A Sweet Deal: Great Chefs Series Serves Up Dessert

Written by Alyssa DeMember

Imagine partaking in a delightfully intimate culinary experience with talented local Tucson chefs showcasing their top dishes and tricks of the trade—this is the bimonthly Great Chefs Series, organized by the Southern Arizona Arts and Cultural Alliance (SAACA) in partnership with Monark Premium Appliances. And this month's theme: "The Sweet Experience." If you're having a mini sugar meltdown right now, you're not alone. The Sweet Experience will feature Susan Fulton of Gourmet Girls Gluten Free Bakery/Bistro, Gina Skelton of PY Steakhouse, Wendy Gauthier of Chef Chic, Gloria Santana from Rigo's and Peter Miller from Tazzina Di Gelato.

"It's been a fun series because it's much smaller than the other huge SAACA festivals," says Cait Huble, communications director for SAACA. Guest attendance is capped at 125, so only about 150 people in total attend the Great Chefs Series, including chefs and staff.

Chefs put on live cooking demos and interact with attendees, making for a very personalized experience, says events and marketing coordinator Annette DeGraw. "I feel like people relate better to local chefs, supporting the community."

Gourmet Girls serves up fresh, handmade baked goods out of Southern Arizona's only certified gluten-free kitchen, while Gauthier of Chef Chic offers personalized chef services, prepared meal delivery and pick-up for those who want quality fare at home without the effort. On the flip side, PY Steakhouse offers a lavish night out where guests can indulge in a Mexican hot chocolate, olive oil polenta cake or warm del bac apple cake.

"What makes Tucson chefs so great is their connection to local ingredients only Tucson offers," says Huble. "They do a really great job of highlighting foods you can't get anywhere else."

The Great Chefs Series: The Sweet Experience takes place on Tuesday, Jan. 10 from 5:30 to 7:30 p.m. Tickets are $25 with limited availability.