



pyttipanna, chocolate chip cookies, potato rolls, short oranges, chicken noodle soup, pot roast, chicken pot nips, oatmeal, mashed potatoes, peas and carrots, gr dish, black coffee, pancakes, French toast, bacon, me cassoulet, stout, brownies, fried chicken, chili, gumbo and grits, spaghetti carbonara, squash soup, fritos, ci chocolate pudding, Tater Tots, blt, meat l d-bo caramel rolls, duck confit, risotto, coffee

life is heating up at cooks

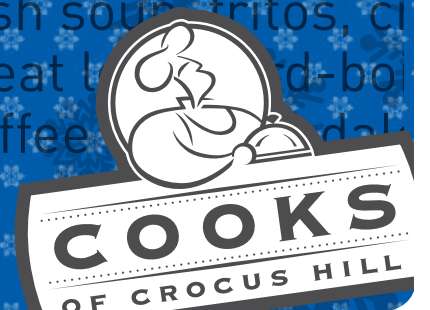


TABLE OF CON- TENTS

LOCAL FAVORITES

3 This winter we're showcasing some of our favorite local chefs and restaurateurs in our kitchens.

MONTHLY CALENDARS

4 A complete listing of our upcoming classes, organized by month for easy planning.

CROP SHARES

7 Natural, organic, local. Three words that should be synonymous with everything we eat. Take a peek at what your local growers have been up to this blustery winter.

CLASSES

9 Your ticket to eating better, having fun and enjoying your time in the kitchen. Grab a glass of wine and dip into what we have happening in our kitchen.

CLASS CATEGORIES

- 9** Foundations
- 10** Cooking Club
- 10** Cooks' Very Own
- 11** Baby It's Cold Outside!
- 11** Drinks and Eats
- 12** Ethnic and Regional
- 13** Just Desserts
- 13** Kids To Teens
- 14** Life Recipe
- 14** Local Favorites
- 14** Special Interest
- 15** Wine and Spirits

LOCAL FAVORITES



MARSHALL PAULSEN

Birchwood Cafe chef Marshall Paulsen takes good food seriously. Over the past nine years, he has established many ties with local producers, not because of any specific “local foods movement,” but because he loves seasonal, local produce that’s more readily available and of much higher quality. He practices from-scratch cooking for nearly everything, from jams, mayo and mustards to pickled cucumbers, corned beef and pig’s head terrine. Above all, he places the utmost importance in preparing Good Real Food that is delicious, beautiful and nourishing for body, mind and soul.

BIRCHWOOD VISITS COOKS: BETTER BEEF (NO.77)

GRD Tuesday, January 10, 6 pm – 9 pm, \$70



LUCIA WATSON

Chef Lucia is the proprietor of Lucia’s Restaurant, Wine Bar and Lucia’s To Go. The force behind one of the Twin Cities’ favorite neighborhood establishments, Lucia’s continuing popularity over the past two decades is a tribute to her sensibility in menu selection and her warm, congenial hospitality. Lucia has been honored with many awards over the years, and her recipes have been featured in a host of regional and national magazines. Three times in recent years, she has been nominated for a James Beard Foundation Award — Best Chef in the Midwest. She lives in Minneapolis and vacations in Brittany, France. Lucia has been teaching at Cooks for more than 20 years.

AN EVENING WITH LUCIA (NO.76)

50TH Monday, January 9, 6 pm – 9 pm, \$80



ROBERT WOHLFEIL

Robert Wohlfeil is the sous chef of the Oceanaire Seafood Room in Minneapolis. Born and raised in Fargo, North Dakota, Robert relocated to Minneapolis in 2005 to attend the Art Institutes International for Culinary Arts. During school, he worked at the Oceanaire Seafood Room as a line cook. After graduating in 2008, Robert took a sous chef position with the Oceanaire. His culinary passion lies with creating dishes that utilize fewer ingredients and simpler preparations that accentuate the natural flavors in food. This is his first time teaching at Cooks.

OCEANAIRE VISITS COOKS (NO.79)

GRD Wednesday, January 18, 6 pm – 9 pm, \$75



ROBIN ASBELL

Robin Asbell, former head chef of the Wedge Deli in Minneapolis and accomplished food writer, has been writing and teaching culinary classes in the Twin Cities since 1985. Much of her career has been devoted to developing exciting, easy-to-use recipes such as those featured in her cookbooks, *The New Whole Grains Cookbook* and *The New Vegetarian*. The recipes are collected from many years of preparing thoughtful and healthful meals both at home and professionally. Robin has held an esteemed position on Cooks’ roster of instructors for 13 years.

GO VEGAN (NO.70)

50TH Thursday, January 12, 6 pm – 9 pm, \$65

WHOLE-GRAIN BAKING (NO.73)

GRD Sunday, January 29, 1 pm – 4 pm, \$65



KEVIN RYAN

Kevin Ryan’s day job is developing new products as a food scientist for General Mills. He holds a master’s degree in food anthropology and a Ph.D. in food science. Kevin served as an advisor to *Cook’s Illustrated* and authored the cookbook *Why It Works: Insider Secrets to Great Food*. In addition, he was an owner/operator of a catering business for five years. If that were not enough, Kevin is a wonderful teacher and he’s been plying his craft at Cooks for more than five years.

POSH APPETIZERS AND COCKTAILS (NO.35)

GRD Saturday, December 10, 6 pm – 9 pm, \$75

MODERN PIZZA (NO.88)

GRD Saturday, January 29, 10 am – 1 pm, \$65



ZOË FRANÇOIS & JEFF HERTZBERG

In their first cookbook, *Artisan Bread in Five Minutes a Day*, Zoë and Jeff showed you how to fill your kitchen with the irresistible aromas of a French bakery with just five minutes of preparation time. Their second book, *Healthy Bread in Five Minutes a Day*, tempts you with healthful baking with the same easy preparation. Their method is quick and simple, bringing forth scrumptious perfection in each loaf. In addition to teaching baking and pastry classes, Zoë also creates artful desserts and custom wedding cakes. These guys are like family, and they’ve been teaching at Cooks since their children were actually children.

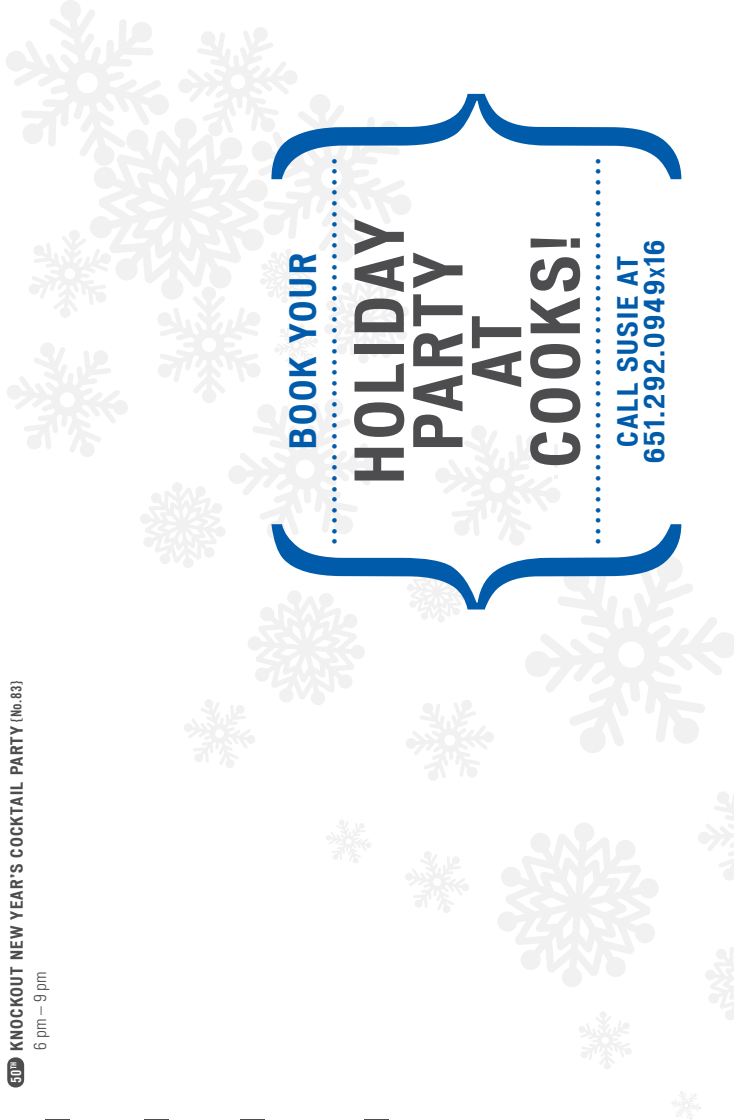
PIZZA FROM ARTISAN BREAD IN FIVE MINUTES A DAY (NO.75)

GRD Saturday, December 3, 1 pm – 4 pm, \$80

DEC. CLASSES

- 02 FRIDAY**
600 SUPPER CLUB: HOLIDAY FUN (No.16) 6 pm – 9 pm
- 03 SATURDAY**
600 CLASSIC SWEDISH CHRISTMAS COOKIES (No.63) 10 am – 1 pm
- GRD PIZZA FROM ARTISAN BREAD IN FIVE MINUTES A DAY (No.76) 1 pm – 4 pm
- 04 SUNDAY**
GRD HAUTE HOLIDAY TABLESCAPES (No.81) 1 pm – 3 pm
- 05 MONDAY**
600 BUBBLES AND BITES (No.34) 6 pm – 8 pm
- GRD COOKING CLUB: HOLIDAY FEAST (No.17) 6 pm – 9 pm
- 06 TUESDAY**
600 HOLIDAY APPETIZERS FROM AROUND THE WORLD (No.82) 6 pm – 9 pm
- 10 SATURDAY**
600 HELLO, CUPCAKE: HOLIDAY EDITION (No.1) 10 am – 1 pm
- GRD CRASH COURSE IN SUSHI (No.48) 1 pm – 4 pm
- GRD POSH APPETIZERS AND COCKTAILS (No.35) 6 pm – 9 pm
- 12 MONDAY**
600 ITALIAN CHRISTMAS DINNER (No.49) 6 pm – 9 pm
- GRD MORE STEAK AND CABERNET (No.36) 6 pm – 9 pm

- 16 FRIDAY**
GRD SCOTCH AND STEAK: THE SEQUEL (No.37) 6 pm – 9 pm
- 19 MONDAY**
GRD PROFESSIONAL APPROACH TO BASICS (No.32) 6 pm – 9 pm
- 27 TUESDAY**
GRD ITALIAN HOLIDAY (No.50) 6 pm – 9 pm
- 29 THURSDAY**
600 KNOCKOUT NEW YEAR'S COCKTAIL PARTY (No.83) 6 pm – 9 pm



