KIDS CLASSES 9:30AM-12 NOON</p>	June 3-7
	June 10-14
	June 24-28
	July 8-12
	July 22-26
<p>TEENS 13-17 YEARS OLD</p> <p>TEENS CLASSES 2PM-4:30PM</p>	July 29-August 2
	June 10-14
	June 24-28
	July 8-12
	July 22-26

Our culinary school provides interactive classes throughout the day, offering a diverse selection of 40 sessions each month covering various culinary topics suitable for home cooks. Engaging in cooking classes can be a delightful and fulfilling way to incorporate cooking effortlessly into your routine, as a hobby, or merely to relish excellent cuisine. Our classes are perfect for both corporate gatherings and private occasions!



SWEET BASIL *Culinary Center*

Welcome to Sweet Basil Culinary Center!

Come to our new home and discover all of the new and fun products and classes.

Join us in our beautiful kitchen!

Each class includes a copy of the recipes and a meal of the foods prepared.

You can register for a class in the store, by phone (480-596-5628)

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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April 2024

PARISIAN DELIGHTS Jan D'Atri Monday April 1 2:00 – 5:00 PM 95.00

Enjoying great food is central to French culture and the social life of French people where most people like to cook and standards are high. We will learn from this backdrop how to create traditional French foods you will absolutely love! Our lesson is Tarte Soleil (pull apart Pastry with a beautiful spiral design); French Onion Soup; Baked Mushroom Boursin Cheese Pasta; Sautéed Lemon Chicken with Garlic, Herb and Lemon Sauce; Potatoes Gratin; Romaine and Avocado Salad with Aveyronnaise (creamy Dijon) Dressing. Dessert will be and Crepes Suzette with Pear & Caramel Sauce.

DELICIOUS PASTA-BILITIES Jan D'Atri Tuesday April 2 6:30 – 9:30 PM 95.00

So many choices for great meals with fresh made Pasta. Come learn the technique and methods to these made from scratch varieties. Our lesson will inspire and warm your spirit. We'll learn step by step to make Ravioli Bites with Tomato Basil Vodka Dipping Sauce; Asparagus & Ricotta Agnolotti (Pasta Shape) in Brown Butter; Cuitarra Alla Genovese (Pasta made with an ancient Guitar-shaped Pasta Tool); Homemade Garganelli (Pasta made with Pasta Comb!); Homemade Bolognese Sauce; Spaetzle with Gruyere Sauce, and Pastia (Italian Custard and Pasta) Cake.

PIES FOR SPRING Amy Barnes Wednesday April 3 9:30 AM – 12:30 PM 95.00

So many great Pie flavors are possible with the harvest of spring. We'll begin this fun class with each student learning to make a Pie Crust from scratch. From there pick your favorite flavor and build your Pie into a beautiful fresh baked finish. Flavor choices are: Fresh Plum Tomato Pie with Fresh Herbs and Mozzarella with an Olive Oil Crust; Onion, Swiss & Bacon Tart with Pate Brisée Crust; Mini Chorizo Quiches with Cream Cheese Crust; Apple Pies Cups with Nutmeg Whipped Cream; Chocolate Chess Pie (Famous Southern Custard Pie) with Irish Cream Whipped Cream, and Arizona Peach & Oat Crumble Pie.

PLANT BASED PREFERENCE Lisa Brisch Thursday April 4 9:30 AM – 12:30 PM 95.00

Exploring a plant based diet is the choice of many wanting a healthy way to eat. This lesson is packed with great recipes and ideas using Veggies, Beans and Grains in creative delicious ways. Come for a fun and inspiring lesson to learn Roasted Beets with Lemon-Tahini Dressing; Chickpea Salad with Homemade Vegan Mayonnaise; Mushroom Bolognese; Cauliflower Shawarma with Spicy Tahini (Roasted Cauliflower Florets and Red Onion Wedges seasoned with Cumin, Paprika, Coriander, Turmeric, and Cayenne served on Pita Bread with Spicy Tahini); Black Bean and Sweet Potato Tacos; Quinoa Buddha Bowls (Quinoa with Curry, topped with Roasted Tofu, Kale, & Broccoli, drizzled with Tahini Miso Sesame Sauce), and Vegan Chocolate Cupcakes with Creamy Chocolate Frosting.

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GRILL FRIENDS! Linda Martin Thursday April 4 6:30 – 9:30 PM 95.00

This lesson offers you a chance to spend a fun evening making friends with your grill. In the end you'll enjoy a meal of amazing foods cooked start to finish on the grill! Come join in for a fun evening and learn about cooking temperatures, placement and timing. Our lesson is Char Grilled Shrimp with Lemon & Horseradish Spiced Cocktail Sauce; Portabella, fresh Tomato, & Romaine Grilled Salad with Tarragon Vinaigrette; fresh Salmon on the Grill with Key lime Butter; Tandoori-style Grilled Chicken with Garlic, Coriander, Cumin, & fresh Ginger; perfect Grilled New York Steak with Three Herb Chimichurri Sauce, and Grill Cooked fresh Asparagus with Candied Bacon. Dessert will be Peach Cobbler on the Grill with Homemade Vanilla Bean Ice Cream.

LUNCH & LEARN Amy Barnes Friday April 5 12:00 Noon – 1:00 PM 50.00

This lesson offers an easy way to learn a new menu in a DEMONSTRATION and enjoy a great lunch at the same time! Come relax and let us serve you a delicious meal of Sautéed Almond Crusted Chicken Breast with Scallion Butter Sauce served with Shiitake Mushroom Brown Rice Pilaf. Dessert will be Lemon Crème Brûlée with fresh Berries.

GOURMET COUPLES Linda Martin Friday April 5 6:30 – 9:30 PM 215.00 per couple

Invite your partner to cook with you and be part of creating a three course gourmet meal. Each couple chooses part of the meal to prepare from scratch. When the cooking is complete, everyone will sit down to enjoy the meal with a sampling of wine. Come join the fun and learn Cumin Dusted Grilled Sea Scallop Amuse with Cilantro Oil and Mixed Greens Salad with Hard Cooked Egg, French Bread Croutons, & Champagne Vinaigrette, served with Sparkling Wine. The entrée will be Pan Seared, Pepper Crusted New York Steak with Brandy Cream Sauce; Angel Hair Pasta with Cast Iron cooked Shrimp & Lemon Gremolata; Pan Roasted fresh Broccoli with Garlic & Olive Oil, and Oven Roasted Yukon Gold & Sweet Potato Gratin, served with Cabernet Sauvignon. Dessert will be Homemade Coffee Ice Cream with Chocolate Espresso Sauce & freshly Whipped Cream.

KIDS & PARENTS COOK Lisa Brisch Saturday April 6 9:30 AM – 12:30 PM 190.00/two

Kids, if you are aged 8 or above and like to cook, bring your parent to a cooking class to share the experience. You will learn a menu you can cook for your whole family when you're at home. Our lesson is Honey-Almond Focaccia with Rosemary; Spaghetti Pie; Ground Beef Tacos; Buffalo Chicken Quesadillas; Zucchini Noodles with Tomato Basil Pesto; Oven-Fried Chicken Parmesan, and Muffin Tin Doughnuts.

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CHEESE MAKING Jan D'Atri Saturday April 6 2:00 – 5:00 PM 95.00 Making Cheese from scratch

is a fascinating and rewarding experience. As you follow the process and see the curds develop, Cheese comes to life and results in a beautiful product to use in your recipes. Come to learn Cheese making methods for Ultra Creamy Homemade Cream Cheese; Homemade Ricotta; Homemade Mozzarella Balls (Chiliegine); Homemade American Block (Cheddar) Cheese. We'll use these Cheeses to make Grilled Multi Cheese Sandwiches; Caprese Salad with Mozzarella Balls, & Lox, Bagels and Cream Cheese).

CHICKEN CREATIONS Jan D'Atri Monday April 8 2:00 – 5:00 PM 95.00

Chicken is a great go to food and is versatile for meals of all types. Here is a chance to learn new recipes for meals your family will love! Come have fun and learn to prepare Cut It with a Fork Golden Chicken; Best Ever Basted BBQ Chicken; Teriyaki Chicken Stir Fry; Succulent Chicken Meatballs in Eggplant over Homemade Fettuccine; Curried Chicken with Boozy Cranberry Tea Sandwiches; My Momma's famous Chicken Scaloppine, and Sweet, Savory & Spicy Chicken and Waffle Bites.

SOUTHWEST SPLENDOR Amy Barnes Tuesday April 9 9:30 AM – 12:30 PM 95.00

Southwest cuisine is one of the most dynamic of any style of cooking. With many local ingredients to use, endless flavor combinations are possible. Local Chilies, from mild to spicy, are a key component in many dishes. Come learn how to create these foods in this great class! Our lesson is Creamy Guacamole Platter with Vegetable Crudités and Oven-Fried Shrimp; Adobo-Rubbed Pork Tenderloin with Black Bean Pico De Gallo; Pinto Bean & Feta Cheese Quesadillas; Carne Asado Tacos (Flank Steak with Corn Tortillas); Bacon-Topped Peanut Butter Stuffed Jalapenos; Baked Cheesecake Taquitos with Raspberries and Whipped Cream, and Strawberry Basil Margarita.

ITALIAN FINGER FOODS Jan D'Atri Tuesday April 9 6:30 – 9:30 PM 95.00

This lesson uses traditional Italian ingredients in combinations that turn bite size morsels into delectable finger foods. Come learn a traditional much loved menu of Italian to use for your own gatherings! Our menu is Trio of Bruschetta's (Caponata, Apple & Brie, traditional Tomato & Basil); Deep Fried Ravioli Crisps with Marinara Dipping Sauce; Sicilian Arancini; Cocktail Meatballs with Melted Mozzarella on Skewers; Margherita Flatbread Pizza; Parmesan Chicken Bites with Spicy Tomato Dipping Sauce, and Authentic Sicilian Cannoli in Homemade Shells.

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GRILLING GREATNESS Amy Barnes Wednesday April 10 9:30 AM – 12:30 PM 95.00

Grilling is a fast and easy way to cook most foods. The trick is to understand temperatures, timing and placement of foods on the grill. This fun lesson teaches these principals with great recipes to work on. Our menu is Honey Grilled Chicken Breast with Lemon & Olive Oil Couscous; Maple-Orange Shrimp and Scallop Kebabs Over Creamy Polenta; Mediterranean Salmon, Feta and Artichoke Heart Foil Packs; Sesame Shell Steak and Scallion Kebabs; Grilled Italian Rubbed Boneless Pork Loin Chops; Brown Sugar and Cayenne Spiked Grilled Sweet Potatoes, and Thai Grilled Avocado Mango Shrimp Salad.

