



COOKS

cooksofcrocushill.com

Baking + Confections

From basics to master classes, our Baking + Confections classes focus on everything from innovative new techniques to tried-and-true recipes for bread baking, candy making and more.

HANDS-ON BAKERY BREAKFAST Aleah Vinick

SP SUNDAY, JUNE 11, 11 AM – 1:30 PM, \$75

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 Chef Aleah 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.*

MACARONS: A NIGHT AT THE FRENCH BAKERY Terry John Zila

MPLS TUESDAY, JUNE 13, 6 – 8:30 PM, \$75

Light, crumbly meringue, encasing a sugary filling, in one convenient little package. Who doesn't love these baby sweets? Be whisked away to France as you start your journey with a flavorsome quiche and bright, mixed salad before learning the centuries-old secrets behind the French classic macaron. *Macarons: Raspberry, Lemon, Pistachio & Chocolate. Chef will prepare Quiche Lorraine with a Mixed Green Salad.*

THE DOUGHNUT WHOLE Aleah Vinick

SP SATURDAY, JUNE 17, 11 AM – 1:30 PM, \$75

We believe that donuts really should be their own food group. Join Chef Aleah in this hands-on class that teaches you the secrets of these truly amazing bread-like treats. If you can't resist a freshly made donut, this class is for you! *Raised Glazed Doughnuts; Classic Buttermilk Doughnuts; Quick Cronuts; Gingerbread Doughnuts; Lemon Curd-Filled Bismarcks.*

EASY BREADS Aleah Vinick

SP SATURDAY, JUNE 24, 11 AM – 1:30 PM, \$75

Ninety-nine out of 100 scientists agree: There's nothing like the smell of fresh bread! Let Chef Aleah 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 Loaf; Whole-Wheat Bread; White Bread; Cinnamon Bread.*

Date Night

Let's redefine the date night. Of course it can be a romantic evening, but maybe it's a fantastically special evening with your mom, best friend or fellow foodie. Maybe you want to create a date night with a group of friends and launch some delicious new adventures. Join Cooks in these hands-on classes where you're split into groups to prepare a dish, and then come together to enjoy a spectacular dinner.

DATE NIGHT CLASSES ARE PRICED PER GUEST. One glass of wine or beer per student is included, so 21 and up only.

CROCUS HILL COOK-OFF Lorelei McInerney

SP FRIDAY, JUNE 2, 6 – 8:30 PM, \$80

Ready, set, COOK OFF! Cooks of Crocus Hill brings a culinary game show from TV into our kitchen. In this heart-pounding class, you will be competing with your classmates to create a mouthwatering menu to be judged in a lighthearted atmosphere. Who will be crowned King or Queen of Crocus Hill? Game on! All levels of experience are welcome. *Melon and Prosciutto Crostini; Green Salad with Citron Vinaigrette; Caramel Budino; and YOUR Chicken Creation!*

DATE NIGHT IN STILLWATER: FRESHEN UP YOUR FISH FRY Manfred Krug

SW FRIDAY, JUNE 2, 6 – 8:30 PM, \$80

In a land of more than 10,000 lakes, most people have fond memories of childhood fish fry events, complete with just-caught sunnies and thick-cut french fries. Hold on to those happy memories, and create some new traditions of your own, thanks to Chef Manny's standout recipes. With delicate, crusted sunfish, dreamy dipping sauces and super-fresh slaw, you'll redefine the classic fish fry. *Potato- and Parmesan-Crusted Pan-Fried Sunfish with Béarnaise Dipping Sauce and Fresh-Grilled Asparagus; Open-Faced Walleye BLTs with Pesto Mayonnaise and Heirloom Tomato Salad; Grilled Mahi Mahi with Pineapple Chutney; Spicy Asian Grilled Shrimp Skewers with Marinated Vegetable Salad.*

NIGHT OUT IN NORTH LOOP: SUMMER ONE BITE AT A TIME Terry John Zila

MPLS FRIDAY, JUNE 2, 6 – 8:30 PM, \$80

At our lively, hands-on Date Night classes, you'll be split into teams to prepare a portion of a multicourse meal. Cooks will supply the wine and beer. This month, come in from the soaring humidity and swarming mosquitoes and enjoy a fresh look at summer in the Land of 10,000 Ingredients. *Crispy Salmon with Chile Citrus Sauce; Grilled Summer Vegetables with Chardonnay; Tamarind-Glazed Flank Steak with Mango Jicama Salsa; Rhubarb and Roasted Strawberry Soup with Cinnamon Ice Cream.*

DATE NIGHT IN STILLWATER: MEALS FROM THE MAN CAVE Randi Madden

SW SATURDAY, JUNE 3, 6 – 8:30 PM, \$80

Say goodbye to fancy libations and frilly salads! In this popular class, we'll show you how to cook and eat like REAL men! Meat two ways with lots of fixin's and potatoes, yep. Manly dreams come true! *Dry-Rubbed Flank Steak with Grilled Scallions, Tomatoes and Peppers; 60/40 Packed and Stacked Sliders with Multiple Toppings; Smashed Potatoes with Lemon Garlic Aioli; Roasted Whole Multicolored Carrots with Rosemary-Infused Butter Sauce; Honey Chipotle Vanilla Ice Cream Bonbons.*

