



# COOKS

[cooksofcrocushill.com](http://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.

### CAKE DECORATING 101

Terry John Zila

**MPLS** SATURDAY, APRIL 1, 10 AM - 12:30 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.*

### CROISSANTS 101

Randi Madden

**SP** SUNDAY, APRIL 2, 1 PM - 4 PM, \$75 📍

In Paris, you can't walk two blocks without running into a small bakery pulling a batch of fresh-baked croissants out of the oven. Around here, not so much. In this hands-on class, Chef Randi will show you how to make light, buttery croissant dough, roll it out and create flaky pastries that would make a Frenchman drool. *Traditional Croissant; Pain au Chocolat; Cream Cheese Pinwheels; Morning Buns.*

### ADVANCED CAKE DECORATING

Terry John Zila

**MPLS** SUNDAY, APRIL 9, 1 PM - 3:30 PM, \$75 📍

Know a thing or two about decorating cakes? In this advanced class you'll learn more intricate piping and writing techniques from our own cake crusader, Terry John Zila. This class is geared toward those who already have a little practice with pastry bags and are looking to expand their skill set. *Variety of Italian Meringue Buttercreams, Coyote Cake, and the Perfect White Cake.*

### BAKED TO PERFECTION

Randi Madden

**SW** SATURDAY, APRIL 22, 10 AM - 12:30 PM, \$75 📍

It's here, guys! It's finally here! SPRING! Celebrate with us as Chef Randi breathes new life into the kitchen. Here, you'll learn how to make a selection of light and bright bakes that'll blow away those winter cobwebs. *Chocolate-Covered Strawberry Cream Puffs; Lemon Meringue Cupcakes with Lemon Curd Filling; Peach and Blueberry Galette; Blackberry Ginger Crumb Cake.*

### BEYOND BEGINNING BREADS

Aleah Vinick

**SW** SUNDAY, APRIL 23, 1 PM - 4 PM, \$75 📍

Beginner breads under your belt? Looking for a challenge? Look no further! If you're wanting to bake beyond the basic loaf, Chef Aleah is more than happy to share a few secrets and show you there is more to bread than just yeast. *Sweet Potato Rolls; Raised Waffles; "Better than Punch" Pizza.*

### RISE-AND-SHINE BREAKFAST BREADS

Randi Madden

**SP** SUNDAY, APRIL 23, 1 PM - 4 PM, \$75 📍

Everybody knows what the best part of waking up is, right? Wrong. Sure, coffee's great, but yummy breakfast pastries and breads are the real reason to drag yourself out of that bed! Chef Randi's here with oodles of options to jazz up those boring breakfasts. *Cinnamon Cardamom Sweet Rolls; Asiago Parmesan Rosemary Scones; Sage Buttermilk Biscuits; Southern-Style Pumpkin Sweet Potato Loaf; Maple Pecan Pull-Aparts.*

### BUSY BEE BAKING

Cynthia Maxwell

**MPLS** SATURDAY, APRIL 29, 10 AM - 12:30 PM, \$75 📍

If you think sugar is the key sweetener for baking, we invite you to our hive. Get buzzed on amazing desserts that make the most of honey, from baklava to bananas Foster, as Chef Cynthia guides you through a sweet and sassy hands-on class. You may never go back to boring ol' sugar again. *Hazelnut Honey Torte; Orange Blossom Baklava; Baklava Ginger Lemon Cupcakes with Honey-Lemon Buttercream; Honeyed Peach Cake with Candied Pistachios; Bananas Foster.*

### THE DOUGHNUT SHOP

Terry John Zila

**SW** SATURDAY, APRIL 29, 10 AM - 12:30 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.*

### EASY BREADS

Aleah Vinick

**SW** SUNDAY, APRIL 30, 1 PM - 4 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.

### DATE NIGHT: BAJA

Randi Madden

**SW** SATURDAY, APRIL 1, 6 PM - 8:30 PM, \$80 📍

Lorelei McInerney

**SW** SATURDAY, APRIL 22, 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 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; Shoestring French Fries; Hot Fruit Compote over Mango Sorbet.*

