



**Tampa**  
**7835 Gunn Hwy, Tampa FL, 33626-1611**  
**(813) 926-4465**

To make a reservation for a class, please visit [publix.com/cookingschools](http://publix.com/cookingschools) or call the school.

## November, 2017

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

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			<b>1</b> <b>Not Your Average Donut</b> 6 p.m. (H) Aprons Staff	<b>2</b> <b>Fall Wine and Dine</b> 6:30 p.m. (D) Aprons Staff	<b>3</b> <b>Private Classes</b> 12 p.m. (D) Aprons Staff  <b>An Evening with Lagunitas Brewing Co.</b> 6:30 p.m. (D) West	<b>4</b> <b>Big &amp; Little Chef: Cookies!</b> 10 a.m. (H) Aprons Staff  <b>Couples Cooking: Havana Nights Part 2</b> 6 p.m. (H) Aprons Staff
<b>5</b> <b>Classic Sunday Brunch</b> 10:30 a.m. (D) Aprons Staff  <b>Classic Sunday Brunch</b> 1 p.m. (D) Aprons Staff	<b>6</b> <b>The Basics of Culinary 5/6</b> 10 a.m. (H) Aprons Staff  <b>The Basics of Culinary 5/6</b> 10 a.m. (H) Aprons Staff	<b>7</b>	<b>8</b> <b>Benziger Family Winery</b> 6:30 p.m. (D) Benziger	<b>9</b> <b>Java Go-Go</b> 6:30 p.m. (D) Aprons Staff	<b>10</b>	<b>11</b> <b>Taste of Northern Italy</b> 6:30 p.m. (D) Aprons Staff
<b>12</b>	<b>13</b> <b>The Basics of Culinary 6/6</b> 10 a.m. (H) Aprons Staff  <b>The Basics of Culinary 6/6</b> 10 a.m. (H) Aprons Staff  <b>The Basics of Culinary 6/6</b> 10 a.m. (H) Aprons Staff	<b>14</b> <b>Private Classes</b> 11 a.m. (D) Aprons Staff  <b>Holiday Brunch</b> 6 p.m. (H) Aprons Staff	<b>15</b> <b>Private Classes</b> 2 p.m. (D) Aprons Staff  <b>Sushi 101</b> 6 p.m. (H) Aprons Staff	<b>16</b>	<b>17</b> <b>Holiday Entertaining with Lesley Stowe Fine Foods, Joel Gott wine, and Castello cheese</b> 6:30 p.m. (D) Aprons Staff	<b>18</b> <b>Big &amp; Little Chef: Cookies!</b> 10 a.m. (H) Aprons Staff  <b>Funky Buddha Brewery</b> 6:30 p.m. (D) Aprons Staff
<b>19</b> <b>New Orleans Jazz Brunch</b> 10:30 a.m. (D) Aprons Staff  <b>New Orleans Jazz Brunch</b> 1 p.m. (D) Aprons Staff	<b>20</b> <b>Elevated Holiday Sides</b> 6 p.m. (H) Aprons Staff	<b>21</b> <b>Holiday Cookie Craze</b> 6 p.m. (H) Aprons Staff	<b>22</b> <b>Private Classes</b> 12 p.m. (D) Aprons Staff, Landers  <b>Awesome Holiday Hors d'oeuvre Party</b> 6 p.m. (H) Aprons Staff	<b>23</b>	<b>24</b> <b>Gingerbread Houses</b> 10 a.m. (K) Aprons Staff	<b>25</b> <b>Gingerbread Houses</b> 10 a.m. (K) Aprons Staff  <b>Gingerbread Houses</b> 2 p.m. (K) Aprons Staff

<p><b>26</b>  <b>Gingerbread Houses</b>  1 p.m. (K)  Aprons Staff</p>	<p><b>27</b>  <b>Let's Tailgate</b>  6 p.m. (H)  Aprons Staff</p>	<p><b>28</b>  <b>Southern Basics 1/3</b>  10 a.m. (H)  Aprons Staff</p> <p><b>Southern Basics 1/3</b>  6 p.m. (H)  Aprons Staff</p> <p><b>Private Classes</b>  6 p.m. (D)</p>	<p><b>29</b>  <b>Apples and Squash</b>  6 p.m. (H)  Aprons Staff</p>	<p><b>30</b>  <b>Private Classes</b>  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](http://publix.com/cookingschools) for the latest class updates.