DATE NIGHT IN STILLWATER: BAJA Manfred Krug

SW FRIDAY, JUNE 9, 6 – 8:30 PM, \$80

Join us as we celebrate the distinctive, fabulously fresh flavors of an area known for its warm breezes and delicious dishes. Grab your sweetie, pal or neighbor for a date night to remember. *Coconut Shrimp; Baja Fish Taco with Tortillas, Cumin-Lime Slaw, Scallion Aioli and Quick Pickles; Cilantro-Lime Rice; Fresh Tortilla Chips and Roasted Pineapple Salsa; Hot Fruit Compote over Mango Sorbet.*

NIGHT OUT IN NORTH LOOP: TASTE OF ITALIAN SUMMER Tammy Haas

MPLS FRIDAY, JUNE 9, 6 – 8:30 PM, \$80

Summer in Minnesota is delicious, but summer in Italy? Heavenly. As that country's gardens and farms overflow, the flavors are just as bountiful — bursting tomatoes, deep red bell peppers, strawberries so sweet you'd swear they're candied. Join us in this hands-on class that celebrates the freshest, juiciest favorites in dishes that showcase all that Italy has to offer. *Red Bell Pepper and Onion Focaccia; Grilled Shrimp and Vegetable Kebabs; Insalata Piccante; Basic Basil Pesto Sauce; Grilled Salmon with Mint Marinade; Strawberries with Marsala Sauce.*

DATE NIGHT IN STILLWATER: GRILLING, JUST THE FACTS Randi Madden

SW SATURDAY, JUNE 10, 6 – 8:30 PM, \$80

Tonight we will learn to prepare a meal using the backyard grill with delicious results. Chef Randi will teach the fundamentals of meat preparation, grilling (direct and indirect), flavored wood chips, timing, heat choice, and the best techniques and methods for gas or charcoal grills. *Grilled Garlic- and Herb-Crusted Smoke-Roasted Whole Chickens; Peppered Portobello Mushroom Steaks with Parmesan Dressing; Grilled Fresh Mozzarella and Bread Skewers with Tomatoes; Red Onion and Pesto Vinaigrette; Grilled Pineapple and Banana Sundaes with Coconut Ice Cream.*



Wüsthof Knife of the Month: Serrated Utility Knives

Exclusive In-Store Specials on 5" Serrated Utility Knives

DATE NIGHT IN STILLWATER: MEDITERRANEAN CAFE

Manfred Krug

SW FRIDAY, JUNE 16, 6 – 8:30 PM, \$80 📍

Come one, come all, and prepare a multicourse meal featuring the flavors of the Mediterranean. With its spice blends, tangy citrus, sweet fruits and olive oils, this class has recipes to prove it! Then sit down and enjoy the feast. *Greek Lemon Chicken; Rosemary Butter Potatoes; Seared Broccolini with Balsamic, Lemon and Spices; Fig and Goat Cheese Crostini; Orange Olive Oil Bundt Cake.*

NIGHT OUT IN NORTH LOOP: PIZZA, PIZZA

Lorelei McInerny

MPLS FRIDAY, JUNE 16, 6 – 8:30 PM, \$80 📍

Like many an immigrant, the humble pizza came to our shores from Italy and thrived, becoming one of America's favorite foods. Learn the origins of this Italian dish and how it has evolved over the years into the savory staple we all know and love. *Classic Margherita Pizza made with Cauliflower Crust; No-Knead Pizza Dough topped with Arugula, Prosciutto and Parmesan; Quick Pizza Dough with Italian Sausage and Mushrooms; Grilled Fruit and Mascarpone Pizza.*

DATE NIGHT IN STILLWATER: SIX DEGREES OF KEVIN (BACON)

Randi Madden

SW SATURDAY, JUNE 17, 6 – 8:30 PM, \$80 📍

How many degrees of separation are you from bacon? Join us and you'll forever be connected. This evening will consist of SERIOUS amounts of the amazing pork cut. Enjoy! *Bob's Salad (beyond original Cobb); Sweet Potato Hash with Bacon and Maple Syrup Reduction; BLTs (bacon, lettuce, tomato jam, bacon mayo) on Brioche Bread; Candied Bacon Shortcakes.*

GRAND NIGHT OUT: AMERICANS IN PARIS

Van Keszler

SP SATURDAY, JUNE 17, 6 – 8:30 PM, \$80 📍

Ah, Paris — city of light, love and some of the finest eats in the world. And you need go no farther than St. Paul for an unforgettable learning experience of French cuisine. In this hands-on class you will create fabulous courses where the only thing missing is the Eiffel Tower. *Tartine of Pork with Celeriac and Apple; Smoked Salmon Salad with Frisée and Orange; Sausage with Leeks and Lentils; French Gnocchi with Herbs and Cheese; Berry Clafouti.*

