



toast skagen, creamed spinach, perch, mustard seed nettle soup, shrimp boil, ramps, crème brûlée, calço soufflé, snow peas, asparagus, kumquat, poach, sm storp, pulled pork, gruyère, rosemary, johnnycake, da étouffée, beni shoga, bacon, more bacon, nothing but grilled beef salad, galangal, mangalitsa, mering gloi verdure sott'aceto, fava beans, salsa tom plate d blini, morel mushrooms, galette, peppern

grow more with **Cooks of Crocus Hill**

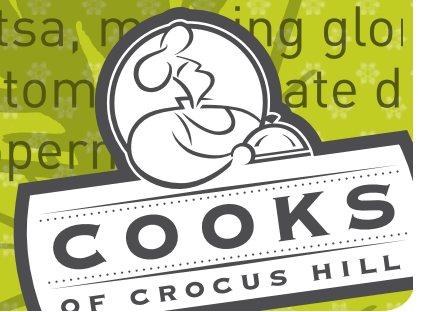


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GUEST CHEF

PATIO PREP



HUGH CARPENTER

Hugh Carpenter is a popular Napa Valley chef, cooking teacher and writer. During the last 34 years, more than 100,000 people have attended his classes at cooking schools throughout North America. In addition, he has run his own cooking school, Camp Napa Culinary, in Napa Valley for 17 years, and for four years he has operated a cooking school in the Mexican colonial town of San Miguel de Allende. He is the author of 15 cookbooks, including his latest, *The Great Wings Book*, *Fast Fish*, and *Fast Entrées*. Articles by Hugh have appeared in many newspapers and leading food magazines, and he has been featured in *People* magazine. In addition, he makes frequent television and radio appearances.

FAST FISH AND SHELLFISH FROM THE BARBECUE (NO.1)

GRD Wednesday, May 11, 6 pm – 9 pm, \$80

MEXICAN BARBECUE (NO.2)

GRD Thursday, May 12, 6 pm – 9 pm, \$80

HOT BARBECUING: FOR BOLD MEN AND FEARLESS WOMEN (NO.3)

50th Friday, May 13, 6 pm – 9 pm, \$80



MINI-CLASSES

Summertime and the livin' is easy. It's been a long, hard trek across the frozen tundra. Now that the feeling is returning to your toes, it's time to sweep off the patio and tune up the grill. At Cooks' exclusive mini-classes, we'll whip up some tasty salsas, talk about all the good food we're gonna eat and have an adult beverage. You're welcome.

SUMMER SMALLS (NO.45)

Mike Shannon, Karl Benson

50th Saturday, May 19, 11 am – Noon, \$10

GRD Saturday, May 19, 11 am – Noon, \$10

Components of Great Tacos: From Shells to Fillings, come explore the easy path to great, fresh tacos.

GRILL OF MY DREAMS (NO.46)

Mike Shannon, Karl Benson

50th Saturday, May 19, 1 pm – 2 pm, \$10

GRD Saturday, May 19, 1 pm – 2 pm, \$10

Chicken Saté; Marinated Flank Steak; Zucchini Planks with Red Pepper Coulis.

SALSAS AND SANGRIA (NO.47)

Mike Shannon, Karl Benson

50th Saturday, May 19, 3 pm – 4 pm, \$10

GRD Saturday, May 19, 3 pm – 4 pm, \$10

Salsa Verde; Tomato Salsa; Fruit Salsa; White Sangria.

MARCH CLASSES

- 01 THURSDAY**
GRD GLUTEN-FREE FUN (No.76) 6 pm – 9 pm
- 02 FRIDAY**
50TH SOUTH AFRICAN HARVEST: WINE PAIRING DINNER (No.25) 6 pm – 9 pm
- 03 SATURDAY**
50TH CRASH COURSE IN SUSHI (No.50) 1 pm – 4 pm
GRD NORDIC LUNCH (No.51) 10 am – 1 pm
GRD HANDS-ON SPRING FEVER (No.82) 6 pm – 9 pm
- 04 SUNDAY**
50TH FABULOUSLY FANCY CAKES (No.70) 1 pm – 4 pm
- 05 MONDAY**
50TH HANDS-ON STUFFED PASTA (No.9) 6 pm – 9 pm
GRD BLACKBIRD VISITS COOKS (No.79) 6 pm – 9 pm
- 07 WEDNESDAY**
GRD FRENCH COUNTRY MEAL (No.52) 6 pm – 9 pm
- 08 THURSDAY**
50TH MASTERING SAUCES (No.11) 6 pm – 9 pm
- 09 FRIDAY**
50TH WINE BUZZ: SECOND FLIGHT (No.26) 6 pm – 8 pm
GRD SCOTCH AND STEAK: THE SEQUEL (No.27) 6 pm – 9 pm
- 10 SATURDAY**
50TH HEY, LET'S DO BRUNCH! (No.28) 10 am – 1 pm
GRD PROFESSIONAL APPROACH TO BASICS (No.20) 10 am – 1 pm
GRD SEASON OF CITRUS (No.39) 3 pm – 6 pm
- 11 SUNDAY**
GRD SUNDAY SUPPERS IN MARCH (No.22) 5 pm – 7 pm

- 12 MONDAY**
50TH ITALIAN SPRING CELEBRATION (No.40) 6 pm – 9 pm
GRD ITALIAN PIZZA WORKSHOP (No.54) 6 pm – 9 pm
- 14 WEDNESDAY**
GRD BEST OF THE BEST II (No.29) 6 pm – 9 pm
- 15 THURSDAY**
50TH VEGAN TILL SIX (No.77) 6 pm – 9 pm
- 16 FRIDAY**
GRD DOSA: INDIAN CRÊPES (No.53) 6 pm – 9 pm
- 17 SATURDAY**
50TH SUPPER CLUB: LUCK O' THE IRISH (No.15) 6 pm – 9 pm
GRD MAKE-AHEAD MEALS (No.83) 3 pm – 6 pm
- 18 SUNDAY**
50TH HELLO, CUPCAKE (No.71) 1 pm – 4 pm
GRD MY LITTLE DUMPLING (No.84) 3 pm – 6 pm
- 19 MONDAY**
50TH ITALIAN PIZZA WORKSHOP (No.54) 6 pm – 9 pm
- 20 TUESDAY**
GRD KNIFE SKILLS WITH WÜSTHOF (No.12) 6 pm – 8 pm
- 21 WEDNESDAY**
50TH COASTAL SEAFOODS VISITS COOKS: GOURMET FISH VIII (No.80) 6 pm – 9 pm
- 23 FRIDAY**
50TH BIG BLENDS AND BEYOND: STEAK AND CABERNET THE ENCORE (No.30) 6 pm – 9 pm

- 24 SATURDAY**
50TH A-HUNTING WE WILL GO (No.85) 1 pm – 4 pm
GRD A PROPER TEA (No.86) 10 am – 1 pm
GRD COOKING CLUB: SAVORY STARTERS & SWEET ENDINGS (No.16) 6 pm – 9 pm
- 25 SUNDAY**
50TH MORE ADVENTURES IN THE KOREAN KITCHEN (No.55) 1 pm – 4 pm
GRD ALLURING APPS (No.87) 1 pm – 4 pm
- 26 MONDAY**
GRD HANDS-ON PASTA (No.10) 6 pm – 9 pm
- 27 TUESDAY**
50TH QUICK AND EASY THAI STIR-FRY WITH LEMON GRASS RESTAURANT (No.56) 6 pm – 9 pm
- 31 SATURDAY**
50TH FEELIN' PHYLLO (No.88) 1 pm – 4 pm
GRD INTRO TO COOKING: SPANISH (No.89) 1 pm – 4 pm

HIBERNATION IS FOR BEARS

CABIN FEVER SALE

MARCH 16-19

* COOKS OF CROCUS HILL *

APRIL CLASSES

01 SUNDAY

- 50TH COOK WITH YOUR KID! (No.48) 1 pm – 3 pm
- 6RD ALL PUFFED UP (No.90) 1 pm – 4 pm

02 MONDAY

- 6RD MASTERING SAUCES (No.11) 6 pm – 9 pm
- 50TH PIG OUT (No.93) 6 pm – 9 pm

03 TUESDAY

- 50TH SUPPER CLUB: SNOW MELT CELEBRATION (No.17) 6 pm – 9 pm

04 WEDNESDAY

- 6RD SPRING, GLORIOUS SPRING: A BEER AND WINE PAIRING DINNER (No.41) 6 pm – 9 pm

05 THURSDAY

- 6RD QUICK AND EASY THAI DISHES FROM LEMON GRASS (No.57) 6 pm – 9 pm

06 FRIDAY

- 50TH SPAIN: VALENCIA (No.59) 6 pm – 9 pm
- 6RD VIVA MEXICO! (No.58) 6 pm – 9 pm

07 SATURDAY

- 50TH HANDS-ON BAKERY BREAKFAST (No.4) 10 am – 1 pm
- 6RD HANDS-ON EASTER DINNER PARTY (No.91) 10 am – 1 pm
- 6RD 3 HENS, 4 MEALS, 5 PEOPLE (No.92) 3 pm – 6 pm

09 MONDAY

- 50TH THE ART OF PRIMO PIATTO (No.60) 6 pm – 9 pm

11 WEDNESDAY

- 50TH SPRING FRENCH MARKET DINNER (No.42) 6 pm – 9 pm

12 THURSDAY

- 6RD COOKING FOR THE BUSY PROFESSIONAL: SPRING EDITION (No.94) 6 pm – 9 pm

13 FRIDAY

- 50TH HOW TO BOIL WATER (No.21) 6 pm – 9 pm

14 SATURDAY

- 50TH DANISH PASTRY DEMYSTIFIED (No.61) 8 am – 11 am
- 6RD PROSECCO BRUNCH (No.62) 10 am – 1 pm
- 6RD COOKING CLUB: FRENCH SPRING (No.18) 6 pm – 9 pm

