

SWEET BASIL Culinary Center

FALL 2024

~ OCTOBER ~ NOVEMBER ~ DECEMBER ~



Getting ready for the holidays!

We so love our new neighborhood and home of two years at 8900 E Pinnacle Peak Road in Scottsdale. We have the best customers and cooking school students, and continue to meet wonderful new people every day. As we move into the holiday period, we're excited to bring to you tools and equipment in our store that will make your culinary and gift giving experiences the best they can be! We have many wonderful gifts to choose from for the cook and non-cook alike... with packaging that makes gift giving easy for you! We hope you'll come explore with us, the store will be ready for holiday shopping starting in October! We want to help make your culinary experiences fun and unforgettable!

THE COOKING SCHOOL

Our cooking school offers hands-on classes mornings, afternoons and evenings. We offer 40 classes per month with subjects that span the world of culinary interests for the home cook. Cooking class experiences can provide endless enjoyment and exploration as a way to make cooking work for you for quick and easy, as a past time or simply as a way to enjoy great food!



~ New at Sweet Basil ~

Ancient Olive

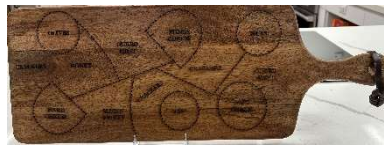
Trees

Olive Oil pressed from trees planted a century ago in Corning, CA

Imported Aged Balsamic Vinegar from Modena, Italy
375 ml, bottled with no exposure to light



Charcuterie Board



Made of mango wood, outlined to make building the board easy!
Perfect for your next party

Peugeot Salt & Pepper Mills



Perfect for the Contemporary kitchen

8900 E. Pinnacle Peak Road
Scottsdale, AZ 85255
480-596-5628 www.sweetbasilgourmet.com

Welcome to Sweet Basil Culinary Center!

Come to our new home at Pinnacle Peak and Pima Roads
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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"I am not a glutton - I am an explorer of food."

- Erma Bombeck

*The heart wants what the heart wants.
(Cookies. It's always cookies.)*

TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ON OUR WEBSITE www.sweetbasilgourmet.com

OCTOBER

OKTOBERFEST Amy Barnes Tues Oct 1 9:30 AM – 12:30 PM 105.00

Join in the fun festival of fall, the harvest, & great beer! We're having a party with an amazing lesson of food to celebrate the occasion. Our lesson is Creamy Cucumber Salad with Sour Cream & Dill; Viennese Breaded Cutlets with Emmenthaler Cheese; Spaetzle In Brown Butter; Braised Red Cabbage with Apples; Beef Roulades; Warm German Potato Salad, and dessert of Cinnamon Apple Strudel & Almond Whipped Cream. We'll enjoy this all with a sampling of German Beer!

HEALTHY FOODS OF THE RICH & FAMOUS Jan D'Atri Tues Oct 1 6:30-9:30 PM 105.00

Come have fun & learn secrets of the rich and famous; how they manage their lives and nutritional habits to maintain their healthy, slim bodies. This fun class will focus on what they eat, our lesson is Avocado & Turkey Breast Wraps (Hugh Jackman); Jacque Pepin Warm Potato Salad; Pan-Seared Salmon with Kale and Apple Salad (Victoria Beckham); Quick & Healthy Chicken Tikka Masala (Padma Lakshmi, Top Chef Host); "The Greatest Steak of all Time" With Mashed Cauliflower (Courtney Cox); Healthy Garlic Shrimp with Seasoned Farro (Jennifer Gardner), and Healthy Banana & Almond Butter Muffins (Lindsay Vonn).

AIR FRY EVERYTHING Amy Barnes Wed Oct 2 9:30 AM – 12:30 PM 105.00

Do you want to make your cooking process easier? Come learn about Air Fryer cooking, the techniques, process, and methods with a lesson that answers all the questions. Our menu is Crispy Air Fryer Breaded Bella Mushrooms; with Sour Cream & Chive Dip; Air Fryer New York Steak Bites with Garlic Butter; Crispy Ranch Chicken Wings with Dip; Cajun Salmon Filet; Crispy BBQ Bacon Pineapple Shrimp Appetizers, and Mashed Potato Puffs.

GLUTEN FREE GREENS & GRAINS Lisa Brisch Thurs Oct 3 9:30 AM – 12:30 PM 105.00

If you are gluten intolerant, this lesson provides an array of recipes and an understanding of how to cook gluten-free from scratch. Come join us for a great lesson and new understanding of natural foods. Our menu is Waldorf Salad with Steel-Cut Oats; Savory Harvest Vegetable Tart with Toasted Quinoa Crust; Butternut Squash Risotto with Spinach & Toasted Pine Nuts; Spicy Garlic Soba with Greens (Stir-Fried Buckwheat Noodles); Korean Rice Bowl (Dolsot Bibimbap – Crispy Short-Grain Rice with Spinach, Carrots, Scallions, Pickled Vegetables, & Chile Sauce); Quinoa-Stuffed Tomatoes with Romesco. and Salted Chocolate Buckwheat Cookie.

THAI IT ON Linda Martin Thurs Oct 3 6:30 – 9:30 PM 105.00

If you love the flavors of Thai foods, you don't have to wait for a restaurant experience to enjoy them. From this lesson you'll easily be able to create these specialties at home! Join us for an amazing class introducing ingredients, spices and flavor combinations that make Thai food so enticing! Our lesson is Thai Ginger & Sesame Grilled Beef Skewers with Pickled Cucumber Relish; Seared Thai-style Ahi Tuna with Wasabi Vinaigrette; Thai Noodle Salad with Spicy Peanut Dressing; Spicy Red Curry Beef over Jasmine Rice; Shrimp Stir Fry with fresh Tomatoes, Ginger, Chilies, & Mint, and Cilantro-Lime Chicken over Curry & Ginger Spiced Noodles, and Thai Coconut Ice Cream with Rum-Chocolate Sauce.

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GOURMET COUPLES Linda Martin Fri Oct 4 6:30 - 9:30 PM 195.00 per couple
Invite your partner to come with you for an evening of cooking and learn a gourmet three course meal! You'll create it with a group of couples and enjoy it all with a sampling of wines. Join us for a fun evening to learn Roasted Beets with Blue Cheese on Crostini Amuse with Baby Arugula & Walnuts; Baby Kale Caesar; Pan Seared Rib Eye Steak with Chipotle Hollandaise; Lemon & Garlic Grilled Fresh Broccoli; Ginger, Mint, & Curry Scented Roasted Vegetables, and Toasted Garlic Couscous. Dessert will be rich Homemade Coffee Ice Cream with Espresso-Chocolate Sauce & freshly Whipped Cream.

HALLOWEEN & FALL FESTIVAL M Sullivan & P Johnson Sat Oct 5 2:00 – 5:00 PM 50.00
Calling all Spooks, Ghouls, and Goblins! We're getting ready for the scariest night of the year! Our friends from LA and Phoenix will be here to join in this DEMONSTRATION class. We'll learn about the many great tools and cookware they bring us which add to the merchandise you find in the store. Our menu is Shrimp and White Bean Stew; Sliced Rib Eye Steak with Chocolate & Chili Marinade & Sauce; Poached Acorn Squash with Brown Sugar Balsamic Reduction and Applesauce Spice Cake with Cream Cheese Frosting. We'll enjoy our fall feast with an Apple Cider & Maple Old Fashioned. We will cook with HAMMER STAHL COOKWARE & CUTLERY; RSVP GADGETS; JK ADAMS CUTTING BOARDS; MU KITCHEN LINENS, & TOVOLO BARWARE. This Halloween gathering is also a Halloween costume party! Come dressed to compete for the best and most amazing costume! The winner will receive a new Eater Pan from Hammer Stahl Cookware!

KNIFE SKILLS Jan D'Atri Mon Oct 7 2:00 – 5:00 PM 105.00
Some of the most important tools in a kitchen are the knives you own. This class offers a hands-on experience teaching how to use a chef's knife and paring knife. Each participant will receive an array of vegetables and fruits for practice. The instructor will demonstrate how to slice, dice and julienne. As we work our way through our practice, you'll gain new skills to know how to best use your knives at home.

ENTERTAINING MADE EASY Amy Barnes Tue Oct 8 9:30 AM – 12:30 PM 105.00
Gather your friends and they will have a great time when you offer this bountiful array of foods to nibble. Our lesson of easy, do-able finger foods is easy to prepare with a menu everyone can enjoy. Come to prepare Tortilla Chip-Crusted Chicken Bites with Creamy Salsa Dip; Goat Cheese & Herb Stuffed Bella Mushrooms; Air Fryer Patatas Bravas with Quick Romesco Sauce; Pan Fried Crab Cakes with Zesty Tartar Sauce; Baked Crispy Artichoke Hearts with Garlic Dill Yogurt Sauce, and Baked Brie Toast with Cranberries & Thyme. We'll enjoy this meal with Caramel Apple Cider Vodka Punch.

FISH – GRILLED, SMOKED & SOUS VIDE Lisa Brisch Tues Oct 8 6:30 – 9:30 PM 105.00
Learn methods of cooking Fish which give lots of choices for variety and great flavors! This valuable and interesting lesson takes cooking Fish to new heights with each method. Sign up for a great lesson to learn Grilled Whole Trout with Orange & Fennel; Grilled Swordfish with Cilantro Lime Butter; Smoked Rosemary-Scented Salmon; Smoked Trout Salad with Apples & Pecans; Sous Vide Shrimp with Garlic, Sherry, & Smoked Paprika; Sous Vide Spicy Fish Tacos, and Sous Vide Fish Fillets with Lemon Browned Butter.