FISH FOR IT! Lisa Brisch Thursday April 11 9:30 AM – 12:30 PM 95.00

Fish has so many great flavors, and it's so easy to prepare! Come explore the best cooking method for each Fish we prepare, along with timing to achieve tender flaky perfection. Come and learn with our lesson of Olive Oil Poached Cod with Tomato Sherry Vinaigrette; Snapper Baked in a Salt Crust; Oven-Steamed Salmon with Champagne Butter Sauce; New Orleans BBQ Shrimp over Rice; Grilled Tuna Steaks with Red Wine Vinegar and Mustard Vinaigrette; Orzo Risotto with Seared Scallops and Tomatoes, and Oven-Steamed Mussels with Leeks and Pernod.

SAUCE AND SAUTE Linda Martin Thursday April 11 6:30 – 9:30 PM 95.00

Two great cooking techniques can be mastered in one class! This lesson combines the quick cook method of Sauté and adds Sauce -making to each item we cook. Come and learn so you can add these skills to your cooking knowledge. Our lesson is Seared Sea Scallops with Champagne-Vanilla Butter Sauce; Sautéed fresh Corn Salad with Cumin-Lime Vinaigrette, Cherry Tomatoes, & Feta Cheese; Pan Sautéed New York Steak with Sauce Diane (rich Steak Sauce with fresh Mushrooms, Shallots, & Madeira Wine); Chicken Sauté with Balsamic-Pan Sauce; Sautéed Fresh Mushrooms in Bourbon Butter Sauce; Italian Puttanesca Sauce over Fresh Vegetable Sauté, and Cherries Jubilee over Homemade Vanilla Ice Cream.

LUNCH & LEARN Lisa Brisch Friday April 12 12:00 Noon – 1:00 PM 50.00

We're pretty sure this lesson will give you a menu you can enjoy sharing with guests when you want to impress with a great meal! Come for a fun and memorable lesson to enjoy a DEMONSTRATION of Steak Tips au Poivre over Yukon Gold Mashed Potatoes, served with Roasted Asparagus. Dessert will be Fudgy Chocolate Bundt Cake with Mascarpone Whipped Cream.

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GOURMET COUPLES Linda Martin Friday April 12 6:30 – 9:30 PM 215.00 per couple

Make this night a date night and bring your partner to be a team. You'll work with a group of couples to prepare this fabulous menu. With each course you will enjoy a sampling of wine to complement the meal. Our lesson is Jalapeno-Jack stuffed Bacon and seared Shrimp Amuse, and fresh Green Salad with Red Onion, Cilantro, & Papaya Dressing, served with Pinot Grigio. The entree is oven roasted Cod with Rosemary Bread Crumbs & Dijon-Caper Aioli; Brown Butter Lobster Risotto; julienned fresh Zucchini, Yellow Squash, & Red Peppers with Garlic & Herbs; Oven Roasted Green Beans with Candied Bacon, and fresh Herb Dinner Biscuits with Sweet Butter, served with Pinot Noir. Dessert will be Caramelized Pear & Almond Upside-down Cakes with Sweet Mascarpone.

FRENCH PASTRIES Lisa Brisch Saturday April 13 9:30 AM – 12:30 PM 95.00

Light, delicate, flaky and delectable could describe the pleasures of eating French Pastries. If you like to bake, this is the ultimate lesson with a well rounded sampling of French Pastry favorites. Come for a fun lesson and learn to create Bostock (Toasted Brioche Brushed with Syrup & Topped with Sweet Almond Paste); Chocolate Hazelnut Flourless Cakes; Chouquettes (French Pastry Sugar Puffs); Strawberry Napoleons (Puff Pastry Sandwiches with Pastry Cream & Strawberries); Chocolate-Raspberry Mousse; Lemon Pots de Crème (Little Pots of Lemon Flavored Custard), and Torsades au Chocolat (Chocolate Pastry Twists filled with Vanilla Custard).

SNACK BOARDS Jan D'Atri Saturday April 13 2:00 – 5:00 PM 95.00

We're taking the much loved concept for Charcuterie Boards and updating it with a new, playful theme. Snack boards are the more casual version of the Charcuterie Board but made with snack foods! Our lesson gives direction on easy assembly, and impressive presentation. It's a hugely successful way to entertain! Come have fun and be part of creating VIVA MEXICO BOARD (Mini Street Tacos, Flautas, Mini Chimi's, Chips & Salsa, Biscochitos); MANGIA BENE! ANTIPASTO BOARD (Salami Roses, Maple Toast with Brie & Maple Syrup, Deep Fried Olives, Mini Meatballs with Farfalle topped skewers, Fried Parmesan Cups, Gruyere, Sage & Prosciutto Twists); THE ALL-AMERICAN BOARD (Mini Apple Pies, Tomato Shots with Grilled Cheese Bites, Corn Dog Pinwheels, Chicken & Waffle Bites, Onion and Cheese Rounds.

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TUSCAN IN SPRING Jan D'Atri Monday April 15 2:00 – 5:00 PM 95.00

Tuscan foods don't get any better than when prepared with the bounty from the spring harvest. Discover the diversity of flavors, aromas, and textures which are divine, along with the simplicity of how to cook the foods produced from the land. Our great lesson is Spring Chicken Mostaccioli; Creamy Homemade Pappardelle in Leeks & Bacon; Springtime Risotto with Peas & Mascarpone; Tuscan Style Roasted Asparagus with Blistered Cherry Tomatoes & Pinenuts; Spring Garden Panzanella Salad; Grilled Tuscan Steak rubbed with Olive Oil, Garlic and Porcini Powder and Lemon, Garlic & Rosemary, and dessert of Torta Montovana (Italian Almond Cake).

CELEBRATION BUFFET Amy Barnes Tuesday April 16 9:30 AM – 12:30 PM 95.00

This time of year, there are many things to celebrate! This lesson is focused on how to make YOUR celebrations memorable, delicious and beautifully presented. These menus can be your crowd pleasers with easy to prepare choices. Our lesson is Grilled Fruit & Vegetables with Burrata and Brie Cheeses, Salami and Balsamic Glaze; Fresh Salmon Rice Paper Rolls with Peanut Sauce; Giant Beefy Taco Salad with Cheesy Quesadilla Wedges & Hacienda Dip; Chickpea Fritters with Homemade Flatbread, Cucumber and Tahini Sauces, and Herbed Goat Cheese and Arugula Bistro Salad in Phyllo Cups. Dessert will be Creamy Bittersweet Chocolate Dip surrounded with Strawberries, Pretzels, Toasted Angel Food Cake & Chocolate Chip Cookie Bites

GREEK TO ME Jan D'Atri Tuesday April 16 6:30 – 9:30 PM 95.00

Fresh clean flavors of these Mediterranean specialties dazzle us with earthy foods and amazing flavor combinations. Come for a fascinating and inspiring class to learn to prepare these specialties. Our lesson is Pistachio Encrusted Lamb Lollypops; Smooth & Creamy Hummus with Homemade Naan Bread; Briam! (Roasted Veggies cut in rounds designed as a Pinwheel in Cast Iron Skillet; Manestra (Greek Risotto); Muhammara Dip spicy Red Pepper with Greek spices and Toasted Garlicky Pita Chips; Best Ever Dolmas (Stuffed Grape Leaves), and Baklava Cigar Dessert.

KNIFE SKILLS Amy Barnes Wednesday April 17 9:30 AM – 12:30 PM 95.00

Some of the most important tools in your kitchen are the knives you own. This class offers a hands-on experience learning how to use a chef's knife and paring knife. Each participant will receive an array of vegetables and fruits to use for practice. The instructor will lead you through demonstration and practice to gain understanding and skill. From our chopping we'll go on to prepare a Vegetable Stir Fry; Roasted Spring Vegetables, and Fresh Fruit Salad with Honey, Mint and Lime Syrup.

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SOUS VIDE Lisa Brisch Thursday April 18 9:30 AM – 12:30 PM 95.00

The Sous Vide way of cooking is like no other. The technique of cooking in a water bath brings the natural flavors of the foods to life. This lesson teaches all you need to know to do it successfully at home. Come learn to prepare Sous Vide Egg Bites; Tomato Bruschetta with Sous Vide Ricotta and Basil; Spanish-Style Garlic Shrimp; Thai-Style Chicken Salad with Spicy Peanut Dressing; Pork Tenderloin with Dried Cherry-Port Sauce, and Glazed Carrots. Dessert will be Cafe au Lait Pots de Crème.

LADIES NIGHT Linda Martin Thursday April 18 6:30 – 9:30 PM 95.00

This is girlfriends' night with a cooking theme that gives you an amazing menu of party foods. Spend the evening with the girlfriends you enjoy and share this class of do-able foods. Our lesson is Panko Crusted Crab Cake Bites with Roasted Pepper & Chive Aioli; Grilled Chili Rubbed Shrimp with Avocado-Corn Salsa; Thai Chicken Flatbread Pizza with Spicy Peanut Sauce; Spinach-Artichoke Puff Pastry Bites; Peppered New York Steak Skewers with Balsamic Syrup; Blue Cheese & Caramelized Onion Mini Toasted Sandwiches, and Dark Chocolate & Caramel Tartlets with Fleur de Sel. We'll enjoy our food with a No Stress Cocktail made with Vodka, Malibu Rum, Pear Schnapps, Pineapple & Cranberry Juice.

LUNCH & LEARN Jan D'Atri Friday April 19 12:00 Noon – 1:00 PM 50.00

Treat yourself to a DEMONSTRATION of an Italian cooking lesson and lunch, which will be served to you. Our dynamic lesson is Grilled Porcini-Rubbed New York Steak with a Bright and Savory Chimichurri Sauce, served with Creamy Parmesan Cauliflower Risotto. Dessert will be Melt-in-your-mouth Chocolate Éclair Cake.

GOURMET COUPLES Linda Martin Friday April 19 6:30 – 9:30 PM 215.00 per couple

Invite someone special to share an inspiring cooking lesson and be part of creating a three course gourmet meal. Come join the fun of cooking, then the pleasure of eating each course paired with a wine. Our lesson is Herb Roasted Salmon Bite Amuse with Vodka Aioli, and Celery Root & fresh Apple Salad with Hazelnut Vinaigrette, served with Sauvignon Blanc. The entrée will be New York Steak on the Grill with Roquefort-Rosemary Butter; Char Cooked Asparagus with Homemade Béarnaise Sauce; Crispy Shoestring Potatoes with Fresh Herbs, and Curry Scented Roasted Fresh Vegetables, served with Cabernet Sauvignon. Dessert will be Candied Pear Tart with Pistachios & Homemade Vanilla Bean Ice Cream.

