



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.

BAKING FOR BEGINNERS

Cynthia Maxwell

SW SUNDAY, MARCH 5, NOON - 3 PM, \$75

Ban the box mixes! Too many people get psyched out by baking — too complicated, too many formulas involved, too much effort. But really, all it takes is a few golden recipes and you'll have a stash of sweet favorites that will be a hit at any time, for any event. *Upside-Down Strawberry-Rhubarb Cupcakes; Pavlova Meringue with Grand Marnier-Macerated Strawberries; Salted Double Chocolate Chip Cookies; Fresh Blueberry Pie.*

WHAT CHOUX TALKIN' ABOUT?!

Aleah Vinick

ED SATURDAY, MARCH 11, 11 AM - 2 PM, \$75

Choux pastries have been around for centuries and it's easy to see why. Join us on a journey through history — well, no, actually pastry ... and find out just how versatile this fluffy French staple is. Come on, mon petit chou! *Parisian Gnocchi; Gougères; Éclairs; Choux Swans.*

CAKE DECORATING 101

Terry John Zila

MPLS SUNDAY, MARCH 12, NOON - 2:30 PM, \$75

From the perfect moist cake to the glossy icing and eye-catching decoration, this class walks you through the basics and will have you creating beautiful (and delicious) masterpieces for all those special occasions. *Yellow Cakes; Chocolate Devil's Food Cake; Lemon Crunch Cake; Italian Meringue Buttercream; Decorator's Icing; Royal Icing.*

THE FORMULA FOR PIE(E)

Cynthia Maxwell

SP MONDAY, MARCH 13, 6 PM - 8:30 PM, \$75

In order to celebrate everyone's favorite math holiday, you will be making precisely 3.14 pies in this class ... no, no, that's not true; that's just silly. Instead, you will be following the lead of our resident mathlete, Chef Cynthia, as she schools you in the art of the perfect pie. No calculators necessary. *French Silk Raspberry Pie; Key Lime Pie with Fresh Strawberries; Blueberry Peach Hand Pies; Peanut Butter-Banana Cream Pie with Pretzel Crust.*

THE DOUGHNUT CASE

Terry John Zila

SW SATURDAY, MARCH 18, 11 AM - 1:30 PM, \$75

From raised doughnuts to trendy cronuts to Bismarcks and fresh-glazed creations, doughnuts really should be their own food group. Join Chef Terry John in this hands-on course that teaches you the secrets of a truly amazing doughnut. *Raised Glazed Doughnuts; Classic Buttermilk Doughnuts; Quick Cronuts; Gingerbread Doughnuts; Lemon Curd-Filled Bismarcks.*

BAKING SOUTH OF THE MASON-DIXON LINE

Randi Madden

SW MONDAY, MARCH 12, NOON - 3:30 PM, \$75

Classic Southern baked goodies trace their roots back to French settlers — not a bad place to start! Get wrist-deep in flour with Chef Randi, and take a break from winter as we treat your taste buds to some Southern hospitality. *Mustard Biscuits with Herb Butter; Jalapeño and Green Chile Cornbread Muffins; "Pecan Pie" Cupcakes with Candied Pecan Buttercream; Peach Crumble Bars.*

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.

SUPPER CLUB: MEXICAN FIESTA

Manfred Krug

ED FRIDAY, MARCH 3, 6 PM - 8:30 PM, \$80

Party over here! Join Chef Manfred and the Supper Club to help put together this electrifying Mexican spread before tucking into the feast of a lifetime! This class includes one glass of wine or beer per student, so 21 and up only, please. *Elotes (grilled Mexican corn) with Queso Fresco from Scratch; Red Snapper Veracruz (spicy tomato glaze); Sopa de Lima (Yucañón lime soup); Fresh Tortilla Chips and Guacamole; Salted Spicy Pineapple.*

DATE NIGHT IN STILLWATER: BAJA

William Lendway

SW FRIDAY, MARCH 3, 6 PM - 8:30 PM, \$80

SW FRIDAY, MARCH 24, 6 PM - 8:30 PM, \$80

After a few frigid months, who wouldn't be ready for an intimate dinner on the Baja Peninsula? Even better: no plane ticket required. Join Chef William as he celebrates 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. This class includes one glass of wine or beer per student, so 21 and up only, please. *Coconut Shrimp; Baja Fish Taco; Tortillas; Cumin-Lime Slaw; Scallion Aioli; Quick Pickle; Cilantro-Lime Rice; Shoestring French Fries; Hot Fruit Compote over Mango Sorbet.*

