**Hands-On Bakery Breakfast**

**Aleah Vinick**

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 fastest cakes, biscuits, pastries and muffins imaginable. Blueberry-Shaved 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.

**CROCCUS HILL COOK-OFF**

**Lorelei McInterny**

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. Meal and Prosciutto Crisps; Green Salad with Citron Vinaigrette; Caramel Budino; and YOUR Chicken Creation!

**Date Night**

**Manfred Krug**

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 sweater, pal or neighbor for a date night to remember. Coconut Shrimp; Baja Fish Tacos with Tortillas; Cumin-Lime Slaw; Salsa Allot and Quick Pickles; Cilantro-Lime Rice; Fresh Tortilla Chips and Roasted Pineapple Salsa; Hot Fruits Compote over Mango Sorbet.

**Date Night in Stillwater: Grilling, Just the Facts**

**Randi Madden**

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, smoke, and creating always-beautiful breads. French Boule Loaf; Whole Wheat Bread, White Bread, Cinnamon Bread.

**Date Night in Stillwater: Freshen Up Your Fish Fry**

**Manfred Krug**

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 some new fixin’s and potatoes, you’ll redefine the classic fish fry. 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 Facciatte; Basic; Basil Pesto Sauce; Grilled Salmon with Mint Marinade; Strawberries with Mint Sauce.

**Date Night in Stillwater: Meals from the Man Cave**

Randi Madden

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! Meet two ways with lots of fish’s and potatoes, yes. Manly dreams come true! Dry-Rubbed Flank Steak with Grilled Scallions, Tomatoes and Peppers; 60/40 Packed and Stacked Sliders with Multiple Toppings; Smoked Potatoes with Lemon Garlic Aoli; Roasted Whole Marinated Carrots with Rosemary-infused Butter Sauce; Honey Chipotle Vanilla Ice Cream Bonbons.

**Date Night in Stillwater: Baja**

Manfred Krug

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**Night Out in North Loop: Taste of Italian Summer**

Tammy Haas

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 — bountiful 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 Facciatte; Basic; Basil Pesto Sauce; Grilled Salmon with Mint Marinade; Strawberries with Mint Sauce.

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**Wüsthof Knife of the Month: Serrated Utility Knives**

Exclusive In-Store Specials on 5” Serrated Utility Knives

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**Class Schedule // Happenings**

**JUNE 2017**

**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.

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**REGISTER ONLINE // cooksofcrocushill.com**

**CALL US TODAY // 651.228.1333**

Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.
DATE NIGHT IN STILLWATER: MEDITERRANEAN CAFÉ
Manfred Krug

**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 proved 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 Bunlight Cake.

NIGHT OUT IN NORTH LOOP: PIZZA, PIZZA
Lorelei McInerny

**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 Couliflower Crust; No-Knead Pizza Dough topped with Argula; Pan-Fried Porcini and Parmesan; Quick Pizza Dough with Italian Sausage and Mushrooms; Grilled Fruit and Mascarpone Pizza.

DATE NIGHT IN STILLWATER: SIX DEGREES OF KAVON (BACON)
Randi Madden

**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 most amazing pork cut. Enjoy: Bourbon Smoked Bacon (with Old Fashioned Coleslaw); Sweet Potato Hash with Bacon and Maple Syrup Reduction; BLT (bacon, lettuce, tomato, bacon mayonna on Bréche Bread); Candied Bacon (Moroccan Style).

GRAND NIGHT OUT: AMERICANS IN PARIS
Van Keszler

**SATURDAY, JUNE 17, 6 – 8:30 PM, $80**

Ah, Paris — city of love, light 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 Claypot.

DATE NIGHT IN STILLWATER: TOP-SHELF TACOS
William Lendway

**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 creating these classic pocket-sized morsels of tasty goodness together in unexpected combinations with authentic and not-so-authentic ingredients. Mouthwatering traditional sides included, Memmi Gracies, Mexicali de Tacos (precooked chicken in chipotle sauce); Come Asado (grilled steak); Queso Fresco; Picc de Gallo; Salsa Verde; Fresh Tortillas; Fudge Sundae.

NIGHT OUT IN NORTH LOOP: MARKET FRESH
Marie Sais

**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! Come learn new techniques and train with innovative skills in this class that features seasonal flavors and fresh ideas. Citrus-Roasted Salmon with Spinach Pesto 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

**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, several with liberal droolings of olive oil and plenty of wine. So, if you love Italian cuisine but are looking for alternatives to the obvious fare, this is the class for you. Roast Tomato, Basil and Bread Soup; Grilled Summer Vegetables with Black Pepper Zabaglione; Grilled Mozzarella with Caponata di Zucchini; Grilled Olives and White Wine; Cannoli Napoleon with Pistachio; Chocolate Chips and Candied Almonds.