15 SUNDAY

- 6RD TARTS, CAKES AND PIES (No.72) 10 am – 1 pm
- 6RD SUNDAY SUPPERS: APRIL - BRAZILIAN FEAST (No.23) 5 pm – 7 pm

16 MONDAY

- 6RD HANDS-ON STUFFED PASTA (No.9) 6 pm – 9 pm

18 WEDNESDAY

- 6RD MASTERING MEATS (No.13) 6 pm – 9 pm

19 THURSDAY

- 50TH THINK INSIDE THE BOXED WINE (No.31) 6 pm – 9 pm

20 FRIDAY

- 50TH SOUTHERN INDIAN NEW YEAR'S CELEBRATION (No.63) 6 pm – 9 pm
- 6RD THE NEW SCOTCH AND STEAK (No.32) 6 pm – 9 pm

21 SATURDAY

- 50TH SPRING CELEBRATION BRUNCH (No.64) 10 am – 1 pm
- 50TH PURE INDULGENCE (No.95) 6 pm – 9 pm
- 6RD BASIC CAKE DECORATING (No.5) 10 am – 1 pm

22 SUNDAY

- 50TH PARISIAN PATISSERIE (No.73) 1 pm – 4 pm
- 6RD SIMPLE SPRING PICNIC (No.43) 1 pm – 4 pm

27 FRIDAY

- 50TH ADVANCED SUSHI WITH COASTAL SEAFOODS (No.65) 6 pm – 9 pm
- 6RD APPETIZERS AND COCKTAILS: AMAZING ASIAN (No.33) 6 pm – 9 pm

28 SATURDAY

- 50TH EASY AS PIE! (No.6) 8 am – 11 am
- 50TH THREE 30-MINUTE MEALS: SPRING (No.96) 1 pm – 4 pm
- 6RD CRASH COURSE IN SUSHI (No.50) 3 pm – 6 pm

29 SUNDAY

- 50TH CRISPS, CRUMBLES, COBBLERS AND FOOLS (No.74) 1 pm – 4 pm
- 6RD ASIAN NOODLES (No.66) 1 pm – 4 pm

30 MONDAY

- 50TH THAI NOODLES AND RICE WITH LEMON GRASS RESTAURANT (No.67) 6 pm – 9 pm
- 6RD DESPERATELY SEEKING CHARDONNAY (No.34) 6 pm – 9 pm

BRIDAL SHOWERS,
BIRTHDAYS,
REHEARSAL DINNERS
& MORE!

CELEBRATE
AT COOKS

CONTACT ALLISON
651.292.0949x17

* COOKS OF CROCUS HILL *

MAY CLASSES

01 TUESDAY

GRD SUMMER BARBECUE SAVVY (No.1) 6 pm – 9 pm

02 WEDNESDAY

50TH ASIAN STREET FOOD (No.2) 6 pm – 9 pm

03 THURSDAY

GRD BOLD BARBECUE (No.3) 6 pm – 9 pm

04 FRIDAY

GRD COOKING CLUB: SPRING GRILL WAKE-UP (No.44)
6 pm – 9 pm

05 SATURDAY

50TH PROFESSIONAL APPROACH TO BASICS (No.20)
10 am – 1 pm

50TH SUPPER CLUB: CINCO DE MAYO CELEBRATION (No.19)
6 pm – 9 pm

GRD 'RENTS AND RUNTS: MOTHER'S DAY (No.49) 10 am – 1 pm

GRD TACOS Y TEQUILA (No.35) 6 pm – 9 pm

06 SUNDAY

GRD EASY BREADS (No.7) 1 pm – 4 pm

07 MONDAY

50TH SPRING EVENING IN FLORENCE (No.68) 6 pm – 9 pm

09 WEDNESDAY

50TH SWEET, SPICY, SAVORY GINGER (No.8) 6 pm – 9 pm

10 THURSDAY

GRD VEGETARIAN SPRING CELEBRATION (No.78) 6 pm – 9 pm

11 FRIDAY

50TH CRASH COURSE IN SUSHI (No.50) 6 pm – 9 pm

GRD MODERN ITALIAN (No.69) 6 pm – 9 pm

12 SATURDAY

GRD PRO PASTRIES (No.75) 3 pm – 6 pm

13 SUNDAY

50TH HEY, MAMA! MOTHER'S DAY FUN (No.97) 3 pm – 6 pm

GRD SUNDAY SUPPERS: MOTHER'S DAY BRUNCH (No.24)
1 pm – 3 pm

14 MONDAY

50TH HANDS-ON PASTA (No.10) 6 pm – 9 pm

15 TUESDAY

GRD HELLO, CUPCAKE (No.71) 6 pm – 9 pm

16 WEDNESDAY

GRD VINES AND REEFS: RETURN TO THE PLAYA (No.36)
6 pm – 9 pm

18 FRIDAY

50TH DINNER FROM THE HEARTLAND (No.98) 6 pm – 9 pm

GRD THE ORIGINAL SCOTCH AND STEAK (No.37) 6 pm – 9 pm

19 SATURDAY

50TH SUMMER SMALLS (No.45) 11 am – Noon

50TH GRILL OF MY DREAMS (No.46) 1 pm – 2 pm

50TH SALSAS AND SANGRIAS (No.47) 3 pm – 4 pm

GRD SUMMER SMALLS (No.45) 11 am – Noon

GRD GRILL OF MY DREAMS (No.46) 1 pm – 2 pm

GRD SALSAS AND SANGRIAS (No.47) 3 pm – 4 pm

20 SUNDAY

50TH BACON NATION (No.99) 1 pm – 4 pm

GRD BRUNCH WITH JULIA AND VAN (No.100) 1 pm – 4 pm

21 MONDAY

GRD BIRCHWOOD VISITS COOKS: SPRING FEAST (No.81)
6 pm – 9 pm

22 TUESDAY

GRD HOPPED UP ON LOCAL BEER (No.101) 6 pm – 9 pm

23 WEDNESDAY

50TH BASIC CAKE DECORATING (No.5) 6 pm – 9 pm

GRD ITALIAN PIZZA WORKSHOP (No.54) 6 pm – 9 pm

24 THURSDAY

50TH MORE STEAK AND CABERNET (No.38) 6 pm – 9 pm

25 FRIDAY

50TH MASTERING SAUCES (No.11) 6 pm – 9 pm

26 SATURDAY

GRD DUST OFF THE GRILL (No.14) 1 pm – 4 pm

29 TUESDAY

50TH ITALIAN PIZZA WORKSHOP (No.54) 6 pm – 9 pm

GRD MASTERING SAUCES (No.11) 6 pm – 9 pm

SATURDAY, MAY 19

PATIO PREP!

\$10 CLASSES
DESIGNED TO GET YOU
READY FOR SUMMER
COOKING.

* COOKS OF CROCUS HILL *

CROP SHARES



Each season, we bring you the most incredible fresh-from-the-farm products we can find. Cooks' Crop Shares represent the best of the best: the pinnacle of poultry, the upper crust of produce, the cat's meow of meats. We won't let anything get in the way of our quest for the best.

Think of Cooks' Crop Shares as your family farm. (If, of course, your family farm is spread across half a dozen states and includes a hundred siblings, cousins, kids and grandkids that share your rabid passion for the dirt-under-your-nails, 24-hour-a-day pursuit of the perfect culinary experience.)

Coming this spring:

RABBIT

MORELS

PIG HEAVEN IN A BOX

LOCAL CHEESES

RIBS AND CHOPS

BEEF

FIDDLES, RAMPS AND NETTLES

HERITAGE CHICKEN EGGS

TROPICAL ORGANICS

DUCK

Please see inside or **visit www.cooksofcrocushill.com** for complete details and or call to place your order!

CROP SHARES

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. Best of all, our shares come in a quantity you can actually use.

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.

\$50.00 (Four duck legs and 3 lbs. of duck fat.) Call to order. Pick up mid-May.

\$78.00 (Four duck breasts.) Call to order. Pick up mid-May.

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

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 are exactly what you would get. Tim Fischer, one of Minnesota's top pork farmers, has cherry-picked these two assortments for your dinner table. 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.

\$45.00 Thick-Cut Bacon. (Six lbs. of Tim Fischer's best.) Call to order. Pick up late March, either location.

\$5.75/lb. Easter 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 April 4th, either location.

\$98.00 Ribs and Chops. (Four smoked chops, 4 regular chops, 2 racks St. Louis ribs, 2 racks baby back ribs. Each item serves four.) Call to order. Pick up late May, either location.

RABBIT

from Singer House Farms in Menomonie, WI

If you were to do a survey of a broad section of all the chickens in Minnesota asking them what they wanted 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 it's high in protein. Never mind the cuddly, floppy-eared, incredible flavor and no feathers thing. Singer House raises its rabbits in an all-natural (not organic) 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 mid-April, either location.

CROP SHARES

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. Our grills are ready — are yours?

\$85.00 (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 late May, either location.

GRASS-FED BISON

from Northstar Bison in Rice Lake, WI

At 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 summer celebrations from so-so to spectacular!

\$100 (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, 1/4 lb. each.) Call to order. Pick up late May, either location.

SPRING DELIGHTS

from DragSmith Farm and Six Rivers Cooperative in Barron, WI

For well over two decades, Gail and Maurice have cultivated DragSmith Farms, an organic family-run farm in western Wisconsin. Recently, they have created Six Rivers Cooperative, bringing together a number of neighboring organic, sustainable and Amish-run farms in the region. Because of their network, they have been a reliable source for these spring specialties: fiddlehead ferns, ramps, nettles and morels.

\$38.00 Fiddles, Ramps, and Nettles (Two 7-ounce clamshells each of fiddleheads and nettles, and 1 lb. ramps.) Call to order. Pick up late spring, either location.

MORELS

from Six Rivers Cooperative in Barron, WI

Maurice and Gail's foragers are very tight lipped about the location of their foraging haunts, with good reason! These delicious and elusive morels can be used in a variety of dishes that call for mushrooms, or they're great in a simple sauté with butter. Simply put, a great find!

\$38.00 (One-lb. bag.) Call to order. Pick up late spring, either location

HERITAGE CHICKEN EGGS

from Dodge Nature Center in St. Paul, MN

These are real eggs. Tasty and beautiful. Please resist the temptation to think of them as art. Throughout the spring, Dodge Nature Center will provide brown eggs from Buff Orpington and Wyandotte chickens, and white eggs from the White-Faced Black Spanish chickens. Unlike chickens bred for the commercial poultry industry, Heritage chickens must meet specific breed standards, mate naturally, be able to live a long, productive outdoor life. As a result, these eggs are fresher and more nutritious than the store-bought variety.