DATE NIGHT IN STILLWATER: DESTINATION AUSTIN, TX

Randi Madden

SW SATURDAY, MARCH 4, 6 PM - 8:30 PM, \$80

SW SATURDAY, MARCH 18, 6 PM - 8:30 PM, \$80

Those who don't associate ATX with romance haven't seen the sun set 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! This class includes one glass of wine or beer per student, so 21 and up only, please. *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.*

NIGHT OUT IN NORTH LOOP: THE URBAN ENTERTAINER

Terry John Zila

MPLS SATURDAY, MARCH 18, 6 PM - 9 PM, \$85

So, you're looking to throw a shindig, but it's the butler's night off and the caterers can't work at short notice. Relax, darling! You aren't going to have to slum it with takeout or pizza, not if Chef TJZ has anything to say about it! Learn how to impress in the kitchen, as you work together on this decadent spread. This class includes one glass of wine or beer per student, so 21 and up only, thanks gorgeous. *Shrimp Bisque; Endive Salad with Glazed Walnuts and Danish Blue Cheese; Seared Foie Gras with Roasted Pears and Sautéed Shiitake Mushrooms; Baked Lobster Tails in Tarragon Cream; White Chocolate Cream Napoleons.*

DATE NIGHT IN STILLWATER: FISH FRY

Debbie Kraft

SW FRIDAY, MARCH 10, 6 PM - 8:30 PM, \$80

Manfred Krug

SW FRIDAY, MARCH 31, 6 PM - 8:30 PM, \$80

You don't have to travel to Wisconsin for fish on Fridays this season. Join us as at Cooks for all the fried cod you can make. You will learn all the secrets to make the quintessential fish fry in our kitchen and eat the results. Yum! This class includes one glass of wine or beer per student, so 21 and up only, please. *Grilled New Potato Salad; Roasted Beet, Shallot and Pecan Salad; Spicy Beer-Boiled Shrimp; Tavern Beer-Battered Fish; Manny's Oven Fries; Assorted Dipping Sauces.*

SUPPER CLUB ELEGANCE

Randi Madden

SP SATURDAY, MARCH 11, 6 PM - 8:30 PM, \$80

Chef Randi cordially invites you to try one of our most popular menus. Work together to assemble a menu that exudes sophistication and take home a few ideas that will allow for effortless elegance in your own kitchen! This class includes one glass of wine or beer per student, so 21 and up only, please. Price is per person. *Crab Cakes with Remoulade; Wedge Salad with Creamy Blue Cheese Dressing; Rosemary-Roasted Potatoes; Rib-Eye Steak with Sautéed Mushrooms and Onions; Bread Pudding with Scotch Sauce.*

Spring Break Kids Camps!

March 21-23 and March 28-30 // See p.3 for details

DATE NIGHT IN STILLWATER: SPRING BREAK STEAK

William Lendway

SW SATURDAY, MARCH 11, 6 PM – 8:30 PM, \$80

SW SATURDAY, MARCH 25, 6 PM – 8:30 PM, \$80

Maybe you're weary of trudging through the cold and ice for every minor errand or lackluster task (yes, that can include work). Time for a big ol' spring break, with Chef William as your tour guide. In this hands-on class, you'll bring some super-fresh spring favorites to the plate, with bright new recipes you won't want to miss. And of course, there will be sumptuous steak. Take that, winter. This class includes one glass of wine or beer per student, so 21 and up only, please. *Grilled Rib-Eye Steak with Chipotle-Honey Glaze and Garlic Chips served with Green Onion Smashed Potatoes; Wilfed Arugula with Pancetta Bacon; Hidden Berry Cream Cheese Torte.*

DATE NIGHT: A FOOD TOUR OF THE AMERICAS

Suzanne Schilling

SW FRIDAY, MARCH 17, 6 PM – 8:30 PM, \$80

Jetting off to warmer climates during the winter is always a temptation, but sometimes not a possibility. Unless you travel to Cooks. Join Chef Suzanne in a hands-on class that takes you on a culinary tour of Venezuela, Argentina, Brazil and Mexico as well as the Chippewa Native Americans. From wild rice fritters to roast pumpkin soup to mango bread, you'll be happy you made the trip. This class includes one glass of wine or beer per student, so 21 and up only, please. *Chippewa Wild Rice and Corn Fritters with Ginger Dipping Sauce; Venezuelan Arepas filled with Black Beans, Rice and Fried Plantains and served with a Cilantro Parsley Mojo; Argentine Roast Pumpkin Soup with Fresh Corn Dumplings; Brazilian Cozido (beef short rib, sausage and vegetable stew); Mexican Mango Bread.*