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PIES & TARTS FOR FALL Amy Barnes Wed Oct 9 9:30 AM -12:30 PM 105.00

With the fall season, many great flavors are possible from the harvest of fruits and vegetables. Learn to make a great Crust filled with delicious combinations of seasonal ingredients which include Heirloom Tomato Pie with Cheddar & Herb Pie Crust; Caramelized Onion and Goat Cheese Tartlets; Fireball Whisky Pumpkin Pie; Sheet Pan Apple Pie with Streusel Topping; Buttermilk Pecan Pie, and Cranberry Pecan Tart with Whipped Cream.

SPANISH BEAUTIES Lisa Brisch Thu Oct 10 9:30 AM – 12:30 PM 105.00

This lesson takes us on a journey to learn about the lusty bold flavors of classic Spanish cuisine. At its' core are rustic, farm to table foods which bring local ingredients to life. Come enjoy a lesson of Cherry Tomato Salad (Quartered Cherry Tomatoes, Blue Cheese, fresh Oregano, & chopped Oranges with a Tomato & Sherry reduction); Flatbread with Roasted Peppers, Artichokes & Serrano Ham; Pollo En Pepitoria (Braised Chicken with Sherry & Saffron); Toasted Pasta with Shrimp & Clams; Steamed Mussels with Chorizo, Smoked Paprika, & Garlicky Croutons, and Escalivada (Grilled Onion Rounds, Bell Peppers, Eggplant, & Scallions dressed with Olive Oil, Paprika, & Garlic seasoned Tomatoes). Dessert will be Almond Cake (Tarta de Santiago).

PASTA SHAPES Linda Martin Thu Oct 10 6:30 – 9:30 PM 105.00

Pasta is a favorite food of many. Learn to make it from scratch with fun shapes to complement a variety of recipes. Our lesson is Black Pepper Fettucine with Lemon Alfredo Garden Spinach Homemade Ravioli with Marinara Sauce; Homemade Penne Pasta with Gorgonzola-Walnut Sauce; Farfalle (Bow Tie) Pasta with Roasted Red Pepper Sauce; Fresh Made Pappardelle with Roasted Fresh Tomato-Garlic Sauce; Spaghetti with Fresh Crab & Lemon Gremolata, and Homemade Fusilli (Corkscrew) Pasta with Sage Butter & Romano Cheese.

LUNCH & LEARN Jan D'Atri Fri Oct 11 12:00 – 1:00 PM 50.00

Come for a great lesson and learn recipes you'll want to share with the people you love to cook for. Our DEMONSTRATION lesson offers a treasure of a meal and is two Homemade Green Corn Tamales with Pomegranate-Guacamole Salsa, served with Southwestern Skirt Steak Strips and Chili Lime Butter. Dessert will be cool and luscious Mini Key Lime Pies.

GOURMET COUPLES Linda Martin Fri Oct 11 6:30 -9:30 PM 195.00 per couple

Plan a fun evening with your partner and cook as a team with a group of couples preparing an amazing three course dinner. When the meal is ready, everyone will sit down and enjoy it with a sampling of wine. Come have fun with us and prepare Boursin with Basil Pesto & Sundried Tomato Amuse on Grilled Crostini and Salad of Mixed Greens with Hard Cooked Egg, French Bread Croutons, & Champagne Vinaigrette, served Prosecco. The entrée is Poached Shrimp in Wild Mushroom Sauce; Goat Cheese Grits with Caramelized Onion, and Sautéed fresh Green Beans with Bacon & Garlic, served with Sauvignon Blanc. Dessert will be Thai Coconut Ice Cream with Chocolate-Rum Sauce & Strawberry-Banana Fried Wontons.

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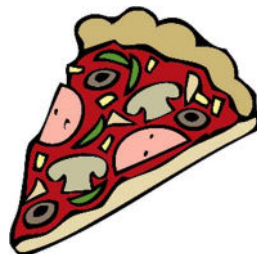
KIDS & PARENTS MAKE DESSERTS Lisa Brisch Sat Oct 12 9:30 – 12:30 PM 195.00 for two
Come be a team & learn to prepare Desserts you and your family will love! If your child is aged 8 or older, we hope you will come as a team for this fun lesson! You'll learn to bake Cherry Tarts; Chocolate Cream Pie in a Jar; Oatmeal Fudge Bars; Lemon-Raspberry Cupcakes; Banana Pudding Parfaits; Cinnamon Roll Cake, and S'mores Blossom Cookies.

SOURDOUGH SUCCESS Jan D'Atri Sat Oct 12 2:00 – 6:00 PM 105.00
Have you wanted to learn the secrets of being successful at Sourdough Bread making? Our class begins with the basics of using a starter, then the step-by-step process to turning out light, crisp, Bread. Gain an understanding of the timing, method and personal touch. Each student will be given starter to use and take home with instructions on how to feed it to keep it going. Learn to combine the ingredients, rise it, stretch and fold it, divide and shape it, then create steam during the baking process. Feel the joy of success from your efforts with a beautiful loaf made by our teams. Our recipes include Bread Starter, traditional Sourdough, and Olive & Rosemary and Walnut-Cranberry Breads.

TAMALE TRADITIONS Jan D'Atri Mon Oct 14 2:00 – 5:00 PM 105.00
It's Tamale Time! Here is your chance to learn the Tamale-making process, starting from scratch. We'll use fresh Masa & fill our Tamales with flavors to satisfy every taste preference. Come for a great lesson to make Pulled-Pork Tamales; Red Chili Tamales; Arepas Con Queso (Grilled Tamale Corn Cakes); Green Corn Tamales; Sweet Mango Dessert Tamales; Blue Corn Tamales, and Chocolate Tamales.

CAST IRON STARS Amy Barnes Tue Oct 15 9:30 AM – 12:30 PM 105.00
There are many advantages to cooking with Cast Iron pans. They hold heat well; are non-stick; great for browning; easy to clean, and affordable. This class opens the doors to great recipes. Come for a fun morning & learn Rosemary Butter Basted Rib-Eye Steak with Cast Iron Garlic Bread; Shrimp Scampi over Farfalle; Buttery Sweet Potato and Sage Biscuits; Honey & Garlic Cast Iron Blistered Brussels Sprouts; Pan-Seared Salmon with Raspberry Basil Sauce, and dessert of Cast Iron Chocolate Chip Cookie with Vanilla Bean Ice Cream.

PIZZA, FLATBREAD & CRACKERS Jan D'Atri Tue Oct 15 6:30 – 9:30 PM 105.00
Creating a Pizza Crust is easy when you know how. In this class each team will get to stretch and make a Crust; then make Flatbreads, Crackers and accompaniments. Come to prepare Pear, Brie and Caramelized Shallot Flatbread; Mediterranean Flatbread with Roasted Peppers, Olives & Artichoke Hearts; Cauliflower-Zucchini Crust Pizza with Cheese, Pan-charred Tomatoes and Sweet Onions; Four Cheese White Garlicky Pizza; Meat Lover's Pizza with Italian Sausage, Grilled Onions, Mushrooms and Burrata; Homemade Ritz Crackers and Puff Pastry Cheesecake & Berry Dessert Pizza.



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BAR FOODS & COCKTAILS Amy Barnes Wed Oct 16 9:30 AM – 12:30 PM 105.00

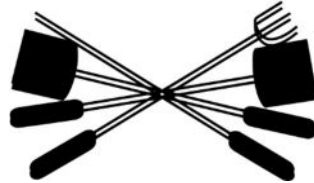
We love many of the great foods found on bar menus. Here you can make them for your pleasure and entertaining. They are great recipes for easy fast foods meals and snack foods. Join us for a lesson of Goat Cheese, Tapenade and Sun-Dried Tomato Tarts; Pan Seared Shrimp Dumplings with Ginger Dip; Miniature Camembert Walnut Pastries; Chicken Fajita Wonton Cups; Spicy Corn Meal Crusted Black Bean Cakes; Warm Mexican Street Corn Dip with Baked Chili Lime Tortilla Chips all served with Prosecco Margarita Cocktails and Pomegranate Martinis.

FISH OF THE SEA Lisa Brisch Thurs Oct 17 9:30 AM -12:30 PM 105.00

Knowing how to prepare Fish is about understanding the type of Fish you're cooking and the techniques that best compliments it. With this great lesson learn Ginger-Scallion Steamed Cod; Coconut-Lemongrass Shrimp with Rice; Orzo Risotto with Seared Scallops & Tomatoes; Herb-Crusted Salmon; Mussels Escabeche (White Wine steamed Mussels then marinated in a Garlic Herb Oil & Sherry Vinegar); Grilled Tuna Steaks with Red Wine Vinegar & Mustard Vinaigrette, and Stuffed Fillets of Sole.

BBQ & BEER Linda Martin Thu Oct 17 6:30 – 9:30 PM 105.00

This flavor combination sounds like a party in the making! Our lesson combines favorite regional styles of BBQ, & pairs each with a great beer. Come for a fun and lively class to experience Char cooked New Orleans Style Shrimp with Spicy Beer & Butter Sauce; Steamers in Beer with Grilled Sourdough Bread; Molasses & Beer BBQ Sauce over Grilled Rib Eye Steak; Ginger, Coriander, & Cumin, Spiced Tandoori Style Grilled Chicken; Balsamic Marinated Grilled Zucchini & Portabellas; Garlic, Red Chili & Parmesan Potatoes on the Grill, and Beer & Bacon Toffee Sundaes with Homemade Vanilla Bean Ice Cream.



LUNCH & LEARN Lisa Brisch Fri Oct 18 12:00 – 1:00 PM 50.00

Let us treat you to lunch and a lesson you can use for entertaining or creating a meal for your family! We'll serve it to you at our DEMONSTRATION, you can sit back and simply enjoy! Our lesson is Crispy Lemon Thyme Salmon with Lemon Aioli served with Green Beans Amandine. Dessert will be Individual Lemon Cheesecakes.