DATE NIGHT IN STILLWATER: TOP-SHELF TACOS

William Lendway

SW FRIDAY, JUNE 23, 6 – 8:30 PM, \$80 📍

The taco may be Mexico's greatest gift to the culinary world. In this sizzling session, you will be putting these classic pockets of zesty goodness together in unexpected combinations with authentic and not-so-authentic ingredients. Mouthwatering traditional sides included. Mmm! Gracias, Mexico! *Tinga de Pollo (shredded chicken in chipotle sauce); Carne Asada (grilled steak); Queso Fresco; Pico de Gallo; Salsa Verde; Fresh Tortillas; Fudge Sundae.*

NIGHT OUT IN NORTH LOOP: MARKET FRESH

Marie Sais

MPLS FRIDAY, JUNE 23, 6 – 8:30 PM, \$80 📍

We've taken a spin around the market, gathering all the bits and pieces for an amazing dinner. Combine some tried and true techniques with innovative skills in this class that features seasonal flavors and fresh ideas. *Citrus-Roasted Salmon with Spring Pea Sauce; French Lentil Salad; Parmesan-Crusted Zucchini and New Potatoes; Lemon Cream with Fresh Berries and Balsamic Glaze.*

DATE NIGHT: ITALIAN SUMMER HOLIDAY

Suzanne Schilling

SW SATURDAY, JUNE 24, 6 – 8:30 PM, \$80 📍

Italian food doesn't just stop at pasta and pizza, no sir! During the summer months, the Italian dinner table is full of fresh fruits and vegetables, served with liberal drizzlings of olive oil and plenty of vino. So, if you love Italian cuisine but are looking for alternatives to the obvious fare, this is the class for you. *Fresh Tomato, Basil and Bread Soup; Grilled Summer Vegetables with Black Pepper Zabaglione; Grilled Mahi Mahi with Caponata of Zucchini, Green Olives and White Wine; Cannoli Napoleon with Pistachio, Chocolate Chips and Candied Oranges.*

DATE NIGHT: SOUTHWESTERN FIESTA

Suzanne Schilling

SW FRIDAY, JUNE 30, 6 – 8:30 PM, \$80 📍

When the finesse and elegance of European cuisine met the spicy delights and raw flavors of indigenous Mexico, the world was given what would become sensational Southwestern fare. Try your hand at this fascinating fiesta and see how worlds truly collide in the kitchen and on your plate. *Blue Corn Blini with Smoked Salmon, Sour Cream and Chives; Prawns Stuffed with Goat Cheese on a Tomato Coulis; Grilled Pork Tenderloins with Red Wine BBQ Sauce and Pepper and Chile Relish; Southwestern Fruit Flan with Prickly Pear Glaze.*

NIGHT OUT IN NORTH LOOP: A MIDSUMMER NIGHT

Cynthia Maxwell

MPLS FRIDAY, JUNE 30, 6 – 8:30 PM, \$80 📍

Picture it: a beautiful summer's eve, light breezes guide you along the sidewalk as you stroll hand in hand with your favorite person in the whole world. The enticing scent of spices catches you and draws you both into the cooking school as our expert staff prepares and cooks a feast before your very eyes. You sit back, relax and enjoy food paired with festive cocktails. Are you in heaven yet? *Negronis with Loaded Macaroni and Cheese; Palomas with Chorizo and Potato Tacos; Cuba Libre with Cubanitos; Blueberry Mojitos with Panna Cotta and a Gingered Blueberry Compote.*

GRAND NIGHT OUT: JAMAICAN BBQ

Colin Murray

SP FRIDAY, JUNE 30, 6 – 8:30 PM, \$80 📍

Chef Colin is a jerk expert. Come taste a variety of vibrant Caribbean flavors in this island-inspired class. It's chock-full of dishes that'll take you straight to Jamaica, mon! *Grilled Jerk Shrimp with Lemon Crema and Mango Salsa; Sticky Citrus Wings; Grilled Pork Tenderloin with Pineapple, Jalapeño and Lime Sauce; Caribbean Beans and Rice; Rum Chocolate Pudding Cakes.*

Eat Well + Be Well

Who says that healthful eating has to be ho-hum? Certainly not our chefs and students. For nutrient-packed meals with plenty of flavor, opt for Eat Well + Be Well classes.

FOODS FIT FROM THE FARM

Lorelei McInerny & Nikki Peters Barrett

MPLS WEDNESDAY, JUNE 7, 6 – 8:30 PM, \$80 📍

Open up and say ohhhh with your CSA box! In this class you'll learn about ingredients and recipes that are power packed for staying fit! Plus gain nutritional and tasty advice from our team of experts for a healthy lifestyle from Studio925's Nikki Peters Barrett and our own Chef Lorelei. The CSA box we will be using is donated by Open Farms, located in Minneapolis. *Chickpea and Swiss Chard with Poached Eggs; Miso Ginger Braised Chicken and Bok Choy; Coconut Raspberry Semifreddo.*