\$20.00 for three deliveries, either location. Call to order.
First group — Thursdays: March 8, 22, April 5.
Second group — April 19, May 3 and 17.

CROP SHARES

TROPICAL ORGANICS

Though we're just getting ready to sow seeds, our neighbors to the south are still growing strong! Local fruit-meister Everett Meyers, from FruitShare, helped us curate these tropical goodies.

\$32.00 Tropical Sampler. An organic tropical vacation in a box: 1 pineapple, 4 large avocados and 4 Champagne mangoes. Pick up mid-March, either location. Call to order.

\$38.00 Champagne Mangoes (12 large mangoes). Pick up mid-March, either location. Call to order.

LOCAL CHEESES

Whether it's 'Sconnie-born or made right here in Ole and Lena's backyard, we've got a serious need for cheese. Here are three shares of some of our favorites for you to get your cheese on.

BLUES BUSTER

Three prime examples of complex, nutty, fun and funky blue. One-half lb. each: Alp and Dell's Jersey Buttermilk Blue Affinée (Monroe, WI); Seymour Dairy's Weinlese Cheddar Blue (Seymour, WI); Hook's sheep milk Little Boy Blue (Mineral Point, WI).

\$32.00 Pick up late March, either location. Call to order.

SOFT-RIPENED

Refined and creamy, these cheeses really class things up. This fromage has culture! 12 oz. Bent River's Camembert (Mankato, MN); 8 oz. Crave Brothers' Petit Frère (Waterloo, WI); 6 oz. Montchevré's goat milk Buche Fleurie (Belmont, WI).

\$32.00 Pick up late April, either location. Call to order.

CHEDDAR LOVERS

The best of the best: ½ lb. Hook's Ten Year Aged Cheddar (Mineral Point, WI); ½ lb. Widmer's Four Year Aged Cheddar (Theresa, WI); ½ lb. Carr Valley's Apple Smoked Cheddar (La Valle, WI).

\$32.00 Pick up late May, either location. Call to order.

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.

GUEST CHEFS

HUGH CARPENTER

SUMMER BARBECUE SAVVY (NO.1)

Hugh Carpenter

GRD Tuesday, May 1, 6 pm - 9 pm, \$80

Celebrate the arrival of barbecue season with this super summer menu. Hugh will share his savvy secrets for creating a perfect grilled feast every time. Each dish comes from the grill but is timed so that dinner progresses effortlessly. Invite your friends, gather them around the barbecue and celebrate the arrival of summer with this intensely flavorful feast. *Chilled Barbecue Shrimp with Basil, Garlic and Chiles; Grilled Portobello Mushrooms with Mozarella and Aged Balsamic; Barbecue Caesar Salad; Grilled Beef Tenderloin with a Tomato and Oregano Reduction Sauce with East-West Garlic Bread; Grilled Bananas Foster with Grand Marnier Essence.*

ASIAN STREET FOOD (NO.2)

Hugh Carpenter

50th Wednesday, May 2, 6 pm - 9 pm, \$80

All across Asia, street food has been raised to an art form. Walk down any street in China, Thailand or Singapore, and you see vendors grilling meat on skewers, portable soup kitchens serving lemon-grass-scented coconut soup, and cooks pan-frying pot stickers on cast-iron grills. Asian street foods are intensely flavored, quickly cooked, deeply satisfying, and easy to make. Hugh has been traveling extensively this last year in China and Thailand and he returns to share his take on Asia's most exciting street foods. *Singapore Barbecue Chile Shrimp; Vietnamese Submarine Sandwiches; Shanghai Pot Stickers Glazed with Citrus and Ginger; Beef Saté Skewers with Classic Peanut Dipping Sauce; Coconut-Chile Shooters; Wok-Seared Vietnamese Lamb with Mint in Lettuce Leaves; Coconut Ice Cream.*

BOLD BARBECUE (NO.3)

Hugh Carpenter

GRD Thursday, May 3, 6 pm - 9 pm, \$80

In one short class, you'll learn everything necessary to become a barbecue expert, including lots of techniques that usually only professional barbecue chefs know. Join Hugh to experience a slew of all-new recipes based on his cookbooks *Hot Barbecue*, *Great Ribs* and *Fast Entrees* — recipes that will take you from dabbling aficionado to absolute expert. *Barbecue Shrimp with Apricot Glaze; Grilled Salmon Saté with Pineapple Salsa; Perfect Barbecue Sliders with Guacamole and Bacon; Barbecue Chicken Breasts with Green Peppercorn Glaze; Grilled Vegetables Brushed with Lemon-Ginger Butter; Grilled Pineapple with Double Rich Vanilla Bean Ice Cream.*

FOUNDATIONS

Foundations focus on the absolute essentials of great cooking and great food. For those looking to learn the core skills required of all chefs, or to learn the vital points of an essential culinary topic, our Foundation classes are the perfect choice.

BAKING

HANDS-ON BAKERY BREAKFAST (NO.4)

Randi Madden

50th Saturday, April 7, 10 am - 1 pm, \$69

Add some delight to a weekend (or any day!) with these choice breakfast baked goods that comfort and delight all at once. You'll get your hands dirty in the kitchen with State Fair award winner Randi Madden to learn all her tips and tricks for making the tastiest cakes, biscuits, pastries and muffins imaginable. *Blueberry Streusel Pound Cake; Sweet Macadamia Brown Sugar Swirl Biscuits with a Maple Glaze; Puff Pastry with Sun-Dried Tomatoes, Goat Cheese, Herbs and Olive Oil; Cranberry Orange Ginger Scones; Homemade Trail Mix Granola; Cherry Almond Muffins.*

BASIC CAKE DECORATING (NO.5)

Carrie Franzen

GRD Saturday, April 21, 10 am - 1 pm, \$75

50th Wednesday, May 23, 6 pm - 9 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 and 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.*

EASY AS PIE! (NO.6)

Carrie Franzen

50th Saturday, April 28, 8 am - 11 am, \$65

Anyone who says they don't like homemade pie is either lying or not to be trusted, anyway. In no time, Chef Carrie will teach you how to make the best-ever pie crust, share her most creative fillings, and have you crimping to your heart's content. Surprise your family and friends with a fresh-baked pie, made with love, by you! *Intensely Chocolate Meringue Pie; Luscious Lemon Lime Pie; Strawberry Glace Pie; Rhubarb Custard Pie; Blueberry Maple Pie; Best-Ever Pie Crust Recipe.*

EASY BREADS (NO.7)

Carrie Franzen

GRD Sunday, May 6, 1 pm - 4 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.*

INGREDIENTS

SWEET, SPICY, SAVORY GINGER (NO.8)

Paulette Mitchell

50th Wednesday, May 9, 6 pm - 9 pm, \$65

The seductive flavor of ginger is a distinctive element of Chinese, Vietnamese and Thai cuisines. It's available in several forms, each of which serves a unique purpose. Join Paulette as she offers some insight into this ingredient and shares recipes from her travels to Asia. *Gingered Chicken and Pineapple Stir-Fry; Chinese Firecracker Noodles; Ginger-Infused Jasmine Rice; Ginger, Coconut and Lemongrass Soup.*

PASTA AND GRAINS

HANDS-ON STUFFED PASTA (NO.9)

Antonio Ceccoli

50th Monday, March 5, 6 pm - 9 pm, \$69

GRD Monday, April 16, 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.10)

Antonio Ceccoli

GRD Monday, March 26, 6 pm - 9 pm, \$69

50th Monday, May 14, 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.11)

Peter Tignor

50th Thursday, March 8, 6 pm - 9 pm, \$69

GRD Monday, April 2, 6 pm - 9 pm, \$69

50th Friday, May 25, 6 pm - 9 pm, \$69

GRD Tuesday, May 29, 6 pm - 9 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).*

TECHNIQUES

KNIFE SKILLS WITH WÜSTHOF (NO.12)

Clark Stone

GRD Tuesday, March 20, 6 pm – 8 pm, \$69

Sharpen your knife skills with Clark Stone, sales manager for Wüsthof Cutlery. This hands-on class 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.

MASTERING MEATS (NO.13)

Peter Tignor

GRD Wednesday, April 18, 6 pm – 9 pm, \$69

The Mastering Sauces guru is back, but this time he'll show you how to tackle every kind of meat imaginable. Peter will have you in the kitchen poaching, sautéing, braising and deep-frying your way to success in handling the most expensive — and rewarding — of foods: meat. *Grill: Flank with Chimichurri; Confit: Rabbit Rillettes on Crostini with Dijon and Jam. Pan-Fry: Thai Fish Cakes with Nuoc Cham. Deep-Fry: Fried Chicken Bites with Caesar Salad. Roast: Tuscan Brined Pork Loin with Rosemary Salsa Verde. Braise: Jamaican Jerk Chicken Thighs with Fried Plantain Chips. Sauté: Seared Salmon with Garlicky Herbed Rice. Poach: Eggs with Roasted Vegetable Salsa. Dessert: Candied Bacon.*

DUST OFF THE GRILL (NO.14)

Jeremy Reinicke

GRD Saturday, May 26, 1 pm – 4 pm, \$69

Go ahead, rip off that plastic cover and fire it up! You've got the grill, you've got the motivation and Chef Jeremy's got the recipes and tricks to make meat magic on the grill this summer. This hands-on primer will spark your inner grill genius and have you ready for backyard action before you even have time to make Memorial Day plans! *Grilled Caesar Wedge; Grilled Oysters on the Half Shell; Smokey Halibut Tacos; Lamb Chop with Agave Glaze; Mike's Grilled Cauliflower Steak; Grilled Flatbread with Braised Fennel and Rhubarb.*

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. This class comes with one glass of wine or beer per student, so you know, 21 and up, please.

SUPPER CLUB: LUCK O' THE IRISH (NO.15)

Mary Goetz

50TH Saturday, March 17, 6 pm – 9 pm, \$75

Crispy Reuben Rolls; Shredded Brussels Sprouts Sauté with Pistachio and Lemon; St. Peter's Snake Bread; Updated Mini Shepherd's Pies with Beef, Stout and Spinach with a Crispy Sweet Potato Crust; Guinness Cupcakes with Cream Cheese Icing.