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CINCO DE MAYO Paul Johnson & Martie Sullivan Saturday April 20 2:00 – 5:00 PM 50.00

It's party time and we're turning this afternoon into a Cinco de Mayo celebration with our best and favorite Mexican specialties. Enjoy a DEMONSTRATION with the tools and gadgets that make preparation easy and fun, brought to us from our friends from LA and Phoenix. Our lesson will delight and entertain with recipes of Spicy Shrimp Nachos, Machaca Beef Tacos and Chicken Enchiladas, served with Classic and Frozen Margaritas. We'll show and use Hammer Stahl Cookware, JK Adams Wood products, Tovolo Gadgets and linens from Mu Kitchen. Come join this party and be part of a fun afternoon of new knowledge and culinary pleasures.

DESSERT DELIGHTS Jan D'Atri Monday April 22 2:00 – 5:00 PM 95.00

Dive in and bake with us! Each recipe teaches valuable baking principles, technique and presentations. If you like to bake, you can master each of these desserts then enjoy the pleasure of serving these impressive creations to your family and friends. Our lesson is Elegant Key Lime Macarons with Tequila Lime Butter Ceme Filling; English Trifle, Fresh Fruit Tart; Strawberry Rhubarb Crumb Pie; Crepes Suzettes; Chocolate Pots De Crème in Homemade Wafer Coffee Cups, and Best ever moist Carrot Cake with Cream Cheese Frosting.

BOARDS FOR SPRING Amy Barnes Tuesday April 23 9:30 AM – 12:30 PM 95.00

This inspiring class is packed with ideas for throwing unforgettable parties with casually chic presentations, easy to prepare recipes, tips on portioning and creating themes for parties. Our lesson gets you involved in creating a **Charcuterie Board** of Ham & Cheddar Cheese Pastry Pinwheels with tangy Honey Mustard Dip, warm Pretzel Bites with Cheddar Beer Dip and Broccoli & Carrot Sticks, Red Grapes and Chocolate covered Pretzels. **Steak Board** with Garlic Butter Steak Crostini and Horseradish Sauce, Spinach, Strawberry & Feta Cheese Salad with Apple Cider Dressing, fresh Watermelon Wedges, and Chocolate Chip Crinkle Cookies. **Mediterranean Board** with Spinach & Feta Phyllo Cigars, Sesame Hummus with Vegetable Crudit , Tzatziki Dip & Pita Wedges, and Cinnamon & Sugar Phyllo Crisps. **Southwest Party Board** with Puffy Beef Tacos, Chili Lime Jicama Sticks, Candied Bacon Jalapeno Crackers, & Cool Strawberry Vanilla Bean Salsa with Cinnamon Tortilla Chips. **Dessert Board** of Vanilla Bean Waffles with fresh Fruits, Yogurt Nutella & Homemade Brown Butter Buttermilk Syrup,

DATE NIGHT Jan D'Atri Tuesday April 23 6:30 – 9:30 PM 190 per couple

Who says date night has to be a weekend night? Make this your evening of fun and explore a menu with lots of eating pleasure now and in the future. As a couple you will cook together then enjoy a great meal served with wine. Our lesson is Bang Bang Shrimp Eggrolls; Pomegranate Maple Glazed Lamb Chops; D'Anjou Pear & Pomegranates Salad with Dijon Ginger Dressing; Creamy Chicken Thighs with Thyme and Lemon over Seasoned Rice; Creamy Garlic Pasta with Seared Scallops; whole Roasted Cauliflower with Chile-Yogurt Glaze, and Decadent Black & White Swirled Mousse. We'll serve our courses with Sauvignon Blanc and Pinot Noir.

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SPRING FLING Amy Barnes Wednesday April 24 9:30 AM – 12:30 PM 95.00

This party menu is a great reason to invite friends for a gathering, to enjoy your cocktail food! Come for a fun class and inspiring lesson to be part of preparing Flank Steak with Horseradish Aioli & Arugula on Baguette; Buttery Garlic & Oregano Crostini with warm Asiago Cheese Dip; Air Fried Bacon wrapped Shrimp with Honey Mustard Sauce; Bite sized Spinach, Crab & Artichoke Puff Pastry Tarts, and Sausage Wonton Cups with Avocado Ranch Dressing. Dessert will be Brie and Blackberry Jam Phyllo Triangles. We'll enjoy our party with Pink Lemonade Prosecco Punch.

BREAD BASKET Lisa Brisch Thursday April 25 9:30 AM – 12:30 PM 95.00

Bread baking can be for everyone! There is nothing quite like the creative process and satisfying reward of turning out a beautiful bread creation! This class will give you the knowledge to be able to bake all these amazing specialties! Join in to experience and learn the steps to making English Muffins; Popovers; Multigrain Soda Bread; Easy Sandwich Bread; Dilly Onion Bread; Whole-Wheat Mile-High Biscuits, and Cinnamon Bread (A Quick Cinnamon Bread topped with Cinnamon and Sugar).

EASY SPRING DINNER PARTY Linda Martin Thursday April 25 6:30 – 9:30 PM 95.00

Sometimes you want to entertain without the muss or fuss. This lesson is exactly what you need to create an easy party and offer a dynamic menu of your own. Come for a fun evening of cooking to prepare Sautéed Mushroom & Goat Cheese Toasts Appetizer with fresh Basil Oil; Shaved Zucchini & Yellow Squash Salad with Toasted Pine Nuts & Lemon-Olive Oil Dressing; Flame Cooked Brazilian Spice Rubbed Salmon with Curry-Lemon Aioli; Coriander-Butter Roasted Carrots with fresh Dill; Toasted Garlic Couscous and Grilled fresh Asparagus with Lemon Gremolata. Dessert will be Key Lime Pie Desserts "Shots" with Toasted Meringue.

GOURMET COUPLES Linda Martin Friday April 26 6:30 – 9:30 PM 215.00 per couple

Plan a great culinary evening with your partner and come cook with a group of foodie couples. Each couple will prepare part of a three course gourmet menu. Then everyone will enjoy the meal with a sampling of wine. Come for a fun experience and prepare Coconut Shrimp Amuse with Chili-Lime Sauce and Grilled Radicchio & Butter Lettuce Salad with Peppered Almonds, served with Sauvignon Blanc. The entrée will be Chicken, Sausage, & Shrimp Paella with Little Neck Clams, Peppers, White Wine, & Saffron; Agave Glazed Carrots; Grilled Cooked Peppers with Caper Vinaigrette. and freshly made Herb Dinner Rolls with Sweet Butter, served with Pinot Noir. Dessert will be Dark Chocolate Cake with Mango-Ginger Sorbet & Blackberry Sauce.

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KIDS COOK Jan D' Atri Saturday April 27 9:30 AM – 12:30 PM 95.00

If you are aged 8 or above, this could be a great class for you! It will teach you new ways to cook with recipes you'll can use to cook for your family. Come for a fun morning to learn Mac & Cheese with Crispy Parmesan Phyllo Crust; Potato-Chip Crusted Chicken with Homemade Pesto; Mini Margherita Pizzas; Enchiladas with Guacamole Salsa; Creamy Salmon Skillet; Taco's in a Bag, and the famous SWIG Sugar Cookie!

ASIAN FINGER FOODS Lisa Brisch Saturday April 27 2:00 – 5:00 PM 95.00

There are so many satisfying Asian foods and we've put together a menu and lesson with dynamic flavors from several countries. This lesson will get you familiar with Asian ingredients, flavorings and spices, and then preparation techniques which make these morsels little bites of pleasure. Join us for a lesson of Malaysian Glazed Chicken Wings (Roasted Chicken Wings Seasoned with Coriander, Fennel, Cumin, Dried Chilies, Garlic, Ginger, Soy Sauce, & Molasses); Korean Sizzling Beef Lettuce Wraps (Ground Beef & Pickled Cucumber Lettuce Wraps, seasoned with Brown Sugar, Garlic, Soy Sauce, & Sesame Oil and served with Sriracha Mayo); Shrimp Toasts (Sandwich Bread slices topped with a Puree of Shrimp, Water Chestnuts, Ginger, Scallions, Sherry, Cilantro & then Fried); Grilled Beef Satay; Vegetable Pancakes with Japanese BBQ Sauce; Oven-Fried Gobi Manchurian (Spiced Cauliflower tossed in a Tangy, Salty-Sweet Sauce), and Matcha Shortbread Cookies.

WINE COUNTRY ENTERTAINING Jan D'Atri Monday April 29 2:00 – 5:00 PM 95.00

Foods that pair nicely with wines from California wines can be easy to prepare. Come learn about food flavor profiles and wines with flavors which are complimentary and nicely balanced. Come for a fun and interesting culinary experience to learn Tomato Basil Bisque with Grilled Cheese Croutons; Caramelized Onion, Pear & Blue Cheese Flatbread; Napa Valley Wine-Braised Short Ribs over Risotto; Wine-Poached Salmon Cobb Salad; Ricotta Dumplings with Truffle Oil & Italian Sausage, and Wild Brown Butter Mushrooms with White Wine over Charred Crostini.

SAUCE IT! Amy Barnes Tuesday April 30 9:30 AM – 12:30 PM 95.00

Sauces add lots of great flavors to the foods you cook; and knowing how to prepare them gives you lots of options in preparing a meal. Come for an interesting and valuable lesson to learn Roasted Salmon with Homemade Hollandaise Sauce; Sauteed Turkey Piccata with Tarragon Cream Sauce; Pan-fried Steak in Bourbon Peppercorn Sauce; Pork Tenderloin with Caramelized Apples & Brandy Cream Sauce; Sautéed Swiss Chard with Parmesan Cheese & Wine Sauce, and Smoky Grilled Shrimp with Lemon Basil Aioli. Dessert will be Croissant Bread Pudding with Warm Praline Sauce.

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May 2024

SHEET PAN DINNERS Amy Barnes Wednesday May 1 9:30 AM – 12:30 PM 95.00

One pot dinners move over! Here is the way to cook dinner with no muss or fuss using your oven and only one pan! Food choices are endless and roasting provides great flavors no matter what you cook. Come for a fun and inspiring lesson to learn Sheet-Pan Honey-Balsamic Boneless Pork Chops & Sweet Potato Dinner; Sheet Pan Spicy Ginger Sesame Flank Steak and Broccoli & Cucumber Salad; Sheet Pan Shrimp Fajitas & Mango Guacamole; Sheetpan Chicken Marbella with Olives, Capers and White Wine; Sheet Pan Maple Dijon Glazed Salmon with Asparagus and Baby Potatoes, and dessert of Blueberry Slab Pie with Pecan Oat Crumble & Whipped Cream.

