



Jacksonville
10500 San Jose Blvd Ste 36, Jacksonville FL, 32257-6209
(904) 262-4187

To make a reservation for a class, please visit publix.com/cookingschools or call the school.

September, 2017

(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|-----------|--|--|--|---|---|--|
| | | | | | 1 Summer & Spice 6 p.m. (H) Aprons Staff Learn To Wine: The Sensational 6 6:30 p.m. (D) Aprons Staff | 2 Private Classes 11:30 a.m. (D) Aprons Staff |
| 3 | 4 | 5 Private Classes 2 p.m. (D) Aprons Staff Basic Knife Skills 6 p.m. (H) Aprons Staff | 6 Caramel Creations 6 p.m. (H) Aprons Staff | 7 Weeknight Global Gourmet 6 p.m. (H) Aprons Staff | 8 | 9 |
| 10 | 11 The Basics of Culinary 4/6 10 a.m. (H) Aprons Staff The Basics of Culinary 4/6 6 p.m. (H) Aprons Staff | 12 | 13 | 14 | 15 Île-de-France 6:30 p.m. (D) Aprons Staff | 16 Southern Basics 1/3 10 a.m. (H) Aprons Staff Couples Cooking: Latin Sizzle 6 p.m. (H) Aprons Staff |
| 17 | 18 The Basics of Culinary 5/6 10 a.m. (H) Aprons Staff The Basics of Culinary 5/6 6 p.m. (H) Aprons Staff | 19 | 20 Game Night Go- To's 6 p.m. (H) Aprons Staff | 21 Couples Cooking: An App for That! 6 p.m. (H) Aprons Staff | 22 Couples Cooking: Latin Sizzle - additional class 6:30 p.m. (H) Aprons Staff Couples Cooking: Latin Sizzle 6:30 p.m. (H) | 23 Southern Basics 2/3 10 a.m. (H) Aprons Staff Couples Cooking: Latin Sizzle 6:30 p.m. (H) Aprons Staff |

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| <p>24 New Orleans Jazz Brunch 10:30 a.m. (D) Aprons Staff</p> | <p>25 The Basics of Culinary 6/6 10 a.m. (H) Aprons Staff</p> <p>The Basics of Culinary 6/6 6 p.m. (H) Aprons Staff</p> | <p>26 Private Classes 11 a.m. (D) Aprons Staff</p> <p>Private Classes 6 p.m. (D) Aprons Staff</p> <p>Weeknight Global Gourmet 6 p.m. (H) Aprons Staff</p> | <p>27 Love Me Tender 6 p.m. (H) Aprons Staff</p> | <p>28 Private Classes 5:30 p.m. (D) Aprons Staff</p> | <p>29 Wine and Cheese Pairing 6:30 p.m. (D) Aprons Staff</p> <p>Private Classes 6:30 p.m. (D) Aprons Staff</p> | <p>30 Southern Basics 3/3 10 a.m. (H) Aprons Staff</p> <p>Wine and Dine in Big Sur 6:30 p.m. (D) Aprons Staff</p> |
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Class dates, times, pricing and menu are subject to change. Please visit publix.com/cookingschools for the latest class updates.



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(H)-Hands On (D)-Demonstration (T)-Teens (K)-Kids (O)-Open House

• Cooking Techniques

Basic Knife Skills

Description - (H) At the end of this class, you will have a good handle on all of the classic knife cuts including slicing, dicing, julienne, and chiffonade.

Menu - Tomato Salsa; Baked Tortilla Chips; Vegetable Broth; Stir-Fried Chicken and Vegetables; Potage au Pistou.

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Sep 5, 6 p.m.

The Basics of Culinary

Description - (H) This six-part series is for everyone from the beginner cook to the experienced foodie. Enjoy a different culinary journey every week, preparing full menus utilizing a variety of techniques, and sharing great meals with fellow students.

Menu - Week 1 - Tacos Al Pastor; Red Snapper Escabeche; Tomato Salsa; Guacamole; Baked Tortilla Chips; Sopaipillas. Week 2 - Grilled Shrimp Caesar Salad; Warm Poached Chicken Salad; Pan Seared Pork Tenderloin with Pan Sauce; 4 Cheese Mac & Cheese; Apple Tarte Tatin. Week 3 - Homemade Pasta; Shrimp & Swiss Chard Ravioli; Marinara Sauce/Vodka Sauce; Bone-In Tuscan Roasted Pork Loin with Pan Sauce; Seasonal Ice Cream. Week 4 - Steamed Dumplings with Dipping Sauce; Tempura Shrimp & Vegetables with Dipping Sauce; Pan Roasted Salmon with Coconut Red Curry Sauce; Bulgogi with Quick Pickled Vegetables; Poached Asian Spiced Asian Pears with 5-Spice Sauce. Week 5 - Cuban-Style Pork Shoulder; Dry Rubbed-Grilled Lamb Chops; Chimichurri Sauce; Perfect Yellow Rice; Green Beans with Roasted Chiles; Guava & Cream Cheese Pastelitos. Week 6 - New York Strip Steak with Blue Cheese Butter; Classic Herb Roasted Chicken; Breaded Crab Cakes with Traditional Remoulade Sauce; Roasted Ancho-Cumin Carrots; Roasted Garlic Mashed Potatoes; Chocolate Molten Lava Cake.