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## • Cooking Techniques

### 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** - Nov 6, 6, 13, 13, 10 a.m.

**Date and Time** - Nov 6, 6, 13, 13, 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** - Nov 28, 10 a.m.

**Date and Time** - Nov 28, 6 p.m.

## • Kids Topics

### Big & Little Chef: Cookies!

**Description** - (H) 'Tis the season! Have your little chefs get ready for the holidays with cookies they can snack on fresh out of the oven! We'll cover basic baking techniques, weights and measurements, and have tons of fun icing and decorating.

**Menu** - Sugar Cookie Cut Outs and Decorations; Chocolate Chip Cookies; Snicker doodles; Chocolate Covered Peppermint Meringues.

**Cost** - \$75.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 4, 18, 10 a.m.

### Gingerbread Houses

**Description** - (K) Forgo the mess at home, and bring the family here! This class allows you and your children (up to three kids) to decorate your own gingerbread house. One adult is required for each family group; children should be at least 4 years old.

**Menu** - We'll provide the materials, you bring your creativity and holiday spirit!

**Cost** - \$60.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 24, 25, 10 a.m.

**Date and Time** - Nov 25, 2 p.m.

**Date and Time** - Nov 26, 1 p.m.

# ● Pairing Topics

## Fall Wine and Dine

**Description** - (D) Family, friends, and food are the warmth on a cool winter night. So grab some friends, bring your appetite, and allow our chefs to warm things up with cozy food and wine pairings.

**Menu** - Savory Shortbread Crisps with Roasted Beet Pate and Caramelized Fennel; Crunchy Winter-Vegetable Salad with Tarragon Vinaigrette; Rack of Lamb Roasted with Apples and Shallots, and a Butternut-Barley Pilaf; Beurre Noisette Linzer Cookies.

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 2, 6:30 p.m.

## An Evening with Lagunitas Brewing Co.

**Description** - (D) The Lagunitas Brewing Co. was not so much an act of ordinary "founding" as it was willed into being by the unspoken desire of supportive beer-lovers in Northern California. After which they continued to nurture their creation and urged the company forward to fulfill the unifying needs of that same beer-loving diaspora from coast to coast and beyond. It is good to have friends! Join us for a class with friends and make new ones.

**Menu** - Welcome reception - Little Sumpin Sumpin; Jumbo Lump Crab Cake with Citrus Jicama Salsa-Lime Aioli paired with Pils; Spicy Thai Chicken Soup paired with IPA; Grilled Ribeye Steak with Cannellini Beans, Pancetta and Spinach-Mushroom Demi-Glace paired with Sucks; Pecan Pie with Maple Buttermilk Ice Cream paired with Seasonal Brown Shugga.

**Cost** - \$50.00

**Instructor(s)** - West

**Date and Time** - Nov 3, 6:30 p.m.

## Benziger Family Winery

**Description** - (D) At Benziger, they are about three things: family, great wine and healthy vineyards. For more than thirty years, they've farmed their ranch on Sonoma Mountain and searched Sonoma County for the most distinctive and expressive vineyards. Once found, they tend these sites using certified Biodynamic, organic and sustainable farming methods. The result is a portfolio of authentic and memorable wines. Join us tonight at Apron's Cooking School, and let Chris Benziger share the wonderful history these very special wines.

**Menu** - Welcome Aperitif - Sonoma Sonoma Mountain Rose; Seared Scallops, Pear and Arugula Salad paired with Benziger Sonoma County Chardonnay; Steak Au Poivre, Roasted Vegetables paired with Sonoma County Merlot; Pressure Cooked Beef Short Ribs over Polenta Biscuits & Cabernet Mushroom Gravy paired with Sonoma County Cabernet; Cheese Plate paired with Imagery Sonoma Mountain Malbec.

**Cost** - \$50.00

**Instructor(s)** - Benziger

**Date and Time** - Nov 8, 6:30 p.m.

## Holiday Entertaining with Lesley Stowe Fine Foods, Joel Gott wine, and Castello cheese

**Description** - (D) Find the perfect pairings for your holiday party. Join our Aprons chefs as they share how to craft meal solutions with Lesley Stowe Fine Foods, Joel Gott wine, and Castello cheese, that will make your party unforgettable.