DATE NIGHT: WESTERN THAI SOUTHERNMOST SKY
Suzanne Schilling

**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 Mexican, the world was given what would become sensational Southwestern fare. Try your hand at this class incorporating and see how worlds truly flood outside in the kitchen and on your plate. Blue Corn Bins with Smoked Salmon, Sour Cream and Chives; Prawns Stuffed with Goat Cheese on a Tomato Coulis; Grilled Pork Tenderloin; Turkey and Pepper and Chile Relish; Southwestern Fruit Plan with Pickled peasant.

NIGHT OUT IN NORTH LOOP: A MIDSUMMER NIGHT
Cynthia Maxwell

**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 scents of spices captures you and draws you both into the cooking school as our expert staff prepares and cooks a feast fit for gods. You sit back, relax and enjoy food plated with festive cocktails. Are you in heaven yet? Nagpura with Loaded Macaroni and Cheese; Pollo Camari and Potato Tacos; Cobia Lloras with Carbonara; Blueberry Mojitos with Paro Cotta and a Gingared Blueberry Compote.

GRAND NIGHT OUT: JAMAICAN BBQ
Colin Murray

**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 check-full of dishes that’ll take you straight to Jamaica, moth! Grilled Jerk Shrimp with Lemon Creme and Mango Salsa; Sticky Citrus Wings, Grilled Pork Tender; Pineapple Jalapeno and Lime Sauce; Caribbean Beans and Rice; Rum Chocolate Fudgling Cake.

ARGENTINIAN STEAKHOUSE
Marie Sais

**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. Steak; grill, fry and braise her way through menus of South American steakhouse classics so delicious you’ll be craving a Caipirinha and a ticket to Argentina! Three Pepper Quinoa Salad; Beef Empanadas; Pork Empanadas with Red Chimichurri Sauce; Churros with Chocolate Dulce de Leche Sauce.

SUSHI 101
Jeremy Reinisco

**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 vineger to slatmin’ soy sauce to expert fish-slicing techniques, you’ll be on par with the gits in no time. Saimon and Tuna Negi; Cucumber Maki Roll; California Roll; Spicy Tuna Roll.

TUSCAN SUNNY SIDE UP
Randi Madden

**SUNDAY, JUNE 4, NOON – 2:30 PM, $75**

Branch menus tend to be the same little procession of dishes, endlessly repeated. Until now. Chef Randi in this hands-on class that puts distintive 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 fork and Tomato; Honey and fig tart with Almond; Spinach and Goat’s Ricotta with Fresh Tomato Salad; Brocancelli and Pancetta Fettine.

THE ART OF PRIMO PIATTO
Antonio Cecconi

**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 paitto 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 Sausued Spinach and Pine Nuts; Roast with Succulent Mustang; and Roast with Gorgonzola and Arugula Sauce; Zappa alitaggio a Pupusa (pupusa with roasted garlic and onions); Scratch Pastry.

DESTINATION AUSTIN, TX
Tammie Haas

**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! Black Bean and Bacon Chipotle Chilli; Dry-Ribbed Chicken with Sweet BBQ Sauce; Fried Corn Cakes with Honey Butter; Fire-Roasted Poppetons with Green Chile Cream Sauce; No-Bake Strawberry Mango Tarts.

PASTA PARADISO
Randi Madden

**SUNDAY, JUNE 11, 1 – 6:30 PM, $75**

Forget your store-bought noodles, because Cooks invites you to try making your hand at REAL pasta. Treat yourself to a few hours on the Mediterranean coastline, while Chef Randi guides you through the basics and secrets like making your own ricotta gnocchi and elevating eggs to endless repetition. Until now. Join Chef Randi in this hands-on class that puts distintive 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 fork and Tomato; Honey and fig tart with Almond; Spinach and Goat’s Ricotta with Fresh Tomato Salad; Brocancelli and Pancetta Fettine.

PAELLA ON THE GRILL
Tammie Haas

**SUNDAY, JUNE 11, 3 – 5:30 PM, $75**

Beautiful saffron rice, succulent seafood, fresh vegetables, smoky sausage. It could only be ... paella! Join Chef Tammie at the grill to create a classic and fresh paella that takes you straight to Spain, thanks to Chef Jeremy’s step-by-step instructions through the process. From sushi vineger to slatmin’ soy sauce to expert fish-slicing techniques, you’ll be on par with the gits in no time. Saimon and Tuna Negi; Cucumber Maki Roll; California Roll; Spicy Tuna Roll.

GIVE IT A THAI
Ann Ahmed

**THURSDAY, JUNE 15, 6 – 8:30 PM, $75**

Who isn’t crazy about a creamy wonton or crunchy egg roll? If only making your own could be as easy as picking up a take-out? It’s not quite an appetizer and it’s not quite an entree, but as Chef Randi will tell you, primo paitto 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 Sausued Spinach and Pine Nuts; Roast with Succulent Mustang; and Roast with Gorgonzola and Arugula Sauce; Zappa alitaggio a Pupusa (pupusa with roasted garlic and onions); Scratch Pastry.