ITALIAN-INSPIRED PALEO

Marie Sais

SP WEDNESDAY, JUNE 14, 6 – 8:30 PM, \$75 📍

Unless you are genuinely a caveman, a Paleo diet doesn't have to be all nuts, berries and any animal that can't outrun you. Chef Marie invites you to turn this prehistoric diet into a night of bona fide Italian sophistication. All the benefits of Paleo — without cheating. *Belissimo! Fennel Slow with Prosciutto and Pistachio Pesto; Chicken Scallops with Artichokes; Spaghetti Squash with Italian Sausage; Chocolate Almond Tart.*

SIMPLE SEAFOOD

Van Keszler

MPLS THURSDAY, JUNE 15, 6 – 8:30 PM, \$70 📍

Seafood can seem hard enough to prepare on its own — don't complicate things further by throwing overly fancy ingredients at it. Chef Van is back at Cooks with good seafood, simple recipes and flavors that really shine. *Beer-Steamer 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.*

Ethnic + Regional

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

FANTASTICO MEXICO

William Lendway

SP SATURDAY, JUNE 3, 6 – 8:30 PM, \$75 📍

Maybe hitting the drive-through for crunchy tacos isn't your definition of Mexican food. That's great, 'cause it isn't Chef William's, either. Join us at Cooks to throw down for a Mexican feast that would have our neighbors to the south nodding in approval! *Corn Tortillas; Tacos de Tinga de Pollo (tortillas filled with shredded chipotle chicken); Salsa Verde; Sopas (masa cakes topped with meat, cheese and vegetables); Chicken Mole (dark chile pepper and cocoa sauce) with Spanish Rice; Churros.*

ARGENTINIAN STEAKHOUSE

Marie Sais

MPLS SATURDAY, JUNE 3, 6 – 8:30 PM, \$75 📍

Can you say churrascaria? No? That's OK. Chef Marie will do all the talking anyway in this carnivorous nod to our friends in the southern hemisphere. She'll stuff, grill, fry and braise her way through a menu of South American steakhouse classics so delicious you'll be craving a Caipirinha and a ticket to Argentina! *Three Pepper Quinoa Salad; Beef Empanadas; Grilled Flank Steak with Red Chimichurri Sauce; Churros with Chocolate Dulce du Leche Sauce.*

SUSHI 101

Jeremy Reinicke

SW SATURDAY, JUNE 3, 1 – 3:30 PM, \$75 📍

Most likely, you don't really have the time to study sushi skills in Japan, which can often take years of apprenticeship to perfect. Welcome to your shortcut. Wow your friends and family with your sushi prowess, thanks to Chef Jeremy's step-by-step instructions through the process. From sushi vinegar to slammmin' soy sauce to expert fish-slicing techniques, you'll be on par with the greats in no time. *Salmon and Tuna Nigiri; Cucumber Maki Roll; California Roll; Spicy Tuna Roll.*

TUSCAN SUNNY SIDE UP

Randi Madden

SW SUNDAY, JUNE 4, NOON – 2:30 PM, \$75 📍

Brunch menus tend to be the same little procession of dishes, endlessly repeated. Until now. Join Chef Randi in this hands-on class that puts distinctive Tuscan flair into those late-morning meals. With secrets like making your own ricotta gnocchi and elevating eggs to a whole new level, you can infuse Italian flavors into every at-home brunch gathering. *Smoky Pan Eggs with Feta and Toast; Honey and Fig Tart with Almond; Spinach and Ricotta Gnocchi with Fresh Tomato Salad; Broccolini and Pancetta Fritters.*

THE ART OF PRIMO PIATTO

Antonio Ceccoli

MPLS MONDAY, JUNE 5, 6 – 8:30 PM, \$75 📍

It's not quite an appetizer and it's not quite an entree, but as Chef Antonio will tell you, primo piatto is a key component of a formal Italian meal. Come and enjoy some authentic Italian specialties and learn more of the deep-seated traditions surrounding the Italian dining table. *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.*

DESTINATION AUSTIN, TX

Tammy Haas

SP SATURDAY, JUNE 10, 6 – 8:30 PM, \$75 📍

Those who don't associate ATX with romance haven't seen the sunset over the City of the Violet Crown. Take part in creating some real Texas favorites from the cultural capital of the South, and discover that food isn't just bigger in Texas, it's better too! *Black Bean and Bacon Chipotle Chili; Dry-Rub Chicken with Sweet BBQ Sauce; Fried Corn Cakes with Honey Butter; Fire-Roasted Peppers with Green Chile Cream Sauce; No-Bake Strawberry Margarita Trifle.*

PASTA PARADISO

Randi Madden

MPLS SUNDAY, JUNE 11, 4 – 6:30 PM, \$75 📍

Forget your store-bought noodles, because Cooks invites you to try your hand at making REAL pasta. Treat yourself to a few hours on the Mediterranean coastline, while Chef Randi guides you through the basics and some real saucy numbers. Mmm! *Pappardelle Pasta with Garlic Cream Sauce; Lasagna Abruzzo-Style with Four Cheeses; Chicken Scarpetta; Mediterranean Mixed Salad; Orange Olive Oil Bundt Cake.*