**Menu** - Caramelized Onion and Blue Cheese Dip paired with Joel Gott Pinot Noir; Grilled Asparagus Salad with Sourdough Croutons and Cilantro Dressing paired with Joel Gott Chardonnay; Roasted Beef Tenderloin with Mushroom Blue Cheese Ragout and Potato Fennel Gratin paired with Joel Gott Cabernet Sauvignon; Dessert Cheese Board with Chocolate Tiffin Bars paired with Joel Gott Sauvignon Blanc.

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 17, 6:30 p.m.

## Funky Buddha Brewery

**Description** - (D) Founded in 2010 in Boca Raton, Florida, Funky Buddha Brewery® is committed to producing bold craft beers that marry culinary-inspired ingredients with time-honored technique. Its lineup includes year-round brews Floridian Hefeweizen and Hop Gun IPA, along with specialty releases such as Last Snow and the highly sought after Maple Bacon Coffee Porter. Its Oakland Park production brewery opened in June 2013 and distributes draught and bottled beer to retail outlets throughout Florida.

**Menu** - Goat Cheese Flatbread Pizza with Grilled Shrimp, Arugula, and Spicy Lemon Vinaigrette paired with Funky Buddha Floridian; Stuffed Dosas (Stuffed Indian Pancakes) with Spiced Ground Lamb and Hoisin Glazed Carrots paired with Funky Buddha Hop Gun; Nashville Chicken and Cheddar Tacos paired with Funky Buddha Hop Stimulator; Pecan Short-Bread Ice Cream Sandwiches with Maple Walnut Ice Cream paired with Funky Buddha Sweet Potato Casserole.

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 18, 6:30 p.m.

# • Special Topics

## Not Your Average Donut

**Description** - (H) Have fun learning how to make those little rings of happiness. From yeast-risen dough, to cake donuts, to icing, and decorating, our chefs walk you through the steps to create custom donuts at home.

**Menu** - Cinnamon Pear Fritters; Maple Bacon Long Johns; Raspberry Champagne Donut Holes; Triple Chocolate Crullers.

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 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** - \$15.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 3, 22, 12 p.m.

**Date and Time** - Nov 13, 28, 6 p.m.

**Date and Time** - Nov 14, 11 a.m.

**Date and Time** - Nov 15, 2 p.m.

**Date and Time** - Nov 30, 6:30 p.m.

## Couples Cooking: Havana Nights Part 2

**Description** - (H) Cuban cuisine reigns supreme in this wonderful trip through the heart of Havana. Jump in and help us create an authentic Cuban meal while listening to classic Cuban music. Come enjoy an evening, with a plus one, learning some great cooking techniques and spending quality time together.

**Menu** - Garbanzo Bean Soup with Sofrito Aioli Drizzle; "1906" Grilled Lime Shrimp Salad; Masitas de Puerco (Pork Chunks) with Caramelized Onions and Buttery Yucca Mash; Guava and Cheese Bread Pudding.

**Cost** - \$100.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 4, 6 p.m.

## Classic Sunday Brunch

**Description** - (D) Not sure what to do on a Sunday? Join our Aprons chefs for a Sunday brunch that will promise to be not only relaxing, but have some chef interaction, as you watch our skilled chefs animatedly prepare some of our classic brunch favorites, and enjoy a few new surprises.

**Menu** - Traditional Mimosas and a few new twists on this classic; Asparagus and Gruyere Tart; Spring Onion Soup; Crab Benedict with Field Green Salad; Lemon Bar Cheesecake.

**Cost** - \$30.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 5, 10:30 a.m.

**Date and Time** - Nov 5, 1 p.m.

## Java Go-Go

**Description** - (D) Tired of the same old dinner grind? Perk up your evening outing with four caffeinated courses presented by our chef team.

**Menu** - Jamon Panini with Espresso Mustard; Ancho-Coffee Dusted Sea Scallops with Romesco; Arabica Rubbed Lamb Chops, Maple-Bacon Sweet Potato Anna; Cafe Pot de Crème with Lemon Chantilly.