Cost - \$330.00

Instructor(s) - Aprons Staff

Date and Time - Sep 11, 18, 25, 10 a.m.

Date and Time - Sep 11, 18, 25, 6 p.m.

Southern Basics

Description - (H) Learn the Southern classics in this three-part series. Let our chefs show you the nuance, the care, and the flavors of the South's most iconic dishes.

Menu - Day 1: Pan-Fried Chicken; Baked Macaroni and Cheese; Black-eyed Pea Succotash; Biscuits with Strawberry-Honey Butter. Day 2: Pimento Cheese; Shrimp and Grits; Catfish Po'Boys with Remoulade; Buttermilk Pie. Day 3: Tea-brined Pork Chops with Vidalia Peach Relish; Collard Greens; Skillet Cornbread; Banana Pudding.

Cost - \$165.00

Instructor(s) - Aprons Staff

Date and Time - Sep 16, 23, 30, 10 a.m.

• Pairing Topics

Learn To Wine: The Sensational 6

Description - (D) Come and discover the world of wine, from Old World to New World. Let's take a look back to its origins and how wine rose to prestige. Let's unearth the characteristics of terroir and discuss the thirst for understanding how the weather develops a desired vintage. You will be introduced to the 6 noble grapes and how they influenced preferences around the world.

Varietals: Riesling, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, and Cabernet Sauvignon

Menu - Wines to be paired with Chef's choice menu, served family style.

Cost - \$85.00

Instructor(s) - Aprons Staff

Date and Time - Sep 1, 6:30 p.m.

Wine and Cheese Pairing

Description - (D) Few combinations stand out as classic culinary tradition more than rich cheese paired with fine wine. Through these specially prepared courses, our Publix Aprons chefs will highlight classic and delicious pairings.

Menu - Trio of Cheese: Grilled Prosciutto Wrapped Fig with Gorgonzola, Apple with Aged Cheddar, Whipped Camembert with Apricot and Pear; Grilled Mango Arugula Salad with Shaved Manchego, Habanero Honey Vinaigrette and Toasted Macadamia Nuts; Grilled Salmon Fillet with Gouda Sauce Mornay, Roasted Fennel and Fingerling Potatoes; Peach Melba Mascarpone Cheesecake.

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Sep 29, 6:30 p.m.

Wine and Dine in Big Sur

Description - (D) Take a culinary journey with us, along the scenic Pacific coast for a wine-country inspired menu paired with our favorite Central California wines.

Menu - Porcini and Cumin Dusted Scallops with Asian Pears and Vanilla-Truffle Butter; Pancetta Wrapped Dates with Manchego, Arugula and Roasted Tomato Chimichurri; Rosemary and Shallot Crusted Halibut with Smoked Cauliflower Puree and Plum Compote; Warm Spiced Carrot Cakes with Cream Cheese Gelato and Maple-Walnut Drizzle.

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Sep 30, 6:30 p.m.

• Special Topics

Summer & Spice

Description - (H) Bring summer's freshest flavors to the table with exotic vegetarian dishes inspired by regional ingredients to spice up your next gathering.

Menu - Okra and Chickpea Masala with Paneer; Onion Roti Za'atar Pie; Biryani Rice; Cucumber and Carrot Raita Salad; Cardamom Peach Cobbler with Cashew Burfi.

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Sep 1, 6 p.m.

Private Classes

Description - (D) Aprons is proud to offer private, customized classes at affordable prices. Your event is sure to be a memorable experience, whether you prefer a Hands-On format, a Demonstration class, or a Party-Style event. We have numerous menu selections and themes to choose from, or you can create your own unique class tailored specifically to your special occasion. Prices range from \$40 to \$80 per person, depending on the class type selected, the day of the week, and the size of your group. For children's parties, the cost is as low as \$40 per child. Aprons private classes are a perfect fit for corporate team-building events, birthday parties, bridal showers, anniversaries, and any other special occasions. To speak with an Aprons representative and to schedule your own private class, call or visit your local Aprons Cooking School. Classes book quickly; don't delay!

Menu -

Cost - \$35.00

Instructor(s) - Aprons Staff

Date and Time - Sep 2, 11:30 a.m.

Date and Time - Sep 5, 2 p.m.

Date and Time - Sep 26, 11 a.m.

Date and Time - Sep 26, 6 p.m.

Date and Time - Sep 28, 5:30 p.m.

Date and Time - Sep 29, 6:30 p.m.

Caramel Creations

Description - (H) See what one of the dessert scene's most versatile sauces can do.

Menu - Banana Empanadas with Cajeta Casera (Goat's Milk Dulce de Leche); Ginger Panna Cotta with Tamari Caramel; Caramel Apple Crisp; Salted Pecan Roll Ice Cream Sandwiches.