NIGHT OUT IN NORTH LOOP SPANISH TAPAS

Colin Murray

MPLS FRIDAY, MARCH 17, 6 PM – 8:30 PM, \$80

At this lively Date Night class, you'll work in teams to prepare a portion of this tasty multicourse meal. Chef Colin will set you up to jump into the kitchen and get cookin'! Then sit down and enjoy the feast with an adult beverage. This class includes one glass of wine or beer per student, so 21 and up only, please. *Tomato and Roasted Red Pepper Salad, Garlicky Shrimp with Olive oil, Chicken Skewers with Smoky Aioli, Patatas Bravas, Miguelitos*

COOKING CLUB: ST. PATRICK'S DAY CELEBRATION

Van Keszler

SP FRIDAY, MARCH 17, 6 PM – 8:30 PM, \$80

Sure, it's celebrated with green beer and four-leaf-clover cookies, but let's bring back the real Irish flavors in honor of St. Patrick's Day. We're talking about soul-queenching corned beef and cabbage, deceptively simple yet satisfying soda bread, and even some Guinness in dessert, for good measure. May the road rise up to meet you in this standout class! The class includes one glass of wine or beer per student, so 21 and up only, please. *Corned Beef and Cabbage; Colcannon; Irish Potato and Onion Soup; Irish Soda Bread; Chocolate-Orange Guinness Cake.*

COOKING CLUB: DUMPLING PARTY

Colin Murray

SP SATURDAY, MARCH 18, 6 PM – 8:30 PM, \$80

You guys ready to make some doughlicious dumplings?! In this Asian-inspired class, Chef Colin invites you to an evening of making tiny pockets of tastiness! Discover the technique behind these mouthwatering morsels as you work together to create a lively array of stuffed goodies. This class includes one glass of wine or beer per student, so 21 and up only, please. *Chinese Duck Triangles with Sweet-and-Sour Sauce; Shrimp and Scallop Shu Mai with Yuzu Soy Sauce; Fried Chicken and Black Bean Gyoza with Spicy Hot Mustard; Vegetable Pot Sticker with Grilled Asian Vegetables.*

NIGHT OUT IN NORTH LOOP: FLAVORS OF MOROCCO

Terry John Zila

MPLS FRIDAY, MARCH 24, 6 PM – 8:30 PM, \$80

Join us to prepare a multicourse meal featuring the flavors of the Casbah. 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. This class is priced per person. One glass of wine or beer per student, so 21 and up only, please. *Couscous Salad with Dates and Almonds, Chicken Tagine with Preserved Lemons and Olives, Harissa Roasted Vegetables, and Galette des Rois.*

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.

THE BUDDHA BOWL

Robin Asbell

MPLS TUESDAY, MARCH 14, 6 PM – 8:30 PM, \$70

The latest trend to hit restaurants and home cooking, a Buddha Bowl brings together vegetables, whole grains, lean proteins and light sauces. And oh, what a combination it can be. Cozied together in a single bowl, these dishes warm the soul with their earthy spices and bright flavors — the very definition of comfort food. Join Chef Robin as she blends palate-pleasing ingredients and inspires you to bring a Buddha into your kitchen too. *Black Rice, Tofu, Greens, Kimchi Bowl; Quinoa, Sriracha Black Bean, Baby Kale, Pea Shoot, Pickled Beef Bowl; Brown Rice, Teriyaki Salmon, Wasabi Pea and Pickled Beets with Sweet Miso Dressing; Ancient Millet, Snow Peas, Carrots, Napa Cabbage and Szechuan Spiced Shrimp.*

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.

ITALIAN PIZZA WORKSHOP

Antonio Ceccoli

SW WEDNESDAY, MARCH 1, 6 PM – 8:30 PM, \$75

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.*

THE FLAVORS OF THE GREEK ISLES

Suzanne Schilling

SP MONDAY, MARCH 13, 6 PM – 8:30 PM, \$75

The history surrounding Greece and her thousand islands is as rich and varied as the food. Join Chef Suzanne on a journey through time and ancient eats, discover delicious Mediterranean recipes that are (almost literally) thousands of years old, and take a look at what Greek cuisine is like today. All we ask is that you don't break our plates when you're done, please? They're not cheap y'know ... *Traditional Greek Salad with Tomatoes, Cucumbers, Kalamata Olives and Fried Feta; Olive-Crusted Rack of Lamb with Red Wine, Leek, Tomato and Rosemary Sauce, and Orzo; Stuffed Zucchini with Walnuts, Feta and Fresh Dill; Orange Honey Fritters rolled in Cinnamon and Sugar.*