* COOKS OF CROCUS HILL *

JAN. CLASSES

- 04 WEDNESDAY**
600 COOKING FOR THE BUSY PROFESSIONAL (No.84) 6 pm – 9 pm
- 05 THURSDAY**
GRD HOME BREWING 101 (No.94) 6 pm – 9 pm
- 06 FRIDAY**
600 SUPPER CLUB: A LUCKY NEW YEAR (No.18) 6 pm – 9 pm
- 07 SATURDAY**
600 FIRE IT UPI (No.21) 10 am – 1 pm
600 RISOTTO DONE RIGHT (No.22) 3 pm – 6 pm
GRD BAKING BASICS (No.2) 9 am – Noon
- 08 SUNDAY**
600 CROISSANTS 101 (No.3) 10 am – 1 pm
600 MEXICAN MADE EASY (No.51) 3 pm – 6 pm
GRD KIDS COOK: PASTA (No.88) 10 am – 1 pm
GRD SUNDAY SUPPERS: JANUARY (No.30) 5 pm – 7 pm
- 09 MONDAY**
600 AN EVENING WITH LUCIA (No.76) 6 pm – 9 pm
GRD MASTERING SAUCES (No.13) 6 pm – 9 pm
- 10 TUESDAY**
GRD BIRCHWOOD VISITS COOKS: BETTER BEEF (No.77) 6 pm – 9 pm
- 11 WEDNESDAY**
GRD COASTAL VISITS COOKS: GOURMET SEAFOOD VII (No.78) 6 pm – 9 pm
- 12 THURSDAY**
600 GO VEGAN (No.70) 6 pm – 9 pm
- 13 FRIDAY**
600 STEAKHOUSE AT HOME (No.85) 6 pm – 9 pm
- 14 SATURDAY**
600 HANDS-ON FRENCH LAUNDRY: WINTER (No.23) 10 am – 1 pm
GRD OK, SOUFFLÉ! (No.4) 10 am – 1 pm

- 15 SUNDAY**
600 CHOCOLICIOUS (No.84) 10 am – 1 pm
600 MODERN ONE-DISH WONDERS (No.25) 3 pm – 6 pm
GRD CHILLIN' WITH MY GRILL (No.24) 1 pm – 4 pm
- 16 MONDAY**
600 AN EVENING WITH LE CREUSET (No.86) 6 pm – 9 pm
GRD THE ART OF PRIMO PIATTO (No.52) 6 pm – 9 pm
- 17 TUESDAY**
600 SIMPLE THAI APPETIZERS (No.53) 6 pm – 9 pm
- 18 WEDNESDAY**
600 THE WINE BUZZ (No.38) 6 pm – 8 pm
GRD OCEANAIRE VISITS COOKS (No.79) 6 pm – 9 pm
- 19 THURSDAY**
600 LIFE RECIPE FOR LUNCH: JANUARY (No.71) Noon – 1 pm
GRD WINES AND REEFS (No.39) 6 pm – 9 pm
- 20 FRIDAY**
GRD THE NEW SCOTCH AND STEAK (No.40) 6 pm – 9 pm
- 21 SATURDAY**
600 MOUTHWATERING MOROCCAN (No.54) 10 am – 1 pm
GRD BASIC CAKE DECORATING (No.5) 9 am – Noon
GRD SAUTÉING, BRAISING AND STEWING (No.26) 2 pm – 5 pm
- 22 SUNDAY**
600 MASTERING SAUCES (No.13) 1 pm – 4 pm
GRD TEMPER, TEMPER: SIMPLE CHOCOLATE TRUFFLES (No.63) 1 pm – 4 pm
- 23 MONDAY**
600 ITALIAN PIZZA WORKSHOP (No.55) 6 pm – 9 pm
GRD CHINESE NEW YEAR (No.56) 6 pm – 9 pm
- 24 TUESDAY**
600 KNIFE SKILLS WITH WÜSTHOF (No.14) 6 pm – 8 pm
- 25 WEDNESDAY**
GRD HANDS-ON STUFFED PASTA (No.11) 6 pm – 9 pm
- 26 THURSDAY**
600 POTSTICKERS AND WINE (No.41) 6 pm – 8 pm

- 27 FRIDAY**
GRD COOKING CLUB: ITALIAN HARVEST (No.19) 6 pm – 9 pm
- 28 SATURDAY**
600 CRASH COURSE IN SUSHI (No.48) 10 am – 1 pm
600 THERE'S MORE THAN ONE WAY TO SKIN A CHICKEN (No.87) 3 pm – 6 pm
GRD MODERN PIZZA (No.88) 10 am – 1 pm
- 29 SUNDAY**
600 BASIC CAKE DECORATING (No.5) 1 pm – 4 pm
GRD WHOLE-GRAIN BAKING (No.73) 1 pm – 4 pm
- 30 MONDAY**
600 HANDMADE MANICOTTI (No.57) 6 pm – 9 pm
GRD HANDS-ON PASTA (No.12) 6 pm – 9 pm
- 31 TUESDAY**
600 DESPERATELY SEEKING CHARDONNAY (No.42) 6 pm – 9 pm
GRD DUTCH OVEN DISHES (No.27) 6 pm – 9 pm

DEC. 26 - JAN. 8TH

STOREWIDE CLEARANCE EVENT

CHECK THE WEB FOR DETAILS

* COOKS OF CROCUS HILL *

FB, CLASSES

- 01 WEDNESDAY**
600 CARNEVALE (No.38) 6 pm – 9 pm
- 02 THURSDAY**
500 ENTERTAIN WITH EASE (No.89) 6 pm – 9 pm
- 03 FRIDAY**
600 HOW TO BOIL WATER (No.33) 6 pm – 9 pm
- 04 SATURDAY**
500 HANDS-ON CRÊPES (No.15) 10 am – 1 pm
- 06 MONDAY**
500 MOZZA MIA VISITS COOKS (No.80) 6 pm – 9 pm
600 A FLAIR FOR FISH (No.59) 6 pm – 9 pm
- 07 TUESDAY**
500 ROMANTIC VALENTINE'S DAY DINNER (No.90) 6 pm – 9 pm
- 08 WEDNESDAY**
600 SUPER SEXY MERLOT (No.43) 6 pm – 9 pm
- 09 THURSDAY**
600 BONBONS AND BREWS (No.44) 6 pm – 9 pm
- 10 FRIDAY**
500 SEXY INDIAN APHRODISIACS (No.60) 6 pm – 9 pm
600 CHICKEN FIVE WAYS (No.9) 6 pm – 9 pm
- 11 SATURDAY**
600 RENTS AND RINTS: VALENTINE'S FUN (No.69) 9 am – Noon
600 SWEETS FOR YOUR SWEETHEART (No.66) 2 pm – 5 pm
600 VALENTINE'S DINNER WITH JULIA AND VAN (No.91) 6 pm – 9 pm
- 12 SUNDAY**
500 ALL ABOUT TRUFFLES (No.67) 1 pm – 4 pm
600 HELLO, CUPCAKE: SPECIAL VALENTINE'S EDITION (No.6) 10 am – 1 pm
600 SUNDAY SUPPERS: FEBRUARY (No.31) 5 pm - 7 pm

- 13 MONDAY**
500 HANDS-ON PASTA (No.12) 6 pm – 9 pm
- 14 TUESDAY**
500 SUPPER CLUB: VALENTINE'S DINNER (No.20) 6 pm – 9 pm
- 15 WEDNESDAY**
600 BEST OF THE BEST BEER AND WINE PAIRING (No.45) 6 pm – 9 pm
- 16 THURSDAY**
500 LIFE RECIPE FOR LUNCH: FEBRUARY (No.72) Noon – 1 pm
- 17 FRIDAY**
600 THE ORIGINAL SCOTCH AND STEAK (No.46) 6 pm – 9 pm
- 18 SATURDAY**
500 PROFESSIONAL APPROACH TO BASICS (No.32) 10 am – 1 pm
600 BAKING BOOT CAMP (No.7) 8:30 am – Noon
600 THREE 30-MINUTE MEALS (No.32) 2 pm – 5 pm
- 19 SUNDAY**
600 SOUPS, STEWS AND MORE (No.28) 2 pm – 5 pm
- 20 MONDAY**
500 BEER, WINE AND CHEESE SHOWDOWN (No.47) 6 pm – 9 pm
600 ITALIAN PIZZA WORKSHOP (No.55) 6 pm – 9 pm
- 21 TUESDAY**
500 FAMILY-STYLE, FAST! (No.93) 6 pm – 9 pm
- 22 WEDNESDAY**
600 THAI CURRIES WITH LEMON GRASS RESTAURANT (No.61) 6 pm – 9 pm
- 23 THURSDAY**
500 COOKING FOR DIABETICS (No.74) 6 pm – 9 pm

- 24 FRIDAY**
500 SIMPLE SEAFOOD (No.10) 6 pm – 9 pm
600 COOKING CLUB: COOL TEMPS, HOT SEAFOOD (No.29) 6 pm – 9 pm
- 25 SATURDAY**
500 EASY BREADS (No.8) 2 pm – 5 pm
600 CRASH COURSE IN SUSHI (No.48) 10 am – 1 pm
600 KOREAN KITCHEN (No.82) 3 pm – 6 pm
- 27 MONDAY**
600 HANDS-ON PASTA (No.12) 6 pm – 9 pm

THINK SPRING

MARCH CLASSES
 AVAILABLE

ONLINE
 DECEMBER 15

REGISTER EARLY
 REGISTER OFTEN

* COOKS OF CROCUS HILL *

CROP SHARES

Do you know your grower? We know ours. Our crop shares are hand-selected to represent the region's best fruits, vegetables and meats. We work only with small producers who not only practice sustainable and humane farming techniques, but also furnish the kind of top-quality goods you just can't get from larger commercial operations.

HERITAGE TURKEY

from Callister Farm in West Concord, MN

These exceptional birds get plenty of sunshine, fresh air, grass and the freedom to run around — they're the best bird money can buy! These turkeys are delivered fresh to Cooks within a day of slaughter and are never frozen.

\$8⁹⁹ per pound. Available in two size ranges: 8–10 lbs. and 12–15 lbs. Since we can only provide weight ranges at this time, your bird will be weighed and priced prior to final payment on the pick-up day. A \$75 deposit required for large birds, \$50 deposit required for small birds.

Call to order. Pick up after 3:00 p.m. Tuesday, November 22, at either location. Customers **MUST** pick up their bird that evening, due to a lack of refrigeration for the birds at Cooks. Cooks isn't responsible for birds not picked up on Tuesday, November 22.

DUCK

from Au Bon Canard in Caledonia, MN

Imagine a flavorful Pinot Noir served with pan-crisped duck confit and a side of sautéed potatoes. Ooh, la la ... we're in the mood for love. Owners Christian Gasset and Elizabeth Gibson-Gasset of Au Bon Canard in Caledonia, Minnesota, hand-feed and tend their poultry according to time-honored family tradition. Their small flocks of pasture-raised ducks are cared for without antibiotics, dietary supplements, appetite stimulants or growth-promoting hormones. This is a gourmet product that's as pure and natural as you'll find.

\$52.00 (Four duck legs and 3 lbs. duck fat.) Call to order. Pick up mid-February.

\$80.00 (Four duck breasts.) Call to order. Pick up mid-February.

\$75.00 (One lb. foie gras.) Call to order. Pick up mid-February.

PIG HEAVEN IN A BOX

from Fischer Farms in Waseca, MN

If you could shrink-wrap little bits of heaven and put them in a bag, these crop shares from Tim Fischer, are exactly what you would get. If you meet him, don't be afraid to give him a big smooch. We do — every time he rings the doorbell at the back of the store.

\$95.00 Pork Sampler Pack (One 3- to 4-lb. shoulder roast, 3 lbs. bacon, 2 ham steaks — 1.5-2 lbs. each — 2 lbs. ground pork, 1 lb. bacon brats.) Call to order. Pick up late January, either location.

\$5.75 per lb. Christmas Hams. These bone-in hams come in Half (approx. 5–8 lbs.) or Whole (approx. 9–15 lbs.). Price is per pound, \$25 deposit. Call to order. Pick up December 21st, either location.