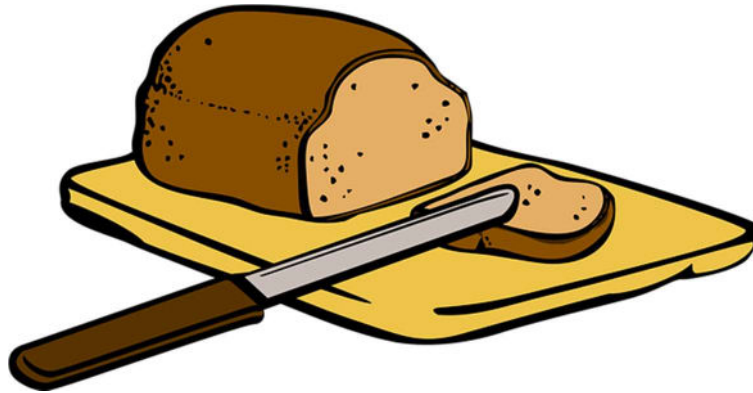
GOURMET COUPLES Linda Martin Fri Oct 18 6:30 -9:30 PM 195.00 per couple

This class for couples is made for people who love great food and enjoy preparing it together. The lesson is a three course gourmet meal where each couple will be part of preparing. Choose your favorite recipe! Our meal is Crab Rangoon Amuse with Sesame-Soy Dressing and Heirloom Panzanella Salad with Radicchio & Toasted Hazelnut Vinaigrette, served with Pinot Gris. The entrée is Tandoori Style Grilled Chicken with Garlic, Coriander, Cumin, & Ginger; Sautéed Green Beans & Baby Carrots with Roasted Garlic; Flaky Buttermilk Biscuits with Burnt Onion Butter, and Grill Cooked Peppers with Caper Vinaigrette, served with Pinot Noir. Dessert will be Goat Cheese, Honey, & Pistachio Cheese Cakes with Tequila-Lime Syrup.

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BREAD BASICS Lisa Brisch Sat Oct 19 9:30 AM – 12:30 pm 105.00

Baking great Bread can be a soul satisfying experience. It's also a great way for everyone to enjoy a delicious treat! Join us for a morning of baking to learn this fun assortment of yeast and non-yeast Breads including Layered Yogurt Flatbreads; English Muffins; Gruyère Cheese Puffs; Bialys (Savory Yeasted Rolls, (a distant cousin to the bagel) filled with softened Onions & Poppy Seeds); Prosciutto & Cheese Tartine; Oatmeal Knots, and Butter Crust Sandwich Bread.



ART OF CHEESE MAKING Jan D'Atri Sat Oct 19 2:00 – 5:00 PM 105.00

Did you ever wonder how Cheese is made? Here's your chance to learn how to make six Cheeses start to finish! It's easier than you think! In this hands-on class we'll make Ricotta, Mascarpone, Mozzarella, Burrata, Kifer, and American Cheddar. We'll take our fresh Cheeses and turn them into amazing foods! Our recipes are Cheesy Taco Dip with Tortilla Chips; Garlic and Herb Pull Apart Cheese Bread; Austrian Cheese Dumplings, and Ricotta Panna Cotta with Grilled Nectarines and Honey Drizzle.

COOKING INA GARTEN FAVORITES Jan D'Atri Mon Oct 21 2:00-5:00 PM 105.00

Ina Garten is a master at creating recipes! She is famous for her recipes turning out perfect foods because she's tested each of them at least 25 times before she's satisfied. Come enjoy learning some of her best and most famous dishes including Spinach & Artichoke Dip, with Ina's Outrageous Garlic Bread; Truffled Mac & Cheese; Crispy Chicken Parmesan with English Roasted Potatoes; Ina's Chicken Pot Pie Soup with Puff Pastry Croutons; White Chocolate English Toffee, and Beatty's Chocolate Cupcakes with Rich Chocolate Butter Cream. We'll enjoy this great meal with a Frozen Palomas Cocktail.

NEW AMERICAN BISTRO Amy Barnes Tue Oct 22 9:30 AM – 12:30 PM 105.00

This class offers a way to learn about foods from small intimate restaurants that feature traditional regional specialties. Join us to learn delightful Air Fryer Cauliflower Wings with Sesame Siracha Dipping Sauce; One Pan Seared Blackened Salmon with Creamy Spinach Orzo; Linguini With Arugula, Garlic & Shaved Parmesan & Toasted Pinenuts; Baked Shrimp with Tomatoes Feta and Grilled Sourdough; Cast Iron Skillet Garlic Butter Shrimp and Grits; Upside-Down Onion and Gruyère Pastry Tarts with Thyme and Hot Honey, and Pretzel-Crusted Chicken Tenders with Honey-Mustard Dipping Sauce.

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BEGINNING COOKING SERIES Lisa Brisch Tues Oct22 – Nov 12 6:30 – 9:30 PM 420.00
If you don't know much about cooking but would like to ...here is the chance to learn to cook for yourself, & to be able to prepare meals with a variety of recipes! Each lesson teaches the fundamentals, methods and basics of cooking. Come get started! **Week 1:** Knife Skills; Sautéed Chicken Breast; Sautéed & Roasted Vegetables; Potatoes - Roasted & Mashed. **Week 2:** Deviled Eggs; Green Salad with Classic Vinaigrette; Shrimp Scampi; Asian Chicken Stir-Fry; Baked Rigatoni with Beef Ragù Glazed Carrots, and The Best Chocolate Cake. **Week 3:** Cream of Tomato Soup; Grilled Chicken Breast with Herb Sauce; Roasted Pork Tenderloin with Balsamic Sauce; Acqua Pazza (Cod cooked in a flavorful broth of White Wine, Cherry Tomatoes, Garlic, Red Pepper Flakes, & fresh Herbs.); Twice Baked Potatoes; Rice Pilaf, and dessert of Tiramisu Mousse. **Week 4:** Caesar Salad; Pan-Roasted New York Strip Steak with Madeira Mustard Sauce; Breaded and Baked Salmon with Lemon Zest and Thyme; Roasted Chicken Thighs with Creamed Shallots & Bacon; Roasted Sweet Potatoes with Maple Glaze; Creamy Mac & Cheese, and dessert of Lemon Sour Cream Cookies.

AN APPLE A DAY Amy Barnes Wed Oct 23 9:30 AM – 12:30 PM 105.00
Fall harvest gives us a full selection of Apples to enjoy! So many varieties, flavors, and ways to use them! Come for a fun morning of cooking and lessons of Air Fryer Bacon wrapped Cinnamon Apples; Butternut Squash Soup with Apple; Honey Dijon Apple, Feta Bacon Cranberry Salad; Apple-Cheddar Stuffed Chicken Breast with Apple-Dijon Pan Sauce; Boneless Pork Chops with Sauteed Apples and Brandy Cream; Cinnamon Sugar Puff Pastry Apple Donuts, and German Apple Pancake.

FALL FESTIVAL OF FLAVORS Lisa Brisch Thu Oct 24 9:30 AM – 12:30 PM 105.00
Plan time with friends and share this delightful menu of Fall flavors with melt-in-your-mouth finger foods. Serve a cocktail or wine and you have the makings of a wonderful party! Our lesson is Butternut Squash on Toast (Roasted & Mashed Butternut Squash mixed with Maple Onion Jam & spread over Ricotta Cheese on Toasted Bread); Autumn Vegetable Salad with Beets, Green Beans, Fennel dressed in a Creamy Horseradish Mustard Vinaigrette; Roasted Pork Tenderloin with Shallot-Balsamic Sauce; Chicken Thighs Osso Buco Style (Chicken braised in a White Wine Tomato Sauce, topped with Garlic, Parsley, & Lemon Zest); German Potato Salad; Brussels Sprout Gratin, and Maple-Pumpkin Stack Cake.

SPOOKY FOODS Linda Martin Thu Oct 24 6:30 – 9:30 PM 105.00
We're inviting all spooks, ghouls and goblins to come to our party of ghostly pleasures! We'll create a menu of frighteningly good foods! These crowd pleasing tidbits are good to scare the bravest souls. Join our party in costume if you dare! To prepare Guac of the Dead (creamy Guacamole with homemade "Ghost" Chips); Harvest Pizza Bites with Bacon, Red Onion, Fresh Apple, & Fontina Cheese; "Ghostly" Monte Cristo Sandwiches; Deviled Bones (roasted spicy Cocktail Pork Ribs); Spicy "Rabid Zombie" Chicken Wings with Cool Dipping Sauce; Halloween Doughnut Bites with Whiskey Hard Sauce, and Red Velvet Mini Halloween Cupcakes. We hope everyone will want to drink a cocktail of Poisoned Apple Punch!

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LUNCH & LEARN Jan D'Atri Fri Oct 25 12:00 – 1:00 PM 50.00

Treat yourself to a great lunch & lesson while we serve you; sit back and enjoy our DEMONSTRATION class. The menu is an amazing Steak Sandwich of sliced New York Steak, Cilantro, Garlic, Aioli, Pasilla and Jalapeno Peppers and on a Ciabatta Roll, served with Smashed Cucumber Salad with Spicy Feta and Olives. Dessert will be Brown Butter & Brown Sugar Cheesecake.