MOTHER'S DAY BRUNCH Lisa Brisch Thursday May 2 9:30 AM – 12:30 PM 95.00

Create a special occasion for Mother's Day and offer this beautiful meal to celebrate your Mom! This is a menu of delicious foods everyone will love! Come learn Asparagus & Spring Greens Salad with Gorgonzola Vinaigrette; Black Pepper Crepes with Tomatoes & Goat Cheese; Bacon Scalloped Potatoes; Rolled Spinach Omelet; Candied Bacon; Carrott Cake Pancakes, and Cinnamon Brown Butter Breakfast Puffs, served with Frozen Peach Bellinis.

SUSHI SENSATIONS Linda Martin Thursday May 2 6:30 – 9:30 PM 95.00

If you love Sushi come and learn how easy it is to prepare yourself. The lesson begins with learning to make Sushi Rice; then in teams we'll make this great menu! Come for Sushi Rice; Beef Tataki Sushi Roll with Wasabi & Chives; Crab, Avocado & Fresh Mango Roll; She Crab Roll with Lump Crab Meat & Red Tobiko; Nitro Ahi & Vegetable Roll; Avocado & fresh Salmon Nigiri, and fresh Tuna, Wasabi & Toasted Garlic Nigiri.

LUNCH & LEARN Amy Barnes Friday May 3 12:00 Noon – 1:00 PM 50.00

Treat yourself to a very special lunch and enjoy learning a menu you can turn into a dinner party for your friends. Our DEMONSTRATION is Southwestern Sheet Pan Shrimp & Peppers, served with Creamy Mexican Green Chile Rice Casserole. Dessert will be Coconut Flan. We'll enjoy a delicious Sangria Lemonade Punch with lunch.

GOURMET COUPLES Linda Martin Friday May 3 6:30 – 9:30PM 215.00 per couple

Make this evening a date night! Invite your partner to join you for a fun filled evening of cooking a three course dinner. You choose which part to make and all together the group will prepare this stunning meal. Join us for Grilled Shrimp on fresh Rosemary Skewers Amuse and Watermelon, Feta, & Baby Arugula Salad, served with Sauvignon Blanc. The entrée is Cast Iron Cooked New York Steak with Blazing Jack Daniels-Cream Sauce; Bourbon Butter sautéed fresh Mushrooms; Petite Baked Potatoes with Crème Fraiche & Chives, and Grilled Asparagus with Millionaire Bacon, served with Cabernet Sauvignon. Dessert will be Bittersweet Chocolate Mousse with freshly Whipped Cream & shaved Chocolate.

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May 2024

KIDS COOK MOTHER'S DAY Jan D'Atri Saturday May 4 9:30 AM – 12:30 PM 95.00

If you are aged 8 or above, here's a chance to learn a menu you can make for your Mom on Mother's Day! This is a meal with yummy foods for the whole family. Come have fun and learn Angel Food French Toast with Homemade Maple Syrup; The Ultimate Brunch Casserole of baked Croissant-stuffed Meats, Cheeses and Veggies in a Cream Sauce; Cheesy, Gooey Croques Monsieur; award-winning Sticky Bun Cinnamon Rolls; Fruit Platter with Kiwi and Orange Starbursts and sliced fresh seasonal fruits; Miniature Fruit Tarts with Strawberry Glaze; Sheet Pan Bacon; mashed Potatoes with Cheese Sauce; and The Original Orange Julius!

AMAZING INDIAN CUISINE Lisa Brisch Saturday May 4 2:00 – 5:00 PM 95.00

Learn about the bold, exotic flavors of this culturally rich cuisine. Through geography, regional diversity and intricate spices, this dynamic cuisine is made up of delicious and diverse flavors. Come for a fun and interesting culinary experience for Chana Masala (Northern India Chickpea Curry); Shrimp Curry with Coconut Milk; Chicken Tikka Masala; Aloo Gobi (Potato Cauliflower Curry); Chicken Biryani (Layers of Rice, Chicken & warm Spices); Palak Dal (Spinach & Lentils with Cumin & Mustard Seeds), and Mango Lassi (Mango Yogurt Smoothie with Spices).

PASSION FOR PASTA Jan D'Atri Monday May 6 2:00 – 5:00 PM 95.00

Making Pasta from scratch is a fun and soul satisfying experience as you see the product come alive in the shape you decide. It begins with mixing ingredients, kneading, stretching and cutting the strands then cooking to perfection. There is simply nothing quite like it! Come experience it then we'll take each variety and pair it with a delicious sauce! Our lesson is Pasta alla Chitarra (Homemade Fettuccine made on a Guitar Pasta board) with Bolognese Sauce; Asparagus Gnocchi in a Creamy, Cheesy Butter Sauce; Bountiful Orzo Salad with Veggies, Feta and fresh Herbs in a Vinaigrette Dressing; Lasagna with Homemade Noodles; Sicilian Rigatoni & Eggplant Ragu, and Apple Crumble Cake with Semolina and freshly made French Vanilla Ice Cream.

MOTHER'S DAY CELEBRATION! Amy Barnes Tues May 7 9:30 AM – 12:30 PM 95.00

This class provides a delicious way to spoil your mom and show her how much you love her. Come for a fabulous lesson to learn these celebration recipes. We will prepare Pecan & Red Grape Chicken Salad in Toasted Mini Croissants; Smoked Salmon Eggs Benedict on Pastry Rounds with Hollandaise; Herbed Chicken Crêpes with Tarragon Wine Sauce; Whole Grain Florentine and Feta Egg Cups, and Strawberry & Arugula Salad with Hazelnut Dressing. Dessert will be Lemon Lava Pots with Whipped Cream and Berries.

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May 2024

ITALIAN FINGER FOODS Jan D'Atri Tuesday May 7 6:30 – 9:30PM 95.00 What could be better

than all the wonderful flavors of Italian cuisine wrapped up in little finger foods, and enjoyed with a glass of wine! Our lesson teaches little treasures of Trio of Bruschetta's - Peach & Honey, Classic Tomato, Mozzarella and Tapenade, and Ricotta &

Roasted

Tomato Bruschetta with Crispy Prosciutto; Individual Antipasto Salad in a Parmesan Cheese Cup with Toasted Pinenuts; Sausage Stuffed Deep Fried Olives with White Caper Dipping Sauce; Ribeye Steak, Caramelized Onions and Mushrooms in Brown Butter on Crostini, and Deep Fried Ravioli Bites with Zesty Tomato Basil Dipping Sauce. We'll enjoy our food with an aperitif of Prosecco and Boozy Grapes.

FOODS THAT TRAVEL Amy Barnes Wednesday May 8 9:30 AM – 12:30 PM 95.00

When it's time to pack up your car and head out for a new adventure, you'll need snack foods. Step up your game and bring along these great foods to nibble on as you go. This lesson has easy to make snacks for you and fellow travelers to love! Come to learn Crunchy Southwestern Chicken & Avocado Tortilla Wraps; Chilled Vegetable Ramen Salad with Peanut Butter Dressing; Pressed Italian Ciabatta Sandwiches with Roasted Peppers, fresh Mozzarella, and assorted Meats; Bacon, Spinach and Asiago; Orzo Salad Cups to Go; Homemade Cheez Its Crackers; Honey Mustard Ham & Swiss Cheese Puff Pastry Hand Pies, and Cheesecake Stuffed Chocolate Chip Cookies.

DINNER PARTY DESSERTS Lisa Brisch Thursday May 9 9:30 AM – 12:30 PM 95.00

Dazzle your guests and end your dinner parties with a stunning dessert. Any of these sweet endings could delight your guests and show what an outstanding hostess you are! Come have fun and learn to bake Salted Butter Caramel-Chocolate Mousse; Chocolate Olive Oil Cake with Mascarpone Cream; Lemon Posset (Lemon Cream Custard); Strawberry & Raspberry Fools (Layers of pureed Fruit & Whipped Cream); Basque Cheesecake (crustless & deeply browned Custard); Raspberry Soufflé, and Sablé Breton Galette with Berries (Soft Buttery Shortbread Tart

topped with Lemon Curd & Fresh Berries).

WEST COAST CUISINE Linda Martin Thursday May 9 6:30 – 9:30 PM 95.00

This style of food influenced by Mexican, Asian and Mediterranean cuisines is made up of local, organic and sustainable foods making it healthy and delicious. Treat yourself to a fun evening of cooking and learn Avocado Toasts with Pan Roasted Red & Yellow Tomato & Balsamic Syrup; Spicy Thai Chicken Pizza; West Coast Cioppino with Red Wine, Tomato, Clams, & Fresh Cod; Baja

style Fish Tacos with Cabbage & fresh Tomato Salsa; *The Brown Derby's* Classic Cobb Salad with Chicken, Bacon, Avocado, Hard Cooked Egg & Blue Cheese Vinaigrette, and Angel Hair Pasta with Lump Meat Crab, Toasted Bread Crumbs, & Lemon Gremolata. Dessert will be Flourless Chocolate Cake with Salted Caramel & Homemade Vanilla Bean Ice Cream.

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May 2024

LUNCH & LEARN Lisa Brisch Friday May 10 12:00 Noon – 1:00 PM 50.00 In just one hour you can learn a new menu that will give you an exciting offering for your next dinner party. Come enjoy a great lunch and DEMONSTRATION that will show how to do it! Our lesson is Lemony Chicken over sautéed wilted Spinach, served with roasted Fingerling Potatoes. Dessert is smooth and creamy Individual Chocolate Cream Pie in a Jar.

GOURMET COUPLES Linda Martin Friday May 10 6:30 – 9:30PM 215.00 per couple

Come for a night of culinary fun and share the experience with a partner. You'll work together and be part of creating an amazing three course gourmet meal. Sign up and enjoy Roasted Poblano, Corn, & Ricotta Cheese Ravioli Amuse, and Butter Lettuce Salad with Brie Croutons & Champagne Vinaigrette, served with Sparkling Wine. Our entrée is Grilled Cooked Guava Glazed Pork Tenderloin with Sweet Potato Relish & Cuban Salsa; Creamy Jalapeno Jack Cheese Grits with fresh Tomatoes & Green Onion; Char Grilled Vegetables with Lemon, Thyme, & Dijon Butter, and Cast Iron Cooked Brussels Sprouts with Toasted Garlic, served with Zinfandel. Dessert will be Peach Gallettes with Homemade Ice Cream & Sweet Zinfandel.