COOKING CLUB: SAVORY STARTERS & SWEET ENDINGS (NO.16)

Kevin Wencel

GRD Saturday, March 24, 6 pm – 9 pm, \$75

Bruschetta with Bresaola; Crab Cakes with Salsa and Aioli; Marinated Beef and Pepper Skewers with Horseradish; Spanish Shrimp Tacos; Chocolate Polenta Cake with Candied Kumquats; Cornmeal Cake with Warm Berries; Orange Beignets.

SUPPER CLUB: SNOW MELT CELEBRATION (NO.17)

Mary Goetz

50TH Tuesday, April 3, 6 pm – 9 pm, \$75

Lightly Battered Asparagus Spears with Garlic-Lemon Aioli; Artichoke, Prosciutto and Frisée Salad with Shaved Fennel in Lemon Vinaigrette; Spring Pea and Onion Risotto; Grilled Leg of Lamb with Fresh Herbs (marinated in a rosemary Greek yogurt sauce); Strawberry Crumb Pudding Cake.

COOKING CLUB: FRENCH SPRING (NO.18)

Kevin Wencel

GRD Saturday, April 14, 6 pm – 9 pm, \$70

Salade Jardinière; Asparagus Soup; Roasted Leg of Lamb with Roasted Vegetables; Salmon Niçoise; Untraditional Potatoes Raclette; Walnut Cake with Ice Cream.

COOKING CLUB: SPRING GRILL WAKE-UP (SEE NO.44)

Kevin Wencel

GRD Friday, May 4, 6 pm – 9 pm, \$75

Thai Grilled Beef Salad; Grilled Portobellos with Garlic Potatoes and Salsa Verde; Grilled Spring Chicken with Vodka Sauce; Grilled Fish Tacos; Grilled Spring Onion Pasta with Smoked Tomato Sauce; Fresh Spring Berries and Ice Cream.

SUPPER CLUB: CINCO DE MAYO CELEBRATION (NO.19)

Mary Goetz

50TH Saturday, May 5, 6 pm – 9 pm, \$75

Carrot and Cilantro Nests with Chipotle Crema; Chiles Rellenos with Salsa Ranchero; Arroz Mexicano (authentic Mexican rice); Salmon Tikin-Xic with Salsa Xni-Pec (Yucátan-style grilled salmon with tomato orange salsa); Flan de Queso (Mexican warm cream cheese flan with crème caramel sauce).

COOKS' VERY OWN

PROFESSIONAL APPROACH TO BASICS (NO.28)

Van Keszler

50TH May 14, 15, 21 and 22, 10 am – 1 pm, \$365

GRD March 5, 6, 12, and 13, 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 (held over subsequent weekends) is ideal for the beginner or intermediate cook who wants to build a strong foundation for lifelong culinary adventures.

Professional Approach To Basics cont...

This class meets four times: On 50th May 14, 10 am - 1 pm, May 15, 10 am - 1 pm, May 21, 10 am - 1 pm, May 22, 10 am - 1 pm; On Grand March 5, 10 am - 1 pm, March 6, 10 am - 1 pm, March 12, 10 am - 1 pm, March 13, 10 am - 1 pm.

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; Rata-touille. **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.21)

Peter Tignor

50TH Friday, April 13, 6 pm – 9 pm, \$265

Sat. & Sun., April 14, 15 1 pm – 4 pm

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!

Day One Menu: Chicken Stock; Dressings; Home-made Pasta; Macaroni and Cheese; Pasta Salad with Shrimp and Pesto; Linguine with Zesty Marinara Sauce.

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

SUNDAY SUPPERS

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' Dinner Series — Classes that are light on instruction and heavy on social time. Come share food, family, community and more at these leisurely gatherings.*

SUNDAY SUPPERS IN MARCH (NO.22)

Peter Tignor

GRD Sunday, March 11, 5 pm – 7 pm, \$25

Romaine with Roasted Pears, Goat Cheese, Candied Pecans, Red Wine and Tarragon Vinaigrette; Fried Tea-Brined Chicken; Truffled Grits with White Cheddar; Cider-Braised Cabbage; Chocolate-Chocolate Chip Pie with Sweet Bourbon Cream.

|| SUNDAY SUPPERS: APRIL – BRAZILIAN FEAST (NO.23)

Mike Shannon

GRD Sunday, April 15, 5 pm – 7 pm, \$25

Mixed Green Salad; Couve (wilted kale with bacon); Feijoada (rice with black beans prepared in traditional Brazilian style); Brazilian Flan.

|| SUNDAY SUPPERS: MOTHER'S DAY BRUNCH (NO.24)

Mike Shannon

GRD Sunday, May 13, 1 pm – 3 pm, \$30

Mimosa; Artisan Bread; Spinach Salad with Strawberries and Lemon Poppy Seed Dressing; Strata with Mushrooms and Sausage; Mini Black-Bottomed Key Lime Pies.

DRINKS AND EATS

SOUTH AFRICAN HARVEST: WINE PAIRING DINNER (NO.25)

Roy Goslin

50TH Friday, March 2, 6 pm – 9 pm, \$75

We've got our sights set on spring here, but on the other side of the equator, it's fall! The new wine has been racked and it's time to start planning next year's vineyard plantings. It is cool and damp outside. A fire is burning on the hearth. It's the perfect time to enjoy a harvest wine pairing dinner South African style! *Cape Pickled Fish with Couscous Salad; Pasta in Red Wine with Seared Calamari; Herb-Crusted Chicken Tenderloin; Potato and Yam Gratin; Roasted Vegetables; Malva Pudding with Van der Hum Cream.*

WINE BUZZ: SECOND FLIGHT (NO.26)

Mike Shannon, Leslee Miller

50TH Friday, March 9, 6 pm – 8 pm, \$65

In this second session, we'll take you on a two-hour sensory journey through the vines, with a recap of the basic grapes we covered in the first class before we move on to a whole slew of newbies. Chef Mike will whip up some tasty bites for pairing, while Sommelier 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! *Smoked Salmon Puffs with Spicy Orange Sauce; Warm Zucchini and Tomato Salad with Chèvre; Duck Confit with Grilled Fennel and Shallot Jam; Berry Shortcake.*

SCOTCH AND STEAK: THE SEQUEL (NO.27)

Joe Zahner, John Seal

GRD Friday, March 9, 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.*

HEY, LET'S DO BRUNCH! (NO.28)

Kevin Ryan

50TH Saturday, March 10, 10 am – 1 pm, \$70

"Brunch," perhaps the most well-known portmanteau word, lets us blur the line between morning errands and afternoon fun. Come join Kevin and carouse at Cooks for a while with some yummy treats and fancy pre-noon drinks. *Classic Mimosa; Orange Grapefruit Spikes; Huevos Rancheros Burritos with Chorizo; Apple Pie-Stuffed French Toast; Scrambled Eggs with Arugula, Sun-Dried Tomatoes and Goat Cheese; Southern Biscuits with Sausage Gravy; Cinnamon-Sugar Buttermilk Doughnuts; Hot Chocolate.*

BEST OF THE BEST II (NO.29)

Mike Shannon, Leslee Miller

GRD Wednesday, March 14, 6 pm – 9 pm, \$75

Ring the dinner bell — it's time for round two. If you thought you already had the best of the best, think again. The best just keeps getting better when the delicious duo of Chef Mike and Sommelier Leslee are around. They're back with another full menu of food and wine pairings from their favorite menus and classes. *Romaine with Smoked Trout and Duck Vinaigrette; Penne with Gorgonzola Tomato Sauce; Lemongrass Mussels; New York Strip with Creamy Crab Sauce; Berry Bread Pudding.*

BIG BLENDS AND BEYOND: STEAK AND CABERNET – THE ENCORE (NO.30)

Leslee Miller, Mike Shannon

50TH Friday, March 23, 6 pm – 9 pm, \$75

Just in time for spring, things are warming up at Cooks! Chef Mike and Leslee, our resident sommelier, are back with an encore presentation of their much-loved Steak and Cab class. Mike will prepare steaks every which way, and Leslee will pair each of them with a big, hearty red. This class is sure to be a blast — sign up soon! *Grilled Zucchini Steak with Red Pepper Coulis; Sweet Onion Steaks with Honey-Dijon Glaze; Swordfish Steak with Caramelized Endive; Flat Iron Steak with Gorgonzola Thyme Butter; Individual Chocolate Soufflés.*

SPRING, GLORIOUS SPRING: A BEER AND WINE PAIRING DINNER (SEE NO.41)

Leslee Miller, Michael Agnew, Mike Shannon

GRD Wednesday, April 4, 6 pm – 9 pm, \$75

THINK INSIDE THE BOXED WINE (NO.31)

Leslee Miller, Mike Shannon

50TH Thursday, April 19, 6 pm – 9 pm, \$75

Think that boxed wines don't count? Think again. There are some positively delicious wines from a box out there on the market. Join Sommelier Leslee Miller as she unpacks the absolute best boxed wines, while her cohort, Chef Mike Shannon, builds a menu around them fit for a king. These two will have you stepping "outside your wine box" in no time! *Spinach Salad with Lemon Poppy Seed Dressing; Spring Pasta Primavera; Seared Tuna with Sesame Slaw; Flat Iron Steak with Gorgonzola Butter; Chocolate Raspberry Soufflés. Cheese; Southern Biscuits with Sausage Gravy; Cinnamon-Sugar Buttermilk Doughnuts.*

THE NEW SCOTCH AND STEAK (NO.32)

Joe Zahner, John Seal

GRD Friday, April 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.*

APPETIZERS AND COCKTAILS: AMAZING ASIAN (NO.33)

Kevin Ryan

GRD Friday, April 27, 6 pm – 9 pm, \$75

Here we go again! Sign up now for your spot in this wildly popular class. Savor the tastiest, fanciest Far Eastern appetizers Kevin can dream up while you sip deliciously decadent concoctions with an Asian flair. *Indian Spiced Nuts; Fresh Vietnamese Spring Rolls with a Spicy Peanut Dipping Sauce; Chinese Garlic Chicken Skewers with a Hoisin-Sesame Dipping Sauce; Thai Lettuce Wraps; Apple Soju Cocktails; Lemongrass Mojitos; Pomegranate Blowfish Cocktail.*

DESPERATELY SEEKING CHARDONNAY (NO.34)

Mike Shannon, Leslee Miller

GRD Monday, April 30, 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.*

TACOS Y TEQUILA (NO.35)