GOURMET COUPLES Linda Martin Fri Oct 25 6:30 -9:30 PM 195.00 per couple

Make this a date night! Invite your partner to share a cooking experience with you and be a team, part of preparing a gourmet three course meal. Our lesson is Roasted Salmon Bite Amuse with Vodka Aioli and Shaved Brussels Sprouts Salad with Pecorino, Toasted Pecans, & Dijon-Balsamic Vinaigrette, served with Sauvignon Blanc. The entrée is Restaurant Style Salt & Pepper Cast Iron Cooked New York Steak with Bordelaise Sauce; Agave Glazed Carrots with Fresh Rosemary; Yukon Gold & Truffle Oil Creamy Mashed Potatoes, and Grilled Asparagus with Millionaire Bacon, served with Cabernet Sauvignon. Dessert is amazing Bananas Foster Flambé with Rum Praline Sauce & Homemade Vanilla Ice Cream.

FRENCH PASTRIES Lisa Brisch Sat Oct 26 9:30 AM – 12:30 PM 105.00

If you love to bake, take your knowledge to new heights with lessons of French baking. Learn the techniques, methods and process for each classic French Pastry. Our lesson is Tarte Tatin (Apples, Puff Pastry, & Caramel Sauce); Red Velvet French Macarons with Peppermint Cream Cheese Filling; Chocolate Financiers (Mini Chocolate Cakes with a Crispy Exterior); Eclairs or Profiteroles with Ganache & Vanilla Cream (Pate Choux Pastry); Chocolate Meringue Cookies; Cinnamon-Nut Palmiers with Homemade Quick Puff Pastry, and Lemon Soufflé.

CHOCOLATE DELIGHT Heidi Greyerbiehl Sat Oct 26 2:00 – 5:00 PM 105.00

Come for an amazing class on Chocolate and learn from one of our leading purveyors of baking supplies! Heidi from Lorann Oils will be here to teach about working with Chocolate. She'll teach methods & techniques that make at home and professional bakers successful! Come for a great lesson to learn Layered Pumpkin Bark; Peanut Butter Cups; Truffles; Bourbon Fudge; Chocolate Covered Cherries; Rochers, (Chocolate and Hazelnut Candies) and Buttercream. The Super Strength flavorings used in class will be available in the store!

AUTUMN IN NORTHERN ITALY Jan D'Atri Mon Oct 28 2:00 – 5:00 PM 105.00

Fall in Northern Italy is the time to enjoy the abundance of the harvest bursting with flavors. Come for an amazing lesson on creating beautiful foods! Our lesson is Pumpkin & Porcini Mushroom Bisque; Spaghetti allo Scoglio (Italian Seafood Spaghetti); Trofie Al Pesto (Homemade Pasta in a Creamy Pesto Sauce); Canederli in Brodo (Jumbo Bread Dumplings in Chicken Broth); My Momma's Famous Spinach Salad; Polenta Concia alla Valdostana (Cheesy, Buttery and Silky Polenta) with Italian Sausage, and Panna Cotta With Macerated Berries.



TO REGISTER FOR CLASSES CALL: 480-596-5628
OR ON OUR WEBSITE www.sweetbasilgourmet.com

MEDITERRANEAN FINGER FOODS Amy Barnes Tues Oct 29 9:30 AM - 12:30 PM 105.00
Foods of the Med are loved for their bright flavors created with fresh, natural ingredients. From the harvest, we combine an abundance of fresh foods to create fall finger foods and a dynamic menu of crowd pleasers! Our lesson is Greek Shrimp Bruschetta; Grilled Turkey Meatballs with Garlic Yogurt Sauce; Spanakopita Tarts; Mediterranean Beef Skewers Marinated in Lemon & Herbs; Palmier Stuffed with Pesto, Sun-Dried Tomatoes & Feta; Artichoke, Tomato & Spinach Flatbreads, and Plum & Thyme Prosecco Smash Cocktails.

PRIZED PACKAGES Amy Barnes Wed Oct 30 9:30 AM – 12:30 PM 105.00
Take your personalized gifts to a new level! This class teaches how to make foods from scratch, then create beautiful packages for gift giving. These little treasures can make delicious holiday gifts for the special people in your life. Come learn Sparkling Strawberry Cranberry Holiday Jam; Sun-Dried Tomato Butter; Pickled Red Onions; Cinnamon Vanilla Roasted Almonds; Chocolate Chip Pecan Cookie Mix in A Jar; Classic Peanut Brittle; Banana Nut Bread Baked in a Jar, and Apple Pie 'Ala Mode' Moonshine.

IT'S GREEK TO ME Lisa Brisch Thurs Oct 31 9:30 AM – 12:30 PM 105.00
Greek foods open the doors to clean, fresh flavors that we love from the Mediterranean region. Come treat yourself to a culinary adventure & prepare foods with a blend of Citrus, Olives, Herbs, Oils, Grilled Meat and an abundance of fresh Vegetables. From this culinary experience, enjoy Zucchini & Chickpea Salad with Tahini Yogurt; Pastitsio (Ground Beef & Elbow Pasta layered in a Cinnamon-Spiced Tomato Sauce with Cream Sauce); Lamb Pita Sandwiches with Tzatziki Sauce; Shrimp with Tomatoes & Feta; Garlic Lemon Potatoes; Skillet Spanakopita, and Greek Butter Cookies.

NOVEMBER

LUNCH & LEARN Amy Barnes Fri Nov 1 12:00 – 1:00 PM 50.00
Here is a lesson you can enjoy sharing with a friend. Our DEMONSTRATION lunch is a lovely specialty that is amazingly easy to prepare. Come and enjoy Salmon on Puff Pastry with White Wine Shallot Sauce, served with Orzo with wilted Spinach & Pine Nuts. Dessert is Lemon Panna Cotta with Strawberry Jam.

GOURMET COUPLES Linda Martin Fri Nov 1 6:30 - 9:30 PM 195.00 per couple
If you and your partner like great food, this class is for you! Come and be part of the team that will create this amazing three-course meal. We'll enjoy it all with a sampling of wine. Come be part of Homemade Crab Stuffed Ravioli Amuse with Sage-Brown Butter Sauce and Fresh Tomato, Mozzarella, & Basil Caprese Salad with Balsamic Syrup & Cracked Black Pepper, served with Pinot Gris. The entrée will be Fennel, Garlic, & Shallot Crusted Pork Tenderloin with Red Wine Pan Sauce; Sautéed Mushroom & Fresh Herb Creamy Polenta; Pan Seared Broccolini with Toasted Garlic, and Roasted Fresh Vegetables with Pine Nut Pesto, served with Cabernet Sauvignon. Dessert will be Fresh Raspberry & Blueberry Rustic Crostata with Sweet Mascarpone Cream.

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OR ON OUR WEBSITE www.sweetbasilgourmet.com

KIDS & PARENTS COOK FRENCH Jan D'Atri Sat Nov 2 9:30 AM – 12:30 PM 195.00 for 2
If your child is 8 or above and likes to cook, here is a lesson with French basic fundamentals. These French recipes will make great meals for your family! Come be partners to learn Fun French Cheese Puffs (Gougères); Yummy Grilled Ham & Cheesy Sandwiches (Croque Monsieur); Steak Frites (slices of New York Steak with French Fries); Sole Meuniere; scrumptious Creamy Potato Casserole (Gratin Dauphinoise); French Toast made with Angel Food Cake; and Brown Butter Madeleines (buttery French Cookies).

ASIAN FINGER FOODS Lisa Brisch Sat Nov 2 2:00 – 5:00 PM 105.00
With so many dynamic flavors with Asian cuisine, an offering of Asian finger foods is an innovative way to entertain guests. Our lesson of easily prepared morsels, has a wonderful array of flavors with Asian-style Pulled Pork Tacos with Pear & Cucumber Slaw; Cambodian Summer Rolls (Rice Paper Rolls stuffed with Shrimp & Herbs with a Spicy Soy-Garlic Dipping Sauce); Chiang Mai Pork Patties (Ground Pork Sliders with Lemongrass & Makrut Lime); Singapore Chicken Satay; Teriyaki Meatballs, and Vegetable Pakoras with Fresh Mango Chutney (Indian Vegetable Fritters). Dessert will be Matcha Shortbread Cookies.

THE BEST CATCH Jan D'Atri Mon Nov 4 2:00 – 5:00 PM 105.00
Fish is always a great choice for a meal when you have knowledge of how to best prepare it. In this class we'll learn about texture, flavor and thickness of our Fish; together with cooking methods, timing and flavoring of each. Come to prepare Cajun Shrimp; Crab Toast with Lemon Aioli; Everything Crusted Salmon with Lemon and Garlic Skillet Kale; Baked Scallops with Brown Sugar Bacon Brussels Sprouts; Fish Tacos with Red Cabbage Slaw; Lobster Rolls, and Flounder Florentine.



BEAUTIFUL BOARDS Amy Barnes Tue Nov 5 9:30 AM - 12:30 PM 105.00
Putting out a buffet of delicious foods with a theme is a great way to entertain and show off a presentation of beautiful foods! Come for an amazing lesson so you can learn and see how to put boards together for your own parties! This fun class will teach and show Air Fryer Popcorn Chicken Board with Chips, Dips, Crudité and Sweet and Spicy Bacon Wrapped Pretzel Rods; Bagels & Lox Platter with Capers, Onions, Eggs, Schmears and Mini Bagels; Kale Salad with Lemon Dressing, Cranberries and Almonds, and Mini Chocolate Chip Cheesecake Bites. Mediterranean Platter with Hummus, Marinated Shrimp Salad, Olives Artichoke Hearts Greek Cucumber Yogurt Feta Salad & Cinnamon Sugar & Olive Oil Pita Chips; Tea Sandwiches Platter with Cucumber Dill Sandwich, Egg Sandwich, Cranberry Chicken Sandwiches, Mini Jammy Pinwheels, and Fresh Fruit; Taco Board with Crisp Beef Tacos Cheeses, Salsas, Tortilla Chips, Border Guacamole & Churro Pastry Sticks and Waffle Breakfast Board Crispy Flaky Waffles with Whipped Honey Pumpkin Butter, Nutella Fresh Fruit and Maple Apple Sausage Cheese Balls.