THE YOTAM OTTOLENGHI COOKING CLUB

Lorelei McInerney

SP THURSDAY, MARCH 2, 6 PM – 8:30 PM, \$75

An Israeli-born British chef, recipe developer and restaurant owner, Yotam Ottolenghi is celebrated for his incredibly fresh takes on cuisine — from inventive vegetable creations to rich desserts, all done with cross-cultural flair. In this hands-on class, you'll join Chef Lorelei as she guides you through some of Ottolenghi's remarkable dishes, and you'll get insights on how to bring more creativity to your own kitchen. *Tomato-y, Yogurt-y Shakshuka; Roasted Butternut Squash with Sweet Spices, Lime and Green Chile; Yogurt Pea and Chile Pasta with Basil and Chile Oil; Lamb and Feta Meatballs; Tahini and Halvah Brownies.*

MEDITERRANEAN CAFÉ

Cynthia Maxwell

SP FRIDAY, MARCH 3, 6 PM – 8:30 PM, \$75

Join Chef Cynthia to 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.*

WHAT THE PHO?

Tammy Haas

ED SATURDAY, MARCH 4, 6 PM – 8 PM, \$75

At first glance, pho might seem like a simple Vietnamese soup, but it's so much more than that. From its complex broth to its bright, fresh additions, pho is an art form that you'll love to master. Join Chef Tammy as she showcases this main-dish delight, along with favorites sides like ginger cucumber salad and lemongrass chicken skewers. *Grilled Lemongrass Chicken Skewers; Ginger Cucumber Salad; Classic Beef Pho; Lemon Buttermilk Sherbet.*

HANDS-ON PASTA

Antonio Ceccoli

SP MONDAY, MARCH 6, 6 PM – 8:30 PM, \$75

MPLS MONDAY, MARCH 27, 6 PM – 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.*

IN A CUBAN KITCHEN

Suzanne Schilling

SP FRIDAY, MARCH 10, 6 PM – 9 PM, \$75

A little bit of Spanish, a little bit of South American and a sprinkle of Carribean, and you, my friend, have arrived at the Cuban kitchen! Help put together one of our most exciting menus and discover the true meaning behind Cuban Delight. (Hint: it ain't cigars, amigo!) *Shrimp Tapas (shrimp and plantain fritters) with Mojo Sauce; Garlic and Cilantro Soup with Poached Eggs and Croutons; Rabbit Stew with Bacon, Almonds and Dry Sherry, and Yellow Spanish Rice; Cuban Sweet Toast with Star Anise Syrup and Lemon Zest Garnish.*

STIR-FRY IT! THE BASICS

Terry John Zila

MPLS FRIDAY, MARCH 10, 6 PM – 8:30 PM, \$75

If your vision of stir-fry is limp bean sprouts and indistinct flavors, served in a mushy heap, then get ready for a revelation. This hands-on class will give you the foundation you need to master the versatility of stir-fry, so you can create a dynamite Asian dish anytime. With bright, delectable flavors and expert techniques, you can change your vision of stir-fry for good. *Chinese Sizzling Beef Lettuce Wraps; Shrimp Fried Rice; Chinese Lemon Chicken; Kung Pao Chicken.*

CRÊPES: TIPS AND SECRETS

Van Keszler

ED SUNDAY, MARCH 12, NOON – 2:30 PM, \$75

Thin and elegant, a crêpe seems almost confectionary — and definitely out of the realm of everyday cooks. Until now. In this hands-on class, Chef Van shares secrets for the perfect batter, artful techniques and perfect fillings. Master the art of crêpe making, and enjoy an entree and a dessert crêpe that show off your new talents. *Chicken Divan Crêpes; Crêpes Saint-Jacques; Beef Bourguignon Crêpes; Southern Praline Crêpes; Cherries Royale Crêpes; Lemon Supreme Crêpes.*