MADE FOR MOM Jan D'Atri Saturday May 11 9:30 AM – 12:30 PM 95.00 per person

Share a special morning with your Mom cooking together OR come and learn this menu so you can make it for her on her very special day. Moms will receive a special Mother's Day gift included with the class. This special lesson is Caramelized Apple & Brie Crostini with Pan Crisp Prosciutto; Classic Steak Diane with Crispy Sour Cream and Onion Potatoes; Blackened Salmon Skewers with homemade Green Goddess Dip; Celebration Salad of Cherry Tomatoes, Basil, Plum Wedges and Homemade Ricotta in a Balsamic Vinaigrette; Perfectly Roasted Asparagus with Butter, lightly Grated Parmesan and Lemon Zest. And Momma's Very Famous Rum Cake with Italian Cream Filling and Whipped Cream Icing.

TAPAS & PAELLA Lisa Brisch Saturday May 11 2:00 – 5:00 PM 95.00

These two Spanish specialties are vibrant, dynamic and satisfying. The combination makes great party food and a rewarding culinary adventure into Spanish cuisine. Come for our party and be part of making oven-steamed Mussels with Tomato & Chorizo; roasted Cauliflower with Paprika & Chorizo; Spanish-style Meatballs in Almond Sauce; Patatas Bravas (crispy, browned Potatoes with a spicy-smoky Tomato Sauce); Chicken & Chorizo Paella, and Shrimp Paella. Dessert will be Lemon Sugar Burnt Basque Cheesecake (Crustless & Deeply Browned yet Airy Custard topped with Lemon Sugar). We'll enjoy our food with a glass of Sangria Blanco.

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May 2024

CHOCOLATE CRAVING Jan D'Atri Monday May 13 2:00 – 5:00 PM 95.00

There's nothing quite as satisfying as the pleasure of Chocolate. There are many ways to use it, and this class will teach you how to work with it successfully. Our lesson teaches Chicken Mole served over Mexican Rice; Chocolate Chipotle New York Steak; Decadent No Bake Chocolate Cheesecake; Chocolate Cranberry Orange Breakfast Muffins; Chocolate Lover's Trifle with Spirited Cherries; Chocolate Avocado Mousse in Homemade Chocolate Dessert Cups, and Rich & Moist Chocolate Cake with Chocolate Espresso Buttercream Frosting.

FISH ON THE GRILL Amy Barnes Tuesday May 14 9:30 AM – 12:30 PM 95.00

Grilling is a quick and delicious way to cook Fish and takes the cooking aromas outside! This lesson explores heat levels, placement and timing of grilling. We'll also learn a perfect accompaniment for each recipe. Our lesson is Tuna Teriyaki with Wasabi Butter; Grilled Salmon with Tomato-Olive Salsa & Lemon Cream; Grilled Snapper with Tropical Salsa; Halibut and Red Pepper Skewers with Chili-Lime Sauce; Jerk Shrimp with Melon Salsa, and Grilled Peaches with Goat Cheese & Balsamic Glaze.

TACOS & TAMALES Jan D'Atri Tuesday May 14 6:30 – 9:30 PM 95.00

This class teaches the best of two foods of Mexican origin. Come learn the techniques of Tamale making, along with a wonderful variety of Tacos. These recipes will make popular choices for family dinners. Join us to learn Homemade Green Corn Tamales; Homemade Beef Rojas Tamales; Blue Corn Sweet Tamales; Shrimp Tacos; Tacos Birrias; Pork Tacos with Mango Salsa; Chocolate Mousse filled Chocolate Taco, and Chocolate Tamale "Cigars".

PERSONAL PIZZA Amy Barnes Wednesday May 15 9:30 AM – 12:30 PM 95.00

The first part of knowing how to make a great Pizza is mastering the Crust. Each student will make their own Crust, then we'll go on to great sauce recipes. Come for a fun class to learn how great and easy it is to make your own stunning Pizzas! Our lesson is Garlic, Tomato and Artichoke Pizza; Fig Prosciutto Pizza with Arugula on thin Crust; Pepperoni Polenta Crust Pizza Pie; Caramelized Onion, Radicchio & Goat Cheese Pizzettas; Vidalia Onion, Bacon & Crème Fraiche Pizza; Keto Fathead Cheese Crust with Peppers, Mushrooms and Salami, and Raspberry Cheesecake Dessert Pizza.

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May 2024

GARDEN FRESH Lisa Brisch Thursday May 16 9:30 AM – 12:30 PM 95.00 Eating fresh and healthy is easy with a few good recipes and know how of combining produce in new creative ways. Come for a fun and stimulating lesson to learn Grilled Vegetable Tacos with Cilantro Pesto; Cauliflower Cakes with Cilantro-Mint Chutney; Farro with Balsamic-Rosemary-Roasted Shallots & Grapes over Roasted Portobellos; King Trumpet Mushrooms with Smoked Paprika Vinaigrette; Spaghetti Squash Gratin with Basil; Herbed Summer Squash & Potato Torte, and Carrot Risotto.

CUISINE OF THE FRENCH RIVIERA Linda Martin Thurs May 16 6:30 – 9:30 PM 95.00

Come and discover foods of the French Riviera. Culinary specialties are rich with naturally grown (and fished) products of the sea and mountainous areas of the coast. We'll learn a variety of the most popular French specialties with a lesson of Olive-Caper Tapenade Toasts with Lemon Zest & Fresh Thyme; Grilled Tuna Nicoise Salad with Haricot Vert, Baby Potatoes, Hard Cooked Egg, & Dijon-Herb Vinaigrette; Crab Bisque with Fennel, Fresh Tomato, & Brandy; *Julia Child's* Slow Simmered Ratatouille; Filet of Sole Meniere with Caper-Brown Butter Sauce, and fresh baked French Baguette with Herb Butter. Dessert will be Apple-Lemon Tart Tatin with fresh made Lavender Ice Cream.

LUNCH & LEARN Jan D'Atri Friday May 17 12:00 Noon – 1:00 PM 50.00 Come enjoy a lunch

prepared just for you in our DEMONSTRATION lesson. These recipes are perfect to use for your dinner parties and are easily repeated at home. Join us for a surf and turf lesson of Grilled New York Steak and Marinated Shrimp Salad with charred Corn on the Cob Kernels and Cherry Tomatoes, mixed with Romaine and served with a Creamy Avocado Dressing and with Homemade Garlic Knots. Dessert will be Springtime Confetti Pie loaded with Peaches, Apples and Blueberries, served with homemade Vanilla Ice Cream.

GOURMET COUPLES Linda Martin Friday May 17 6:30 – 9:30 PM 215.00 per couple

If you and your partner like to cook, come be part of a group of couples and create this three course gourmet meal. You'll put your culinary expertise to work on the part of the meal you want to prepare. When the meal comes together, everyone will sit down and enjoy it with a sampling of wine. Come for a very fun evening and be part of creating Shrimp Scampi Amuse and Fresh Tomato, Basil, & Mozzarella Caprese Salad with Balsamic Syrup, served with Pinot Grigio. The entrée is Flame Cooked Rib Eye Steak with Argentine Chimichurri Sauce; Creamy Goat Cheese Grits with Caramelized Onions; Char Grilled Peppers with Caper Vinaigrette, and Oven Roasted Balsamic Glazed Potatoes & Pearl Onions, served with Cabernet Sauvignon. Dessert will be Cinnamon & Sugar Italian Style Doughnut Bites with Fresh Made Caramel & Dark Chocolate Sauces.

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May 2024

FISHIN' AROUND Lisa Brisch Saturday May 18 2:00 – 5:00 PM 95.00

If you enjoy Fish and want to learn new ways to prepare it, this is the lesson for you! Come learn about varieties of Fish and the best cooking method for each. We will discuss how and where to purchase the best fish and will prepare a perfect accompaniment with each fish recipe. Our lesson is Salmon en Cocotte with Leeks & White Wine; Shrimp Piccata Pasta; Fish Tacos with Roasted Tomatillo Sauce & Pickled Onions; Ginger-Scallion Steamed Cod; Fish in Tanzanian Coconut Curry; Pan-Seared Scallops with Sugar Snap Pea Slaw, and Fish with Capers & Cherry Tomatoes.

SPRING CELEBRATIONS Jan D'Atri Monday May 20 2:00 – 5:00 PM 95.00

So many celebrations take place this time of year! When it's time for you to have a party, use this lesson for crowd pleasing offerings! Your guests will love the assortment you treat them to! Come to prepare Melted Brie, Brown Butter and Maple Syrup Crostini Appetizer; Italian Wedding Soup with Mini Chicken and Pork Meatballs in rich homemade Chicken stock. The BLT & Steak Party Salad (Bacon, Lettuce, Tomato and New York Steak) with a Creamy Gorgonzola Dressing; Baked Moroccan Maple Apricot Chicken over Seasoned Rice; Skillet Seared Salmon with Garlicky Charred Cherry Tomatoes and Chiffonade of Basil, and Asian Marinated Grilled Salmon Skewers, Dessert will be Springtime English Trifle.

BAR FOOD AT HOME Amy Barnes Tuesday May 21 9:30 AM – 12:30 PM 95.00

Some of our favorite foods can come from casual menus found in bars. These can make yummy dinners when we're at home. Come for a fun and adventurous class to learn Ham & Fresh Corn Beignets; Creole Sausage Balls with Remoulade Dipping Sauce; Cajun Shrimp Toast, and Mint Juleps. Burrata With Balsamic Roasted Tomatoes & Garlic Crostini; Sauteed Chicken Piccata Bites; Pancetta Wrapped Prunes Stuffed with Gorgonzola, and Aperol & Prosecco Spritz.

DATE NIGHT Jan D'Atri Tuesday May 21 6:30 – 9:30 PM 95.00

Cooking can be a bonding experience; paired with a great meal it's a fun way to enjoy a date! Come for a stimulating shared experience to learn this great menu. Our lesson is Burrata Shared Appetizer Platter with Prosciutto, Tomato wedges, Ribbons of Basil and Homemade Balsamic Reduction; Seafood Pasta with Clams, Scallops and Mussels served on a bed of homemade Fettuccine; Marry Me Chicken! (Sundried Tomatoes, Garlic & Thyme in a Creamy Pan Sauce); Butternut Squash Risotto; Cheesy Garlic Roasted Asparagus, and Garlic Compound Butter Flank Steaks with Sauteed Mushrooms. Dessert will be Flourless Chocolate Cake with Double Chocolate Ganache.