PAELLA ON THE GRILL

Tammy Haas

SP SUNDAY, JUNE 11, 3 – 5:30 PM, \$75 📍

Beautiful saffron rice, succulent seafood, fresh vegetables, smoky sausage. It could only be ... paella! Join Chef Tammy at the grill to create a perfect paella party fit for Spanish royalty or just a weekend get-together with friends. *Paella Valencia (chorizo, chicken, shrimp and clams); Paella Primavera (saffron, bell peppers, tomatoes, zucchini and yellow summer squash); Hazelnut Blue Cheese Salad with Serrano Ham; Citrus-Spiced Red Wine Cherries with Honey Ice Cream.*

GIVE IT A THAI

Ann Ahmed

SP THURSDAY, JUNE 15, 6 – 8:30 PM, \$75 📍

Who isn't crazy about a creamy wonton or crunchy egg roll? If only you could have them whenever you wanted. Now you can! Join Chef Ann Ahmed, from Lemon Grass restaurant, as she instructs you in the ancient art of making delicious Thai appetizers. *Beef and Shrimp Spring Rolls; Pork Egg Rolls; Crab Cream Cheese Wontons; Grilled Chicken Saté with Peanut Sauce.*

HOT NIGHT IN HAVANA

Suzanne Schilling

SP FRIDAY, JUNE 16, 6 - 8:30 PM, \$75 🍷

You can trace Cuban cuisine's roots to almost every corner of the world, resulting in a melting pot of Cuban zest! Prepare your taste buds for a hot night in Havana, discover the origins of Cuban classics, and salsa your way to deliciousness! *White Gazpacho with Cucumbers, Green Grapes and Dill; Creole Salad with Avocado, Tomatoes and Cubana Vinaigrette served with Spiced Fritters (arañitas); Grilled Seville Sour-Orange Chicken; Café con Leche Custard.*

FRENCH, SIMPLE, MAGNIFIQUE!

Lorelei McInerny

MPLS SATURDAY, JUNE 17, 6 - 8:30 PM, \$75 🍷

The south of France is renowned worldwide as being a nirvana for all things edible, but you don't have to buy a plane ticket to sample superb French food! In this class, you'll be ditching Minneapolis for Marseilles and trying your hand at creating this delightful French feast. Mmm! C'est bon! *Strawberry Salad with Champagne Vinaigrette; Potatoes Anna; Pan-Seared Tuna with Mixed Olive Tapenade over White Bean, Tomato and Basil Ragoût; Crêpes with Fresh Fruit and Whipped Cream.*

HANDS-ON STUFFED PASTA

Antonio Ceconci

SW MONDAY, JUNE 26, 6 - 8:30 PM, \$75 🍷

In this exciting, flour-filled class, you will practice using pasta machines to roll out dough to stuff with a variety of fillings. Chef 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 with Walnut Basil Sauce.*

KOREAN BBQ

Yia Vang

MPLS WEDNESDAY, JUNE 28, 6 - 8:30 PM, \$75 🍷

When talking about Korean BBQ, it's difficult to stay impartial. Short ribs infused with deep, nuanced flavors of soy and sesame, pork shoulder steaks that seem to fall from the bone with a whisper, and the grilled calamari? We're swooning. Join us as we take you on a tour of this glorious cuisine, and then carry those secrets to your backyard. *Cured Pork Belly; Galbi Beef; Grilled Squash; Banchan; Piri-Piri; Yakitori.*

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.

HANDS-ON PASTA

Antonio Ceconci

SP MONDAY, JUNE 19, 6 - 8:30 PM, \$75 🍷

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; Tortellini with Mushroom Brandy Sauce; Baked Cannelloni.*

FERMENTATION LAB

Lorelei McInerny

MPLS MONDAY, JUNE 19, 6 - 8:30 PM, \$70

Hello, happy belly. Fermentation has been shown to be a major health booster for your gut, helping everything from digestion to your immune system. Here's the bonus: these foods and drinks are also delicious. In this basics class, Chef Lorelei demonstrates the processes you need to keep your ferments bubbling back at home, and how you can add these nutritious favorites to any meal. *Fermented Drinks; Sauerkraut and Apple Quesadilla; Kimchi Omelet; Yogurt Panna Cotta with Honeyed Fruit Compote; Sour Beer.*

KNIFE SKILLS

Marie Sais

MPLS SATURDAY, JUNE 24, 10 AM - NOON, \$60 🍷

The knife block is the center of your kitchen, but without the know-how needed to use, sharpen, hone, wash and store your knives, you're just the owner of an expensive collection of accidents in the making. In this essential tutorial, our resident blade expert, Chef Marie will take you through every aspect of knife use and care. *Artisan Cheese Board.*

Kids

Get the kids off the couch and into the kitchen to learn how to blend, chop and sauté their way to a life of culinary exploration! Seats are for kids ages 8-12 only. Enjoy the free time, parents!