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Sep 6, 6 p.m.

Weeknight Global Gourmet

Description - (H) This fun-filled class will focus on creating awe-inspiring dishes from around the world that the whole family will enjoy, without spending all day in the kitchen.

Menu - Vietnamese Style Pho (Soup) with Pork; Pan Roasted Tandoori-Style Chicken with Harissa Chick Peas; Ancho Rubbed Flat Iron Steak Tacos with Pico De Gallo and Cilantro Crema; Apple Pandowdy with Vanilla Ice Cream.

Cost - \$50.00

Instructor(s) - Aprons Staff

Date and Time - Sep 7, 26, 6 p.m.

Île-de-France

Description - (D) Summer in Paris! There's no better place to be if you like to soak in the sights, and stroll among the many bistros serving some of the best food and wine anywhere. In tonight's class, we'll journey to the heart of France for a celebration of friends, family and great French cuisine.

Menu - Salade Niçoise; Croque Monsieur (Baked Ham and Cheese Sandwich with Béchamel); Steak Au Poivre (Filet Mignon with Peppercorn Sauce) with Broccoli Gratin and Pommes Rissolées (Roasted Potatoes); Petit Pains Au Chocolate (Rolled Chocolate Pastries).

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Sep 15, 6:30 p.m.

Couples Cooking: Latin Sizzle

Description - (H) Bring along that special someone for an evening of food, and fun as we show you how to prepare some of our favorite Latin-American dishes.

Menu - Tuna Ceviche with Avocados and Red Onions; Mofongo (Mashed Garlic Plantains) with Grilled-Marinaded Shrimp; Peruvian Steak and Potato Stir Fry with Chimichurri; Toasted Coconut-Tres Leches Cake.

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Sep 16, 6 p.m.

Date and Time - Sep 22, 23, 6:30 p.m.

Game Night Go-To's

Description - (H) Break out the board games! This class will help you make some excellent appetizers to serve, while serving the competition.

Menu - Beef Bulgogi Fries with Spicy Asian Mayo; Harissa Orange Glazed Chicken Wings; Philly Cheesesteak Flatbread Strips; Nutella Mascarpone Empanadas.

Cost - \$45.00

Instructor(s) - Aprons Staff

Date and Time - Sep 20, 6 p.m.

Couples Cooking: An App for That!

Description - (H) Whether it's your favorite sports bar, or a fine dining eatery, appetizers have always played a major role in restaurants. Join us as we create our own "app" for any occasion.

Menu - Baked Feta Cheese with Diced Tomatoes, Strawberry Balsamic Glaze and Pasta Chips; Tempura Battered Portabella Strips with Shaved Parmesan, Parsley and Lemon Aioli; Seared Pork Belly Skewers with Apple Gastrique, and Red Cabbage Slaw; Caramelized Onion and Bacon Jam Grilled Flatbread with Boursin Cheese.

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Sep 21, 6 p.m.

Couples Cooking: Latin Sizzle - additional class

Description - (H) Bring along that special someone for an evening of food, and fun as we show you how to prepare some of our favorite Latin-American dishes.

Menu - Tuna Ceviche with Avocados and Red Onions; Mofongo (Mashed Garlic Plantains) with Grilled-Marinaded Shrimp; Peruvian Steak and Potato Stir Fry with Chimichurri; Toasted Coconut-Tres Leches Cake.

Cost - \$100.00

Instructor(s) - Aprons Staff

Date and Time - Sep 22, 6:30 p.m.

New Orleans Jazz Brunch

Description - (D) New Orleans Jazz Brunch - From Arnaud's to the Commander's Palace, nothing epitomizes the New Orleans experience like a traditional jazz brunch. Take a culinary trip down Bourbon Street with us as we feature some of the French Quarter's Sunday best, amidst some easy jazz music. This class has animation and some chef interaction.

Menu - Mimosas; Eggs Benedict New Orleans Style, with Buttermilk Biscuits, Canadian Bacon and Rock Shrimp Remoulade; Pain Purdu (French Toast) with Strawberries and Chantilly Cream; Grillades and Cheesy Grits with Filet Mignon Medallions and Tomato and Mushroom Gravy; Peaches in Puff Pastry, French Vanilla Ice Cream, Pecans and Rum Sauce.

Cost - \$40.00

Instructor(s) - Aprons Staff

Date and Time - Sep 24, 10:30 a.m.

Love Me Tender

Description - (H) We all love a tender cut of meat, and this class focuses on just that, the most prized cuts....Beef, Pork and Chicken tenderloins.

Menu - Nashville Hot Chicken Tender Sliders; Spinach, Goat Cheese and Sun-Dried Tomato Stuffed Pork Tenderloin; Garlic Roasted Beef Tenderloin with Orange Horseradish Sauce; Spiced Pear Upside Down Cake.

Cost - \$55.00

Instructor(s) - Aprons Staff

Date and Time - Sep 27, 6 p.m.

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