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May 2024

JAR IT! Amy Barnes Wednesday May 22 9:30 AM – 12:30 PM 95.00

Preserving foods from a harvest can be an satisfying experience preparing it. When we give it away, the gifts become personal and bring others joy. From your garden, a farmer's market or grocery, it's lovely to turn your bounty into jars of special and delicious foods! Come enjoy our lesson of Sun-dried Tomato Butter with Pasta; Home canned Dill Pickle Slices; Merlot Wine Jelly for glazing Meats with Chicken; Cinnamon roasted Almonds; Mango Jam with biscuits); Chocolate Cookie mix in a jar, and Apple pie ala mode Moonshine.

ONE POT & SHEET PAN MEALS Lisa Brisch Thursday May 23 9:30 AM – 12:30 PM 95.00

This class combines two concepts for easy meal preparation with complete meals made in one pot; and complete meals cooked on a sheet pan. This fun class has lots of ideas for delicious meals easily prepared in a short amount of time. Our lesson is Sheet-Pan Sausages with Caramelized Shallots & Apples; One-Pan Pork Tenderloin with Green Beans & Potatoes; One-Pan Steak with Sweet Potatoes & Scallions; Spinach Risotto with Shrimp & Goat Cheese; One-Pot Eggplant & Sweet Potato Curry; Thai-Style Fish & Creamy Coconut Rice, and Skillet Chicken, with Broccoli, Ziti, & Asiago Cheese.

TIME FOR THAI Linda Martin Thursday May 23 6:30 – 9:30 PM 95.00

If you're a person who loves the enticing flavors of Thai foods and all the variations one can choose from, this class is for you! We'll learn about classic Thai ingredients, spices and flavorings that create the unique flavors we enjoy so much! Come for a fun and inspiring class and learn to make Red Curry, Lime, & Ginger Spice Thai Chicken Meatball; Green Curry & Lemongrass Noodles; Thai Lobster Salad with Fried Wontons; Red Curry Spicy Thai Beef with Jasmine Rice; Vegetable Pad Thai, and Pan Seared Fresh Salmon with Sesame-Ginger Dressing & Thai Vegetables. Dessert will be Thai Coconut-Ginger Ice Cream with Rum-Chocolate Sauce.

GOURMET COUPLES Linda Martin Friday May 24 6:30 – 9:30 PM 215.00 per couple

Make a date with your partner for an evening spent as part of a team to create a three course Gourmet dinner. Our lesson has an exceptional menu and each couple will choose the part they want to prepare. Join us for warm Goat Cheese Toasts with Toasted Walnuts & Honey Amuse, and Spinach, Butter Lettuce, & fresh Mushroom Salad with Tarragon-Dijon Vinaigrette, served with Chardonnay. The entrée is Bourbon BBQ Salmon with Grilled Corn & Watercress; Tequila & Butter Glazed Carrots; flame cooked fresh Broccoli with Lemon, Garlic and Brown Butter, and Champagne Risotto, served with Sauvignon Blanc. Dessert will be Grilled Bananas Foster with Butter-Rum Flambé & Home made Ice Cream.

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May 2024

MEDITERRANEAN FOODS & FLAVORS Lisa Brisch Saturday May 25 2:00 – 5:00 PM 95.00

There are many things to love about the cuisine of the Mediterranean. The fresh, light, healthy and largely plant based foods pop with flavors and vibrancy. Come for a class that will immerse you in these foods; and come away with recipes you can enjoy often. Our lesson is Pine-Nut Salad Spears (Lettuce Leaf Cups dressed with a Toasted Pine Nut Vinaigrette and Shredded Parmesan); Spanakopita Triangles (Crispy Phyllo Triangles filled with Spinach, Feta Cheese, Ricotta Cheese, Parmesan and Dill); Roasted Beets with Lemon-Tahini Dressing; Pomegranate & Orange Chicken Kebabs; Lamb, Harissa & Almond Sausage Rolls; Orzo with Turkey Meatballs, Green Olives & Feta, and Flourless Lemon Almond Cake.

AIR FRYER FAVORITES Amy Barnes Tues May 28 9:30 AM – 12:30 PM 95.00

Cooking with an Air fryer is a way many have found to cook most meals because of the ease and versatility of the method. Come for an interesting class to learn all there is about Air Fryer cooking. Our Air Fryer recipes will be Mediterranean Turkey Meatballs; Chicken Tenders with a Mandarin Green Salad; Bacon Brie Apple Crostini's with Maple Drizzle; Lemon Pepper Salmon Fillets with Greek Orzo Salad; Eggplant Parmesan Bites with Sun Dried Tomato and Basil Dip, and Korean Chicken Wings

RESCUED RECIPES Jan D'Atri Tuesday May 28 6:30 – 9:30 PM 95.00

Jan and her Mom (Momma) created a cookbook who's collected family recipes were used for generations. This lesson teaches some of the favorites from their book "Rescued Recipes". Come for a fun lesson to be part of the history of these exceptional foods! Our lesson is Lightly Battered Golden Chicken Sauté with Garlicky, Smashed Potatoes; My Momma's Heirloom Homemade Gnocchi in Alfredo Sauce; The Best Dang Meatloaf Ever; Brussels Sprouts Sauté in a Lemon Butter Sauce with shaved Parmesan; The Original Smitty's Famous BBQ Ribs & Homemade BBQ Sauce; Lake Tahoe Landmark Spinach Salad and Arizona Sunshine Lemon Pie in a Blender.

CHINESE TAKE OUT Lisa Brisch Thursday May 30 9:30 AM – 12:30 PM 95.00 Why go and get

Chinese food when you can make your favorites at home? It's so much fun to cook Chinese specialties as you'll learn in this class. Join us for a fun morning to prepare Hot & Sour Soup; Pork Potstickers with Soy-Scallion Dipping Sauce; Long Life Noodles (Stir-Fry Long Noodles with Pork & Cabbage in a Sweet & Savory Sauce); Chinese Orange Chicken; Mongolian Beef, and Chinese Almond Cookies.

LUNCH & LEARN Amy Barnes Friday May 31 12:00 Noon – 1:00 PM 50.00 Treat yourself to a

DEMONSTRATION cooking lesson, with a fabulous lunch and group of recipes you'll have fun using often. Our lesson is Phyllo wrapped Honey Mustard Salmon and Parmesan Asparagus Rice Pilaf. Dessert will be Wild Berry & Grand Marnier Flambe over Vanilla Bean Ice Cream.

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May 2024

GOURMET COUPLES Lisa Brisch Friday May 31 6:30 – 9:30PM 215.00 per couple

Want something fun to do with your partner on a Friday night? We have the answer with our couples class. Come as a team and you'll be joined by other couples making an amazing three course meal with all the trimmings! When we have the cooking done everyone will enjoy the meal with a sampling of wines. We hope you can join us for Warm Goat Cheese Toasts with Toasted Walnuts & Honey Amuse and Spinach, Butter Lettuce & Fresh Mushroom Salad with Tarragon-Dijon Vinaigrette, served with Chardonnay. The entrée is Bourbon BBQ Salmon with Grilled Corn & Watercress; Tequila & Butter Glazed Carrots; Flame Cooked Fresh Broccoli with Lemon & Garlic and Brown Butter Champagne Risotto, served with Sauvignon Blanc. Dessert will be Grilled Bananas Foster with Butter-Rum Flambé & Home Made Ice Cream.

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June 2024

CUPCAKES THAT DAZZLE! Jan D'Atri Saturday June 1 9:30 AM - 12:30 PM 95.00

Be the star of the next party or gathering with these amazing little treats of goodness! We'll teach you to bake, ice and decorate the most beautiful little Cakes. Come for a fun and delicious lesson to learn Light Lemony Cupcakes with Sugar Bumble Bees; Super Moist Mini Carrot Cakes with Carrot Flower Design; The Original Red Velvet Cupcakes with Cream Cheese Frosting; Rich & Moist Chocolatey Mocha Cupcakes with White and Dark Chocolate Chards; Apple Pie Cupcakes with Apple Rose on Top; Spiked Raspberry Lemonade Cupcakes, and Cinnamon Roll Cupcakes. Our lesson includes a tutorial on : Piping Tips with Russian and Specialty Tips; How to make delicious Icing; Gorgeous Sugar Embellishments.

STREET FOODS OF THE WORLD Lisa Brisch Saturday June 1 2:00 – 5:00PM 95.00

Some of the best foods from around the world come from the street vendors who sell the best and most delicious foods enjoyed by their countrymen. Come for a sampling of the most favorite and best loved from each country featured. Our lesson is Jamaican Beef Tacos with Mango Pineapple Slaw; Tlayudas (Oaxacan Quesadillas - Warm Folded Tortillas filled with Chorizo, Black Bean Puree, Mozzarella Cheese & Pickled Onions); Chicken Shawarma (Roasted Spiced Chicken Slices served on Pita with Lemon-Yogurt Sauce); Koshari (Egyptian street food - Rice, Pasta, & Lentils are topped with a Spicy-Sweet Tomato Sauce & Creamy Caramelized Onions); Chicken Karahi (Pakistani braised Chicken with Tomatoes, Butter, Ginger, Cilantro, Cumin, Cardamom, & Cinnamon); Mexican Street Corn, and Swedish "Sticky" Chocolate Cake.

KIDS COOKING CAMP Amy Barnes Monday – Friday June 3 – 7 9:30 AM – 12:00 PM 475.00

Hey kids, if you are aged 8 to 12, now is the time to come and learn a lot about cooking. Our week-long series of hands-on lessons will teach about many foods, cooking methods, and how to create the best food for yourself and your family. Sign up and learn **Monday - Muffin Fun:** Cream Cheese-Blueberry Muffins; Crisp Ham Egg & Cheese Toast Cups; Cheesy Baked Mashed Potato Cups; Taco Wonton Cups; Pepperoni Pizza Puffs; Mini Apple Pies, and No-Bake Strawberry Cheesecakes. **Tuesday - Rockin Roll Ups:** Sesame Hummus; Baby Spinach & Feta Flatbread Wraps; Pepperoni Pizza Rolls with Marinara Sauce; Air Fryer Grilled Cheese Rolls Ups with Creamy Tomato Soup Dipping Sauce; Breakfast Sausage Pastry Roll Ups; Baked Chicken Taquitos with Warm Salsa Dip; Bacon Wrapped Stuffed Roll-Ups; Baked Cinnamon Churro Roll-Ups with Chocolate Yogurt Dip, and Peanut Butter and Jelly Sushi Rolls. **Wednesday - Lunch Specials:** Tortilla Turkey & Swiss Cheese Pinwheels; Lollipops with Homemade Ranch Dip; Bacon-Cheeseburger Calzones; Sesame Veggie Ramen Noodle Salad Cups; Pepperoni Pizza Pancakes with Marinara and Grated Cheese; Baked Monte Cristo Sandwiches with Maple Syrup & Carrots with Garlic Dip; Korean Chicken & Rice Bowls, and Air Fryer Chicken Bites with BBQ Sauce. **Thursday - Make Ahead Breakfast:** Fresh Fruit Salad Cups with Honey, Mint, and Lime Syrup; Peanut Butter Oatmeal Bars; Breakfast Feta Cheese & Egg Muffins; make ahead

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Blueberry French Toast with Streusel Topping; Casserole Hash Brown Waffles topped with Homemade Sour Cream; Jumbo Breakfast Cookies with Oats, Cranberries, and Cereal; Morning Maple Sausage Balls, and Apple Cheddar Scones. **Friday - Pasta Fun:** Baked Cheesy Spaghetti in a bundt pan with Marinara; Homemade Mac and Cheese; Italian Sausage Lasagna & Garlic Bread; Fettuccine Alfredo; Peanut Butter Bowtie Noodles; Korean Chicken; Veggie and Ramen Noodle Packets, and Warm Chocoholic Risotto Pudding with Vanilla Whipped Cream.