KIDS CAMP: GLOBAL TOP CHEF

Cynthia Maxwell

SW MONDAY, JUNE 12 - WEDNESDAY, JUNE 14

10 AM - 1 PM, \$225 🍷

Send your kids around the world, without ever leaving the kitchen. In this three-day camp for children ages 8 and up, your kiddos will travel through multiple international cuisines, sampling and cooking along the way. From Italy's rich Alfredo sauce to Vietnam's spring rolls, your junior chef will learn to whip up dinner for the whole family. This class is a three-day series on June 12, 13 and 14.

Day One: Italy — Caesar Salad; Homemade Pasta; Marinara Sauce; Pesto Sauce; Alfredo Sauce; Lemon-Olive Oil Cakes.

Day Two: Latin — Flour Tortillas; Salsa Mexicana; Guacamole; Fried Tortilla Chips; Fajitas with Chimichurri Sauce; Mexican Chocolate Coffee Cake.

Day Three: Asia — Lettuce Wraps; Spring Rolls with Nuoc Cham; Stir-Fried Chicken and Vegetables; Cilantro Lime Rice; Pineapple Upside-Down Cakes.

KIDS COOK: BURGER MANIA

Marie Sais

MPLS SATURDAY, JUNE 17, 11 AM - 1:30 PM, \$60 🍷

Creative burgers are all the rage, but is it possible to capture those unique flavors in a slider? And can those mini-burgers bring out the maxi-talent in your junior chef? We offer a resounding yes and yes. In this hands-on class, kids learn how to make three different types of burgers, and even whip up their own potato chips. Let the sliding begin! *Bacon Double Cheeseburger Slider; Chicken Pablano Slider; Juicy Oozy (stuffed burger); Homemade Potato Chips.*

KIDS CAMP: COOK-OFF IN THE KITCHEN

Manfred Krug

SP MONDAY, JUNE 19 - WEDNESDAY, JUNE 21,

10 AM - 1 PM, \$225 🍷

Lights, camera, cook-off! Some of the most exciting shows for kids these days are all about battles with pots, whisks and plenty of culinary know-how. But no need to make a jaunt to the Food Network sets when Cooks will put your junior chef in the spotlight right here. We re-create three popular arenas — Cuthroat Kitchen, Chopped and Cupcake Wars — that provide hands-on cooking adventures, friendly competition and, of course, fun galore. This class is a three-day series June 19, 20 and 21.

Day One — Cuthroat Kitchen Brunch Edition: Each team will make Lemon Ricotta Pancakes; Green Smoothies; Zesty Citrus Salad; Biscuits with Sausage Gravy. Each team will randomly draw from the "chef's hat" a challenge that will either help or hinder the production of each recipe!

Day Two — Chopped Classic Picnic Time: Each team will create a fantastic picnic meal with an appetizer, entree with side, and a dessert. The catch is, each group must use all the ingredients Chef provides AND make the food taste good! Ever had potato salad with marshmallows???

Day Three — Cupcake Wars: Kids will prepare their cupcakes. Two cupcakes (one sweet and one savory) will be judged on taste alone, one will be judged on decoration, and the last one will be judged on taste and presentation.

KIDS CAMP: CANDYLAND

Cynthia Maxwell

SP MONDAY, JUNE 26 - WEDNESDAY, JUNE 28,

1 PM - 4 PM, \$225 🍷

Got that grumble in your tum for some chocolate? Hankering for a different sweet treat? Fear not! The Queen of Candy Land, Chef Cynthia, has you covered! In this camp, you'll be making all things sticky sweet, as you learn how to make some classic candies, plus a few you won't find in your local candy store. This camp is a three-day series on June 26, 27 and 28.

Day 1: Mounds Bar Truffles; Movie Theater Chocolate Bark; Raspberry Marshmallows; Twix Bars.

Day 2: Cherry Blossoms; Peppermint Patties; Bacon Candy; Snickers Bars.

Day 3: Honey Ginger Ale; Maple Nut Goodies; Tootsie Rolls; 3 Musketeers Bars.

Libations

Everyone has the power to be a top drink mixologist or create the perfect beer or wine pairing, and our Libation classes give you the know-how to get started. These classes include an alcoholic beverage pairing, so 21 and up only, please.

PRETTY IN PINK

Colin Murray, Alison Perrier

MPLS THURSDAY, JUNE 1, 6 - 8:30 PM, \$80

It's back — rosé screams from the '70s, but we are loving its return! Fresh from the terroir of France, this rosy beauty is not just for ladies who lunch on the Riviera; it's for all of us. In this class, you will learn all the right and wrong reasons to pair rosé with whatever strikes your fancy — and then some. *Provençal Onion Tarte with Duck Confit Salad; Watermelon and Brazilian Grilled Beef Tips with Chimichurri; Croque-Madame Puffs with Pit Ham and Wisconsin Aged Asiago, served with Kefir and Strawberry Pepper Jam; Kalbi Beef Short Ribs Cherry Marinade with Radish and Jicama Salad.*

BLOODY GOOD BRUNCH

Cynthia Maxwell

MPLS SATURDAY, JUNE 10, 11 AM - 1:30 PM, \$70 🍷

Who doesn't enjoy a bloody good Bloody Mary with brunch? Learn how to add some flare to everybody's favorite "weekend meal" with this delectable menu washed down with Cooks of Crocus Hill's own signature Bloody Mary. *Prosecco Summer Fruit Salad with Mint; Eggs in Purgatory; Breakfast Poutine; Raspberry Ricotta Cake; Cooks' Bloody Mary.*