Kevin Ryan

GRD Saturday, May 5, 6 pm – 9 pm, \$70

A good taco has all the culinary splendor of a good steak. So why not pair it with the best of Mexican liquor: tequila! Join Kevin as he shows you some of the best of Mexican cuisine and gives you a taste-driven tour of the nuances of this misunderstood drink. *Fresh Corn Tortillas; Shepherd-Style Spicy Pork Tacos; Steak Tacos with Sweet and Spicy Red Onions; Green Rice with Pepitas; Fresh Flour Tortillas; Baja Fish Tacos; Chocolate-Cayenne Butter Cookies; Flight of Three Premium Tequilas.*

VINES AND REEFS: RETURN TO THE PLAYA (NO.36)

Leslee Miller, Mike Shannon

GRD Wednesday, May 16, 6 pm – 9 pm, \$75

Rule No. 1: Seafood does not always mean white wine! When it comes to pairing wine and seafood, the possibilities are endless. Sit back and relax while Sommelier Leslee and Chef Mike transport your palate back to the beach with this set of fresh seafood ingredients and perfect wine pairings. *Crispy Shrimp Rolls with Jamaica Guajillo Sauce; Lemongrass Mussels; Pan-Fried Sea Bass with Hot Herbed Vinaigrette; Macadamia Nut-Crusted Grouper; Panna Cotta with Balsamic Strawberries.*

THE ORIGINAL SCOTCH AND STEAK (No.37)

Joe Zahner, John Seal

GRD Friday, May 18, 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; Pommes Galette; Bread Pudding with Whiskey Sauce.*

MORE STEAK AND CABERNET (No.38)

Leslee Miller, Mike Shannon

GRD Thursday, May 24, 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 with Caramelized Onions; Flourless Chocolate Torte.*

SPRING FLING

SEASON OF CITRUS (No.39)

Laura Bjelogrljic

GRD Saturday, March 10, 3 pm – 6 pm, \$65

Bergamots, blood oranges, clementines, Meyer lemons and Key limes ... Now is the time to really enjoy the fruits of the season! These are the months that citrus is at its best. Let Chef Laura show you some of her favorite desserts that showcase these tasty, fabulous fruits. *The Ultimate Lemon Bar; Key Lime Tart with Coconut Crust; Lemon Torte; Blood Orange Sabayon with Almond-Orange Butter Cookies.*

ITALIAN SPRING CELEBRATION (No.40)

Carmela Hobbins

GRD Monday, March 12, 6 pm – 9 pm, \$65

Chef Carmela is back in the Cooks kitchen to share all-new recipes from her recently released cookbook, *Celebrations with Carmela's Cucina*. This springtime meal is perfect for Easter or for any spring celebration that you might be hosting. Celebrate spring — Italian style! *Artichoke and Italian Cheese Bruschetta; Bolognese Fettuccine with Peas and Ham; Marinated Rosemary-Grilled Lamb Chops; Sage-Roasted Potatoes; Garlic- and Olive Oil-Sautéed Green Beans; Sicilian Cannoli.*

SPRING, GLORIOUS SPRING: A BEER AND WINE PAIRING DINNER (No.41)

Leslee Miller, Michael Agnew, Mike Shannon

GRD Wednesday, April 4, 6 pm – 9 pm, \$75

Find your way from the Arctic tundra to the bright green colors of spring! Sommelier Leslee Miller brings the wine and Cicerone Michael Agnew comes with beer to pair to a delectable spring menu prepared by Cooks' very own Chef Mike Shannon. Sip, savor and learn a little too, as you taste a variety of wines and beers paired to a full menu of courses. *Minted Pea Purée Crostini with Chive Cream; Green Salad with Roasted Tomato Vinaigrette; Shrimp Pesto Fettuccini; White Bean Cassoulet; Ricotta Cheesecake with Ginger Crust and Salt Caramel Sauce.*

SPRING FRENCH MARKET DINNER (No.42)

Bret Bannon

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

It's that time of year when every market in France is bursting with spring abundance. The artichokes are the size of softballs and tender young asparagus spears poke out of shopping baskets all over town. Join Bret to prepare this multicourse French meal using the freshest ingredients spring has to offer us. *Stuffed Artichokes with Tapenade and Chèvre; Morel Mushroom Tart; Fresh Pasta with Asparagus and Watercress Pesto; Slow-Roasted Salmon with Rhubarb Chutney; Frangipane Tart with Summer Berries.*

SIMPLE SPRING PICNIC (No.43)

Randy Kingsbury

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

Join Chef Randy in the Cooks kitchen to make a meal full of spring recipes you'll be happy to add to your repertoire. We'll take advantage of the arrival of tender, young spring vegetables to create an easily prepared meal that can go from linens and candlesticks to the picnic basket. *Deviled Eggs; Lemon Champagne Poached Chicken Breast; Spring Vegetables en Papillote; Herbed Biscuits with Compound Butter; Fusilli and Baby Greens Salad; Violette Crème Cake.*

COOKING CLUB: SPRING GRILL WAKE-UP (No.44)

Kevin Wencel

GRD Friday, May 4, 6 pm – 9 pm, \$75

Work in teams to prepare a portion of a multi-course meal, and Cooks supplies the wine and beer. This class comes with one glass of wine or beer per student, so 21 and up only, please. *Thai Grilled Beef Salad; Grilled Portobellos with Garlic Potatoes and Salsa Verde; Grilled Spring Chicken with Vodka Sauce; Grilled Fish Tacos; Grilled Spring Onion Pasta with Smoked Tomato Sauce; Fresh Spring Berries and Ice Cream.*

PATIO PREP

Summertime and the livin' is easy. It's been a long, hard trek across the frozen tundra. Now it's time to sweep off the patio and tune up the grill. At Cooks' exclusive mini-classes, we'll whip up some tasty salsas, talk about all the good food we're gonna eat and have an adult beverage. You're welcome.

SUMMER SMALLS (No.45)

Mike Shannon, Karl Benson

GRD Saturday, May 19, 11 am – Noon, \$10

GRD Saturday, May 19, 11 am – Noon, \$10

Components of Great Tacos: From Shells to Fillings, come explore the easy path to great, fresh tacos.

GRILL OF MY DREAMS (No.46)

Mike Shannon, Karl Benson

GRD Saturday, May 19, 1 pm – 2 pm, \$10

GRD Saturday, May 19, 1 pm – 2 pm, \$10

Chicken Saté; Marinated Flank Steak; Zucchini Planks with Red Pepper Coulis.

SALSAS AND SANGRIA (No.47)

Mike Shannon, Karl Benson

GRD Saturday, May 19, 3 pm – 4 pm, \$10

GRD Saturday, May 19, 3 pm – 4 pm, \$10

Salsa Verde; Tomato Salsa; Fruit Salsa; White Sangria.

KIDS TO TEENS

COOK WITH YOUR KID! (No.48)

Michelle Horovitz

GRD Sunday, April 1, 1 pm – 3 pm, \$50

Chef Michelle wants to give your 5-year-old a knife. And a sauté pan. Maybe a blender too. She doesn't want them to hurt themselves, but she thinks that learning the correct way to hold a knife and use the stove empowers your tiny chefs and fosters the love of cooking healthful, seasonal food that can only be achieved by doing it themselves. Kids ages 5 to 8 and a parent or grandparent. Price is per participant. Minimum of two seats per purchase. Child must attend with a parent or grandparent. *Spring Rolls; Personal-Sized Frittatas Rancheros with Salsa and Guacamole; Whole-Wheat Veggie Pizza; Miniature Strawberry-Rhubarb Pies.*

RENTS AND RUNTS: MOTHER'S DAY (No.49)

Carrie Franzen

GRD Saturday, May 5, 10 am – 1 pm, \$69

Have a budding chef in the family? Here's the perfect way to not only encourage his or her fondness for food, but also spend quality time together. Escape with your child on this culinary journey with international flavors. 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. *Saucy Spicy Sirloin Steak; Baked Fish with Roasted Herbs, Potato and Tomato; Pasta Caprese; Thai Chicken Salad with Mango; Tomato Tarte Tatin; Strawberry Orange Shortcakes.*

ETHNIC AND REGIONAL

CRASH COURSE IN SUSHI (NO.50)

Jonathan Kaye

50TH Saturday, March 3, 1 pm – 4 pm, \$69

GRD Saturday, April 28, 3 pm – 6 pm, \$69

50TH Friday, May 11, 6 pm – 9 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.*

NORDIC LUNCH (NO.51)

Bonnie Sparrman

GRD Saturday, March 3, 10 am – 1 pm, \$65

Whether your background is Nordic or not, you will learn many applicable culinary tips and your heart will be warmed by these scrumptious dishes that seem special to us, but are simple classics to our friends in Scandinavia. *Split Pea and Ham Soup; Limpa Rye Bread; Swedish Pancakes with Lingonberries and Crème Fraîche; Cucumber Dill Salad; Almond Cake; Raspberry Sauce.*

FRENCH COUNTRY MEAL (NO.52)

Mary Goetz

GRD Wednesday, March 7, 6 pm – 9 pm, \$69

Jump in the kitchen with Chef Mary and learn how to make fabulous French fare like the gentle folks of the French countryside. *Vive la France! Chestnut Soup; Pissaladière (French pizza); Lyon-naise Salad; Chicken Breast with Tarragon Cream Sauce; Green Beans Amantine; Pommes Anna (crispy potato cakes); Tarte Tatin (French apple tart) with Ice Cream.*

DOSA: INDIAN CRÊPES (NO.53)

Anu Seshadri

GRD Friday, March 16, 6 pm – 9 pm, \$69

You’ve had waffles, pancakes and crêpes. But what about dosa? Dosa is the king of breakfast in southern India and popular at lunch and dinner tables as well. It’s dished out at street-side stalls and five-star restaurants alike. Join Chef Anu in the kitchen to experience the art of making this simply satisfying meal. *Dosa (using traditional as well as instant batters); Lentil Vegetable Stew; Traditional Potato Stuffing; Chettinad Chicken Stuffing; Coconut Chutney.*

ITALIAN PIZZA WORKSHOP (NO.54)