RABBIT

from Singerhouse Farm in Menomonie, WI

If you were to do a survey of a broad section of all the chickens in Minnesota, asking them what they want to be when they grow up, 89 percent would say, "A rabbit." Why? Rabbit is 98 percent fat free; it's low in cholesterol and high in protein.

Never mind the cuddly, floppy-eared, incredible flavor and no feather thing. Singerhouse raises its rabbits in an all-natural environment to ensure high quality and great flavor. Rabbit — it's what chicken would be ... if it could.

\$38.00 (One whole rabbit, skinned and dressed, and 12 oz. rabbit sausage.) Call to order. Pick up late January, either location.

LIMOUSIN BEEF

from Peterson Limousin Farms in Osceola, WI

Where did your dinner come from? We can make sure you know the answer to that question. At their home farm near the St. Croix River, Wayne and Christine, along with their children Andy, Elizabeth and Ryan, raise antibiotic- and growth hormone-free cattle that are custom harvested for their customers. We're lucky to get a taste of this unbelievably tender, tasty and lean beef.

\$89.00 (Two dry-aged, bone-in rib eye steaks, 12–16 oz. per steak; 2 flank steaks, 16 oz. each; 2 lbs. ground beef.) Call to order. Pick up mid-January, either location.

* COOKS OF CROCUS HILL *

CROP SHARES

GRASS-FED BISON

from Northstar Bison in Rice Lake, WI

At the family-run Northstar Bison, Lee and Mary Graese want you to know what you're getting into when you buy their palatable product. Their motto — "Grass-fed bison is good for the land, good for the animals, and good for people" — says it all. But we'd like to add "good for your appetite" too. Grilled, seared or broiled, these tasty steaks, burgers and brats will take your celebrations from so-so to spectacular!

\$100.00 (Four New York strip steaks, 5–6 oz. per steak; 2 sirloin steaks, 16 oz.; 1 pack jalapeño and cheddar bratwurst; 4 bison burger patties, 1/3 lb. each.) Call to order. Pick up mid-January, either location.

LOCAL CHEESES

from three Minnesota and Wisconsin dairies

Say cheese! Our crop share expert, Eli, has rounded up the finest (and perhaps a few of the funkier) fromages from local Minnesota and Wisconsin dairies. Star Thrower's pastured Icelandic sheep produce grassy, slightly fruity cheeses. Bleu Mont uses traditional Swiss cheese-making practices to turn their organic cows' milk into smooth, smoky, earthy deliciousness. And Uplands breeds their own herd of pastured dairy to produce a pale orange, firm, grassy and sweet beauty that's ripe and ready to round out your best winter cheese plates!

\$56.00 (Approx. 1/2 lb. aged Tomme and 10 oz. Camembert-style raw sheep's milk cheeses from Star Thrower Farm in Glencoe, MN; 1/2 lb. bandage-wrapped organic cows' milk Cheddar from Bleu Mont Dairy in Blue Mounds, WI; 1/4 lb. Pleasant Ridge Reserve Cows' Milk Cheese from Uplands Cheese in Dodgeville, Wisconsin.) Call to order. Pick up mid-December, either location.

CURED MEAT AND SALUMI

from La Quercia in Norwalk, IA

La Quercia's locally sourced and sustainably produced premium pork products will have you screaming "Viva Italia" — even though their tasty creations hail from just one state to the south! The silky, succulent guanciale is unsmoked bacon from the jowls or cheeks. Deep, rich and subtle coppa is salumi from top of the shoulder, best sliced thinly. And the herbal, meaty rolled pancetta from the belly is great for wrapping meats or seafood for grilling, pasta dishes, soups or sandwiches.

\$60.00 (Approx. 1 lb. coppa, 1 lb. guanciale and 1 lb. rolled pancetta.) Call to order. Pick up mid-December, either location.

CERTIFIED ORGANIC CITRUS

Winter may be dark and dreary in Minnesota, but the sun shines bright with Cooks' Citrus Shares.

Deluxe Holiday Citrus Box
from France Ranch, Holbrook Farm, Johansen Ranch and Olsen Farm

\$75.00 (twenty lbs. assorted Texas Rio Star grapefruit, Fukumoto navel oranges, satsuma mandarins and clementines.) Call to order. Pick up mid-December, either location.

Satsumas and Clementines
from Johansen Ranch and Olsen Farm

\$48.00 (ten lbs. organic blood oranges) Call to order. Pick up late February, either location.

Blood Oranges
from Beck Grove

\$48.00 (ten lbs. organic blood oranges) Call to order. Pick up late February, either location.

Navel Oranges
from Holbrook Farm

\$45.00 (ten lbs. organic navel oranges.) Call to order. Pick up mid-January, either location.

Texas Grapefruit
from Holbrook Farm

\$45.00 (twelve lbs. Organic Texas Rio Star grapefruit.) Call to order. Pick up mid-January, either location.

Check our website for additional offerings — cooksofcrocushill.com/shares

Because we rely on Mother Nature to cooperate with us, we hope we can assume the same from you. Please be aware that delivery dates and prices are subject to change. Occasionally, Mother Nature damages the crop such that we are unable to deliver. If that's the case, we will refund any deposits.

FOUNDATIONS

BAKING

HELLO, CUPCAKE: HOLIDAY EDITION (NO.1)

Carrie Franzen

50TH Saturday, December 10, 10 am – 1 pm, \$69

Learn how to make merry decorations in this hands-on class. We'll start by making basic cupcakes, then roll up our sleeves and start decorating! Let Carrie show you how to dress up these itty-bitty treats for the holidays. Even if you've taken this class before, try it again and pick up some new seasonal decorating ideas. *Vanilla Cupcake; Banana Cupcake; Red Velvet Cupcake; Buttercream Icing; Decorations.*

BAKING BASICS (NO.2)

Carrie Franzen

GRD Saturday, January 7, 9 am – Noon, \$65

Does baking seem difficult and mysterious? Is there any way to make it easier? Sure! All you need is the consummately competent Chef Carrie and three hours of your Saturday. She'll show you the hows and whys of baking along with tips and tricks to take the dunce hat off even the worst student. You'll leave full of knowledge of all the basic baking techniques, but you'll also be full of tasty baked goods! *Creaming: Orange Chocolate Chip Cookies; Two-Stage: Farmer Cupcakes; Straight Dough: Country White Bread; Biscuit: Grandma's Apple Pie; Sponge: Chocolate Roulade with Ganache.*

CROISSANTS 101 (NO.3)

Carrie Franzen

50TH Sunday, January 8, 10 am – 1 pm, \$69

In Paris, you can't walk two blocks without running into a small bakery pulling a batch of fresh-baked croissants out of the oven. Round here, not so much. No matter — in this hands-on class, Carrie will show you how to make light, buttery croissant dough, roll it out and create flaky pastries that would make a Frenchman drool. *All-Butter Croissants; Pain au Chocolat; Black Forest Ham and Gruyère Savory Croissants; Croissant Dough.*

OK, SOUFFLÉ! (NO.4)

Randy Kingsbury

GRD Saturday, January 14, 10 am – 1 pm, \$65

Get over your fear of falling. Chef Randy has the foolproof tricks to ensure your soufflés rise sky-high — and stay that way. From savory to sweet, these beauties will silence even the most quibbling critic at your next dinner party. *Mixed Green Salad with Vinaigrette; Soufflé Lorraine; Rotisserie Chicken Soufflé; Shrimp Soufflé; Hot Chocolate Soufflé; Bread Pudding Soufflé.*

BASIC CAKE DECORATING (NO.5)

Carrie Franzen

GRD Saturday, January 21, 9 am – Noon, \$75

50TH Sunday, January 29, 1 pm – 4 pm, \$75

There's no reason to spend a lot of money on a fancy store-bought celebration cake when you can produce the same or even better results in your own kitchen. By the end of this class, Chef Carrie will have you decorating a cake like a pro. You'll assemble a multilayer cake, frost it with buttercream, and decorate it with borders, flowers and designs. Included in the cost of the class are a pastry bag, a tip and an offset spatula. You'll never have to buy a cake again when you see how simple a bakery-

quality cake can be. *Vanilla Cake; Sweet Simple Buttercream; Decorator's Buttercream; Borders; Roses; Chocolate Writing.*

HELLO, CUPCAKE: SPECIAL VALENTINE'S EDITION (NO.6)

Carrie Franzen

GRD Sunday, February 12, 10 am – 1 pm, \$69

Cupcakes are chock-full o' flavor and just big enough to satisfy a craving without going over the top. Come on into the kitchen with Chef Carrie and learn how to make these pretty, itty-bitty treats, while she wows you with some creative decorating techniques. *Vanilla Cupcake; Banana Cupcake; Red Velvet Cupcake; Buttercream; Decorations.*

BAKING BOOT CAMP (NO.7)

Carrie Franzen

GRD Saturday, February 18, 8:30 am – Noon

Sunday, February 19, 8:30 am – Noon, \$175

Learn the art of French baking from an unapologetic croissant (and butter) lover in this two-day class. On day one, you'll prepare dough and learn the secret to creating those flaky layers. On day two, Carrie will show you how to make the most of your dough with pastries both sweet and savory. A bench knife is included in the cost of the class. Skip the spendy airfare — the best of Parisian bakeries is right here at Cooks! *Using Danish and Croissant Dough: Pain au Chocolat; Croissant; Parma Braids (fancy ham-and-cheese pastry); Danish Pinwheels; Bear Claws; Cinnamon Twists. Using Puff Pastry Dough: Palmier; Cherry Vol-au-vents; Caramelized Onion Galette; Cinnamon Straws.*

EASY BREADS (NO.8)

Carrie Franzen

50TH Saturday, February 25, 2 pm – 5 pm, \$69

Ninety-nine out of 100 scientists agree: There's nothing like the smell of fresh bread! Let Carrie help you overcome that irrational fear of baking with a fun-packed, hands-on lesson in making dough, proofing and creating always-beautiful breads. *French Boule; Whole-Wheat Bread; Country White Bread.*

MEAT AND SEAFOOD

CHICKEN FIVE WAYS (NO.9)

Kevin Ryan

GRD Friday, February 10, 6 pm – 9 pm, \$65

Warning: If you allow yourself to make one more chicken breast in your Foreman grill, you may develop Acute Culinary Boredom. Symptoms include a preference for paper plates and Anything in a Can. Don't let this malady happen to you. Let the good doctor Kevin show you five ways to better culinary health. *Chicken Marsala with Mushrooms and Pancetta; Indian Tandoori Chicken; White Chicken Chili; Pan-Roasted Chicken with Lemon Jus; Alabama Barbecued Chicken.*

SIMPLE SEAFOOD (NO.10)

Kevin Ryan

50TH Friday, February 24, 6 pm – 9 pm, \$65

Seafood can seem hard enough to prepare on its own — don't complicate things further by throwing overly fancy ingredients at it. Chef Kevin's back at Cooks with good seafood, simple recipes and flavors that really shine. *Beer-Steamed Shrimp with Garlic Butter; Seared Salmon with Balsamic Glaze; Portuguese Fish Stew with*

Chorizo Sausage; Simple Baked Cod with Herbed Bread Crumbs; Foil-Roasted Walleye with Herbed Vegetables.