THE FLAVORS OF THE GREEK ISLES

Suzanne Schilling

SP MONDAY, MARCH 13, 6 PM – 8:30 PM, \$75

The history surrounding Greece and her thousand islands is as rich and varied as the food. Join Chef Suzanne on a journey through time and ancient eats, discover delicious Mediterranean recipes that are (almost literally) thousands of years old, and take a look at what Greek cuisine is like today. All we ask is that you don't break our plates when you're done, please? They're not cheap y'know ... *Traditional Greek Salad with Tomatoes, Cucumbers, Kalamata Olives and Fried Feta; Olive-Crusted Rack of Lamb with Red Wine, Leek, Tomato and Rosemary Sauce, and Orzo; Stuffed Zucchini with Walnuts, Feta and Fresh Dill; Orange Honey Fritters rolled in Cinnamon and Sugar.*

SUSHI SKILLS 101

Jeremy Reinicke

ED SATURDAY, MARCH 18, 11 AM – 1:30 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.*

THE ART OF PRIMO PIATTO

Antonio Ceccoli

SP MONDAY, MARCH 20, 6 PM – 8:30 PM, \$75

Discover the pleasures of an important staple of Italian cuisine. Chef 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.*

A CULINARY TOUR OF ASIA

Lorelei McInerny

SP TUESDAY, MARCH 21, 6 PM – 8:30 PM, \$70

Imagine taking a glorious food tour through Asia — you sip delicately spiced iced tea from Thailand, while selecting your favorite sushi appetizer from Japan. Next up is a beef dish suffused with lime juice and chile, and sticky rice with mango that's truly your new favorite dessert. Time to book that trip! Fortunately, you don't need to go far, since Chef Lorelei will take you on a grand and memorable culinary adventure. *Thai Iced Tea; Sushi Rice Ball Appetizer; Spicy Thai Chicken Salad in Endive; Waterfall Beef Salad; Coconut Sticky Rice with Mango.*

MEXICAN FAVORITES

Mike Shannon

MNTKA TUESDAY, MARCH 21, 6 PM – 8 PM, \$55

We have a lot to thank Mexico for — the bold flavors and spice spring to mind! Chef Mike will take you south of the border, down Mexico way, sharing his knowledge of one of America's favorite cuisines as he prepares a few zesty treats for your enjoyment. *Salsa Verde Seared Scallops; Pork Pozole; Chicken Enchiladas; Kahlúa Brownies.*

SPANISH FESTIVAL

Cynthia Maxwell

SP MONDAY, MARCH 27, 6 PM – 8:30 PM, \$75

Join Chef Cynthia to prepare a multicourse meal featuring the flavors of Spain. 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. *Beef Skewers with Romesco Sauce; Ensaladilla Rusa (Spanish potato salad); Paella with Chicken, Chorizo and Seafood; Fried Churros with Chocolate Sauce.*

TUSCAN SUNNY SIDE UP

Randi Madden

SW SUNDAY, MARCH 26, 11 AM – 1:30 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.*

DIM SUM AND THEN SOME

Robin Asbell

SP TUESDAY, MARCH 28, 6 PM – 8:30 PM, \$75

In this hands-on class you will explore the art of making a variety of classic Cantonese dumplings. Chef Robin will guide you through the preparation of these delectable bite-size pieces of Asian heaven. And then the best part — a dumpling feast and then some! *Steamed Pork Buns; Steamed Shrimp and Garlic Chive Dumplings in Handmade Clear Dough; Chicken Curry Sticky Rice in a Banana Leaf; Cashew Tofu Pot Stickers with Sesame Sauce.*

CURRY IN A HURRY

William Lendway

SP FRIDAY, MARCH 31, 6 PM – 8:30 PM, \$75

Can the rich, gorgeous flavors of curry be put on the kitchen equivalent of speed dial? Oh, yes. Join Chef William in this popular hands-on class, featuring a brand-new menu and a classic dessert that's one of our favorites. Revel in the big flavors, the nuanced dishes, and the tips and tricks that come with creating perfect curries. *Curried Root Vegetable Stew with Couscous; Slow-Cooker Curried Lamb over Rice; Som Tam (green papaya salad); Cà Ri Gà (Vietnamese curried chicken soup with baguettes).*

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.