Every Class is a Great Class!
Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.

FRENCH, SIMPLE, MAGNIFIQUE! Lorelei McInerny

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 itching for a taste of 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 Ragout; Crêpes with Fresh Fruit and Whipped Cream.

HANDS-ON STUFFED PASTA Antonio Cecconio

In this exciting, four-classed series, you will practice using pasta machines to roll out dough 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; Sandianc Ravioli with Arugula; Tomato Sauce; Cannelloni Ripi di Filo (filled with Ricotta and Spinach) with Walnut Basil Sauce.

KOREAN BBQ Yia Vang

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.

Foundations Lorelei McInerny

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 tool, our Foundation classes are the perfect choice.

HANDS-ON PASTA Antonio Cecconio

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

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 fermints bubbling back at home, and how you can add these nutritious flavors to any meat. Fermented Drinks: Sauerkraut and Apple Quassidits; Kimchi Orimole; Yogurt Parmo Cotita with Honeyed Fruit Compote; Sour Beer.

KNIFE SKILLS Marie Sais

The knife block is the center of your kitchen, but without the know-how necessary to use, maintain, hone, and store your knives, you 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 CAMP: GLOBAL TOP CHEF Cynthia Maxwell

Send your kids around the world, without ever leaving the kitchen. In this three-day camp for children ages 8 and up, your kids 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.

KIDS COOK: BURGER MANIA Marie Sais

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 max-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!

KIDS CAMP: COOK-OFF IN THE KITCHEN Manfred Krug

Lights, camera, cook-off! Some of the most exciting shows for kids these days are all about battling with pools, whisks and plenty of culinary know-how. But no need to make a punt to the Food Network sets when Cooks will put your junior chef in the spotlight right here. We re-create three popular arenas — Cutthroat 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.

KIDS CAMP: CANDYLAND Cynthia Maxwell

Got that gumdrop in your Truman for some chocolate? Hanukkah 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 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.

KIDS CAMP: CANDYLAND Cynthia Maxwell

MPLS, SATURDAY, JUNE 12 – WEDNESDAY, JUNE 14
10 AM – 1 PM, $225

Libations Peder Schweigert

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 tender of France, this rosé 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. Provencal Orante Tintu with Duck Confit Salad; Western Australia Leith’s Brazilian Grilled Beef Tip with Chimichurri; Cotes-de-Provence Puts with PT Horn and Wisconsin Aged Agriko, served with kohlrabi and Strawberry Rasper Jam; Kold Bead Short Rib Swiss Maltwine with Radish and Carrots Salad.

BLOODY GOOD BRUNCH Cynthia Maxwell

MPLS, SATURDAY, JUNE 10, 11 AM – 1:30 PM, $170

Who doesn’t enjoy a bloody good Bloody Mary with lunch? Learn how to add some flare to everybody’s favorite “weekend meal” with this delectable menu washed down with Cocks of Crocus Hill’s own signature Bloody Mary. Prosecco Summer Fruit Salad with Mint; Egg in Purgatory; Breakfast Poutine; Raspberry Ricotta Cake; Bloody Mary. Make Your Own Bloody Mary 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. These cocktails: artisan fruit and cheese board.

BLOUSON: KIDS CAMP: COOK-OFF IN THE KITCHEN Manfred Krug

SP, MONDAY, JUNE 19 – WEDNESDAY, JUNE 21, 10 AM – 1 PM, $225

That's right — this is a KIDS CAMP!!! Perfect for the next generation of chefs, this class is for kids ages 6 to 12 that want to learn how to turn out delicious grub with a few clever tricks. Some of the classes include: French Onion Soup, Baked Mac and Cheese, Saskatchewan Infused Ravioli with Lamb Ragout, Spinach and Feta, etc.

Day One: Montreal Smoked Meat Ravioli with Apple Compote and Onion Jam
Day Two: Kimchi Beef Ravioli with Charred Cabbage and Pickled Radish
Day Three: Indian Spiced Vegetable Ravioli with Spiced Yogurt
Day Four: Tomato and Zucchini Ravioli with Charred Strawberry, Mint and Basil

Seasonal William Lendway

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

Grilling doesn’t just have to be red meat and burgers; 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 Peach Chipotle Sauce; Green Apple and Goat Cheese Salad with Bacon Buttermilk Dressing; Grilled Spicy New Potato Salad; Chickepa Salad with Cumin and Mint; Strawberry Mascarpone Napoleon.

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.

LICENSE TO GRILL Mike Shannon

MPLS, 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 hands-on class, we’ll make everything from classic burgers and chicken to the next step in grilling. Whether you’re a meat or veggies lover, you know the grill must have a place of honor in your backyard! You will be given a step-by-step plan on how to set up your grill and cook all the grilling classes, you must bring your own grill! This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.
All-Clad 2-Piece Fry Pan Set
8" and 10" hard anodized steel fry pans
$120 // $59.99