PASTA AND GRAINS

HANDS-ON STUFFED PASTA (NO.11)

Antonio Cecconi

GRD Wednesday, January 25, 6 pm – 9 pm, \$69

In this exciting, flour-filled class, you will practice using pasta machines to roll out dough to stuff with a variety of fillings. Antonio will create sauces to complement each type of stuffed pasta. *Ravioli with Classic Meat Sauce; Tortellini with Mushroom and Brandy Sauce; Sardinian Ravioli with Aromatic Tomato Sauce; Cannelloni Ripieni di (filled with) Prosciutto and Spinach; Walnut Basil Sauce.*

HANDS-ON PASTA (NO.12)

Antonio Cecconi

GRD Monday, January 30, 6 pm – 9 pm, \$69

50TH Monday, February 13, 6 pm – 9 pm, \$69

GRD Monday, February 27, 6 pm – 9 pm, \$69

You haven't eaten pasta until you've eaten the pasta you made yourself. Find out how just a few simple ingredients come together to create a new world of flavors, textures and experiences. You'll spend an enjoyable evening making pasta from scratch and sampling the amazing results. *Homemade Fettuccine Alfredo; Lasagna with Two Sauces; Tagliatelle with Mushroom Brandy Sauce; Baked Cannelloni.*

TECHNIQUES

MASTERING SAUCES (NO.13)

Peter Tignor

GRD Monday, January 9, 6 pm - 9 pm, \$69

50TH Sunday, January 22, 1 pm - 4 pm, \$69

Eggs Benedict without hollandaise is just ... a McMuffin. Spaghetti without marinara is just ... flour. A salad without dressing is just ... roughage. The right sauce makes the meal. Peter is here to help you develop the fundamental culinary skill of sauce making. This class includes some participation. *Pasta Sauces (red, white and green); Dressings (vinaigrettes and Caesar); Butter Sauces (hollandaise and compound butters); Pan Sauces (dark gravy and quick gravy); Dessert Sauces (caramel and fruit coulis).*

KNIFE SKILLS WITH WÜSTHOF (NO.14)

Clark Stone

50TH Tuesday, January 24, 6 pm – 8 pm, \$65

Sharpen your knife skills with Clark Stone, sales manager for Wüsthof Cutlery. He joins us for a hands-on class that will have you learning how to sharpen knives and carve a bird. Plus, you'll chop, dice and mince your way through a wide variety of vegetables! Clark will also touch on knife safety, storage and maintenance. All class participants will take home a paring knife worth \$50.

HANDS-ON CRÊPES (NO.15)

Van Keszler

50TH Saturday, February 4, 10 am – 1 pm, \$69

Used to sleeping in on Saturday mornings? Don't be silly. You could be up and at 'em, making super-delish crêpes with Van! Join our very own Captain Crêpe and learn how to make freshly filled sweet, savory and chocolatey dessert crêpes. *Chicken Divan Crêpes; Crêpes St. Jacques; Ratatouille with Tarteaux; Cherries Royale with Lemon Cream Sau****

COOKING CLUB

At our lively, hands-on Cooking Club classes, you'll be split into teams to prepare a portion of a multicourse meal. You get the opportunity to have a little fun in the kitchen when you make the meal and Cooks supplies the wine and beer. These classes come with one glass of wine or beer per student, so you know, 21 and up, please.

SUPPER CLUB: HOLIDAY FUN (NO.16)

Kevin Wencel

 Friday, December 2, 6 pm – 9 pm, \$75

Cinnamon Roasted Cranberries; Green Beans with Pancetta and Mint; Celery Root and Potato Puree; Classic Oyster Stuffing; “Flattened” Herb-Roasted Turkey; Pumpkin Flan.

COOKING CLUB: HOLIDAY FEAST (NO.17)

Kevin Wencel

 Monday, December 5, 6 pm – 9 pm, \$75

Garlic Mashed Potato Puree; Stuffed Delicata Squash; Green Beans with Pumpkin Seed Dressing; Corn Bread and Chestnut Stuffing; Wine-Roasted Cranberries; Roasted Prime Rib with Herbed Gravy; Pear and Almond Tart.

SUPPER CLUB: A LUCKY NEW YEAR (NO.18)

Mary Goetz

 Friday, January 6, 6 pm - 9 pm, \$75

Parmesan, Lemon and Thyme Shortbread Crackers with Sweet Jam and Crème Fraîche; Creamed Winter Greens; Warm Lentil Salad with Arugula and Caramelized Onions; Garlic- and Herb-Roasted Pork Tenderloin; Coffee-Scented Cinnamon-Sugar Doughnuts.

COOKING CLUB: ITALIAN HARVEST (NO.19)

Kevin Wencel

 Friday, January 27, 6 pm – 9 pm, \$75

Pâté Crostini with Apricots; Italian Tomato and Bread Soup; Stuffed Winter Squash; Wild Mushroom Risotto; Pan-Roasted Pork Loin with Port Sauce and Figs; Cornmeal Cake with Winter Fruit.

SUPPER CLUB: VALENTINE'S DINNER (NO.20)


Mary Goetz

 Tuesday, February 14, 6 pm – 9 pm, \$75

Lobster Bisque; Beef Tenderloin Medallions with Blue Cheese and Herb Crust; Potatoes au Gratin with Thyme and Truffle Essence; Warm Spinach Salad with Pears and Honey-Bacon Vinaigrette; Molten Chocolate Cakes with Raspberry Coulis and Whipped Cream.

COOKING CLUB: COOL TEMPS, HOT SEAFOOD (SEE NO.29)

Kevin Wencel

 Friday, February 24, 6 pm – 9 pm, \$75

Asian Shrimp and Crab Salad on Sesame Wonton Crisps; Mexican Fish Tacos; Walleye Cakes with Homemade Tartar Sauce; Homemade Linguine and Clams; Cioppino; Crispy Salmon with Saké-Glazed Bok Choy; Ice Cream with Warm Berries.

BABY, IT'S COLD OUTSIDE!

FIRE IT UP! (NO.21)

Randy Kingsbury

 Saturday, January 7, 10 am – 1 pm, \$69

Hide the fire extinguisher — these flames are intentional! When was the last time you enjoyed the primitive joy of cooking flaming foods? Flambé is the ultimate in culinary showmanship, guaranteed to garner “wows” from the house. Join us to create an entirely flambéed dinner, from appetizer to dessert. *Saganaki; Steak au Poivre; Linguine Fra Diavolo; Flaming Spinach Salad; Crêpes Flambé.*

RISOTTO DONE RIGHT (NO.22)

Peter Tignor

 Saturday, January 7, 3 pm – 6 pm, \$65

And we're stirring, and stirring, and stirring ... It's true there's a lot of arm work in the classic Italian take on rice, but there's no need to be shaken by the amount of stirring. After you see (and taste) what Chef Peter can do with this glorious grain, you'll be ready to put down the Uncle Ben's and pick up that wooden spoon! *Classic Creamy Risotto with Fresh Herbs and Mascarpone; Pan-Fried Wild Mushroom and Pancetta Risotto Cakes; Chicken Stuffed with Preserved Lemon and Olive Risotto; Risotto al Vino Rosso, with Chorizo and Manchego; Rock Shrimp and Asparagus Risotto with Grilled Radicchio; Arborio Rice Pudding with Frangelico-Infused Golden Raisins.*

HANDS-ON FRENCH LAUNDRY: WINTER (NO.23)

Bret Bannon

 Saturday, January 14, 10 am – 1 pm, \$69

We're back at the French Laundry with all-new recipes for winter — and this time the class will be entirely hands-on! There are no prerequisites necessary, since Bret will introduce new techniques and cook what's in season, all in keeping with Thomas Keller's enduring philosophy. *Fricassee of Escargots with a Puree of Sweet Orange Beets, Roasted Shallots and Herb Salad; Black Sea Bass with Sweet Parsnips, Spinach and Saffron-Vanilla Sauce; Spiced Carrot Salad with Gruyère and Golden Raisin Puree; Cream of Walnut Soup with Candied Walnuts.*

CHILLIN' WITH MY GRILL (NO.24)


Jeremy Reinicke

 Sunday, January 15, 1 pm – 4 pm, \$69

Just because your grill is buried beneath a foot of snow doesn't mean you have to give up on grilling. Chef Jeremy will show you how to use a multitude of indoor grilling techniques so you can enjoy that one-of-a-kind smoky flavor all year round. Whip up a few quick sides and voilà! It's like July all over again. *Marinated and Grilled Vegetable Platter with Charmoula Aioli; Pork Saltimboca Skewers; Grilled Shrimp with Citrus Vinaigrette; Chicken Pinchos with Mojo Verde; Grilled Mini Burgers with House Ground Beef and all the fixins.*

MODERN ONE-DISH WONDERS (NO.25)

Terry John Zila

 Sunday, January 15, 3 pm – 6 pm, \$65

Don't even think of opening that can of cream of mushroom soup! Chef Terry will show you recipes and techniques, and reveal the mouthwater-

ing potential of the once-humble casserole (for dessert too!). *Oven-Baked Chowder; Coq au Vin Blanc; Braised Beef with Herbed Dumplings; Vegan “Creamy” Roasted Paprika Cauliflower with Mushrooms; Apricot and Cherry Bread Pudding.*

SAUTÉING, BRAISING AND STEWING (NO.26)

Van Keszler

 Saturday, January 21, 2 pm – 5 pm, \$65

For all beginners, this class rolls three essential skills into one three-hour session. You'll learn to create several classic dishes and cap off the class with an incredible meal. *Balsamic-Braised Short Ribs; Coq au Vin; Ratatouille; Braised Red Cabbage; Mashed Potatoes with Braised Turnips; Bananas Foster.*

DUTCH OVEN DISHES (NO.27)

Mary Goetz

 Tuesday, January 31, 6 pm – 9 pm, \$65

Dutch ovens aren't just bulky doorstops that your grandmother gave you to gather dust. These long-lasting, durable pots help make the cold Minnesota winters warm and cozy. Mary will show you several wonderful ways to use these versatile vessels, turning them into your most commonly used cookware, and making grandma proud! *No-Knead Lemon Rosemary Bread; Cheddar Biscuit-Topped Chicken Pot Pie; Braised Beef Short Ribs with Gorgonzola Polenta; Winter Vegetable Roast; Sweet Winter Bread Pudding with Whipped Cream.*

SOUPS, STEWS AND MORE (NO.28)

Heather Hartman

 Sunday, February 19, 2 pm – 5 pm, \$65

That icicle dangling from the end of your nose can mean only one thing — it's time to bust out the big pots. Let Chef Heather from Spoonriver Restaurant show you how to sauté, braise and simmer the winter blues away with an assortment of heavenly soups and stews. The best part? They'll taste even better the next day. *Ginger, Red Bean and Peanut Soup; Mexican Toasted Noodle Soup with Chipotle Chiles; Potato Poblano Soup with Turkey Bacon; Red Lentil Dal with Andouille Sausage; Stewed Chicken with Black Beans and Spanish Rice.*

COOKING CLUB: COOL TEMPS, HOT SEAFOOD (NO.29)

Kevin Wencel

 Friday, February 24, 6 pm – 9 pm, \$75

At our lively, hands-on Cooking Club classes, you'll be split into teams to prepare a portion of a multicourse meal featuring succulent seafood with a comforting local twist. Chef Kevin gets things started, you make the meal and Cooks supplies one grown-up beverage. This class includes one glass of wine or beer per student, so 21 and up only, please. *Asian Shrimp and Crab Salad on Sesame Wonton Crisps; Mexican Fish Tacos; Walleye Cakes with Homemade Tartar Sauce; Homemade Linguine and Clams; Cioppino; Crispy Salmon with Saké-Glazed Bok Choy; Ice Cream with Warm Ber**