Antonio Ceconi

GRD Monday, March 12, 6 pm – 9 pm, \$69

50TH Monday, March 19, 6 pm – 9 pm, \$69

GRD Wednesday, May 23, 6 pm – 9 pm, \$69

50TH Tuesday, May 29, 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.*

MORE ADVENTURES IN THE KOREAN KITCHEN (NO.55)

Terry John Zila

50TH Sunday, March 25, 1 pm – 4 pm, \$65

Bulgogi, Gochujang, Kimchi, Bibimbap! No, we’re not scat singing — we’re going on an adventure through Korean cuisine. With Chef Terry as our guide, we’ll explore Korean interpretations of dishes that take simple meat, rice and vegetables from Dullsville to Thrill City! *Sizzling Beef with Steamed Rice; Cucumber Kimchi; Bulgogi Sandwich Sliders; Korean Chicken Soup; Steamed Chicken and Shrimp Mandu Dumplings.*

QUICK AND EASY THAI STIR-FRY WITH LEMON GRASS RESTAURANT (NO.56)

Ann Ahmed

50TH Tuesday, March 27, 6 pm – 9 pm, \$65

Looking to add a little spice to your weeknight dinners? Join Chef Ann from Lemon Grass in Brooklyn Park to learn the basics of stir-fry Thai style. It’s a fresh and healthful way of eating — not to mention lots of fun. *Ginger Beef; Beef in Black Bean Sauce; Holy Basil Chicken; Shrimp Pad Ped.*

QUICK AND EASY THAI DISHES FROM LEMON GRASS (NO.57)

Ann Ahmed

GRD Thursday, April 5, 6 pm – 9 pm, \$69

Learn the secrets behind delicious, authentic Thai food in this fun-filled hands-on class with Thai expert Ann Ahmed from Lemon Grass Restaurant in Brooklyn Park. You’ll learn all the techniques necessary to craft these quick and easy dishes and go home with the knowledge and expertise to make them again for family and friends. *Spring Rolls; Pad Thai; Green Chicken Curry.*

VIVA MEXICO! (NO.58)

Kevin Ryan

GRD Friday, April 6, 6 pm – 9 pm, \$70

It’s never too early in the season to start serving margaritas, right? Kevin’s created a whole menu for your next dinner party to celebrate the bright, fresh flavors of Mexico. From drinks to dessert, Kevin’s recipes will have you putting on your party hat and saying olé! *Chunky Guacamole; Spicy Grilled Garlic Shrimp; Chicken Enchiladas with Chile Sauce; Green Rice with Toasted Pumpkin Seeds; Mexican Chocolate Butter Cookies; Pineapple Margaritas.*

SPAIN: VALENCIA (NO.59)

Terry John Zila

50TH Friday, April 6, 6 pm – 9 pm, \$65

Well I’ve never been to Spain, but I kinda like the music — and the food’s not too shabby either! Chef Terry is back and ready to take you on a tour of this country’s fascinating coastal capital, where they speak Castilian, call an omelet a “tortilla,” and have the honor of being the birthplace of paella. Terry will cook up a Valencian dinner sure to satisfy your Spanish cravings and send you home ready for a siesta. *Gazpacho con Uvas (chilled white gazpacho with almonds and grapes); Paella Salad; Albondigas (spiced meatballs with tomatoes); Carne de Cerdo Relleno de Mermelada de Cebolla (onion-stuffed pork tenderloin); Torta de Almendras (almond torte with summer fruit).*

THE ART OF PRIMO PIATTO (NO.60)

Antonio Ceconi

50TH Monday, April 9, 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.*

DANISH PASTRY DEMYSTIFIED (NO.61)

Bonnie Sparrman

50TH Saturday, April 14, 8 am – 11 am, \$65

We love pastry — especially Danish with its thin layers and tasty fillings tucked inside. Join Bonnie, a second-generation Dane, as she makes gorgeous and delicious authentic Danish pastry and explains the history of its name. You will be amazed at the beautiful Danish you’ll learn to make and how easy they are to recreate at home. *Danish Mock Braid Filled with Raspberry and Almond Paste; Almond-Filled Bear Claws; Pinwheel Pastries; Pecan-Filled Pastry Snails; Apricot-Filled Danish Envelopes; Glazes for Pastries.*

PROSECCO BRUNCH (NO.62)

Robin Asbell

GRD Saturday, April 14, 10 am – 1 pm, \$70

While Italian food often conjures images of enormous dinners, it also makes for splendid brunches. Robin presents a nice twist on the champagne brunch, paring Italian dishes with prosecco, the sparkling wine of Italy. One glass of prosecco included in the cost of the class, so 21 and up only please! *Arugula Fennel Salad with Prosecco Vinaigrette; Porcini Crostini with Smoked Almonds; Crespelle di Scampi; Hazelnut-Crusted Chicken with Gorgonzola Sauce; Pasta Primavera with Chervil; Zuppa Inglese with Mascarpone and Strawberries.*

SOUTHERN INDIAN NEW YEAR'S CELEBRATION (No.63)

Anu Seshadri

50th Friday, April 20, 6 pm – 9 pm, \$69

We know it's been almost five months since we rang in the new year here, but in the south of India, their new year is just beginning. Join Chef Anu for "Saddi" — a tasty meal traditionally served on a banana leaf -- and celebrate the southern Indian New Year in style. *Panakam* (a sweet drink spiced with ginger and mango); *Vada* (croquettes with lentils and spices); *Sambhar* (vegetable-lentil stew with tamarind and spices); *Rasam* (tomato soup with ghee); *Rice*; *Pappadam*; *Aviyal* (a medley of spring vegetables in a coconut-yogurt sauce laced with green chiles); *Payasam* (sweet pudding with thin vermicelli, nuts and raisins in sweetened milk).

SPRING CELEBRATION BRUNCH (No.64)

Carmela Hobbins

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

It's finally spring, let the celebrations begin! Carmela is back with this great menu from her new book, *Celebrations with Carmela's Cucina*. She'll create a meal worthy of getting out of your pj's a little early on that special weekend morning to host a beautiful brunch for a confirmation, graduation, bridal luncheon, birthday or even Mother's Day. *Yogurt and Granola Sundaes*; *Mini Vegetable Frittatas with Italian Sausage*; *Zucchini Nut Bread*; *Blueberry Muffins*; *Chocolate-Dipped Strawberries*.

ADVANCED SUSHI WITH COASTAL SEAFOODS (No.65)

Nils Westdal

50th Friday, April 27, 6 pm – 9 pm, \$69

Like eating sushi and want to be able to make it for yourself? It's easier than you might think. Join fishmonger and sushi expert extraordinaire Nils Westdal, from Coastal Seafoods, as he teaches you all the tips and tricks you need to prepare perfect rolls and nigiri at home. *Miso Soup*; *Inside-Out Rolls*; *Pickled Mackerel (saba)*; *Caterpillar Roll (with eel)*; *Spider Roll (with soft-shell crab)*; *Tuna Tataki Salad*; *Japanese Poke*; *Live Uni*; *a Variety of Sashimi*.

ASIAN NOODLES (No.66)

Terry John Zila

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

Whether you like it hot, cold, sweet or spicy, there's an Asian flavor profile to suit your tastes. Through traditional preparation techniques, Terry will introduce you to not only the regional flavors of Asia, but also the wonderful textural differences that make each noodle dish unique. *Thai Fried Noodles with Shrimp and Chicken*; *Vietnamese Rice Noodle Salad with Lemongrass Pork*; *Hong Kong Ginger Beef and Noodle Stir-Fry*; *Japanese Teriyaki Salmon with Udon Noodles and Spinach*; *Ginger Ice Cream*.

THAI NOODLES AND RICE WITH LEMON GRASS RESTAURANT (No.67)

Ann Ahmed

50th Monday, April 30, 6 pm - 9 pm, \$65

If you're a Thai food lover, you know that finding a good place to get your rice and noodle fix is as essential to daily life as clothing and shelter. Stop searching — Van is here to show you how to make restaurant-quality fried rice, pad Thai and more at home! *Pad Thai*; *Peanut Noodle*; *Silver Noodle Salad*; *Thai Fried Rice*.

SPRING EVENING IN FLORENCE (No.68)

Carmela Hobbins

50th Monday, May 7, 6 pm – 9 pm, \$65

In this all-new class from Carmela's latest cookbook, *Celebrations with Carmela's Cucina*, she shares recipes from her favorite restaurant in Florence, La Sostanza. While dining in the famous establishment one evening, she asked the chefs for a cooking class. Well, she got it in their rustic kitchen, and now she's passing her skills along to you. Get ready to dine like the Florentines. *Mangiamo! Cannellini Bean Crostini*; *La Sostanza's Chicken in Butter Sauce*; *Eggplant Caponata with Tomatoes, Olives and Celery*; *Orzo Salad with Pine Nuts, Feta and Rosemary*; *Individual Baked Fruit Desserts with Vanilla Ice Cream*.

MODERN ITALIAN (No.69)

Kevin Ryan

GRD Friday, May 11, 6 pm – 9 pm, \$65

Americans love Italian food more than we love hot dogs and baseball. Chef Kevin's putting a whole new spin on some Italian classics to keep our favorite food fresh and fun! *Sicilian Pasta and Bean Soup with Pancetta and Orange*; *Sautéed Chicken with Brown Butter and Sage* (chicken saltimbocca); *Creamy Parmesan Polenta*; *Whole-Wheat Pasta with Sausage and Fennel*; *Lemon Panna Cotta with Raspberry Sauce*.

JUST DESSERTS

FABULOUSLY FANCY CAKES (No.70)

Laura Bjelogrljic

50th Sunday, March 4, 1 pm – 4 pm, \$65

Will the real cake boss please stand up? That's right — Chef Laura's here, taking all comers, to show us she's the real boss of super-fancy cakes. She'll bake, layer, fill, frost and fondant her way through the basics — then top it all off with pearl dust and gum paste masterpieces. Don't miss the show! *Tender White Cake*; *Swiss Meringue Buttercream*; *Decorations*.

HELLO, CUPCAKE (No.71)

Carrie Franzen

50th Sunday, March 18, 1 pm – 4 pm, \$69

GRD Tuesday, May 15, 6 pm – 9 pm, \$69

Learn how to make eye-catching cupcake 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 any occasion. *Vanilla Cupcake*; *Banana Cupcake*; *Red Velvet Cupcake*; *Buttercream Icing*; *Decorations*.