SOUP AND SALADS FOR SUMMER Jan D'Atri Tuesday June 4 6:30 – 9:30 PM 95.00

Some of the most satisfying meals this time of year are light, flavorful combinations you can enjoy for their cool down qualities. Our lesson offers an amazing variety of Soups and Salads which are fresh and so satisfying. Come for a fun evening of learning these summertime meals. Our lesson is Rich, Velvety Chilled Avocado Soup with Lime Zest and Cilantro; Tomato Basil Bisque with Brie Stuffed Croutons; Savory Pureed Strawberry Gazpacho with Cucumber and Roasted Red Peppers; Classic Cobb Salad; Italian Bistro Salad with Blue Cheese Croutons; Elevated Salad Nicoise, and delightfully refreshing Blueberry Cheesecake Dessert Salad.

SAUSAGE MAKING Jan D'Atri Wednesday June 5 2:00 – 5:00 PM 95.00

If you've ever wanted to learn to make your own Sausage, this is the time. Learn from an expert how to put together wonderful combinations of Meats and Spices, enclose them in casings, then cook them and achieve abundant flavors! Our fun lesson is Homemade Italian Sausage, Chorizo & Chicken Apple Sausage; Italian Sausage with Peppers & Onions on Homemade Buns; Breakfast - for- Dinner Sausage with Waffle Bites and homemade Maple Syrup; Homemade Chorizo with one-pot Spanish Rice; Chicken-Apple Sausage appetizers with Maple Glaze, and Baklava "Sausage Rolls" Dessert.

COOKING WITH DAD Jan D'Atri Saturday June 8 9:30 AM – 12:30 PM 190.00

What could be more fun than cooking with Dad? Since Father's Day is just around the corner, here is a great way to spend the morning together cooking and learning recipes you and your family will absolutely love! Come and make Angel Food French Toast with Homemade Maple Syrup; Succulent BBQ Ribs in a stovetop smoker with homemade BBQ Sauce; Twice Fried Ultra Crispy French Fries; Big Daddy Burger Sliders with Special Sauce; Beefy, Cheesy, Cheeto Chili; Homemade Spaghetti and Homemade Meatballs, and Chocolate Cupcakes with Mocha Butter Cream Icing and Homemade Vanilla Ice Cream.

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VIETNAMESE CUISINE Lisa Brisch Saturday June 8 2:00 – 5:00 PM 95.00

Foods from this culture are rich and varied. Their cuisine is masterful because they combine the flavor contrasts of sweet, salty, bitter, sour and spicy in their dishes. With fresh produce and handmade Noodles, amazing flavors are created. Come for an interesting and authentic sampling of their specialties. Our lesson is Summer Rolls; Vietnamese Shaking Beef; Pho Ga Noodle Salad (The Flavors of Chicken Pho in a Salad); Pork Banh Mi (Marinated Pork Tenderloin on a French Baguette with Spicy Mayo & Pickled Vegetables); Lemongrass Shrimp over Rice Vermicelli & Vegetables (Bun Tom Nuong Xa); Vietnamese Fried Rice, and Vietnamese Iced Coffee Ice Cream.

KIDS COOKING CAMP Linda Martin Mon – Fri June 10 – 14 9:30 AM – 12:00 PM 475.00

Hey kids, if you are aged 8 to 12 this is the time for you to come and learn a lot about cooking. Our week-long hands-on lessons will teach you about many foods, cooking methods, and how to create the best foods for yourself and your family. Sign and learn **Monday - Homemade Pizza Time!**: Three Cheese Pizza with Fresh Made Sauce; Sautéed Fresh Vegetable Pizza; Roasted Potato & Fresh Rosemary Pizza; Pizza Margherita with Ripe Tomato, Basil & Mozzarella; BBQ Chicken & Mozzarella Homemade Pizza; Pizza with Sweet Italian Sausage, Fresh Made Marinara, & Mozzarella, and S'Mores Dessert Pizza. **Tuesday - Bake Shop**: Fresh Made Biscuits with Honey Butter; Cheddar Cheese Scones; Sugar Cookies with Candy Sprinkles; Cranberry-Orange Scones; Fresh Apple Tarts with Cinnamon-Sugar; Chocolate Chip-Banana Muffins, and Old-Fashioned Strawberry Short Cake. **Wednesday - Vegetables That Really Do Taste Great!**: Sautéed Fresh Vegetables with Basil Pesto; Potato Packets with Bacon & Cheese; Stir Fry Vegetables with Noodles; Twice Cooked Creamy Mashed Potatoes; Marinated & Grilled Vegetable Skewers; Baked Broccoli with Cheddar Cheese, and Julienned & Roasted Vegetable Cheese Quesadillas. **Thursday - World Foods**: Mediterranean Chicken & Vegetable Kebabs; German Potato Salad; Chinese Vegetable Egg Rolls; Mexican Chicken & Cheese Enchiladas with Fresh Salsa; Japanese Beef Teppanyaki with Soy Dipping Sauce; Middle Eastern Pita Bread with Hummus; and Italian Strawberry Gelato with Whipped Cream. **Friday - Cupcake Wars**: Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Students will work in teams to create a theme, then bake and decorate their cupcakes to compete for recognition of the best!

TEENS COOKING CAMP Jan D'Atri Monday – Friday June 10 – 14 2:00 – 4:30 PM 475.00

If you are aged 13 to 17, like to cook and want to learn more about methods, ingredients, flavors, and cuisines, this series is for you. We'll work hands-on with a new subject each day and eat some amazing foods! Come for a fun week of cooking to learn **MONDAY - ITALIAN FINGER FOODS**: Ricotta Pancakes with Butter and Homemade Maple Syrup; Broccoli Tater Tots with Homemade Dipping Sauce; Pork Tenderloin with Maple Orange Glaze on Crostini; four-Cheese Pizza Pinwheel; Chicken Parmesan Bites; Sicilian Arancini, and Ricotta Dessert Tart with Cherry - Berry Slather. **TUESDAY - SPANISH TAPAS**: Patatas Bravas (Crispy Potato Wedges) With Garlic Aioli Dip; Grilled Sausage Hand Pies; Cheesy Stuffed Garlic Knots; Caramelized Bacon Jam and Brie Crostini; Grilled Honey Mustard Chicken Skewers over Spanish Rice; Deep Fried Ham & Cheese Dumplings, and Spanish French Toast Bites (Torrijas). **WEDNESDAY - THE MEXICAN**

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TABLE: Crunchy Chicken Taquitos; Street Corn Salad; Guacamole Salsa Enchiladas Yummy Beef Nachos with Homemade Tortilla Chips; Shrimp Tostadas with Avocado Salsa; Mango Pomegranate Guacamole, and Deep-Fried Churro Bites with Dulce De Leche Ice Cream.

THURSDAY - ALL AMERICAN FAVORITES: Chicken and Waffle Bites; Platter of Creamy Deviled Eggs; Mini Corn Dogs with Mustard and Sweet & Spicy Ketchup; Grilled Ham and Cheese Melt with Maple Butter (Waffle It); BBQ Ribs with Homemade BBQ Sauce; Chicken Salad with Apples and Cranberries, and Miniature Apple Pies with Homemade Vanilla Ice Cream. **FRIDAY - FUN FOOD FRIDAY:** Grilled Ham and Cheese Sliders with Hawaiian Rolls; Pizza Sandwiches dipped in warm Pizza Sauce; Angel Food French Toast; Mini Philly Cheese Steaks; Crispy, Deep-fried Ravioli; Homemade Pretzel Bites with Cheesy Dipping Sauce, and Red Velvet Ice Cream Sandwiches (Waffle It).

CAKE DECORATING Jan D'Atri Saturday June 15 9:30 AM – 12:30 PM 95.00

Learn to decorate your Cakes professionally in a class that teaches it all! Each person receives a Cake to design and decorate. Before we begin that process, students will practice with pastry bags and tips (included) making flowers, writing and creating borders. From a demonstration, you will learn how to use piping tips (Russian and regular); how to make and use Fillings and use gorgeous Icing Techniques. The class will make Frostings including: Chocolate Ganache, Chocolate Buttercream, Cream Cheese Frosting and Stabilized Whipped Cream.

THAI TEMPTATIONS Lisa Brisch Saturday June 15 2:00 – 5:00 PM 95.00

Thai foods have a unique quality of seeking balance in all the flavors of a dish. Local and regional ingredients, spices and flavorings comprise the characteristics; how they are used creates the flavor dynamics. Come learn about the cuisine, and how to prepare great specialties for your own enjoyment. Our lesson is Green Papaya Salad (Som Tum); Thai Rice Soup (Khao Tom); Thai-Style Fried Chicken; Panang Beef Curry; Shrimp Pad Thai; Spicy Thai Chicken with Basil, and Coconut Sorbet with Mango & Toasted Coconut.

STUNNING SOUTHWEST Jan D'Atri Monday June 17 2:00 – 5:00 PM 95.00

Come to a class that teaches the stunning creation of our native cuisine. You'll gain an understanding of how combinations of traditional ingredients are intertwined with local produce, Chilies and spices of our region. The magical combinations creates some of the most dynamic foods anywhere. Come for a fun and delicious lesson and learn Grilled Street Corn Salad; Chili's Copycat Southwestern Egg Rolls; Southwest Cheesy Enchiladas; Homemade Green Corn Tamales; Marguerita Chicken Quesadilla; Authentic Mexican Chili Rellenos, and Marguerita Shortbread with Chili Lime Glaze. We'll enjoy a Margarita cocktail with our meal!