COOKS' VERY OWN

Remember the simple glory of Sunday supper? Well, Cooks of Crocus Hill is bringing it back! Join us on a Sunday evening for a home-cooked, three-course meal. Eat good food, have a laugh and get inspired to cook for your family during the upcoming weeks. Sunday Suppers are part of Cooks' Diner Series — classes that are light on instruction, heavy on social time. Come share food, family, community and more at these leisurely gatherings.

|| SUNDAY SUPPERS: JANUARY (NO.30)

Mike Shannon

GRD Sunday, January 8, 5 pm – 7 pm, \$25

Spring Rolls with Nuoc Cham; Asian Citrus Salad; Green Chicken Curry with Rice; Poached Pears with Ginger Cookies.

|| SUNDAY SUPPERS: FEBRUARY (NO.31)

Mike Shannon

GRD Sunday, February 12, 5 pm – 7 pm, \$25

Cauliflower Soup with Artisan Bread; Baked Ham; Wilted Greens; Truffled Mashed Potatoes; Berry Bread Pudding.

|| PROFESSIONAL APPROACH TO BASICS (NO.32)

Van Keszler

GRD December 19, 21 and Jan. 2, 3, 6 pm – 9 pm, \$365

50™ February 18, 19, 25, 26, 10 am – 1 pm, \$365

One of our most popular courses ever! First, you'll learn the basics of modern techniques from an accomplished Le Cordon Bleu instructor. Then you'll jump into the kitchen to apply them to classic recipes. Gain a wealth of hands-on experience and take home dozens of repeatable and eminently eatable recipes. This four-part series is ideal for the beginner or intermediate cook who wants to build a strong foundation for lifelong culinary adventures..

Day 1: *Stocks: Brown Veal/Beef Stock; Chicken Stock; Fish Fumet. Sautéing: Sole Meuniere; Chicken Marsala; Spicy Chicken Breast; Potatoes Parisienne. Boiling/Steaming: Broccoli; Glazed Carrots; Green Beans. Sauce: Hollandaise; Béarnaise.*

Day 2: *Sauces: Brown Sauce (Espagnole); Veloute; Vinaigrette. Soups: Cream of Mushroom; Split Pea with Ham; Shrimp Bisque; French Onion.*

Day 3: *Braising: Beef Short Ribs; Coq au Vin; Pork Blanquette; Braised Cabbage; French Peas; Ratatouille. Potatoes: Duchesse Potatoes.*

Day 4: *Roasting: Whole Chicken; Fish en Papillote; Stuffed Pork Loin. Sauces: Supreme; Allemande; Beurre Blanc; Vin Blanc; Robert; Port Wine. Starch: Rice Pilaf.*

|| HOW TO BOIL WATER (NO.33)

Peter Tignor

GRD February 3, 4 and 5, \$265

Three days, 25-plus recipes. The goal: to make you confident in the kitchen. This intensive series is one of our most popular offerings at Cooks for both the beginner and accomplished cook. As we cook (and eat!) through the recipes, Peter will discuss equipment essentials, share great sources for food in the Twin Cities, and answer all the burning culinary questions you have. You'll leave with the confidence to tackle any recipe in your own home and we'll even leave you with some bonus recipes to try on your own!

This class meets three times: **February 3, 6 pm – 9 pm; February 4 and 5, 1 pm – 4 pm.**

Day One: *Chicken Stock; Dressings; Homemade Pasta; Macaroni and Cheese; Pasta Salad with Shrimp and Pesto; Linguine with Zesty Marinara Sauce.*

Day Two: *Pumpkin Bread; Drop Biscuit Scones; Chocolate Chip Cookies; Omelets; Frittata; Spring Rolls; Garlic Mashed Potatoes; Roasted New Potatoes; Lemon Rice Pilaf; Steamed Broccoli; Sautéed Green Beans;*

Day Three: *Perfect Flank Steak; Roasted Pork; Roast Chicken with Pan Gravy; Seared Salmon with Fruit Salsa; Seafood en Papillote; Wok Vegetables; Key Lime Pie.*

DRINKS AND EATS

BUBBLES AND BITES (NO.34)

Leslee Miller, Mike Shannon

50™ Monday, December 5, 6 pm – 8 pm, \$65

Chef Mike and Sommelier Leslee are back with a toast to all things sparkling. They've got fresh ideas for your seasonal menus and a bucket full of bubbly. You'll love their innovative combinations of simple small plates and palate-poppin' sparkling wines. *Brie with Truffle-Scented Honey; Smoked Salmon Canapés; Prosciutto Asparagus Tempura with Soy-Ginger Dipping Sauce; Handmade Chocolates.*

POSH APPETIZERS AND COCKTAILS (NO.35)

Kevin Ryan

GRD Saturday, December 10, 6 pm – 9 pm, \$75

Here we go again! Sign up now for your spot in this wildly popular class. Savor the tastiest, fanciest appetizers Kevin can dream up while you sip deliciously decadent concoctions. Be sure to wear your happy pants — this class is a blast! *Fontina-Filled Risotto Cakes; Crostini with Olivada (Italian-seasoned olive puree); Roasted Artichoke Puree with Toasted Baguette; Roasted Carrot and Ginger Soup; Spanish Garlic Shrimp; Sparkling Berry Cocktail; Red Rooster; Classic Sangria.*

MORE STEAK AND CABERNET (NO.36)

Leslee Miller, Mike Shannon

GRD Monday, December 12, 6 pm – 9 pm, \$75

Sit back and savor a meal that's bound to make your taste buds tingle. Chef Mike and Sommelier Leslee present a selection of mouthwatering meats paired with bold and hearty Cabernets. Pick up some time-tested techniques and learn the difference between new- and old-world Cabernets in this perfectly matched class. *Beefy Tomato Steak with Blue Cheese; Roasted Cauliflower Steak with a Creamy Brie Sauce; Peppercorn-Seared Tuna Steak with Lemon Butter; Grilled Hanger Steak witharamelized Onions; Flourless Chocolate Torte.*

SCOTCH AND STEAK: THE SEQUEL (NO.37)

Joe Zahner, John Seal

GRD Friday, December 16, 6 pm – 9 pm, \$75

If you've been waiting for an excuse to try Scotch and Steak again (or for the first time, for that matter), perhaps this mouthwatering menu will be the impetus. As always, Joe will serve various cuts of tender meats with sumptuous sides, and John will match them with top-shelf Scotch whiskies. *Tossed Green Salad; Classic Hamburger with Sweet Potato Fries; Seared Ahi Tuna with Cilantro Pesto and Braised Bok Choy; Dry-Aged Prime Rib of Beef*

with Mashed Potatoes and Braised Brussels Sprouts; Fresh Apple Tart.

THE WINE BUZZ (NO.38)

Leslee Miller, Mike Shannon

50™ Wednesday, January 18, 6 pm – 8 pm, \$65

Catch the buzz, the Wine Buzz! We're taking our Grape Juice 101 classes to a new level. Sommelier Leslee and Chef Mike will take you on a two-hour sensory journey through the vines. Chef Mike will whip up some tasty bites for pairing, while Leslee leads you through the how-to of vino. Feel, smell and absorb different textures and aromas of food while learning the ABCs of wine! *Chicken Saté with Spicy Peanut Sauce; Crab Cakes with Aioli; Classic Spareribs; Blue Cheese; Chocolate Bite.*

VINES AND REEFS (NO.39)

Leslee Miller, Mike Shannon

GRD Thursday, January 19, 6 pm – 9 pm, \$75

Let Sommelier Leslee and Chef Mike brighten your Minnesota winter with a food and wine experience that connects the sea to the vineyard. Learn more about how to pair wine with seafood while you enjoy combinations that are light, easy, fresh and affordable. *Seared Scallops with Maple-Soy Reduction; Sautéed Shrimp with Pesto Pasta; Veracruz-Style Snapper with Olives and Tomatoes Served with Crunchy Green Bean Salad; White Fish with Fresh Cilantro Coconut Chutney; Classic Bananas Foster.*

THE NEW SCOTCH AND STEAK (NO.40)

Joe Zahner, John Seal

GRD Friday, January 20, 6 pm – 9 pm, \$75

If you've been waiting for an excuse to join us once more (or for the first time, for that matter), please consider this mouthwatering menu your invitation to indulge. As always, Joe will serve various cuts of tender meats with sumptuous sides, and John will match them with the finest Scotch whiskies. *Beef Carpaccio; Thai Beef Salad; Beef Stroganoff with Fresh-Made Noodles; Charbroiled New York Steak with Blue Cheese Sauce and Roasted Vegetable Medley; Vanilla Ice Cream with Fresh Berries and Chocolate Sauce.*

POTSTICKERS AND WINE (NO.41)

Leslee Miller, Cathy Winter

50™ Thursday, January 26, 6 pm – 8 pm, \$65

Gourmand and owner of Gather Gourmet Cathy Winter pairs up with our very own savvy sommelier, Leslee Miller, for a fun-filled "how to" from the world of potstickers. From savory to sweet, you'll learn the techniques to making the perfect potsticker for your next party while Leslee pairs up a fabulous variety of wines to enjoy. *Asian Green Salad; Pork and Cabbage Potstickers; Kung Pao Chicken Potstickers; Udon Noodle and Edamame Potstickers; Shrimp and Scallop Potstickers; Jasmine Rice; Dark Chocolate and Berry Potsticker with Chocolate Raspberry Ganache; an Assortment of Wines.*

DESPERATELY SEEKING CHARDONNAY (NO.42)

Mike Shannon, Leslee Miller

50th Tuesday, January 31, 6 pm – 9 pm, \$75

Join Chef Mike and Sommelier Leslee in the quest for the perfect foods to pair with America's wine darling — Chardonnay. This Queen of White Grapes does not always taste the same. From the U.S. to Australia and back to her birthplace in Burgundy, you'll learn the inner workings of this feminine, powerful grape as Chef Mike puts his flavor skills to the test with these globetrotting beauties. *Potato Cake with Smoked Trout; Orecchiette Pasta with Roasted-Garlic Cheese Sauce; Seared Scallops with Butter Sauce; Rib Eye with Truffled Mushrooms; Coconut Bread Pudding.*

SUPER SEXY MERLOT (NO.43)

Leslee Miller, Mike Shannon

GRD Wednesday, February 8, 6 pm – 9 pm, \$75

Pinot may be getting all the attention these days, but let's not forget what made Merlot such a phenomenon not so long ago. Sommelier Leslee and Chef Mike are teaming up to bring you a sumptuous menu that pairs perfectly with sexy, slippery Merlots. *Romaine Salad with Roasted Garlic Vinaigrette; Penne with Gorgonzola and Tomatoes; Broiled Salmon with Tarragon Butter; Pork Loin Dijon with Cranberry Port Sauce; Individual Berry Cobblers.*

BONBONS AND BREWS (NO.44)

Michael Agnew, Randy Kingsbury

GRD Thursday, February 9, 6 pm – 9 pm, \$70

Beer and chocolate. Yeah, maybe it sounds a little weird. But believe it — nothing goes better with silky-smooth, chocolaty-rich truffles than beer. Add exotic ingredients to the chocolate and the pairing adventure really gets going. Chocolatier Randy Kingsbury and Cicerone Michael Agnew take you on an indulgent tour of the best pairings this taste team has to offer. *A Selection of Exotic Truffles Paired with Microbrewed Beers from Around the Country.*