TARTS, CAKES AND PIES (No.72)

Carrie Franzen

GRD Sunday, April 15, 10 am – 1 pm, \$65

Fill out your dessert repertoire with something from each category — tarts, cakes and pies. Learn helpful tips on making foolproof doughs, rolling and creating decorations to wow your guests. Chase away the winter doldrums and experience a little sly (or three!) of dessert heaven. *Chocolate Cherry Cheesecake Tart*; *Lemon-Lime Soufflé Tart*; *Mocha-Rum Walnut Layer Cake*; *Tropical Carrot Cake with Coconut Cream Cheese Frosting*; *Banoffee Pie (banana-toffee)*; *Gingered Lemon Meringue Pie*.

PARISIAN PATISserie (No.73)

Carrie Franzen

50th Sunday, April 22, 1 pm – 4 pm, \$65

Ooh la la! Come with Chef Carrie on a walk through the streets in Paris, smelling fresh-baked bread, being tempted by little pastries in the window, and stuffing yourself with luxurious French pastries. Then you can recreate these decadent, delightful treats in your kitchen at home. *Bon Appétit! Orange Madeleine*; *French Filled Macaroons*; *Apple Tarte Tatin*; *Sweet and Savory Palmiers*; *Petite Chocolate Éclairs*; *Praline-Filled Paris-Brests*.

CRISPS, CRUMBLES, COBLERS AND FOOLS (No.74)

Carrie Franzen

50th Sunday, April 29, 1 pm – 4 pm, \$65

Remember mom's yummy, simple fruit desserts? She'd take nature's best, toss in some sugar, flour, and toppings and —ta-da! — an hour later, it's ready to eat? Chef Carrie will take the mystery out of creating wonderful, rustic desserts in this quick, delicious class. Mom would be proud! *Gingered Apple Rhubarb Crisp*; *Very Bery Rhubarb Cobbler*; *Red Fruit Crumble*; *Strawberry Orange Fool*; *Double Crunch Bumbleberry Crisp*.

PRO PASTRIES (No.75)

Laura Bjelogrljic

GRD Saturday, May 12, 3 pm – 6 pm, \$65

It beckons to you — that shiny pane of glass, guarding tiny, artful masterpieces seemingly made only of flour, sugar and skill. You don't have to drop \$8 every time you want to indulge in one of these beauties. Instead, let Chef Laura show you some of the tricks of the trade to make showcase-worthy desserts at home. *Carrot Cake with Cream Cheese Frosting and Marzipan Carrots*; *Fruit Tart with Vanilla Pastry Cream*; *Cream Puffs with Chocolate Drizzle*; *Chocolate Torte Adorned with Chocolate Leaves*.



Are you looking for ways to eat more healthfully? Here are three classes to help you cook healthfully at home, eat well and feel your best.

GLUTEN-FREE FUN (No.76)

Robin Asbell

GRD Thursday, March 1, 6 pm – 9 pm, \$65

Giving up gluten can be fun, once you learn a few tricks in the kitchen. In this seasonal menu, we will enjoy the spring flavors and learn how to make a whole menu of delicious foods you may have thought were out of bounds. *Gluten-Free Raspberry Muffins with Streusel*; *Creamy Asparagus Soup with Sorrel*; *Roasted Vegetable, Goat Cheese and Pesto Sandwiches on Gluten-Free Focaccia*; *Gluten-Free Pasta Primavera*; *Gluten-Free Blueberry-Lemon Crisps*; *Intensely Dark Chocolate Roulade Cake with Ganache Filling*.

VEGAN TILL SIX (NO.77)

Robin Asbell

50th Thursday, March 15, 6 pm – 9 pm, \$65

Famed food columnist and meat-lover Mark Bittman declared himself “vegan till 6” a few years ago, dropping pounds, cholesterol and heart disease risk immediately. You may not want to commit to a meat-free lifestyle, but eating more plants is a great way to minimize your environmental impact, save money and get healthy. Come and learn ways to create tasty plant-based cuisine that will get you through the day, and see how much better you feel. What you eat after that is up to you! *Super Blue Green Breakfast Smoothie; Maple Barley Granola with Almond Milk; Skillet Onion Flatbread with Roasted Garlic-Red Lentil Hummus; Edamame and Spring Vegetables in Raspberry Vinaigrette; Pomegranate Tabbouleh with Pistachios; Squash Quesadillas with Cranberry Salsa; French Lentil and Potato Soup with Herbs.*

VEGETARIAN SPRING CELEBRATION (NO.78)

Robin Asbell

GRD Thursday, May 10, 6 pm – 9 pm, \$65

Come celebrate the sexy, green stars of springtime in this fun-filled, informative class that will have you embracing a more healthful lifestyle in no time. *Asparagus-Quinoa Risotto; Baby Greens and Roasted Spring Onions with Pistachio-Crusted Goat Cheese; French Spring Vegetable Soup with Edamame Pistou; Provençal Caramelized Onion, Greens and Chèvre Frittata; Triple Mushroom Creamy Linguine; Rhubarb Streusel Bars with Cashew Ice Cream.*

TWIN CITIES’ FINEST

BLACKBIRD VISITS COOKS (NO.79)

Chris Stevens

GRD Monday, March 5, 6 pm – 9 pm, \$70

Join Cooks in welcoming back Chef Chris Stevens from Blackbird Cafe for an evening sampling their ever-changing, locally focused menu. You’ll leave satisfied and full of tips and tricks for coaxing the best possible flavor out of foods grown right here in the Twin Cities. *Belgian Endive Salad with Coriander Vinaigrette, Pepitas and Queso Fresco; Salt-Crusted Beet Terrine; Orecchiette with Braised Pork Shank; Mushroom-Stuffed Cappelletti with Bent River Camembert Cream; Pork Confit with Creamy Polenta; Carrot Cake with Goat Cheese Frosting.*

COASTAL SEAFOODS VISITS COOKS: GOURMET FISH VIII (NO.80)

Jahn Brink

50th Wednesday, March 21, 6 pm – 9 pm, \$65

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. *Sauté of Oysters and Cucumber with Lemon and White Wine Cream Sauce, Shaved Fennel and Pickled Red Peppers; New Zealand Surf and Turf; Pan-Seared Spring Lamb Chop and Blue Prawns, Asparagus, Prosciutto and Sauce Maitaise; Deconstructed Paella; Market Fruits de Mer, Fried Saffron-Risotto Balls; Fresh Berries with Grand Marnier Sabayon.*

BIRCHWOOD VISITS COOKS: SPRING FEAST (NO.81)

Marshall Paulsen

GRD Monday, May 21, 6 pm – 9 pm, \$70

Birchwood Cafe chef Marshall Paulsen takes good food seriously, placing the utmost importance on preparing Good Real Food that is delicious, beautiful and nourishing for body, mind and soul. Join him at Cooks as he prepares this sumptuous spring menu. *Crisped Soft-Shell Crab; Grilled Asparagus with Lemon Sambal Aioli; Pork Romesco with Parsley Almond Pesto, Garlic Mashed Potatoes, Fava Beans, Ramps and Baby Gold Beets; Sweet Pea Mint Panna Cotta with White Chocolate, Ginger Honey Skyr and Hazelnuts.*

SPECIAL INTEREST

HANDS-ON SPRING FEVER (NO.82)

Jeremy Reinicke

GRD Saturday, March 3, 6 pm – 9 pm, \$69

Put away that slow cooker and join Chef Jeremy in the Cooks kitchen to create a menu chock-full of fresh spring flavors. What better way to shoo away winter than with a new batch of exciting spring recipes to add to your collection. *Filet of Trout on Mixed Greens with Tomato and Cucumber; Mediterranean Mussels; Beignets with a Strawberry Glaze.*

MAKE-AHEAD MEALS (NO.83)

Kevin Ryan

GRD Saturday, March 17, 3 pm – 6 pm, \$65

It would be great if you had the time to make everything right before dinner and serve it just like that, but life usually doesn’t work that way. Luckily, Kevin has some recipes that will make your dinner prep a little easier. In fact, he’ll prepare a whole meal for you that can be made at least three days ahead of time. *Garlic-Potato Soup; French Pork Stew with Fennel and Carrots; Beef Pot Pie with Mushrooms and Thyme; Chicken Tikka Masala; Key Lime Cheesecake.*

MY LITTLE DUMPLING (NO.84)

Bret Bannon

GRD Sunday, March 18, 3 pm – 6 pm, \$69

Gnocchi, gnudi, dumplings, wontons ... whatever you call ‘em, they’re delicious! What’s more, this ultimate comfort food moves seamlessly from appetizer to dessert course. Join Bret in this hands-on class to explore the wonderful world of the dumpling. *Prosciutto-Wrapped Gnocchi; Steamed Crab Dumplings with Rémoulade Sauce; Ricotta Gnudi with Wild Mushroom Ragoût; Chicken and Dumplings; Baked Parisienne Gnocchi with Gruyère and Apple Dumplings.*

A-HUNTING WE WILL GO (NO.85)

Randy Kingsbury

50th Saturday, March 24, 1 pm – 4 pm, \$65

If there’s a hunter in your home, you probably have a freezer full of pheasant, deer and who-knows-what-else come springtime. And while the idea of another dry, bland game preparation might have you thinking takeout, this class will make you think again. Learn how to make the most of the hunter’s catch with moist, flavorful dishes that highlight the bold and complex flavors of game. *Chislic (deep-fried venison); Lakota Fry Bread; Hunter’s Stew (traditional Eastern European hearty stew); Herbed Breast of Pheasant; Venison Gustav (venison prepared in a wine-cream sauce with dried fruit to accent); Apple-Rhubarb Cake.*

A PROPER TEA (NO.86)

Kevin Ryan

GRD Saturday, March 24, 10 am – 1 pm, \$65

The Boston Tea Party may have been revolutionary in the way the Colonies dealt with Great Britain, but it cut short America’s love affair with tea. Chef Kevin is staging his own revolt and bringing his Anglophile recipes to Cooks for a day of all things U.K., from traditional tea and scones to other favorites from the days when the sun never set on the British Empire. *A Traditional Pot of Tea; Buttery Scones with Strawberry Jam and Devonshire Cream; Curried Chicken Finger Sandwiches; Banana-Coconut Tea Bread with Macadamia Nuts; Homemade English Muffins with Orange Marmalade; French Butter Cookies Dipped in Dark Chocolate.*