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DESSERT DELIGHTS Lisa Brisch Thu Nov 7 9:30 AM – 12:30 PM 105.00

Desserts are the grand finale to any great meal! Come learn to create your own grand finales with the wonderful desserts and lessons of this class! Our fun class teaches Lemon-Olive Oil Tart; Pear Clafouti; Milk Chocolate Hazelnut Panna Cotta; Boston Cream Cupcakes; Raspberry Soufflés; Chocolate-Orange Mousse, and Maple Pudding Cake.

GIRLS NIGHT OUT Linda Martin Thu Nov 7 6:30 – 9:30 PM 105.00

Ladies, here is the class where you and your girlfriends can spend a few hours having a great time together AND learn a great menu of finger foods! Gather people you enjoy spending time with to come be part of the party we'll create! A cocktail is included! Come for Toasted Walnut Pesto & Goat Cheese on Grilled Crostini; Grilled Peppered Steak Skewers with Balsamic Syrup; Wasabi Deviled Eggs with Caviar; Sweet Chicken Bacon Wraps with Homemade Ranch Dipping Sauce; Puff Pastry Tartlets with Spinach-Artichoke Filling; Buttery Shrimp Scampi Bites, and Mini Chocolate Ganache Cakes. Our cocktail will be an Aperol Spritz with Aperol, Prosecco and Club Soda.

LUNCH & LEARN Lisa Brisch Fri Nov 8 12:00 – 1:00 PM 50.00

Here is a great menu for your entertaining needs. Come enjoy a great lunch and DEMONSTRATION lesson. Enjoy roasted Chicken Thighs with Lemon Rosemary Balsamic Mustard Sauce, served with Roasted Sweet Potatoes with Fresh Chives. Dessert will be Pumpkin Mousse with Bourbon Whipped Cream.

GOURMET COUPLES Linda Martin Fri Nov 8 6:30 - 9:30 PM 195.00 per couple

If you and your partner love great food, come for a fun evening of cooking! As a team you'll prepare part of the meal with a group of foodies! Enjoy a fun evening and a gourmet three-course meal served with a sampling of wine. Our lesson is Steamed Chicken & Cilantro Wonton Dumpling Amuse with Hot Chili Oil and Fresh Radish & Herb Salad with Lemon-Dijon Vinaigrette, served with Sauvignon Blanc. The entrée is Pan Seared New York Steak with Dried Cherry-Shallot Confit & Cola Gastrique; Pancetta Wrapped Asparagus with Zested Lemon; Gruyere & Butter Laced Potatoes Dauphinoise, and Sautéed Carrots & Zucchini with White Wine, Lemon & Mint, served with Cabernet Sauvignon. Dessert will be Deconstructed Apple Pie with Salted Caramel & Fresh Made Vanilla Bean Ice Cream.

CAKE DECORATING Jan D'Atri Sat Nov 9 9:30 AM – 12:30 PM 105.00

Have you ever wanted to create beautiful Cakes for your special occasions? You can learn it all right here. Students will receive a pastry bag and tips to practice decorating – creating designs, writing, making flowers, leaves, and borders. After practicing, each student will receive a cake to design and decorate with filling and icings provided. When your Cake is complete, you'll take it home. Come have fun and learn to use Piping Tips (Russian and Regular); How to Crumb Coat a Cake and create Layers and use Fillings. The Class includes recipes for The Perfect Butter Cream, Chocolate Ganache, Chocolate Butter Cream, Cream Cheese Frosting, Stabilized Whipped Cream Frosting, and Lemon Curd Butter Cream Frosting.



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MACARONS Lisa Brisch Sat Nov 9 2:00 – 5:00 PM 105.00

These beautiful little cookies are the ultimate gourmet treat! This class teaches the step-by-step process for successful, cookie-making. Come learn how to make your Macarons perfect with flavors of Snickerdoodle with Cinnamon-Sugar Buttercream; Tiramisu; Lemon; Strawberry Cheesecake, and Grasshopper with Mint Chocolate Ganache.

BRUNCH BEAUTIES Jan D'Atri Mon Nov 11 2:00 – 5:00 PM 105.00

Brunch is a great way to bring friends together for a daytime party. Your guests can relax, enjoy time together, and enjoy a special meal! We have the most amazing menu for you to learn and share. Our lesson is Cinnamon-Pecan Pancake Casserole; Bacon, Eggs & Cheesy Turnovers; Puff Pastry Bundles of Joy stuffed with sweet Cream Cheese, Preserves and Vanilla-Almond Glaze; New Mexican Party Casserole with Hatch Chiles, Eggs & Cheddar Cheese; Chicken Enchilada Casserole with Guacamole Salsa; Double Crusted BLT Quiche (with Homemade Pastry and Homemade Hashbrown Crust), and Glazed Lemon Blueberry Scones.

SOUP AND BREAD Amy Barnes Tue Nov 12 9:30 AM - 12:30 PM 105.00

One of the most delicious and comforting meals this time of year is homemade Soup paired with fresh Bread! In this great class, we'll make it all from scratch! Come for a great class to learn these fresh satisfying recipes. Our lesson is Shrimp Stew with Fennel & Leeks and Lemon Dill Feta Scones; Creamy Cheeseburger Soup with Buttery 30-minute Dinner Rolls; Classic French Onion Soup Topped with Crusty French Bread; Italian Wedding Soup Tiny Meatballs & Orzo, and Skillet Garlic Flatbread.

PHYLLO & PUFF PASTRY Amy Barnes Wed Nov 13 9:30 AM – 12:30 PM 105.00

These two specialty Pastries open the door to so many creative dishes! Learn how to work with them so you can add lots of great recipes to your cooking repertoire. Our lesson is Cranberry Brie Pastry Puffs; Moroccan Chicken Phyllo Cigars; Caramelized Onion and Goat Cheese Puff Pastry Tarts; Mini Meat & Potato Hand Pies; Phyllo and Sweet Ricotta Cheese Tarts with Berries; Upside Down Puff Pastry Spiced Apple Tart a la Mode, and Cast Iron Phyllo Cinnamon Rolls with Cream Cheese Icing.

SOUS VIDE Lisa Brisch Thu Nov 14 9:30 AM – 12:30 PM 105.00

Tender, perfectly cooked foods are possible with this 50-year-old cooking technique. It started in restaurant kitchens and has become a popular way to cook at home. Each food is cooked in a water bath at a consistent temperature which provides maximum flavor & retains moisture and nutrients of the foods. Come learn the process with our menu of Starbucks-Style Egg Bites; Easy Peel Deviled Eggs; Sichuan Sous Vide Chicken Salad; Sous Vide Pork Tenderloin with Maple-Mustard Sauce; Sous Vide Cod Fillets with Lemon Browned Butter; German Potato Salad, and Lemon Raspberry Cheesecakes.

LUNCH & LEARN Jan D'Atri Fri Nov 15 12:00 – 1:00 PM 50.00

Sign up for an amazing lunch and lesson of Italian specialties in this DEMONSTRATION class. Our lesson teaches easy doable recipes you can use at home. Join us for a wonderful hour of a culinary lesson. Our menu is Roast Turkey Roll-ups filled with my Dads Famous Stuffing, served with Classic Cranberry Salad Mold. Dessert will be Big Soft Ginger Cookies with rich & creamy Pumpkin Ice Cream.

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GOURMET COUPLES Linda Martin Fri Nov 15 6:30 -9:30 PM 195.00 per couple
Make this a date night! Invite your partner to share a gourmet cooking experience. You'll be a team with a group of couples preparing our gourmet three course meal. Come to learn Shrimp Tempura Wasabi Deviled Egg Amuse and Charred Romaine Salad with Goat Cheese, and Spiced Pecans & Honey-Lime Dressing, served with Chardonnay. The entrée is Char Cooked Mahi Mahi with Browned Butter Sauce; Simmered Black Beans with Cumin & Carrot Char Grilled Peppers in Caper Vinaigrette, and Slow Cooked Saffron Risotto, served with Merlot. Dessert will be Individual Key Lime Cheesecakes with fresh Raspberry Sauce.

CREATIVE CHEESE MAKING Jan D'Atri Sat Nov 16 9:30 AM – 12:30 PM 105.00
This is a uniquely wonderful cheese-making experience! If you've ever been curious how cheese is made, this class will teach you so much! This will be an amazing cooking experience! We'll begin by learning to make Mozzarella, Mascarpone, Ricotta, Fromage Blanc and Cream Cheese. Next, we'll add flavors and create Queso Blanco with Jalapenos, Cumin & Cilantro); Mascarpone with Brown Sugar, ground Cinnamon, Nutmeg and Ginger; Cream Cheese with Green Onion, Black Pepper, Parsley, roasted Garlic and Chives; Mozzarella stretched with layers of Prosciutto & Sundried Tomatoes rolled into a log, served with Homemade Bread.

VIETNAMESE TREASURES Lisa Brisch Sat Nov 16 2:00 – 5:00 PM 105.00
There are many reasons to love Vietnamese cuisine. It's made with a balance of flavors spicy to sweet, salty, sour and bitter; with the use of Herbs, Veggies, Fish and Noodles. Come for this great lesson to learn Vietnamese-style Shrimp on Sugarcane Swizzle Sticks; Lemongrass-Barbecued Pork with Rice-Vermicelli Salad; Lemongrass Chicken with Savory Caramel Sauce; Chicken Meatballs with Ginger & Mint; Vietnamese-Style Broiled Eggplant (Broiled Eggplant with Garlic, Lime, Fish Sauce, Peanuts, & Cilantro); San Francisco-Style Vietnamese American Garlic Noodles (Spaghetti coated in Garlic Butter with Asian Flavors) and Vanilla Sponge Cake (Banh Bong Lan).