FOUNDATIONS OF FRENCH COOKING

Jeremy Reinicke

ED SUNDAY, MARCH 5, NOON – 2:30 PM, \$75

This class is all about classic French cooking techniques. Chef Jeremy will quickly cover the proper methods before you break into groups to grill, fry, sauté, roast and poach your way to culinary excellence. *Mixed Green Salad with Poached Chicken, Fried Onion, Grilled Asparagus, Roasted Beets and Sautéed Bacon; Grilled, Fried, Sautéed, Roasted and Poached Chicken and Halibut with a Vinaigrette and Beurre Blanc.*

MASTERING SAUCES

Manfred Krug

SP SUNDAY, MARCH 5, 2 PM – 4:30 PM, \$75

Some sauces are so fundamental and integral to cooking that they're called "mother sauces" because they form the basis of a whole family of other sauces. Chef Manfred wows in this hands-on, foundational class that lets you show your mother some love. *Discussion of Mother Sauces and Stocks; Béchamel (cheddar version served on pasta); Veloute (served with poached chicken); Espagnole; Hollandaise and Mayonnaise (served with poached asparagus); Basic Tomato.*

KNIFE SKILLS

Colin Murray

MPLS MONDAY, MARCH 6, 6 PM – 8 PM, \$65

SP THURSDAY, MARCH 9, 6 PM – 8 PM, \$65

The knife block is the center of your kitchen, but without the necessary 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 experts will take you through every aspect of knife use and care. Each participant will receive a complimentary Wüsthof pull-apart kitchen shears with class purchase. *Artisan Cheese Board.*

FAST FAMILY MEALS

Lorelei McInerny

SW TUESDAY, MARCH 7, 6 PM – 8:30 PM, \$70

Life may be hectic, but that doesn't mean you have to reserve weekend nights for home-cooked meals. Join Lorelei demonstrates satisfying and standout family-friendly recipes that are quick to prepare but packed with flavor. You'll come away with brilliant cooking tips and ideas so you can easily make a fantastic dinner at home on even the busiest night. *Maple Mustard Pork Tenderloin with Caramelized Apples; Gruyère-, Arugula- and Prosciutto-Stuffed Chicken Breasts; Creamy Tomato Basil Soup with Grilled Cheese Croutons; Penne with Sausage; Wild Mushroom and Spinach.*

DINER CLASSICS

Cynthia Maxwell

SP SUNDAY, MARCH 12, NOON – 2:30 PM, \$70

The diner is the beating heart of traditional American cuisine, and what better way to celebrate this institution than by learning how to turn your kitchen into one (minus booths and free coffee refills, obviously). Come experience classic diner fare with a modern twist, and see how you can bring the great American diner home with you. *Crab Cake Benedict with Avocado Hollandaise; Ground Bacon and Sirloin Burgers with Caramelized Onions and Fontina; Hand-Cut French Fries with Sriracha Aioli; Salted Caramel Apple Pie Freakshakes.*

COOKING FOR THE BUSY PROFESSIONAL

Lorelei McInerny

MPLS TUESDAY, MARCH 28, 6 PM – 8:30 PM, \$70

Seared Steak with Gorgonzola and Onions; Herb-Roasted Salmon with Potatoes and Asparagus; Pasta with Artichoke Fennel Sauce; Candy Bar Chocolate Pudding Cakes.

You may be on the go, but that doesn't have to mean a life of take-out and frozen pizza. Watch as Chef Lorelei presents sensational recipes that take 40 minutes or less from start to finish. She'll also cover cooking tips and substitution techniques, so that no matter what you're working with, you can pull together a satisfying meal lickety-split.

SIMPLY SAUCED

Manfred Krug

SW SUNDAY, MARCH 19, 1 PM – 3:30 PM, \$75

If scores of competitive cooking shows teach us anything (wait, do they?), it's that sauces can make or break a meal. So, pick up some pro tips from Chef Manfred, who showcases simple sauces that will make your meals pop. We can't guarantee you'll win a spot on the Food Network, but don't rule it out either. *Dressings: Vinaigrette, Emulsified, Oil and Vinegar Tastings and Discussion. Simple and Quick Sauces: Pesto, Marinara. Pan Sauces: Béchamel, Pan Gravy. Dessert Sauces: Rum Caramel.*

BREAKFAST ANYONE?

Renee Mart

KOW TUESDAY, MARCH 21, 6:30 PM – 7:45 PM, \$25

Why would anyone EVER eat anything besides BREAKFAST FOOD? It's the favorite meal of the day. Let Renee Mart, Cooks' Expert, share some breaking breakfast recipes with you. *Loaded Breakfast Hash; Oatmeal with Cranberries and Pistachios; Sweet Potato Toast Varieties.*

THE PERFECT ROAST CHICKEN

Tammy Haas

MPLS FRIDAY, MARCH 31, 6 PM – 8:30 PM, \$70

Every good cook should know how to make a perfect, crispy-on-the-outside, juicy-on-the-inside roasted chicken. It's the ultimate winter supper, especially with this slew of delicious accompaniments. *Roast Chicken; Garlic Butter Milk Mashed Potatoes; Wine and Chicken Broth Reduction Sauce; Lemon Green Beans; Parmesan Popovers; Apple Cinnamon Tartlets.*

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!