ELIXIRS FROM MARVEL BAR

Peder Schweigert

MPLS THURSDAY, JUNE 22, 6 - 7:30 PM, \$55

Marvel Bar is one of only two speakeasy bars in Minneapolis and is home to a host of phenomenal, original cocktails, some of which are making their way to our North Loop location for this one-of-a-kind libation demonstration. *Three cocktails; artisan fruit and cheese board.*

Seasonal

Make the most of every season with classes that focus on the best bounty available now. From winter comfort foods to summer grilling, these classes are always in season.

IF LOOKS COULD GRILL

William Lendway

MPLS SATURDAY, JUNE 10, 6 - 8:30 PM, \$75 🍷

Terry John Zila

SW SUNDAY, JUNE 18, 4 - 6:30 PM, \$70

Grilling doesn't just have to be red meat and wieners; this class may forever change the way you look at your barbecue. Kick your grill game up a notch this summer with a refreshing menu that dares to look beyond the typical brats and burgers and unleash the grill master within! *Barbecued Pork Ribs with Peanut Chipotle Sauce; Green Apple and Celery Root Salad with Bacon Buttermilk Dressing; Grilled Spicy New Potato Salad; Chickpea Salad with Cumin and Mint; Strawberry-Mascarpone Napoleons.*

PATIO PREP

Marie Sais

MPLS SATURDAY, JUNE 3, NOON - 2:30 PM, \$75 🍷

Pull off those patio furniture covers and get ready for the glorious season of outdoor dining. Chef Marie provides some delicious inspiration that will revamp your culinary lineup for spring and summer. From a light-as-spring fruit salad to a fried chicken that leaves you swooning, learn to prepare a menu that will pack your patio until the next snow emergency. *Best-Ever Fried Chicken; No-Mayo Potato Salad with Sautéed Leeks and Prosciutto; Spicy Asian Green Beans; Basil-Lime Fruit Salad; Triple Chocolate Chip Chocolate Coyote Muffins.*

LICENSE TO GRILL

Mike Shannon

MNTPA TUESDAY, JUNE 6, 6 - 8:30 PM, \$55

This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

It takes all sorts to make a world, whether you're a butcher, baker, candlestick maker or in your case, just BORN TO GRILL. In this sizzling session you'll see just how versatile the humble grill can be, as you forge this mixed menu of griddled goodness and unleash the grilling machine inside yourself. *Grilled Ginger Honey-Glazed Shrimp; Grilled Vegetables with Herb Vinaigrette; Herbed Lamb T-Bones with Grilled Sweet Potato "Fries"; Olive Oil Pound Cake with Lemon Buttermilk Sorbet.*

FROM OCEAN TO GRILL

Manfred Krug

SW WEDNESDAY, JUNE 7, 6 - 8:30 PM, \$75

Fish really benefits from the high heat and smoky flavor of a grill, making it the ideal weeknight meal. From grill prep to the perfect flip, Chef Manny will help you master the subtle art of making expert fish on the backyard barbecue. Pineapple Grilled Shrimp with Guacamole and Pico de Gallo; Salmon BLT with Pesto Mayonnaise; Baja-Style Fish Tacos with Southwestern Slaw; Fish Kebabs with Cilantro Cashew Chutney.

THE BETTER BURGER BUILDER

Cynthia Maxwell

SP THURSDAY, JUNE 8, 6 - 8:30 PM, \$75

Get wrist-deep in ground beef and learn how to make some champion patties in this celebration of meat and bread. Be the change you want to see on your plate; become a Better Burger Builder with techniques and tips from our Best Burger Buddy, Chef Cynthia. Sirloin-Bacon Burgers with Blue Cheese and Red Onion Jam; Italian Sausage Burgers with Pesto, Fontina, and Wilted Spinach; Asian Turkey Burgers with Quick Pickles and Herb Salad; Crispy Sweet Potato Fries with Sriracha Dipping Sauce; Avocado Fries with Cilantro Dipping Sauce.

SMOKING AND GRILLING, VEGETARIAN STYLE

Robin Asbell

MPLS MONDAY, JUNE 12, 6 - 8:30 PM, \$70

Smoke is hot right now (chortle)! Smoked and grilled dishes are hugely appealing, like sitting on the patio while the grill sears on. Smoky flavors are often reserved for meats and fish, but no longer: Chef Robin harnesses the power of smoking for vegetarian fare that you have to taste to believe. From buttery brie on a grilling plank to smoked tomato sauce, you'll capture the best of the patio, the grill and all its smoky goodness. Planked Brie with Berries and Honey; Chipotle Cheddar Veggie Burgers with Avocado Salsa; Grilled Veggie Pasta with Smoked Tomato Sauce, and Grilled Pistachio Pesto Pizza with Cauliflower and Feta.

FIRE IT UP!