BEST OF THE BEST BEER AND WINE PAIRING (NO.45)

Leslee Miller, Michael Agnew, Mike Shannon

GRD Wednesday, February 15, 6 pm – 9 pm, \$75

Cooks' favorite trio, Chef Mike Shannon, Sommelier Leslee Miller and Cicerone Michael Agnew, are back to share some of their favorite trios — of food, wine and beer, that is! They've picked the best and most popular taste teams from all of the classes they've taught together. Whether you've missed their classes and hope to catch up, or you'd just like to come back for more, join Mike, Leslee and Michael for an evening of their greatest hits! You'll taste their best bites and sips while learning all about how to make some stellar combinations of your own at home. *Spinach Salad with Warm Bacon Vinaigrette; Roasted Root Vegetables with Herbed Aioli; Pot Roast with Shallots; Truffled Baked Potato Skins; Smore Pot de Creme.*

THE ORIGINAL SCOTCH AND STEAK (NO.46)

Joe Zahner, John Seal

GRD Friday, February 17, 6 pm – 9 pm, \$75

Behold the abiding dynamic dudes of Scotch and Steak. You'll savor grilled and broiled cuts of meat dripping with succulent marinades with Joe, while John offers tastings of several top-shelf Scotch whiskies. Not surprisingly, this class always fills up quickly — sign up before it's too late! *Cheese and Bread; Steamed Artichokes with Drawn Butter; Bacon-Wrapped Tenderloin of Beef with Herb Butter*

and Sautéed Mushrooms; Seared New York Strip Steak with Hot Whiskey Sauce; Pommés Galette; Bread Pudding with Whiskey Sauce.

BEER, WINE AND CHEESE SHOWDOWN (NO.47)

Leslee Miller, Song Lee, Michael Agnew

50th Monday, February 20, 6 pm – 9 pm, \$75

Cheese please! Cheese pairs perfectly to both beer and wine, but Leslee and Michael demand that you pick a winner. Join Cheesemonger Song Lee from France 44 with Sommelier Leslee and Cicerone Michael for this awesome libation- and fromage-a-thon. A variety of milks, textures and styles make this cheese-off one for the books when both sommelier and cicerone stand off in an epic challenge to tickle your palate. *Artisanal Cheeses Paired with a Global Selection of Beer and Wine.*

ETHNIC AND REGIONAL

For those looking to broaden their horizons and expand their culinary repertoires, Ethnic and Regional classes focus on cuisines from culinary regions around the country and around the globe.

CRASH COURSE IN SUSHI (NO.48)

Jonathan Kaye

GRD Saturday, December 10, 1 pm – 4 pm, \$69

50th Saturday, January 28, 10 am – 1 pm, \$69

GRD Saturday, February 25, 10 am – 1 pm, \$69

Voted "Best of the Cities" by *Minnesota Monthly* magazine! From the raw to the cooked, from the traditional to the modern, from region to region, this fish-tastic class promises to be an adventure for the senses. Let Chef Jonathan introduce you to the basics of sushi, then get your new skills rolling with some participation at the end of the class. *Asparagus, Broccoli and New Caledonian Blue Shrimp Tempura with Maple-Soy Dipping Sauce; Perfect Sushi Rice; Assorted Nigiri and Rolls, including Spicy Tuna, Spicy Crab, Caterpillar, Rainbow, Inside-Out Roll, Temaki-Zushi (cone-shaped hand roll) and Futomaki (large roll); Green Tea Ice Cream with Lychee Fruit.*

ITALIAN CHRISTMAS DINNER (NO.49)

Carmela Hobbins

50th Monday, December 12, 6 pm – 9 pm, \$65

Do you live in fear of hosting Christmas Dinner? Whether you're on deck for the big day or just a holiday party this season, this class from Carmela's new cookbook, *Celebrations*, is for you. Carmela will show you how to make elegant and festive more fun, and wow your guests at the same time! *Goat Cheese-Stuffed Peppadew Peppers; Roasted Marinated Beef Tenderloin with Madeira Sauce; Risotto Tre Colore (pesto, marinara and saffron risottos layered, baked then unmolded); Braised Broccoli in Tomato Cups; Sicilian Cassata (layers of pound cake and ricotta laced with orange-flavored liqueur and citron, and frosted with chocolate ganache).*

ITALIAN HOLIDAY (NO.50)

Antonio Cecconi

GRD December 27, 28 and 29, 6 pm – 9 pm, \$250

Don't have the cash to hop a jet to the Continent this holiday season? Don't worry about being short on dough — we've got all you need, and ours is tasty and authentic! Come on a three-day Italian holiday with Chef Antonio. He'll take you through homemade pasta, pizza and finally a fancy Italian

feast fit for the royalty in your life! **Day One:** *Homemade Fettuccine Alfredo; Lasagna with Two Sauces; Tagliatelle with Mushroom Brandy Sauce; Baked Cannelloni.* **Day Two:** *Pizza Dough; Stuffed Rustic Pizza; Four-Season Pizza; Calzone.* **Day Three:** *Spicy Shrimp and Prosciutto Appetizer; Timballo Bowtie Pasta Tower; Insalata Cotta e Cruda; Salmon with Fresh Mint Sauce; Tiramisu.*

MEXICAN MADE EASY (NO.51)

Mary Goetz

50th Sunday, January 8, 3 pm – 6 pm, \$69

Winter doesn't have to mean months of slow-cookers and root vegetables. Bust out of that rut and head down Mexico way for some south-of-the-border food with fine-dining flair! Chef Mary trained with several Mexican chefs in Chicago, where regional Mexican cuisine is elevated to new heights. Get in the Cooks kitchen and learn how to make these flavorful dishes in the comfort of your home! *Pineapple Chunks with Lime Zest and Agave-Molasses Drizzle; Tinga Poblana (chicken tostadas with jalapeño-pickled red onion and fresh tortillas); Frijoles Charros (Mexican beans with fresh chorizo); Guacamole-Stuffed Enchiladas with a Steak-Mole Verde Sauce; Tres Leches Cake.*

THE ART OF PRIMO PIATTO (NO.52)

Antonio Cecconi

GRD Monday, January 16, 6 pm – 9 pm, \$69

Discover the pleasures of an important staple of Italian cuisine. Antonio invites you to learn the art of the first course — we're talking more than simple appetizers here — and taste for yourself why these dishes are so highly revered in his homeland. *Polenta with Sautéed Spinach and Pine Nuts; Risotto with Wild Mushroom; Gnocchi with Gorgonzola and Asparagus Sauce; Zuppa all'Aglio e Cipolla (soup with roasted garlic and onions); Scratch Pasta.*

SIMPLE THAI APPETIZERS (NO.53)

Ann Sengmavong

50th Tuesday, January 17, 6 pm – 9 pm, \$65

Thai food is becoming more and more a staple of the noshing millions in this country. Impress your friends, family, guests and habitués with these Thai entertaining favorites that will not disappoint. *Spring Rolls; Shrimp Egg Rolls; Chicken Saté; Lettuce Wraps.*

MOUZZING MOROCCAN (NO.54)

Terry John Zila

50th Saturday, January 21, 10 am – 1 pm, \$65

Join Terry as he introduces and demystifies the tagine, Moroccan spices and sweets in this exotic exploration through North African cuisine. *Lamb Tagine with Quinces, Dates and Honey; Spicy Chicken with Apricots, Rosemary and Ginger; Moroccan Root Vegetable Sauté; M'hanncha (snake cake); Moroccan Ghriba Cookies.*

ITALIAN PIZZA WORKSHOP (NO.55)

Antonio Cecconi

50th Monday, January 23, 6 pm – 9 pm, \$69

GRD Monday, February 20, 6 pm – 9 pm, \$69

Looking for a time-tested, mama-approved way to dazzle your friends, family and guests? How about cooking up the best pizzas they'll ever eat? Antonio is back to unveil the Italian secrets of making fresh pizza dough and a sampling of other authentic favorites. *Pizza Dough; Stuffed Rustic Pizza; Four-Season Pizza; Calzone.*

CHINESE NEW YEAR (NO.56)

Kevin Ryan

GRD Monday, January 23, 6 pm – 9 pm, \$65

Break out the firecrackers and bring your appetite as Chef Kevin prepares a feast of Chinese New Year delicacies to ring in the year of the dragon! *Cantonese Steamed Dumplings (shumai); Chinese Barbecued Pork; Kung Pao Shrimp; Sesame Chicken Skewers with Hoisin Dipping Sauce; Ginger Ice Cream with Five Spice Cookies.*

HANDMADE MANICOTTI (NO.57)

Carmela Hobbins

50th Monday, January 30, 6 pm – 9 pm, \$69

Learn to make manicotti just like Italian nuns, whose white, muff-like sleeves inspired this pasta's name. You'll get practice making a version using light crespelle (crêpes), and then put together an array of fillings. *Ricotta and Mozzarella Cheese Manicotti; Cheese, Spinach, Mushroom and Onion Manicotti; Herbed Meat and Cheese Manicotti; Tomato Sauce with Basil; Antipasti Platter; Mixed Green Salad; Winter Fruit Compote.*

CARNEVALE (NO.58)

Carmela Hobbins

50th Wednesday, February 1, 6 pm – 9 pm, \$65

In Denmark, it's Fastelavn. In New Orleans, it's Mardi Gras. But in Italy, it's CARNEVALE! Grab your mask and join in the parade as Carmela leads you on a fun-filled romp through the traditional pre-Lent favorites from Italian cuisine. *Polenta and Goat Cheese with Sun-Dried Tomatoes; Pasta alle Erbe; Chicken with Prosciutto and Fontina; Roasted Asparagus; Insalata Mista; Pizzelles with Raspberry Sauce.*

A FLAIR FOR FISH (NO.59)

Koshiki Yonemura

GRD Monday, February 6, 6 pm – 9 pm, \$65

Having grown up in Kyushu, the southernmost part of Japan, Koshiki was exposed to all sorts of seafood. In this class, she'll pay that privilege forward. You'll learn how to skin and fillet fish, and prepare delicious recipes using fish available at local groceries and seafood markets. *Sashimi of Tuna, Hamachi Yellowtail and Ikura; Steamed Sea Bass with Sesame Oil and Ginger; Mussels in Miso Soup; Yellowtail Teriyaki; Walleye and Scallop Tempura; Unagi and Cucumber Chirashi-Zushi.*

SEXY INDIAN APHRODISIACS (NO.60)

Anu Seshadri

50th Friday, February 10, 6 pm – 9 pm, \$70

Come on now, don't be shy. It's cold outside but it's time to warm up the kitchen — and the bedroom — with an action-packed romantic meal straight from the source. Chef Anu's taking the *Kama Sutra* onto the countertop to guide you through a plethora of aphrodisiacs that will stimulate your senses and get you in the mood for romance! *Spiked Thandai (cold almond drink with almonds, spices and sweetened milk); Masala Jhinga (jumbo shrimp sautéed in Indian spices on endive petals with chile-cilantro dressing); Shahi Chicken Korma with Elaichi Pulao (cardamom-scented pilaf); Tamatar ki Kachumber (tomatoes with cilantro and sweet basil dressing); Rajasic Naan (Indian bread toasted with aphrodisiac Raja-Sic spice blend); Gajar Halwa (pistachios, carrots and sweet milk pudding with caramel ice cream).*