### DATE NIGHT: ITALIAN TOUR

William Landway

**SW** FRIDAY, APRIL 7, 6 PM - 8:30 PM, \$80 📍

Escape to Italy for a night to remember! You'll work in teams to prepare a portion of this tasty Italian multicourse meal. Chef William will set you up to jump into the kitchen and get cookin'! Then sit down and enjoy the feast with an adult beverage. That's Amore! *Grilled Radicchio and White Bean Crostini; Chopped Caesar Salad; Pasta Puttanesca; Rosemary- and Garlic-Stuffed Pork Loin with Tuscan Cream Sauce; Tiramisù.*

### COOKING CLUB: CLASSIC AMERICAN

Colin Murray

**SP** FRIDAY, APRIL 7, 6 PM - 8:30 PM, \$80 📍

Cooking Club is back, and for this rousing date night, we're going all American! Chef Colin and our assistants will do the prep, while you will do the really important work: cooking, enjoying an adult beverage from our bar — and most crucial of all, diving into some classic American cuisine. *Charlie Trotter's Crab Cakes with Curry Red Pepper Sauce; Alice Waters' Pink Grapefruit and Avocado Salad; Thomas Keller's Skirt Steak with Red Wine Jus and Caramelized Shallots; Mario Batali's Squash Gnocchi; Nancy Silverton's Butterscotch Budino.*

## All-Clad Large Roaster with Rack

March 8 - April 16 **\$260** // **\$129.99**

## DATE NIGHT: DESTINATION AUSTIN

Debbie Kraft

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

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.*

## NIGHT OUT IN NORTH LOOP: VIEW OF THE MEDITERRANEAN

Tammy Haas

MPLS SATURDAY, APRIL 8, 6 PM - 8:30 PM, \$80

At our lively night out in North Loop class, you'll be split into small groups to prepare a portion of a multicourse meal, chock-full of dishes that will transport you across the sea! Chef Tammy gets things started, you make the meal and Cooks supplies a grown-up beverage. *Bruschetta; Spinach Feta Salad with Pomegranate Dressing; Chicken en Papillote; Couscous with Apricots and Kalamata Olives; Potato Salad; Greek Yogurt Cheesecake.*

## DATE NIGHT: LATIN FIESTA

William Lendway

SW FRIDAY, APRIL 14, 6 PM - 8:30 PM, \$80

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.*

## DATE NIGHT: MEDITERRANEAN CAFE

Randi Madden

SW SATURDAY, APRIL 15, 6 PM - 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.*

## DATE NIGHT: TUSCAN TABLE

Debbie Kraft

SW FRIDAY, APRIL 21, 6 PM - 8:30 PM, \$80

Italian-region chefs let the fresh flavors shine, from crunchy bread to just-made mozzarella, and from deep balsamic to homegrown hazelnuts. And don't forget the wine. Tuscany has earned worldwide fame for its big, imposing reds that pair so well with its dishes. Come for a date night to remember. *Pizza Toscana (bread, tomato, mozzarella, capers and anchovy casserole); Tuscan Grilled Pork Chops with Cipollini Balsamic Sauce; Tuscan Grilled Vegetables with Roasted Red Pepper Relish; Dome Cake filled with Chocolate Ganache, Whipped Cream, Hazelnuts and Almonds with a Chocolate Glaze.*

## DATE NIGHT: LONDON CALLING

Terry John Zila

SW FRIDAY, APRIL 28, 6 PM - 8:30 PM, \$80

Take a trip across the pond without grabbing your passport first, thanks to Chef Terry John's hands-on class in classic British favorites. When you tuck into a steaming, savory shepherd's pie or crunch on perfectly breaded fish and chips, you'll swear you've just been transported to a London pub. Finish up with some flaky scones, transcendent lemon curd, and creamy English trifle, and you'll be ready for dual citizenship. *Classic Shepherd's Pie; Classic Fish and Chips; Scones and Lemon Curd; English Trifle.*