Manfred Krug

SW WEDNESDAY, JUNE 14, 6 - 8:30 PM, \$70

Have long, will travel: nothing beats the feeling of throwing some fresh options on the grill and this class boasts techniques that will grant you grill master status in no time. Chef Manfred shares secrets for guest-impressing favorites like grilled pizza and even grilled pasta. Fire it up! California-Style Grilled Pizza; Korean Kalbi Ribs; Grilled Tomato Pasta al Burro with Grilled Mozzarella Skewers; Banana Nutella S'mores.

MN GROWN!

Renee Mart

KOW-S WEDNESDAY, JUNE 14, 6 - 7:15 PM, \$25

This class occurs at Kowalski's Shoreview Market, located at 441 Highway 96 W., Shoreview, MN 55126.

KOW-W TUESDAY, JUNE 20, 6 - 7:15 PM, \$25

This class occurs at Kowalski's Woodbury Market, located at 8505 Valley Creek Road, Woodbury, MN 55125.

This month, our friends at Kowalski's are talking all about the farmer's market season, which is in full bloom. Join Renee Mart from Kowalski's, to learn about and devour some of the finest Minnesota-grown goods. Radish Boursin and Chive Tartines; Spicy Roasted Broccoli Pasta; Nutella Stuffed-Strawberries.

DAY OUT IN STILLWATER: LATIN FIESTA

Randi Madden

SW SATURDAY, JUNE 17, 11:30 AM - 2 PM, \$70

Party over here! Gather your family and friends to help put together this electrifying Mexican spread before tucking into the feast of a lifetime! Elotes (grilled Mexican corn) with Queso Fresco from Scratch; Red Snapper Veracruz (spicy tomato glaze); Sopa de Lima (Yucatán lime soup); Fresh Tortilla Chips and Guacamole; Salted Spicy Pineapple.

A FATHER'S DAY STEAK OUT

Colin Murray

SP SUNDAY, JUNE 18, 4 - 6:30 PM, \$75

Most dads will tell you not to make a fuss over them on Father's Day, but what they really mean is, "All I want is a steak." That's why Cooks of Crocus Hill has assembled this no-nonsense, hands-on class with a manly menu in honor of your favorite superhero. Great gift for Dad! Grilled Rib Eye with Chipotle-Honey Glaze; Green Onion Smashed Potatoes; Grilled Caesar Salad; Smoked Chocolate Chip Skillet Cookie with Ice Cream.

TASTE OF ITALIAN SUMMER

Marie Sais

MPLS SATURDAY, JUNE 24, 6 - 8:30 PM, \$75

Summer in Minnesota is delicious, but summer in Italy? Heavenly. As that country's gardens and farms overflow, the flavors are just as bountiful — bursting tomatoes, deep red bell peppers, strawberries so sweet you'd swear they're candied. Join us in this hands-on class that celebrates the freshest, juiciest favorites in dishes that showcase all that Italy has to offer. Red Bell Pepper and Onion Focaccia; Grilled Shrimp and Vegetable Kebabs; Insalata Piccante; Basic Basil Pesto Sauce; Grilled Salmon with Mint Marinade; Strawberries with Marsala Sauce.

DAY OUT IN STILLWATER: SAVOR YOUR SUMMER

Tammy Haas

SW SATURDAY, JUNE 24, 11:30 AM - 2 PM, \$70

Come in from the soaring humidity and swarming mosquitoes and enjoy a fresh look at summer in the Land of 10,000 Ingredients. At this lively class, you'll be split into groups to prepare a portion of a multicourse meal focused on using the bounty of summer. Crispy Salmon with Chile Citrus Sauce; Grilled Summer Vegetables with Chardonnay; Tamarind-Glazed Flank Steak with Mango Jicama Salsa; Rhubarb and Roasted Strawberry Soup with Cinnamon Ice Cream.

BLOSSOMING BRUNCH

Terry John Zila

MPLS SUNDAY, JUNE 25, NOON - 2:30 PM, \$70

Take some time and treat yourself right! Get into Cooks for a brunch that will leave you looking through rose-colored glasses. Join Chef Terry John as he demonstrates some brunch classics that are beloved for a reason, along with some new favorites. Lemon Ricotta Pancakes; Easy Brunch Soufflé with Chorizo and Potato; Classic Quiche Lorraine; Caramelized Pineapple and Banana Bread Pudding.

All-Clad 2-Piece Fry Pan Set

8" and 10" hard anodized steel fry pans

\$120 // \$59.99



KEY	PARTICIPATION CLASS	MNTKA CLASS AT ROTH IN MINNETONKA
	SP CLASS IN ST. PAUL	KOW-W CLASS AT KOWALSKI'S WOODBURY
	SW CLASS IN STILLWATER	KOW-S CLASS AT KOWALSKI'S SHOREVIEW
	MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)	

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 (two weeks for groups larger than four) advance notice on any class cancellation. For groups larger than six, please contact our private events team to learn about our group options at 651-288-7237. If cancelling is necessary, and a one-week 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 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. The information in this schedule is subject to change. Please refer to our website for current class information and to confirm dates, times and location.

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Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.