THAI CURRIES WITH LEMON GRASS RESTAURANT (NO.61)

Ann Sengmavong

GRD Wednesday, February 22, 6 pm – 9 pm, \$65

For every color of curry, spicy or subtle, there are dozens of ways to put it to use. Let Ann show you how to work these piquant pastes into stir-fries, soups and sauces. *Yellow Curry with Squash; Massaman Beef Curry; Vegetable Stir-Fry with Red Curry Paste; Curry Peanut Sauce with Spinach.*

KOREAN KITCHEN (NO.62)

Terry John Zila

GRD Saturday, February 25, 3 pm – 6 pm, \$65

The short ribs. The noodles. The pancakes. And the kimchi, my God, that KIMCHI! No wonder we're crazy for Korean food! Chef Terry has prepared a Korean feast that's certain to calm our craziness, fill our bellies and send us home with the tools to make it for ourselves next time we get the "itch." *Kimchi; Korean Grilled Marinated Beef; Spicy Korean Potato Pancakes; Mandu (stuffed Korean dumplings); Sweet Potato Noodles.*

JUST DESSERTS

CLASSIC SWEDISH CHRISTMAS COOKIES (NO.63)

Bonnie Sparrman

50th Saturday, December 3, 10 am – 1 pm, \$65

Christmastime in Sweden: it's friends and family gathered around steaming cups of strong coffee and beautiful plates of cookies served by candlelight. Step out of the cold and into a little piece of Swedish heaven as Bonnie leads you through five classic Swedish Christmas cookies that will soon become favorites in your baking repertoire. The coffee, the candles, and the prettiest cookies ever are waiting to delight your senses. *Spritskransar (spritz wreaths); Pepparkakor (thin and crispy ginger cookies); Havre Flarn (lacy oatmeal cookies); Drömmar (Swedish dream cookies); Mandelmusslor med Sylt och Grädde (almond shells with jam and cream).*

CHOCOLICIOUS (NO.64)

Laura Bjelgric

50th Sunday, January 15, 10 am – 1 pm, \$65

So you're a chocolate addict? So what, there's no judgment here! We're all about codependence where chocolate is concerned. Join Chef Laura as she takes you on an indulgent adventure through chocolate heaven. *Warm Chocolate Fondant; Milky Way Tart; Chocolate Pots de Crème; Chocolate Dream Cake; Rich Chocolate Mousse.*

TEMPER, TEMPER: SIMPLE CHOCOLATE TRUFFLES (NO.65)

Carrie Franzen

GRD Sunday, January 22, 1 pm – 4 pm, \$69

Simple truffles make a great gift — but they're equally great to indulge in yourself! Learn how to temper, make fillings and roll out these little nuggets of decadence in this fun-filled, hands-on class. *Chocolate Ganache Truffle; Peanut Butter Truffle; Caramel Dark Chocolate Truffle with Fleur de Sel; Irish Creme Truffles.*

SWEETS FOR YOUR SWEETHEART (NO.66)

Laura Bjelgric

GRD Saturday, February 11, 2 pm – 5 pm, \$65

Take your sweetie out for some sexy sweet treats care of Chef Laura this Valentine's Day weekend. Laura's tasty and reassuringly reproducible creations are sure to impress! *Chocolate Fondue for Two; Spicy Chili Chocolate Cake; Champagne-Passion Fruit Sabayon with Strawberries; White Chocolate Grand Marnier Soufflé.*

ALL ABOUT TRUFFLES (NO.67)

Randy Kingsbury

50th Sunday, February 12, 1 pm – 4 pm, \$69

No, not the truffles that pigs sniff out in the woods (although those can be quite delicious too) — we're talking the most supremely elegant and divinely decadent expression of chocolate on the planet. Join Randy for an introduction to classic truffle preparation techniques: dusting, enrobing, coating and decorating. *Apricot Truffles; Hazelnut Truffles; Dark Passion Truffles; Twilight Truffles; Toffee Truffles.*

KIDS TO TEENS

KIDS COOK: PASTA (NO.68)

Jen Antila

GRD Sunday, January 8, 10 am – 1 pm, \$65

Kids can be great cooks too! If your kid loves mac and cheese or spaghetti, this class is the perfect place for him or her to learn how to make a favorite meal from scratch using simple fresh ingredients. Your kid will leave our kitchen and jump into yours with new pasta-making, stovetop and basic knife skills. Ages 8 – 12. *Homemade Pastas (orecchiette; linguine and ravioli); Tomato Sauce; Cheese Sauce; Pesto; Caesar Salad; Italian Sorbet.*

RENTS AND RUNTS: VALENTINE'S FUN (NO.69)

Carrie Franzen

GRD Saturday, February 11, 9 am – Noon, \$65

Anyone can buy valentines, why don't you and your child make some together? Let Chef Carrie show some fun-filled and creative ways to dazzle your valentine. When it comes from your heart, it has to be special! Kids ages 8 to 12 and a parent or grandparent. Price is per participant. Minimum of two seats per purchase. Child must attend with a parent or grandparent. *Red Velvet Cupidcakes; Whoopie Pies; Heart-Shaped Pizza; Lemony Love Potion; Jam-Filled Heart-Shaped Cookies.*



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GO VEGAN (No.70)

Robin Asbell

50th Thursday, January 12, 6 pm – 9 pm, \$65

Set aside your preconceptions and join Chef Robin to learn about the delicious and healthful foods that are made from nothing but plants. You don't have to go vegan to eat vegan, and eating a little bit vegan is just one way to make your lifestyle just a little bit healthier. Robin has been crafting delicious cuisine for all sorts of special diets for many years, and she brings all her flavorful tricks and tips to her new book, *Big Vegan*. From muffins to main courses, plant-based cuisine is vibrant and tasty! *Spanish Chickpea Fritters with Romesco*

Sauce; Sesame Roasted Kale; Hempseed Dinner Rolls; Mediterranean Herb Salad; Roasted Vegetable Purses with Creamy Gravy; Pumpkin Cherry Bundt Cake with Cherry Glaze.

LIFE RECIPE FOR LUNCH: JANUARY (NO.71)

Bonnie Sparrman

50th Thursday, January 19, Noon – 1 pm, \$25

Are you trying to eat more healthfully but need a little inspiration? Join Chef Bonnie as she whips up a three-course lunch in less than an hour. You'll get plenty of helpful tips for eating well, then tackle the rest of your day on a guilt-free full stomach. *Lemon Chicken with Shallots, Olives and Root Vegetables; Cumin-Scented Couscous with Parsley; Orange Pecan Wafers with a Dark Chocolate Drizzle.*

LIFE RECIPE FOR LUNCH: FEBRUARY (NO.72)

Bonnie Sparrman

50th Thursday, February 16, Noon – 1 pm, \$25

Mixed Greens with Dried Cherries, Toasted Almonds and Lingonberry Vinaigrette; Lemon- and Herb-Roasted Salmon; Simple Panna Cotta with Berries.

WHOLE-GRAIN BAKING (NO.73)

Robin Asbell

GRD Sunday, January 29, 1 pm – 4 pm, \$65

Robin, author of *The New Whole Grains Cookbook*, is a longtime aficionado of baking and whole grains. Learn all her secrets to using these healthy, hearty grains in baked goods that your family will love. Along the way, learn about the benefits of adding some whole grains to your diet, deliciously! *Fast and Flexible Whole-Grain Rolls; Maple-Cinnamon Granola Bars; Coconut Lime Macadamia Nut Muffins; Pumpkin-Apple Streusel Cake; Scotch Oat Cake with Broiled Caramel Nut Topping; Maple Oat Chocolate Chip Cookies with Walnuts.*

COOKING FOR DIABETICS (NO.74)

Mary Goetz

50th Thursday, February 23, 6 pm – 9 pm, \$65

Almost one in 10 Americans is affected by diabetes. Chances are, you have a family member or friend who has the disease. Have no fear, you can still cook wonderful food for diabetics, with a few simple tricks from Chef Mary. You'll leave with the tools and know-how to create delicious diabetic-friendly dishes that even the non-diabetics in your family will love. *Spinach and Berry Crunch Salad; Southwestern Quinoa Salad; Stuffed Acorn Squash with Herbed Chicken and Vegetable Medley; Pasta Puttanesca; Cheesecake Bites with Fresh Raspberries.*

TWIN CITIES' FINEST

PIZZA FROM ARTISAN BREAD IN FIVE MINUTES A DAY (NO.75)

Zöe François, Jeff Hertzberg

GRD Saturday, December 3, 1 pm – 4 pm, \$80

Best-selling authors and chefs Zoë and Jeff are back at it again. They did artisan bread, then they made it healthful — but now they're making it FUN! Join them to learn all of their newest revelations for super-fast pizza you can easily re-create at home. Your family will love it. *Thin-Crusted Classic Margherita with Olive Oil Dough; Provençal Onion Tart with Cracked Egg and Anchovy; Italian Torta with Roasted Vegetables; Stuffed Chickpea Naan; Blush Apple Tart with Sweet Brioche Dough.*

AN EVENING WITH LUCIA (NO.76)

Lucia Watson

50th Monday, January 9, 6 pm – 9 pm, \$80

Lucia is a local favorite with a national reputation. Her restaurant is a Twin Cities institution, for reasons well known to all who have tasted their way through her weekly changing menu offerings. Now comes your chance to join Lucia at Cooks and learn the ways of this local legend. *Polenta Three Ways; Chicken with Sherry Vinegar Sauce; Root Vegetable Mashers; Caramel Nut Tart with Vanilla Ice Cream and Caramel Sauce.*

BIRCHWOOD VISITS COOKS: BETTER BEEF (NO.77)

Marshall Paulsen

GRD Tuesday, January 10, 6 pm – 9 pm, \$70

You've seen them at the store — those beef roasts and steaks that appeal to your purse strings but stump you when it comes to culinary creativity. All you need is the proper technique and a little inspiration! Join Chef Marshall from Birchwood as he takes cheap, unpopular cuts of beef and turns them into savory, luscious prom queens. *Roast Eye of Round on Baguette with Charred Tomato, Parsley and Horseradish Aioli; Marinated Grilled Flank Steak with Tortillas, Peppers, Onions, Crème Fraîche, Cilantro and Black Beans; Braised Arm Roast with Blood Orange Demi-Glace, Mashed Potatoes, Beets and Brussels Sprouts.*

COASTAL VISITS COOKS: GOURMET SEAFOOD VII (NO.78)

Jahn Brink

GRD Wednesday, January 11, 6 pm – 9 pm, \$65

There's no trick to preparing great fish and seafood — you just need a bit of background knowledge and a few techniques to get started. Join Jahn from Coastal Seafoods as he shares the freshest of Coastal's fish and a variety of preparation techniques. This class will bring some new ideas to your kitchen with a focus on the fish of the ocean. *Broiled Swordfish with Wild Mushroom Sauce; Salmon Cutlets with Braised Winter Greens and Sauce Rouille (saffron-infused garlic mayonnaise); Italian Octopus Stewed in Wine and Tomatoes; Cornmeal Rosemary Cake with Orange Glaze.*

OCEANAIRE VISITS COOKS (NO.79)

Robert Wohlfeil

GRD Wednesday, January 18, 6 pm – 9 pm, \$75

The Oceanaire Seafood Room is the sort of place where they know the name of the fishing boat captain who helped bring the catch of the day to your table. Simply put, they take seafood seriously. Join Executive Sous Chef Robert Wohlfeil for a sampling of his favorite winter recipes. An absolute must for the landlocked seafood lover. *Beer Cheese Soup; Steamed Clams and Mussels with Spanish Chorizo and Tomatoes; Seared Jumbo Sea Scallops with Mushroom Cream Sauce; Loch Duart Salmon "Coulbiac" with Rosemary Vin Blanc; Roasted Pear Bread Pudding.*

MOZZA MIA VISITS COOKS (NO.80)

Heather Swan

50th Monday, February 6, 6 pm – 9 pm, \$65

Chef Heather Swan from Mozza Mia at 50th and France is spending an evening across the street at Cooks to teach students how to make fresh cheese and incorporate it into a variety of fabulous recipes you can make for yourself at home! *Fresh Mozzarella; Goat's Milk Ricotta; Cow's Milk Ricotta; Baked Ziti with Swiss Chard; Italian Sausage and Ricotta; Cavatappi Pasta with Roasted Chicken; Chiles, Oven-Dried Tomatoes and Goat's Milk Ricotta; Mozzarella en Carozza.*

SPECIAL INTEREST

Dining and dancing, dinner and a movie, singles in the kitchen: Special Interest is where we put all our unique, seasonal, playful and off-the-wall class offerings.