PRIME TIME BEEF Amy Barnes Tue Nov 19 9:30 AM 0 12:30 PM 115.00
Create a culinary event in your home with a feast of Prime Rib and all the trimmings. We'll learn to prepare a Prime Rib to achieve stunning results! Sign up for an amazing culinary experience to prepare Cranberry Spinach Salad with Cider Dressing; Prime Rib Roast with Herbed Breadcrumb Crust; Horseradish Mashed Potatoes; Roasted Asparagus with Poached Eggs and Balsamic Glaze; Vegetable & Feta Pan-fried Latkes; Strawberry & Goat Cheese Bruschetta, and Apple Galette With Shortbread Crust.

FRENCH CLASSICS Jan D'Atri Tue Nov 19 6:30 – 9:30 PM 105.00
Some of the basic principles we use for cooking come from fundamental French techniques. We'll focus on those principals and learn classic French dishes that are always popular! Come for a fun and inspiring lesson to learn an amazing group of recipes. Our lesson is Creamy Potato Leek Soup with Blue Cheese & Bacon; Homemade Brioche Bread; French Onion Skillet Meatballs; New York Steak with Bechamel, White & Dark Soubise; Tarte Flambé (Bacon & Onion Tart from Alsace); Endive Salad with Gorgonzola, Marinated Figs and Toasted Walnuts, and dessert of Crêpe Suzette with Homemade French Vanilla Ice Cream.

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OR ON OUR WEBSITE www.sweetbasilgourmet.com

FONDUE & RACLETTE Amy Barnes Wed Nov 20 9:30 AM – 12:30 PM 105.00

It's Party Time! These specialties are made for wintertime gatherings and with this lesson you'll be able to offer these grilled and dipped foods for gatherings of your own! Come for a fun morning of cooking to enjoy this party of classic Raclette with grilled Potatoes, Onions, Sausage, and Swiss Cheese "sandwiches"; Fondue with Steak Bites; Brie Cheese Fondue with crusty French Bread, Pears & Crisp Veggies; Cheddar Beer Fondue with Pretzel Rolls; Coconut Chicken Fondue with Sweet Chili Dipping Sauce; Chocolate Fondue with Berries, Bananas, Pound Cake, and Cookies, and Caramel Fondue with Green Apples, Graham Crackers & Pretzels.

LOW CARB THANKSGIVING Lisa Brisch Thurs Nov 21 9:30 AM – 12:30 PM 105.00

There are so many favorites with a traditional Thanksgiving meal. We don't have to give those up if we want to go lighter, just adjust how we prepare. This lesson recreates the traditional meal with lighter, healthier and delicious recipes. Our lesson is Celery Salad with Walnuts, Dates, & Pecorino; Creamy Cauliflower Soup; Fig & Stilton Stuffed Turkey Breast with Port Sauce; Skillet Green Bean Casserole; Herbed Mashed Sweet Potatoes with Caramelized Onion, and Marsala-Glazed Winter Vegetables. Dessert will be Mini Pumpkin Cheesecakes.



HOLIDAY COCKTAIL PARTY Linda Martin Thurs Nov 21 6:30 – 9:30 PM 105.00

This is your chance to learn a menu that will turn you into an enviable culinary star with your guests. This lesson will teach you to plan, shop, and prepare so when your guests arrive you have a star-studded buffet and time to enjoy the party! Our great menu is Grill Cooked New York Steak on Garlic Crostini with Horseradish Sauce; Classic Shrimp Cocktail with Two Sauces: Spicy Cocktail Sauce & Sauce Remoulade; Sweet Potato Blini with Crème Fraîche & Caviar; Chorizo Filled, Bacon Wrapped Dates; Pear, Gorgonzola, & Caramelized Onion Flatbread Pizza Bites; Mini Lobster Rolls, and Dark Chocolate Mousse in Phyllo Cups with Shaved Chocolate & Mint. We'll enjoy our cocktail foods with a Prosecco-Pom Cocktail.

GOURMET COUPLES Linda Martin Fri Nov 22 6:30 -9:30 PM 195.00 per couple

Here is a wonderful class that is made for people who love great food and the fun of sharing a cooking experience. Invite your partner to be part of our class and enjoy a lesson of a three-course gourmet meal. Come for a great evening to be part of Blistered Shishito Pepper Amuse with Togarashi, Sea Salt, & Saffron Aioli and Orange & fresh Avocado Salad with Mixed Greens, Crispy Bacon, & Cilantro-Lime Vinaigrette, served with Sauvignon Blanc. The entrée will be Char Grilled New York Steak with Roquefort-Rosemary Butter; Horseradish Spiked Creamy Mashed Potatoes; Oven Roasted Carrots & Beets with Dijon-Coriander Butte, and Smokey Grilled Asparagus with Lemon, Garlic, & Parsley Gremolata, served with Cabernet Sauvignon. Dessert will be Chocolate-Rum Brownie Dessert with Homemade Caramel Sauce & Vanilla Bean Ice Cream.

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KIDS COOK ITALIAN Jan D'Atri Sat Nov 23 9:30 AM – 12:30 PM 105.00

Kids if you are ages 8 or above, come for a fun morning of cooking so you can learn about Italian foods. Our lesson will teach you recipes perfect to share with your family! Join us for Homemade Spaghetti with Homemade Pesto Sauce; Miracle Pasta Pot (Entire Meal in One Pot); Best Meatballs Ever! My Momma's Bolognese (Meat Sauce); Homemade Pizza crust with Pepperoni & Cheese; Italian Party Salad in Homemade Cheese Cups, and Italian Donut Holes.



TAPAS & PAELLA Lisa Brisch Sat Nov 23 2:00 – 5:00 PM 105.00

Make your next gathering one of the most fun, delicious experiences ever! Join us for an amazing lesson and party! We'll make traditional and Seafood Paella. Our party starts with Tapas and an amazing selection including Chorizo, Red Pepper and Manchego Tarts; Spanish Croquetas of Spanish Ham, breaded Mushrooms with Garlic & Parsley; Spicy Grilled Pork & Grape Kebabs; Grilled Bread with Serrano Ham, Manchego, & Olives; Spanish Tortilla with Roasted Peppers & Garlic Mayonnaise. The Paellas are Grilled Chicken & Chorizo Paella; Shrimp Paella, and Torrijos (Sherry-Soaked French Toast). We will enjoy it all with Sangria Roja.

ITALIAN HOLIDAY DINNER Jan D'Atri Mon Nov 25 2:00 – 5:00 PM 105.00

An authentic Italian Holiday dinner is filled with traditional foods families love and special dishes for celebrations. This lesson is about foods that are truly special. We hope you can join us for a Christmas Charcuterie Wreath of Mini Mozzarella Balls, Olives, Salami Roses and Rosemary Boughs; Italian Wedding Soup; Homemade Lasagna; Classic Cioppino with one-hour Sourdough; Holiday Spinach Salad; Bistecca Fiorentina (Florentine Pan Seared New York Steak with Garlic & Butter); Sicilian Cannoli, and Pandoro Christmas Tree Cake.

GRILL FRIENDS Amy Barnes Tue Nov 26 9:30 AM - 12:30 PM 105.00

This class will get you comfortable with your grill and cooking an entire meal! We'll focus on temperatures, placement, and timing with each dish. Come learn how your grill is your friend. Our lesson is Grilled Hoisin Pork Tenderloin Kebabs; Grilled Kefta (Ground Beef Kabobs with Garlic Yogurt Dip); Grilled Brown Sugar Rubbed Chicken Breasts with Apple Rosemary Salsa; Grilled Lemon-Dill Shrimp with Baby Spinach & Lemon Garlic Farfalle; Chicken Satay with Peanut Sauce, and Grilled Angel Food Cake with Whipped Mascarpone and Balsamic Strawberries.

DIM SUM DELIGHTS Jan D'Atri Tue Nov 26 6:30 – 9:30 PM 105.00

Bundles of delight is how we think of Dim Sum. Little pillows filled with the most delicious combinations of sweet and savory ingredients. These are great treats for entertaining and pair perfectly with wine. Come for a fun and instructive lesson to prepare Chicken Bao (Light and Fluffy Bao Buns stuffed with Asian Chicken); Spareribs with Black Bean Sauce; Crispy Bottom Pan-Fried Pork Buns; Savory Chive Pancakes with Sweet and Spicy Soy Dipping Sauce; Pot Stickers; Pork Lollipops with Sticky Hoisin and Soy Glaze, and Steamed Sponge Cake.

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OR ON OUR WEBSITE www.sweetbasilgourmet.com

PIES FOR THANKSGIVING Jan D'Atri Wed Nov 27 9:30 AM – 1:30 PM 105.00

Get ready for this great holiday with a lesson teaching how to make your own stunning Thanksgiving Pie! This is such a fun class – you get to choose your flavor then come for a lesson on how to make your pie. Once it's made and baked, you get to take it home ! We'll start with learning how to how to make a perfect Pie Crust, then prepare the filling of your choice. Choose Holiday Maple Pecan; Dutch Apple, or Pumpkin. Be sure to let us know which Pie you want to bake in class when you sign up and bring a pie dish to take yours home!

LUNCH & LEARN Amy Barnes Fri Nov 29 12:00 – 1:00 PM 50.00

Treat yourself to an amazing lunch with a menu you'll love and could be great for entertaining! These recipes are easily repeated at home and the DEMONSTRATION will show step-by-step how to prepare them. Come for a great class to enjoy Garlic Parmesan Oven Roasted Shrimp served with Homemade Pesto Cellentani Pasta. Dessert will be Boozy Berry Mascarpone Trifle.