ALLURING APPS (NO.87)

Randi Madden, Jen Antila

GRD Sunday, March 25, 1 pm – 4 pm, \$69

Can an entire meal be made out of appetizers? Of course! If you’re getting the family together for a game night, hanging out with friends, or just adding some variety to a nightly meal, Jen and Randi will get you started. Then you’ll get in the kitchen to prepare all the fixings for an appetizing good time. *Devils on Horseback (Gorgonzola-stuffed dates wrapped in bacon); Checker Board Snacks (smoked salmon on cucumber with capers, crème fraîche and dill); Tea Sandwiches; Asian Crab Cakes; Bacon Cookies; Dijon, Fennel and Onion Tart with Homemade Crust; Spicy Mixed Nuts.*

FEELIN’ PHYLLO (NO.88)

Terry John Zila

50th Saturday, March 31, 1 pm – 4 pm, \$69

Don’t fear the phyllo. Layered, folded, rolled or ruffled, this paper-thin dough is deceptively easy to use. In this engaging, hands-on class, Terry will help you add this versatile product to your culinary repertoire. *Phyllo-Wrapped Mushroom Filet; Egg and Prosciutto Phyllo Breakfast Wraps; Phyllo Curried Lamb Pie; Phyllo-Wrapped Cheese Cake with Warm Lemon Curd.*

INTRO TO COOKING: SPANISH (NO.89)

Jeremy Reinicke

GRD Saturday, March 31, 1 pm – 4 pm, \$75

For the beginner chef, this hands-on class offers the perfect introduction to basic Spanish cooking. We’ll cover a wide range of techniques, and by the end of the session, you will have prepared a fabulous meal and have new culinary skills to last a lifetime. *Manchego with Walnuts; Grilled Asparagus with Prosciutto and Lemon Olive Oil; Seafood Paella; White Chocolate Flan; Classic Sangria.*

ALL PUFFED UP (NO.90)

Terry John Zila

GRD Sunday, April 1, 1 pm – 4 pm, \$69

There’s just something about puff pastry — it turns ordinary into extraordinary in the time it takes to preheat your oven and unwrap a wheel of brie. Chef Terry’s got a slew of recipes that will showcase the ease and versatility of this freezer favorite and add puffy new life to your entertaining repertoire. *Beef Tenderloin Wellington with Sautéed Wild Mushrooms; Curried Chicken and Pan-Roasted Cauliflower Pot Pies; Cinnamon Cream Cheese Straws; Cherry and Almond Cream Tartlets; Triple Chocolate Strawberry Croissants.*

HANDS-ON EASTER DINNER PARTY (NO.91)

Mary Goetz

GRD Saturday, April 7, 10 am — 1 pm, \$69

This year make that Easter dinner more lively by getting everyone involved. Chef Mary's got a fancy spring menu full of elegant Easter edibles that will take your celebration from fine to fantastic. *Artichoke Fritters with Lemon Aioli; Creamy Carrot Soup; Classic Creamed Spinach; Rosemary, Garlic and Pignoli-Crusted Seared Lamb Chops with Gremolata; Lemon Ginger Cupcakes with Coconut Frosting.*

3 HENS, 4 MEALS, 5 PEOPLE (NO.92)

Terry John Zila

GRD Saturday, April 7, 3 pm – 6 pm, \$65

Sometimes the humble chicken gets a bad rap. And for good reason. Badly prepared, it can be bland and dry. But with the aid of Chef Terry's skills and secrets, our feathered friends can be tasty, versatile and easy to prepare. *Chicken Quesadillas with Mixed Greens and Homemade Basil Ranch; Chicken Chili with Jalapeño Corn Bread; Chicken Wild Rice Soup with Cheddar Buttermilk Biscuits; Chicken Salad with Grapes and Almonds in Popovers; Sautéed Cream Cheese Pound Cake with Berry Compote.*

PIG OUT (No.93)

Kevin Ryan

50TH Tuesday, April 2, 6 pm – 9 pm, \$65

Hey, everybody, it's swine time! Chef Kevin's bringing home the bacon. And the tenderloin and the cutlets ... pretty much any kind of pork you can think of. Join him at Cooks for a dinner that's oinking delicious. *Loaded Baked Potato Soup with Extra Bacon; Cashew Pork with Snow Peas and Ginger; Oven-Roasted Pork Tenderloin with Fig and Balsamic Sauce; Mexican Tortilla Casserole with Chipotle Pork and Pinto Beans; Crispy Pork Cutlets (schnitzel) with Buttered Spätzle.*

COOKING FOR THE BUSY PROFESSIONAL: SPRING EDITION (NO.94)

Carrie Franzen

GRD Thursday, April 12, 6 pm – 9 pm, \$65

Watch as Carrie presents sensational recipes that take 40 minutes or less from start to finish. She'll share clever cooking tips and handy substitution techniques, so that no matter what you find in the pantry, you can pull together a satisfying meal in no time. *Salmon with Citrus Vinaigrette; Baked Herb-Crusted Chicken; Meatballs with Spicy Tomato Sauce; Pork Medallions with Orange Dijon Sauce; Garden Primavera Pasta; Chocolate Roulade with Crème Chantilly.*

PURE INDULGENCE (NO.95)

Kevin Ryan

50TH Saturday, April 21, 6 pm – 9 pm, \$65

Excess can be bad but it feels SO GOOD! Sometimes you just need to live it up, jump in the moment and gild that lily. Join Kevin as he shows you some deliciously indulgent dishes that you'll be glad you can't live without. *Truffle Soup; Crab, Jicama and Mango Salad with Lemon-Curry Vinaigrette; Filet Mignon in a Red Wine Sauce with Caramelized Onion Mashed Potatoes; Chipotle Pork Shoulder with Refried Beans; Pumpkin Caramel Bacon Bars.*

THREE 30-MINUTE MEALS: SPRING (NO.96)

Jeremy Reinicke

50TH Saturday, April 28, 1 pm – 4 pm, \$65

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. Jeremy will take you through a homemade day of meals and have you and your family full and happy for breakfast, lunch and dinner. *A day trip through the Mediterranean! Breakfast: Spanish Torta with Manchego Aioli; Lunch: Monte Cristo with Pommes Frites; Dinner: Pork Saltimbocca with Capellini; Open-Faced Chocolate Banana Cream Sandwiches.*

HEY, MAMA! MOTHER'S DAY FUN (NO.97)

Mary Goetz

50TH Sunday, May 13, 3 pm – 6 pm, \$69

Mamas just wanna have fun! This Mother's Day, give her exactly that with this hands-on class that will have you noshing and bonding over a ton of fabulous recipes that will soon become family favorites. *Lemony-Garlic Hummus with Tomatoes on Homemade Pita "Crostini"; Chicken Saltimbocca; Corn Polenta with Parmesan and Pesto Swirl; Roasted Asparagus with Crispy Prosciutto; Glazed Mini Lemon Cakes with Candied Lemon Slices.*

DINNER FROM THE HEARTLAND (NO.98)

Kevin Ryan

50TH Friday, May 18, 6 pm – 9 pm, \$65

Let the New Yorkers have their bagels, and those California folks can keep their sushi to themselves. Sometimes we just need our comforting Midwestern classics. Chef Kevin's here to do 'em up right, with foolproof recipes and tips to perfectly recreate them at home. *Broccoli Cheese Soup with Buttered Croutons; Bacon Meatloaf with a Sweet Tomato Glaze; Caramelized Onion Mashed Potatoes; Creamed Corn Casserole; Grandma's German Chocolate Cake with Extra Icing.*

BACON NATION (NO.99)

Terry John Zila

50TH Sunday, May 20, 1 pm – 4 pm, \$65

It's the one thing keeping 20 percent of meat-eaters from embracing a vegetarian lifestyle. Join Terry as he cooks his way through a five-course feast featuring America's favorite meat: bacon. *Parmigiano-Reggiano Crisps with Hot Bacon Blue Cheese Spread; Chinese Stir-Fried Bok Choy and Bacon; Caramelized Onion, Green Apple and Applewood-Smoked Bacon Griddle Cakes; White Wine-Steamers Mussels with Bacon; Bacon-Wrapped Mushroom and Herb-Stuffed Pork Loin.*

BRUNCH WITH JULIA AND VAN (NO.100)

Van Keszler

GRD Sunday, May 20, 1 pm – 4 pm, \$65

Just like Julie from *Julie @ Julia*, Chef Van (also an instructor at Le Cordon Bleu) has been digging into Julia Child's *Mastering the Art of French Cooking* for years. Join him as he brings some of his favorite brunch-friendly recipes from her classic cookbook to life in Cooks' kitchen! *Poached Eggs; Artichokes with Béarnaise; Potato Pancakes and Hollandaise; Quiche Lorraine; Clafoutis.*

WINE AND SPIRITS

HOPPED UP ON LOCAL BEER (No.101)

Michael Agnew

GRD Tuesday, May 22, 6 pm – 9 pm, \$70

Put down the Guinness! The Upper Midwest has the fastest-growing and most vibrant beer scene in the States. It's spawning cult breweries like Surly and beers made with Iowa sweet corn. Cicerone Michael Agnew takes you on a brews tour of Minnesota and our neighboring states that will make you a beer locavore for life. Twin Cities beer lovers, unite! *A Selection of Craft Beers from Minnesota, Wisconsin, Iowa and Illinois.*

KEY

50TH CLASS IN EDINA

GRD CLASS IN ST PAUL

PARTICIPATION

DINNER SERIES

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 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.

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.



skagen, creamed spinach, peach, mustard seed farm, nett
rimp boil, ramps, crème brûlée, calçots, mint soufflé, sno
paragus, kumquat, poach, smoke, Bengtstorp, pulled por
ère, rosemary, johnnycake,andelion, étouffée, beni shog
more bacon, nothing but bacon, grilled beef salad, galanga
galitsa, morning glory farms, verdure sott'aceto, fava bean
tomatillo, pâté de foie gras, blini, morel mushrooms, galett
mint ice cream, Earl Gray brunoise, carpaccio, pickled beet
ng, bagel, crawfish, artichokes, short ribs, Russian banan

grow more with cooks of crocus hill