HAUTE HOLIDAY TABLESCAPES (NO.81)

Bridget Connell, Marsha Hunt

GRD Sunday, December 4, 1 pm – 3 pm, \$65

Join Bridget Connell and Marsha Hunt of Haute Flower Boutique to learn how to take your holiday table from boring to brilliant. These savvy gals will demonstrate how to make fashionable floral centerpieces and arrangements for your home entertaining during the holidays. They'll provide style and design ideas, plus tips on how to prepare and care for your flowers. You'll leave with the knowledge to create elegant, easy tablescapes using flowers and other elements for a fabulous dining experience. *Holiday Fruit and Cheese Plate; Mulled Cider.*

HOLIDAY APPETIZERS FROM AROUND THE WORLD (NO.82)

Paulette Mitchell

50th Tuesday, December 6, 6 pm – 9 pm, \$65

Put down that same tired old spinach dip — it's time for an appetizer intervention! Paulette Mitchell, author of 14 cookbooks, will introduce you to a feast of nifty new hors d'oeuvres with flavors from around the world. As an added bonus, most can be made in advance, so the host can enjoy the party too. *Roasted Vegetable Antipasto; Caesar Crostini; Chutney and Hot Chili Tortilla Canapés; Five-Spiced Shrimp in Endive Leaves; Stuffed Cheese Puffs; Pesto Palmiers; Lebne with Za'atar; Spiced Mixed Nuts.*

KNOCKOUT NEW YEAR'S COCKTAIL PARTY (NO.83)

Terry John Zila

50th Thursday, December 29, 6 pm – 9 pm, \$65

Should old acquaintances be forgotten? Heck no. Invite 'em over to your place and wow them with this fab feast that Chef Terry will show you how to prepare. Who needs to go out when you can kick it in style at home? *Pulled Pork Tostadas; Flank Steak Croustades with Goat Cheese; Coconut Shrimp with Marmalade Sauce; Smoked Salmon and Scallion Mini Quiches; Crispy Polenta with Sautéed Wild Mushrooms; Mini White Chocolate Pastry Cream Tartlets; Apple Ring Fritters.*

COOKING FOR THE BUSY PROFESSIONAL (NO.84)

Carrie Franzen

50th Wednesday, January 4, 6 pm – 9 pm, \$65

You may be on the go, but that doesn't have to mean a life of takeout and frozen pizza. Watch as Carrie presents sensational recipes that take 40 minutes or less from start to finish. She'll also cover cooking tips and substitution techniques, so that no matter what you're working with, you can pull together a satisfying meal lickety-split. *Baked Citrus Herb Salmon; Pork with Rosemary Apricot Sauce; Steak with Savory Stout Pan Sauce; Gorgonzola Pasta with Asparagus and Nuts; "Drunken" Brownies.*

STEAKHOUSE AT HOME (NO.85)

Kevin Ryan

50TH Friday, January 13, 6 pm – 9 pm, \$65

Love classic steakhouse fare but hate the price tag? Chef Kevin shows you all the restaurant techniques for getting steakhouse-quality results at home. *Real French Onion Soup; Wedge Salad with Homemade Blue Cheese Dressing; Sautéed Spinach with Golden Garlic Chips; Caramelized Onion Mashed Potatoes; Pan-Seared Rib-Eye Steaks; Crème Brûlée.*

AN EVENING WITH LE CREUSET (NO.86)

Bret Bannon, Deb Apuli

50TH Monday, January 16, 6 pm – 9 pm, \$75

Spend an evening in the Cooks kitchen learning about the versatility of Le Creuset, the fabulous cookware from France. Deb Apuli from Le Creuset and Bret will team up to discuss all the ins and outs of this must-have cookware. Each student will receive an 11-inch white Heritage au gratin dish (\$40 value) as part of the class. *Grilled Apple and Celery Root Salad; Chicken Basquaise; Roasted Fingerling Potatoes with Herbes de Provence; Individual Chocolate Soufflés with Raspberry Coulis.*

THERE'S MORE THAN ONE WAY TO SKIN A CHICKEN (NO.87)

Jeremy Reinicke

50TH Saturday, January 28, 3 pm - 6 pm, \$69

Join Chef Jeremy in reconnecting with this flavorful fowl on a very fundamental level. Eight-cut, Spatchcock, Boneless and Skinless — we're cuttin' 'em up! We'll brine, roast, fry, grill and boil them. And, of course, we're gonna eat them! *Hearty Green Salad with Champagne Vinaigrette; Chicken Stock and Reduction; Deep-Fried Breaded Breast Tenders; Whole Chicken Brined and Roasted; Poulet with Glaçage; Grilled Chicken Livers with Caramelized Onions; Twice-Baked Potatoes; Roasted Root Vegetables.*

MODERN PIZZA (NO.88)

Kevin Ryan

GRD Saturday, January 28, 10 am – 1 pm, \$65

We all love the basic Margherita, and there's no denying it — pepperoni just can't be beat. But sometimes it's fun to push it to the next level. Kevin's taking the basic dough from everyday to hip, hip hooray! *Puff Pastry Pizzas with Prosciutto, Goat Cheese and Fig Preserves; Roasted Tomato, Grilled Shrimp and Farmer Cheese Pizza; Wild Mushroom Pizza with Sage, Fontina and Parmesan; Mexican Chipotle Pork, Roasted Corn and Jalapeño Pizza with Spicy Black Bean Puree; Sautéed Banana and Pecan Pizza with Salted Caramel Sauce.*

ENTERTAIN WITH EASE (NO.89)

Mary Goetz

50TH Thursday, February 2, 6 pm – 9 pm, \$65

Love to cook for others but don't keep saffron and fennel pollen in your spice drawer? This is the class for you. Let Chef Mary show you how to make a company-worthy feast, with each dish under eight ingredients. With little to no prep, you can actually spend time with your guests! *Gorgonzola and Caramelized Onion Crostini; Creamy Tomato Soup Shooters with Pesto Swirl; Israeli Couscous Risotto with Winter Squash and Italian Herb Butter; Goat Cheese-Stuffed Tuscan Chicken Breasts; Affogato with Almond Biscotti.*

ROMANTIC VALENTINE'S DAY DINNER (NO.90)

Carmela Hobbins

50TH Tuesday, February 7, 6 pm – 9 pm, \$65

Why spend the most romantic day of the year in a busy restaurant with overinflated prices and a harried wait staff? Let Carmela show you how rewarding it can be to dine at home instead, as she prepares a special menu to celebrate the special person (or people) in your life. *Baked Brie Stuffed with Cranberries, Apples and Almonds; Salad of Field Greens, Pears and Goat Cheese; Beef Tenderloin with a Mushroom Madeira Sauce; Duchesse Potatoes; Red Velvet Valentine's Day Cupcakes.*

VALENTINE'S DINNER WITH JULIA AND VAN (NO.91)

Van Keszler

GRD Saturday, February 11, 6 pm – 9 pm, \$65

What your Valentine's Day needs is a Julia injection! Break out the sherry and take your sweetie down to Cooks for Chef Van's Julia Child-inspired Valentine's dinner. *Tartelettes Fondue au Gruyère et Champignons (mushroom and cheese tartlets); Tournedos Rossini (filet steaks with foie gras, truffles and Madeira sauce); Choux de Bruxelles Étuvés au Beurre (Brussels sprouts braised in butter); Gratin Savoyard (scalloped potatoes with meat stock and cheese); Chocolate Mousse.*

THREE 30-MINUTE MEALS (NO.92)

Rachael Rydbeck

GRD Saturday, February 18, 2 pm – 5 pm, \$65

Think you don't have time to make meals from scratch? In half the time it takes the CSI guys to solve a dastardly crime, you can prepare a complete meal to die for. This class covers the most essential skills for any home cook: key kitchen tools, food presentation, menu planning and ingredient substitution. Rachael will take you through a homemade day of meals and have you and your family full and happy for breakfast, lunch and dinner. *Breakfast: Sage Sausage Patties, Zesty Fruit Salad and Banana-Stuffed Waffles; Lunch: Rosemary BLTs with Cilantro-Avocado Aioli and Easy Spicy Salsa with Chips; Dinner: Pan-Fried Salmon with Horseradish Sauce, Roasted Veggie Caprese Salad and Bittersweet Chocolate Truffles.*

FAMILY-STYLE, FAST! (NO.93)

Meredith Deeds

50TH Tuesday, February 21, 6 pm – 9 pm, \$65

Cooking for the family doesn't have to be boring. Whether you're the one at the table with the milk mug or the wine glass, tonight's dishes are sure to satisfy any appetite. Come join James Beard-nominated cookbook author and *Star Tribune* columnist Meredith Deeds for an evening of quick, easy, delicious and family-friendly cooking. *Quick and Easy Chicken and Sausage Paella; Stir-Fried Noodles with Beef, Carrots and Snow Peas; Broccoli, Bacon and Cheddar Chowder; Penne and Parmesan Frittata with Simple Tomato Sauce; Impossible Brownie Pudding with Hot Fudge Sauce and Ice Cream.*

WINE AND SPIRITS

HOME BREWING 101 (NO.94)

Michael Agnew

GRD Thursday, January 5, 6 pm – 9 pm, \$65

You can make good beer at home, and you can do it right the first time around. Michael from Four Firkins will familiarize you with all of the ingredients, equipment, techniques and processes necessary to make extract beer at home. We'll also taste several commercial examples of beginner-appropriate beers. *Light Appetizers and Samples of a Variety of Beers.*

KEY	50TH CLASS IN EDINA	PARTICIPATION
	GRD CLASS IN ST PAUL	

FINE PRINT
Please understand that a lot of time, effort and resources go into the preparation of a successful class long before the class ever takes place. For this reason, we do require ONE WEEK'S (TWO WEEKS for groups larger than 4) advance notice on any class cancellation. If canceling is necessary, and one week's advance notice is given, we will offer you store credit usable toward the purchase of another class of your choice. We appreciate your understanding that there will be NO EXCEPTIONS MADE TO THIS POLICY.

The class fee includes instruction, printed recipes and tasting portion of the food prepared in class.

In the event that Cooks of Crocus Hill cancels a class, a FULL REFUND will be given and you will be notified as soon as possible.

Cooks of Crocus Hill does not cancel classes due to weather.