GOURMET COUPLES Linda Martin Fri Nov 29 6:30 - 9:30 PM 195.00 per couple

Wouldn't it be fun to set aside an evening spent with your partner sharing a special culinary experience? Each couple will choose what they want to prepare; everyone will enjoy it with a sampling of wines. We hope you can join us for Sautéed Fresh Mushroom Amuse with Goat Cheese on Grilled Crostini with Basil Oil; Butternut Squash Soup with Cumin & Maple Crème Fraiche, served with Chardonnay. The entrée is Restaurant-style Beef Wellington with Mushrooms Duxelle, fresh Thyme, & Green Peppercorn Sauce; Butter Sautéed Green Beans, Baby Carrots, & Roasted Garlic with fresh Herbs; Oven Roasted Potatoes with Sea Salt & Lemon, and Black Pepper Dinner Biscuits with Sweet Butter, served with Zinfandel. Dessert will be Trio of Dessert Tartlets: Dark Chocolate & Fresh Berry, Bourbon Pecan, & Glazed Fresh Strawberry.

GINGERBREAD HOUSE BUILDING Jan D'Atri Sat Nov 30 9:30 AM – 12:30 PM 105.00

This class is for house builders ages 8 or above who want to create their own holiday Gingerbread House decorated with candy to make it beautiful and icing for snow and trees. Each person gets their own house to turn into their own creation. There will be lots of candy to choose from to create your own beautiful design. The best part is when you complete your house with all the trimmings, you get to take it home!



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🌿 DECEMBER 🌿

HOLIDAY COOKIES – Amy Barnes, Jan D’Atri, Lisa Brisch & Linda Martin

Tues December 3, 10, 17	9:30 AM – 12:20 PM
Tues December 3, 10, 17	6:30 – 9:30 PM
Thurs December 5, 12, 19	9:30 AM – 12:30 PM
Thurs December 5, 12, 19	6:30 – 9:30 PM
Sats December 7, 14, 21	9:30 AM – 12:30 PM
Sats December 7, 14, 21	2:00 – 5:00 PM

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & bring a container to take your cookies home.

HOLIDAY COOKIES ARE HANDS-ON ADULT CLASSES CANCELLATION POLICY FOR HOLIDAY COOKIE CLASSES:

There are no refunds for cookie class cancellations. If you cannot attend a class, you may send someone in your place.

TIME FOR TAMALES Jan D’Atri Mon Dec 2 2:00 – 5:00 PM 105.00

Tamales are the quintessential specialty for this time of year. They are the best homemade with recipes that have been shared by families for years. Learn the methods & techniques for making them for yourself. Our lesson is fun, and we will share our family recipes. Come to learn Corinda Michoacanas (Small Triangular Tamale Appetizers); Red Shrimp Snacking Tamales; Authentic Sweet Tamales; Green Corn Tamales; Blue Corn Pork Tamales Street Corn and Strawberry Salsa.



HOLIDAY COOKIES Amy Barnes Tues Dec 3 9:30 AM – 12:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S’more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

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OR ON OUR WEBSITE www.sweetbasilgourmet.com

HOLIDAY COOKIES Jan D'Atri Tue Dec 3 6:30 – 9:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

SAUTÉ, ROAST & SAUCES Amy Barnes Wed Dec 4 9:30 AM – 12:30 PM 105.00

If you enjoy cooking and want to learn more, join us for a class featuring these fundamentals. This class offers a wealth of information on each subject. Join us to learn Porketta Pork Tenderloin Roasted with Seasoned Stuffing and wrapped in Bacon; Maple Roasted Brussels Sprouts with Bacon; Sautéed Steak with Garlic & Brandy Sauce; Rosemary Roasted Potatoes, Sauteed Chicken Breasts with Citrus Pan Sauce, and Roasted Garlic-Butter Parmesan Smashed Potatoes. Dessert will be Caramelized Bananas with Vanilla Ice Cream.

HOLIDAY COOKIES Lisa Brisch Thu Dec 5 9:30 AM – 12:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

HOLIDAY COOKIES Linda Martin Thu Dec 5 6:30 – 9:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

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OR ON OUR WEBSITE www.sweetbasilgourmet.com

LUNCH & LEARN Jan D'Atri Fri Dec 6 12:00 – 1:00 PM 50.00
Why not take time out of your busy schedule and enjoy a lesson and wonderful lunch that will let you relax and enjoy a culinary specialty you'll want to make for yourself! This could be a great menu to use for the holidays! Enjoy our DEMONSTRATION of Grilled New York Steak & Shrimp Scampi with Asparagus in Puff Pastry. Dessert will be Chocolate Éclair Cake.

GOURMET COUPLES Linda Martin Fri Dec 6 6:30 - 9:30 PM 195.00 per couple
Celebrate a special evening during the holiday season with your partner and be a team with a group of couples preparing a wonderful three course gourmet meal! As the preparation progresses everyone will sit down and enjoy the meal course by course, while served a sampling of wine. Each team chooses part of the meal to prepare and the group enjoys it course by course. Our lesson is Sweet Potato Blini Amuse with Crème Fraiche & Caviar, and Crispy Wedge Salad with Creamy Blue Cheese Dressing, Bacon, Cracked Black Pepper, served with Sauvignon Blanc. The entrée is Roasted Rack of Lamb with Two Sauces: Fresh Mint & Shallot-Port Sauce; Pomme Frites (Crisp Shoestring Potatoes with Truffle Oil & Fresh Herbs); Grill Cooked Fresh Asparagus with Toasted Walnuts & Gorgonzola, and Sautéed Fresh Zucchini & Carrots with Mint, served with Pinot Noir. Dessert will be Cherries Jubilee Flambé Dessert with Homemade Ice Cream.

HOLIDAY COOKIES Linda Martin Sat Dec 7 9:30 AM - 12:30 PM 105.00
Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

HOLIDAY COOKIES Jan D'Atri Sat Dec 7 2:00 – 5:00 PM 105.00
Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

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POTATO & VEGGIE ELEGANCE Jan D'Atri Mon Dec 9 2:00 – 5:00 PM 105.00
Elevate your side dishes to center stage with a few new ideas and great recipes! This fun class teaches side dishes that stand out compliments for any meal. Join in for a fun afternoon to make Asiago Phyllo wrapped Asparagus; Elegant Melting Potatoes with Garnish of Deep Fried Potato Roses; Patatas Bravas with Aioli & Spicy Bravas Tomato Sauce; Fondue Mashed Potatoes; Fluffy Potato Rolls; Medley of Sautéed Zucchini, Brown Butter & Brown Sugar Glazed Carrots, Charred & Balsamic Reduction drizzled Brussels Sprouts, and Carrot Souffle.

HOLIDAY COOKIES Amy Barnes Tue Dec 10 9:30 AM – 12:30 PM 105.00
Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

HOLIDAY COOKIES Jan D'Atri Tue Dec 10 6:30 – 9:30 PM 105.00
Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

AIR FRYER FAVES Amy Barnes Wed Dec 11 9:30 AM – 12:30 PM 105.00
Air fryers are a great new way to cook entire meals in a healthy, quick, closed environment. Substituting oil for frying is the first fun thing to learn. Using your air fryer for all types of cooking is also a method to cook a meal quickly. Learn how to use your air fryer in all the ways possible. Our air-fry menu is Asparagus & Roasted Red Bell Pepper Dip; Roasted Salsa & Corn Tortilla Chips; Bang Bang Shrimp & Yum Yum Sauce On Greens; Italian Cheese & Herb Stuffed Mushrooms Perfect Chicken Breast, and Juicy New York Steak Bites.

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HOLIDAY COOKIES Lisa Brisch Thu Dec 12 9:30 AM – 12:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

HOLIDAY COOKIES Linda Martin Thu Dec 12 6:30 PM – 9:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

LUNCH & LEARN Lisa Brisch Fri Dec 13 12:00 – 1:00 PM 50.00

Take a moment to stop and enjoy a great lunch and lesson with recipes you will simply love! Invite a friend to join you and make it a lady's lunch date! Relax and enjoy our DEMONSTRATION and let us serve you lunch! Our menu is Flat Iron Steak with Shallot-Mustard Sauce served with Brussels Sprout Gratin. Dessert is a holiday special - Cranberry-Raspberry Fools.

GOURMET COUPLES Linda Martin Fri Dec 13 6:30 - 9:30 PM 195.00 per couple

If you are a "foodie" join us with your partner for a special holiday inspired evening! Our lesson is for couples who enjoy eating great food and preparing it as well. The three course gourmet meal will be served with a sampling of wine. Come have fun and learn Pan Roasted Cherry Tomatoes with Fresh Avocado & Balsamic Syrup on Grilled Crostini Amuse and Cacio e Pepe Caesar Salad (little Gem Lettuce, Pecorino Romano, Cracked Black Peppercorn Dressing, Parmesan Frico Croutons), served with Pinot Grigio; Rich, Slow Cooked Bolognese over Homemade Pappardelle Pasta with Fresh Grated Parmesan; Skillet Cooked Fresh Vegetables with Olives & Herbs; Grilled Onion, Peppers, & Squash with Basil Oil; Homemade Focaccia Bread with Olives & Fresh Herbs, served with Sangiovese. Dessert will be Apple & Cherry Galette Dessert with Homemade Caramel Sauce & Vanilla Bean Ice Cream.