THE PRECOCIOUS PASTRY CHEF

Aleah Vinick

SP SATURDAY, MARCH 4, 11 AM – 1:30 PM, \$60

Does your junior chef show a precocious level of mastery around the kitchen? Time to kick up that natural talent with a hands-on class that teaches the techniques and secrets of pastry creation. Whether you've got a potential contestant on the Food Network, or your child hasn't yet tapped into the possibilities of cookware, this class will boost their knowledge. Plus, you get truffles, macaroons and cupcakes. Seats are for kids only, ages 8–12. Sorry, parents ... enjoy the free time! You're welcome. *Orange Dreamsicle Truffles; Napoleon Cupcakes; Blueberry Cheesecake Galette.*

KIDS CAMP: COOK-OFF IN THE KITCHEN

Debbie Kraft

SW TUESDAY, MARCH 21 – THURSDAY, MARCH 23,

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 — 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 March 21, 22 and 23. Seats are for kids only, ages 8–12. Sorry, parents ... enjoy the free time! You're welcome.

Day One / Cutthroat 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: CANDY LAND

Cynthia Maxwell

SP TUESDAY, MARCH 28 – THURSDAY, MARCH 30, 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 March 28, 29 and 30. Seats are for kids only, ages 8–12. Sorry, parents ... enjoy the free time! You're welcome.

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.

CERVEZAS O'CLOCK!

Tracy Figueroa & Dan Parker

SP SATURDAY, MARCH 11, NOON - 2:30 PM, \$85

In the words of Benjamin Franklin; "Beer is proof that God loves us and wants us to be happy." And if it's served with plantains, it means we're loved even more. All right, we MAY have embellished a bit there, but that was only because Ben never had Chef Tracy's Latin lunch with his brewski! Get comfy with some choice beers from Cicerone Dan as Chef Tracy whips up some of her signature favorites. This class is for those 21 and up. *Grilled Corn Salad; Plantains; Grilled Shrimp with Cilantro Tomato Sauce; Grilled Chicken with Mango Sauce; Grilled Pork Chops with Guava Barbecue Sauce; Honey-Glazed Pineapple with Ice Cream.*

SIP LIKE A SOMM: MORE GRAPE BASICS

Leslee Miller

MPLS TUESDAY, MARCH 21, 6 PM - 7:30 PM, \$50

Did you join Sommelier Leslee Miller for her Grape Basics class? Then, it's time for part two. An extension of Leslee's "intro to wine" class, part two takes you deeper into regional information, the breakdown of wine's physiological parts (acid, sugar, tannin, length), coupled with info about decanting and aging, and superior tips for becoming the best at food and wine pairing! Be part of the wine tasting fun. Leslee's style is perfect for anyone new to wine, or looking to take the grape basics up a notch! (Note: Grape Basics is not a prerequisite for this class.) *Artisan Cheese Board.*

SCOTCH AND STEAK: REFINED

Kevin Wencel & John Seal

SP FRIDAY, MARCH 24, 6 PM - 9 PM, \$85

Behold the abiding dynamic dudes of Scotch and Steak. You'll savor grilled and broiled cuts of meat dripping with succulent marinades with Kevin, while John offers tastings of several top-shelf Scotch whiskeys. Not surprisingly, this class always fills up quickly — sign up before it's too late! *Pho (Vietnamese beef soup); Pan-Roasted Sirloin Steak with Vodka Sauce; Lamb Chops with Beans and Rosemary; Red Wine-Braised Short Ribs with Polenta; Strawberry Soup with Prosecco Ice.*

SPRINGTIME TIDBITS

Aleah Vinick

SP SATURDAY, MARCH 25, 4 PM - 6:30 PM, \$80

Say goodbye to heavy winter comfort food and hello springtime tidbits! Rejuvenate your spring repertoire with these original, snappy morsels made with freshly harvested produce from spring's bounty and melt away those wintry blues. Ages 21 and up only, please. *Stuffed Grape Leaves; Pretty Frittata Squares; Mushroom Pinwheels; Mini Strawberry Shortcakes; Rhubarb Margarita.*