FAMILY CLASSICS Amy Barnes Tuesday June 18 9:30 AM – 12:30 PM 95.00

We're taking some of our favorite recipes, putting a new twist on them to change them up for new family favorite meals! Come have fun and learn so you can treat your family to Tarragon Chicken Phyllo Pastry Packets; Baked Shrimp Scampi over Linguini; Italian Deli Stuffed Meatloaf (Cheese, Ham, Salami); Creamy Turkey Tetrazzini; Greek Lamb Meatballs in White Wine Sauce over Buttered Orzo; Feta and Bacon Stuffed Chicken Breast with Onion Mashed Potatoes, and Pork Chops with Sautéed Apples and Applejack Cream.

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COWBOY FOOD Jan D'Atri Tuesday June 18 6:30 – 9:30 PM 95.00

Foods from the Old West are simply great! We're going to have so much fun learning to cook them (minus the open camp fire)! Come enjoy a little Arizona culinary history with Cowboy Meatloaf and Potato Casserole; Baby Back Ribs with Espresso BBQ Sauce; Cowboy Lasagna; Cinnamon Roll Cast Iron Biscuit Cake; Tex Mex Cheesesteaks; Cornbread topped Cowboy Chicken Chili, and Wyoming Cowboy Cookies with Brown Sugar, Oats and Chocolate Chips.

GRILL IT ON A STICK! Amy Barnes Wednesday June 19 9:30 AM – 12:30 PM 95.00

Why grill on a stick? It's Bite sized food; you can use any food you like; it's grilled on all sides, and when done, it's fast, easy clean up! Come for the fun, creativity and delicious foods including Marinated Greek Chicken Kabobs with Peppers & Yogurt; Kafta Lebanese Ground Meat Kabobs; Teriyaki BBQ Pork Loin Kabobs; Rosemary Ranch Chicken Skewers with Jalapeno Ranch Dip; Sticky Sweet Honey Mustard Polish Sausage Kabobs, and Grilled Pound Cake Kabobs with Chocolate Bar Fondue Dip.

FRENCH COUNTRY COOKING Lisa Brisch Thursday June 20 9:30 AM – 12:30 PM 95.00

Come learn about French cuisine – countryside! Local specialties, locally grown produce and foods that go from simple to more complex are what we'll learn about in this class. Our fun and delicious lesson is Pissaladière (Puff Pastry Tart topped with Caramelized Onions, Olives, & Fresh Herbs); Confit Leeks with Lentils, Lemon & Cream; Chicken Veronique (Chicken Cutlets with a White Wine Cream Sauce, Green Grapes & Tarragon); Sautéed Pork Tenderloin Medallions & Orange Pan Sauce with Fennel & Green Olives; French Potato Salad with Hard Salami & Gruyère, and Spinach Soufflé. Dessert will be Cherry Clafoutis (Fresh Cherries baked in a Thick Custard Batter).

DINNER IN THE DESERT Linda Martin Thursday June 20 6:30 – 9:30 PM 95.00

This beautiful lesson gathers some of the best and most popular ingredients of our native cuisine into a stunning dinner party selection. It will teach how to incorporate Southwest ingredients with traditional foods to create a delicious enticing menu of Southwest flavors. Come for a fun and impressive lesson to prepare Chorizo Stuffed-Bacon Wrapped Dates; Char Grilled Corn & Watercress Salad with Spiced Pecans; Coffee & Peppercorn Spiced Grilled Pork Tenderloin with Chipotle-Cream Sauce; Roasted Anaheim Chilis with Chorizo & Cotija Cheese; Agave Glazed Roasted Carrots with fresh Rosemary; Indian Fry Bread with Desert Honey, and Goat Cheese and Pistachio Cheesecake with Tequila Lime Syrup.

LUNCH AND LEARN Lisa Brisch Friday June 21 12:00 Noon – 1:00 PM 50.00

Here is a chance to enjoy a culinary lesson and not get your fingers dirty! Our DEMONSTRATION will be served to you and the lesson is one you can easily repeat at home! Come for a great lunch and enjoy Roasted Salmon with Pomegranate-Balsamic Glaze, served with Roasted Cauliflower, Feta, & Orzo Salad. Dessert will be Lemon Rosemary Olive Oil Cake.

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GOURMET COUPLES Linda Martin Friday June 21 6:30 – 9:30 PM 215.00 per couple Plan a fun date night with your partner and join us for a gourmet cooking lesson. As a team you'll be part of a group preparing a three course meal from scratch. The meal will be served with a sampling of wines. Come join in to prepare Thai Spice Chicken Meatball Amuse with Sweet Chili Sauce, and Grilled Chipotle Caesar Salad with Cornbread Croutons, served with Pinot Grigio. The entree is Perfect Grilled Rib Eye Steak with Fresh Made Molasses & Beer BBQ Sauce; Sweet Potato, Red Onion, & Bacon Hash; Roasted Shaved Zucchini with Parmesan, Olive Oil, & Garlic, and Indian Fry Bread with Desert Honey, served with Zinfandel. Dessert will be Key Lime Pie Dessert "Shots" with Toasted Meringue.

MACARONS Jan D'Atri Saturday June 22 9:30 AM – 12:30 PM 95.00

Treat yourself to a lesson that will teach all of the intricate steps to creating these beautiful little French Cookies. Learning by doing is the way to achieve perfection with these special treats. Come learn and make Dark Chocolate Truffle with Espresso Filling; Strawberries and Cream Macaron; Lemon Drop Macaron with Lemon Lime Ganache; Salted Caramel Praline Macaron; Red Velvet Macaron with Cream Cheese Filling; Mimosa Macaron with Grand Marnier Buttercream, and Chocolate Hazelnut Macaron with Nutella Buttercream.

AN AMERICAN BIRTHDAY Lisa Brisch Saturday June 22 2:00 – 5:00 PM 95.00

Plan your own spectacular celebrations with this menu that has a lot of pizzazz! You'll have a perfect reason to host a gathering and your guests will love this food! Come for a fun afternoon of cooking to learn it all. Our lesson is Patriotic Fruit Salad with Cream (Strawberries, Raspberries & Blueberries); Spicy Marmalade Glazed Baby Back Ribs; BBQ Chicken Sandwiches with Buttermilk Slaw; Old-Fashioned Burgers with Special Sauce (we will grind the meat); Fresh Corn Salad, and All-American Potato Salad. Dessert will be Cherry Tart Cookies.

KIDS COOKING CAMP Linda Martin Mon – Fri June 24 – 28 9:30 AM – 12:30 PM 475.00

Hey kids, if you are aged 8 to 12 this is the time for you to come and learn a lot about cooking. Our week-long hands-on lessons will teach you about many foods, cooking methods, and how to create the best foods for yourself and your family. Sign and learn **Monday - California Food Faves:** Baja Fish Tacos with Fresh Salsa; Animal Fries (Oven Fried Potatoes with American Cheese & Secret Sauce); Cobb Salad (Greens with Tomato, hard cooked Egg, Chicken, Avocado, Bacon); Avocado Toast with Pan Roasted Cherry Tomatoes, Angel Hair Pasta with Toasted Garlic Bread Crumbs & Lemon Zest; Thai Chicken Pizza with Peanut Sauce, and Flourless Chocolate Cake with Homemade Vanilla Ice Cream. **Tuesday - Southern Comfort:** Southern Biscuits with Sausage Gravy; Homemade Macaroni & Cheese; Chicken Fried Steak with Pan Gravy; Twice Baked Mashed Potatoes; Breaded, Braised Pork Chops; Southern Corn Bread & Honey Butter, and Homemade Peach Cobbler with Fresh Made Ice Cream. **Wednesday - Midwest Dinners:** BBQ Pulled Pork; Potato, Ground Beef, & Vegetable "Hand Pies"; Creamy Coleslaw; Corn on the Cob on a Stick; Thin Crust Cheese Pizza; Cheese Steak Sandwiches, and Strawberry Pie with Freshly Whipped Cream. **Thursday - Western Cookout:** Roasted Corn & Cheese Quesadillas with

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Salsa; Best Ever Baked Beans; Cookout Steaks with Dr. Pepper BBQ Sauce; Green Chili & Cheese Corn Muffins; Texas Style No-Bean Chili; Bacon & Cheese Cookout Potato Packets, and Texas Sheet Cake with Chocolate Frosting. **Friday - Cupcake Wars:** Vanilla Cupcakes; Chocolate Cupcakes; Red Velvet Cupcakes; Carrot Cupcakes, and Banana Cupcakes. Class will work in teams to create a theme for their Cupcakes. Students will work in teams to bake and decorate their Cupcakes with a theme. Students will work in teams to create a theme, then bake, and decorate their Cupcakes, to compete for the best!

TEENS COOKING CAMP Lisa Brisch Mon – Fri June 24 – 28 2:00 – 4:30 PM 475.00

If you are aged 13 to 17, like to cook, and want to learn more about methods, ingredients, flavors and cuisines this series is for you. Come for a week and learn a lot more about a variety of cuisines. Our lessons are: **Monday – The Best Breakfast:** Chocolate Chip Stuffed French Toast; Whole-Grain Pancakes with Butter Pecan Syrup; Homemade Pop Tarts; Best Breakfast Potatoes Ever; Cheese & Spinach Egg Bakes; Homemade Turkey Breakfast Sausage, and Cinnamon Scones. **Tuesday – International Foods:** Sichuan Orange Chicken; Korean Sizzling Beef Lettuce Wraps; Vietnamese-Style Chicken Meatballs; Fettuccine with Parmesan & Olive Oil; Greek Cherry Tomato Salad; Mexican Street Corn; Crepes with Chocolate & Orange; **Wednesday – Pasta & Pizza:** Roasted Cherry Tomato Sauce with Home Made Spaghetti; Cheeseburger Pizza; Pepperoni Pizza Mac & Cheese; Korean BBQ Pizza; Zucchini Noodles with Fresh Tomato Pesto; Fettuccine Alfredo and Lasagna Margherite. **Thursday – Ultimate Snacks:** Buffalo Chicken Quesadillas; Mac & Cheese Bites; Mini Corn Dog Muffins; Chile Con Queso with Tortilla Chips; Cilantro & Curry Hummus with Pita Chips; Oven-Fried Chicken Wings with Smoky Barbecue Wing Sauce, and S'mores Rice Krispie Treats. **Friday – Sweet Treats:** Cereal & Milk Bars; Oatmeal Lemon Cream Bars; Graham Cracker Cake with Cream Cheese Frosting; Chocolate Truffle Squares; Thick & Chewy Chocolate Chip Cookies; Peppermint Surprise Brownie Bites, and Pretzel & Potato Chip Cookies with Caramel Frosting.

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