

FOR IMMEDIATE RELEASE

Contact: Angela Muniz – Tin Can Marketing
480/966-2179

Calendar Listing

Fleming's Grilling Seminars – Fall Schedule

Noon – 1:30 pm

\$10

www.flemingssteakhouse.com

Fleming's Prime Steakhouse & Wine Bar continues its popular Grilling Seminars with two new topics and a repeat of its classic Perfect Steak primer. All courses run 90 minutes from noon – 1:30 and cost only \$10. Guests will receive recipes and cooking tips as well as a hands-on demo on grills provided by Barbeques Galore. Afterwards, everyone will get tasting plates to sample the finished dishes while Fleming's wine managers offer suggestions on wine pairings.

Seminar topics, locations and dates vary. The full schedule follows. Seating is limited and reservations are required.

BBQ Road Trip: Exploring Regional Styles

October 17 & 24

Fleming's Peoria only - 9712 W. Northern Ave. / 623-772-9463

Chef Jeff Fearing will take guests on an exploration of America's different styles of barbeque in these two classes offered only at the Peoria restaurant. Fearing is attending the American Royal Barbecue Competition in Kansas City (as a spectator) to watch 500 teams battle it out in what's known as "The World Series of Barbecue." He attends this event every year and returns with recipes, tips and ideas that he is eager to share with his guests.

"People always ask me what my favorite style of barbecue is, but honestly I like them all," Fearing says. "I appreciate what each region does." He explains the Grilling Seminars will showcase the differences across the country – from Memphis ribs, Texas brisket, and Kansas City sauces – and highlight what is best from each region.

The Perfect Steak

October 24

Fleming's DC Ranch only – 12753 N. Pima Rd. / 480-538-8000

Fleming's at DC Ranch reprises this popular "Steak 101" session. Chef Kevin Hauge will show anyone looking to become the King or Queen of the Grill the ins and outs of cooking the perfect steak. Guests will learn about the most popular cuts of steak then head to the grill for some on-hand dos and don'ts to cooking. For example, guests will "learn to turn." Food cooks quickly on a grill, so it's important to turn it so it cooks evenly without burning. Turning it too much, though, can dry it out. The seminars will teach guests how to find the balance.

After the session guests will get to sample three cuts side by side – the filet, New York strip, and ribeye – so they can taste the difference themselves while Fleming's wine managers offer suggestions on wine pairings.

Holiday Poultry

November 7

All Fleming's restaurants

- **Scottsdale** – 6333 N. Scottsdale Road / 480-596-8265
- **Peoria** – 9712 W. Northern Ave. / 623-772-9463
- **Chandler** – 905 N. 54th St. / 480-940-1900
- **DC Ranch** – 12753 N. Pima Rd. / 480-538-8000

Fleming's is ready to give your holiday wings. This new session looks at different ways to prepare Holiday Poultry. From funny to wow – the Fleming's chefs will show guests how to grill turkey, cook beer can chicken, and barbeque duck plus offer tips to make sure your bird is juicy and delicious. After the demonstration, Fleming's wine managers will offer recommendations on wines for your holiday gatherings.

Holiday Poultry

November 14

Fleming's Peoria (9712 W. Northern Ave. / 623-772-9463)

and Fleming's Scottsdale only (6333 N. Scottsdale Road / 480-596-8265)

Fleming's in Peoria and Scottsdale will repeat the Holiday Poultry class.