DRINKING OUTSIDE THE BOX

Mike Shannon & Leslee Miller

SP WEDNESDAY, MARCH 29, 6 PM - 8:30 PM, \$85

Alternative packaging is the way of the wine world these days — from tall-boy cans to milk carton boxes and beyond — the world of "boxed wine" is no longer limited. Come see why Cooks' resident sommelier, Leslee Miller, is a fan of many of these internationally packaged wines (from regions like Portugal, Italy, France and more) while her trusted culinary sidekick, Chef Mike Shannon, whips up a menu fit for a ... er, box wine, can wine? Find the brilliance behind these wines and their pairings in this fun-packed "outside the box" food and wine pairing class. We dare you! *Spinach Salad with Lemon Poppy Seed Dressing; Spring Pasta Primavera; Flat Iron Steak and Arugula with Gorgonzola Thyme Butter; Panna Cotta with Balsamic Strawberries.*

VINES AND REEFS: SHELLING IT OUT!

Leslee Miller and Mike Shannon

MPLS THURSDAY, MARCH 30, 6 PM - 8:30 PM, \$85

Chef Mike Shannon and Sommelier Leslee Miller are back — back from the beach, that is! Join one of the Twin Cities' most talked about food and wine duos in their popular class series: Vines and Reefs, all things seafood paired to all things grapevine. Enjoy a wide variety of tasty seafood-based dishes paired to an immaculate collection of international wines, as Chef Mike shows you the ropes to creating this "beachy" scene at home, while Leslee teaches the ins and outs to pairing wine with all things seafood. *Seared Scallops with Lemon Curd Vinaigrette; Pepper Jelly, Bacon and Coconut Mussels; Shrimp Pesto Pasta; Classic Bananas Foster.*

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.

SUCCULENT STEAKS

Manfred Krug

ED WEDNESDAY, MARCH 8, 6 PM - 8:30 PM, \$70

Forget boring filets! Chef Manny's bringing some serious spice to his steaks in this meaty, flavor-filled class. *Cumin-Crusted Grilled Strip Steak with Grilled Avocados and Chipotle-Coated Onions; Blue Cheese Herb-Crusted Sirloin with Merlot Sauce; Smoky Corn and Tomato Salad with Cilantro Vinaigrette; Mudslide Cookies.*

FRESH FISH IDEAS

Manfred Krug

SW THURSDAY, MARCH 9, 6 PM - 8:30 PM, \$75

Sure, we all love fried fish, but after a while, that preparation gets a bit ho-hum. Perk up and revive your love for seafood with some fantastically innovative dishes from Chef Manny. In this hands-on class, you'll learn some new techniques and different approaches that make the most of salmon, shrimp, whitefish and other favorites. *Grilled Shrimp and Pineapple with Adobo de Achiote; Fresh Guacamole and Pico de Gallo; Salmon BLT on Focaccia with Pesto Mayonnaise; Baja-Style Fish Tacos with Southwestern Slaw; Grilled Fish with Cilantro and Cashew Chutney.*

BE MORE PACIFIC

Colin Murray

SW THURSDAY, MARCH 16, 6 PM - 8:30 PM, \$70

Anchors aweigh and set sail with this sizzling sequel to one of our favorite classes! This bright and colorful menu, with a heavy focus on seafood and spice, goes into great depths about what the Pacific has to offer your plate and will leave you yearning for the sea. *Miso-Marinated Black Cod with Ponzu Sauce and Wok-Tossed Vegetables; Coconut Thai Mussels with Green Curry Rice and Spicy Chile; Pan-Seared Opah with Preserved Lemon Vinaigrette and Couscous Salad.*

BLOSSOMING BRUNCH

Terry John Zila

SP SUNDAY, MARCH 19, 11 AM - 1:30 PM, \$70

Take some time and treat yourself right! Get out of the slush and 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.*

SERIOUS ABOUT SEAFOOD

Colin Murray

SP SUNDAY, MARCH 26, 4 PM - 6:30 PM, \$80

In our lively, hands-on class, you'll be split into teams to prepare a portion of a multicourse meal. Chef Colin gets things started, you make the meal and Cooks supplies the grown-up beverages. *Mexican Fish Tacos with Black Bean Salsa and Guacamole; Walleye Cakes with Tartar Sauce; Asian Miso Salad; Crispy Salmon with Chile Citrus Sauce; Warm Berries with Ice Cream.*

KEY	ED CLASS IN EDINA	MNTKA CLASS AT ROTH IN MINNETONKA
	SP CLASS IN ST. PAUL	KOW CLASS AT KOWALSKI'S WOODBURY
	SW CLASS IN STILLWATER	P PARTICIPATION CLASS
	MPLS CLASS IN MINNEAPOLIS	

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. 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.