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HOLIDAY COOKIES Linda Martin Sat Dec 14 9:30 AM - 12:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

HOLIDAY COOKIES Jan D'Atri Sat Dec 14 2:00 – 5:00 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

RING IT IN! Jan D'Atri Mon Dec 16 2:00 – 5:00 PM 105.00

Get ready now for a great New Year's Eve celebration! Invite your friends to the best food anywhere with this smart, delicious finger food menu! This buffet will be stunning with Elegant Holiday Bruschetta (Mascarpone, Crispy Prosciutto, Figs, Arugula,); Spinach-Artichoke Dip with Garlic Bread Dippers; Caramelized Shallot, Sauteed Mushroom & Beef Tenderloin Crostini; Succulent Cocktail Skewered Meatballs in Homemade Meat Sauce with Bowtie Pasta and Basil; Bloody Mary Shrimp In Wonton Cups, and New Year's Eve Deviled Eggs Party Platter. We will enjoy sweet little Italian Crostoli Pastry Bites at the end with a flute of Champagne!

HOLIDAY COOKIES Amy Barnes Tue Dec 17 9:30 AM – 12:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

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HOLIDAY COOKIES Jan D'Atri Tue Dec 17 6:30 – 9:30 PM 105.00

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ENTERTAIN IN STYLE Amy Barnes Wed Dec 18 9:30 AM – 12:30 PM 105.00

Here is a menu with great variety, easy preparations and impressive presentations! Create a memorable occasion with your culinary genius! Come have fun and learn Cream of Brie Soup; Crabmeat Crostini with Chives and Crème Fraîche; Endive and Pear Salad with Gorgonzola Cream Dressing; Beef Wellington; Gourmet Orzo "Risotto", and Roasted Root Vegetables with Rosemary. Dessert will be Baked Chocolate Puddings with Vanilla Whipped Cream.



HOLIDAY COOKIES Lisa Brisch Thu Dec 19 9:30 AM – 12:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

HOLIDAY COOKIES Linda Martin Thu Dec 19 6:30 – 9:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S'more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

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LUNCH & LEARN Amy Barnes Fri Dec 20 12:00 – 1:00 PM 50.00

At this busy time of year, for everyone and a perfect time to take an hour out to relax and enjoy a great meal, shared with a friend! It could be a way to connect and share a holiday experience & inspired meal. Enjoy a DEMONSTRATION of Sauteed Pork Medallions with Leeks in Mustard-Chive Sauce, served with Roasted Red Potatoes and Baby Spinach. Dessert will be Croissant Bread Pudding with Caramel Sauce.

GOURMET COUPLES Linda Martin Fri Dec 20 6:30 - 9:30 PM 195.00 per couple

Celebrate the holidays with your special person! Treat yourselves to an evening as part of a group of couples preparing a gourmet holiday meal. Be part of a fun class and enjoy a sampling of wines served with the meal. Our lesson is Smoked Gouda, Gruyere, & Caramelized Onion Panini Bite Amuse and fresh Crab, Tomato, & Avocado “Tower” Salad with Balsamic Vinaigrette & Basil Oil, served with Chardonnay. The entrée is a Holiday Celebration with Chateaubriand Beef Tenderloin Roast Seared, Roasted, and Served with Sauce Béarnaise & Sauce Bordelaise); Bourbon & Butter Sautéed Fresh Mushrooms; Oven Roasted Asparagus with Toasted Hazelnuts, and Lemon & Rosemary Roasted Crispy Potatoes, served with Cabernet Sauvignon. Dessert will be Dark Chocolate Ganache Cake with Vanilla Crème Anglaise & Fresh Raspberries.

HOLIDAY COOKIES Linda Martin Sat Dec 21 9:30 AM 12:30 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S’more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

HOLIDAY COOKIES Jan D’Atri Sat Dec 21 2:00 – 5:00 PM 105.00

Come for a fun three-hour class to be part of making 14 varieties of specialty Holiday Cookies! They make great gifts to share as a special treat! We will gather the ingredients for each cookie ahead of time, you come make them and bake them, and when we are finished, each person will take home 16-18 dozen Cookies. We work in teams of two, so you can sign up with a friend to be a team. Sign up early & remember to bring a container to take your cookies home. Cookies are Pumpkin Pie Drops, Chocolate Dream Bars, Brandied Cranberry Drops, Bourbon Balls, Mexican Wedding Cookies, Chocolate Coconut Almond Bars, Yule Logs, Chocolate Butterscotch Clusters, Ginger Cookies, S’more Bars, Rocky Mountain Snowballs, English Chocolate Crisps, Mint Oreo Truffles and Poppy Seed Thumbprints. **Note: Please see the Holiday Cookies cancellation policy.**

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KIDS COOK DINNER Amy Barnes Thurs Dec 26 9:30 AM – 12:30 PM 105.00

Ok kids, it's your turn to cook dinner for your family! If you are aged eight or above, we hope you can join us for a fun morning of cooking with some great recipes! Our lesson is Cheese Enchiladas; Sauteed Turkey Meatballs in Cranberry Sauce; Oven Fried Chicken Tenders with Taco Ranch Dip; Garlic Butter Steak and Potato Foil Packets; Air Fryer Teriyaki Chicken and Broccoli; One Pan Cheesy Beef & Tomato Macaroni, and Crispy Chicken Fried Patties with a Sassy Sauce.

SOUTHWEST SPLENDOR Lisa Brisch Thu Dec 26 6:30 – 9:30 PM 105.00

The cuisine of the Southwest is unlike any other. Packed with flavors and using a wide range of ingredients, the flavors are dynamic with Chilies and Spices native to the region. Come learn and experience the dynamics with this lesson of Tortilla Soup; Tlayudas (Oaxacan Quesadillas); Pan-Roasted Chicken with Mole Sauce; Tacos al Pastor (Grilled Pork & Pineapple Tacos); Goat Cheese, Zucchini, & Corn Stuffed Poblano Peppers; Camarones Enchiptlados (Shrimp in Chipotle Sauce), and dessert of Rich, dark Mexican Chocolate Cake.



LUNCH & LEARN Jan D'Atri Fri Dec 27 12:00 – 1:00 PM 50.00

Now that the holidays are in the rear-view mirror, we can slow down, relax and enjoy a little pampering with this cooking class DEMONSTRATION. Join us for a delightful lunch of Italian Style Rich & Creamy Tomato Bisque, Homemade Spinach and Cheese Ravioli with Homemade Meat Sauce and a light Salad with Italian Dressing. Dessert will be Panna Cotta and Homemade Amaretti Cookies.

GOURMET COUPLES Lisa Brisch Fri Dec 27 6:30 - 9:30 PM 195.00 per couple

A gift of a reservation to this great class could be a big hit on Christmas Day! No matter how you get here, the experience promises to be unforgettable. Couples will work as a team to prepare a gourmet three course meal. Come and join us for warm Cheese & Mushroom Toasts; Endive, Pear, & Roquefort Salad, served with Sauvignon Blanc. The entrée is Herb-Crusted Beef Tenderloin with Horseradish Cream Sauce; Glazed Carrots; Spinach & Herb Risotto, and Roasted Brussels Sprouts with Bacon & Pecans, served with Cabernet Sauvignon. Dessert will be Chocolate-Orange Mousse.



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TREASURED THAI Lisa Brisch Sat Dec 28 2:00 – 5:00 PM 105.00

There are so many things to love about Thai food! The intense wonderful flavors, fresh Veggies, light Broth and Noodles. Learn how to make it for yourself in this class. Our fabulous menu is Thai Coconut Soup; Pork Lettuce Wraps; Pad See Ew (Stir-Fried Pad Thai Noodles with Chicken & Broccolini); Stir-Fried Thai-Style Shrimp with Chiles & Shallots; Hung Kao Mun Gati (Thai Coconut Rice) with Nam Prik Pao (Thai Chili Jam); Pad Woon Sen (Stir-Fried Glass Noodles with Eggs, Garlic, & Vegetables), and Coconut Rice Pudding with Mango. Thai Coconut Soup; Pork Lettuce Wraps; Pad See Ew (Stir-Fried Pad Thai Noodles with Chicken & Broccolini); Stir-Fried Thai-Style Shrimp with Chiles & Shallots; Hung Kao Mun Gati (Thai Coconut Rice) with Nam Prik Pao (Thai Chili Jam); Pad Woon Sen (Stir-Fried Glass Noodles with Eggs, Garlic, & Vegetables), and Coconut Rice Pudding with Mango.

PASTA PARTNERS Jan D'Atri Mon Dec 30 2:00 – 5:00 PM 105.00

Learning to make Pasta from scratch is one of the most pleasurable experiences of cooking. Fresh Pasta is not like anything you can purchase at the market. It is easy to make with a little know how and a pasta machine! Come join in the fun to learn a variety of shapes and sizes. Our lesson is Sicilian Pasta alla Norma (Pasta with Eggplant, Marinara and Basil); Stuffed Manicotti in Rich Marinara Sauce; Homemade Rigatoni with Meat Sauce; Homemade Spinach and Cheese Ravioli; Spaghettoni Caccio E Pepe; My Momma's Melt-in Your Mouth Potato Gnocchi with Alfredo Sauce, and Italian Carnevale Zeppole (Light & Fluffy Donut Holes).

WOK ON! Amy Barnes Tue Dec 31 9:30 AM - 12:30 PM 105.00

There are so many great things about using a Wok. It brings together all the great Asian flavors of Sauces, Spices and Asian ingredients. It provides a means of cooking a meal using only one pot and it is quick and easy! Come for a fun and interesting lesson to learn and add these recipes to your repertoire. We will make Steak & Ramen Noodle Stir Fry with Carrots and Mushrooms; Quick Fried Green Beans with Ground Pork in Chile Garlic Sauce; Stir-Fried Curried Chicken Thighs with Sweet Peppers and Cashews; Shrimp Lo Mein Noodles with Broccoli, Mushrooms and Egg; Sticky Orange Peel Beef; Honey Garlic Shrimp Stir Fry, and Bacon Fried Rice.



Happy New Year!

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