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 9, 6:30 p.m.

## Taste of Northern Italy

**Description** - (D) Inspiration from neighbors France and Austria gives the cuisine of Northern Italy its own personality. Come and explore these culinary delights with us for a great evening of food, Wine, and cheer!

**Menu** - Ligurian Fish Stew; Mixed Baby Greens with Olive Vinaigrette, Prosciutto and Goat Cheese Crostini; Osso Bucco with Risotto Milanese; Baked Ricotta Cheesecake with Prosecco Infused Pears.

**Cost** - \$55.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 11, 6:30 p.m.

## Holiday Brunch

**Description** - (H) Holidays are all about traditions and what better way to carry out the tradition of enjoying a delicious holiday meal than by joining us for a scrumptious brunch with friends and family. Let's make Publix Aprons Cooking School your new family holiday tradition.

**Menu** - Steak and Lobster Benedict with Asparagus and White Truffle Béarnaise; Apple and Brie Stuffed French Toast with Toasted Walnuts, Dried Cranberries and Warm Maple Bacon Syrup; Sweet Potato Hash Browns O'Brien; Cranberry-Eggnog Scones.

**Cost** - \$55.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 14, 6 p.m.

### Sushi 101

**Description** - (H) Discover sushi - without the raw fish. Learn the basics of making perfectly seasoned sushi rice, forming sushi rolls and nigiri using all the classic sushi ingredients like nori, wasabi, sushi rice, and pickled ginger.

**Menu** - Classic Sushi Rice; California Roll; Philadelphia Inside-Out Roll; Tempura Shrimp and Asparagus Roll with Toasted Sesame Seeds; Spicy Crab Hand Roll; Smoked Salmon Nigiri.

**Cost** - \$55.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 15, 6 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** - Nov 19, 10:30 a.m.

**Date and Time** - Nov 19, 1 p.m.

### Elevated Holiday Sides

**Description** - (H) Come join Aprons Cooking School tonight, as we get you geared up for the holidays with some sides that will bring your next event to the next level. Menu to be served with roasted turkey, and Chef's choice dessert.

**Menu** - Asiago and Sage Scalloped Potatoes; Roasted Arrabbiato Broccoli; Caramelized Brussels Sprouts; Orange Braised Endive; Cauliflower "Mashed Potatoes".

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 20, 6 p.m.

### Holiday Cookie Craze

**Description** - (H) Come learn some kicked-up recipes to blow the cookie jar lid off your next holiday party! These cookies are so good, they'll make you crumble!

**Menu** - Stained Glass Fruitcake Sable; Masala Spiced Snowballs; Chocolate Orange Thumbprint Cookies; White Chocolate Peppermint Blondies.

**Cost** - \$45.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 21, 6 p.m.

### Awesome Holiday Hors d'oeuvre Party

**Description** - (H) Let us help you to make your holiday get-together extra special with some of our favorite party fare.

**Menu** - Pimento Cheese and Bacon Crostini; Brie Stuffed Figs with Pomegranate; Mini Smoked Salmon Croque Monsieur; Pecan Tassies; Mini Almond-Ginger Cheesecakes.

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 22, 6 p.m.

### Let's Tailgate

**Description** - (H) Football season is in full swing! Time to enjoy some of our favorite team themed dishes.

**Menu** - Miami Plantain Crusted Mahi with Citrus Garlic Marmalade; Tennessee Pulled Pork Sliders with Crispy Shallots; Buffalo Chicken Burger with Blue Cheese Aioli and Carrot Slaw; Foxborough Lobstah Rolls; Green Bay Bacon Tots with Beer Cheese Dip.

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 27, 6 p.m.

### Apples and Squash

**Description** - (H) These produce items are iconic. But how can you use them for brunch? Join us at Apron's cooking school and have our chefs guide you through four dishes with some out of the box ideas.

**Menu** - Cinnamon Apple Pancakes with Orange Maple Syrup; Fried Eggs with Maple Bacon and Apple Hash; Butternut Squash Strata with Dehydrated Sage; Butternut Squash Risotto "Benedict".

**Cost** - \$50.00

**Instructor(s)** - Aprons Staff

**Date and Time** - Nov 29, 6 p.m.

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