## NIGHT OUT IN NORTH LOOP: FLAVORS OF MOROCCO

Tammy Haas

MPLS FRIDAY, APRIL 28, 6 PM - 8:30 PM, \$80

Morocco is regarded by some as the bohemian capital of North Africa. In this participation class, Chef Tammy will be your guide as you bring this unforgettable menu to life, making a zesty feast that'd make Hemingway jealous. *Couscous Salad with Dates and Almonds; Chicken Tagine with Preserved Lemons and Olives; Harissa Roasted Vegetables; Galette des Rois.*

## DATE NIGHT: SPRING BREAK STEAK

Randi Madden

SW SATURDAY, APRIL 29, 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, and we are 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. *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.*

## 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.

## GLUTEN-FREE SPRING

Robin Asbell

SP MONDAY, APRIL 10, 6 PM - 8:30 PM, \$75

As the warm comfort food turns to bright spring dishes, you may be considering going gluten-free — or you ditched gluten long ago and just want some fresh ideas for spring. Either way, get ready to be GF in delicious style. Chef Robin shows off some simple techniques and knockout dishes that make the most of the season. *Scarlet Quinoa Salad with Raspberries and Baby Beets; Gluten-Free Potato Gnocchi with Asparagus and Lemon; Handmade Fresh Pasta Primavera; Lemon Chiffon Cake.*

## MEATLESS MONDAYS

Colin Murray

MPLS MONDAY, APRIL 10, 6 PM - 8:30 PM, \$75

"If there ain't meat, it ain't a meal." Someone actually said that... In this Meatless Mondays class, Chef Colin will teach you otherwise. Offering delicious alternatives to meat-focused menus, Colin has developed tasty, creative ways to fill up the meat platter without meat. *Roasted Beet and Citrus Salad with Pomegranate Seeds and Creamy Honey Dressing; Roasted Moroccan Vegetable Tagine; Couscous and Harris; Smoky Creamed Kale Dip and Garlic Flatbread Chips; Tofu Bánh Mì Sandwiches; Marinated Vegetables and Avocado Pâté.*

## BREAK FOR BREAKFAST

Lorelei McInerny

MPLS TUESDAY, APRIL 11, 6 PM - 8 PM, \$70

Amazing breakfasts can change the mood of any mundane morning. In this hands-on class with Chef Lorelei, you'll learn the basics for a trio of egg creations that bring together favorite fresh ingredients. Rise and shine with these morning — or breakfast-for-dinner — picks. (\*Note: All recipes adhere to the Paleo diet guidelines.) *Scotch Eggs-Hard Boiled (Eggs Encased in Pork Sausage); Eggs in Purgatory (Eggs Baked in a Hearty Tomato Sauce); Avocado Egg Cups with Salsa Verde.*

## ITALIAN-INSPIRED PALEO MEALS

Marie Sais

MPLS TUESDAY, APRIL 18, 6 PM - 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. *Bellissimo! Fennel Slaw with Prosciutto and Pistachio Pesto; Chicken Scallopine with Artichokes; Spaghetti Squash with Italian Sausage; Chocolate Almond Tart.*

## FRESH FISH IDEAS

Manfred Krug

MPLS THURSDAY, APRIL 27, 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 Achote; 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.*

## 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.

## DUMPLING PARTY

Colin Murray

MPLS SATURDAY, APRIL 1, 6 PM - 8:30 PM, \$75

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. *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.*

## SUSHI 101

Jeremy Reinicke

SP SATURDAY, APRIL 1, 6 PM - 8:30 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 slammim' 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.*

## HANDS-ON STUFFED PASTA

Antonio Ceccoli

SP MONDAY, APRIL 3, 6 PM - 8:30 PM, \$75

Nothing beats fresh pasta, unless it happens to be fresh, STUFFED pasta! Chef Antonio returns to show you how to make and enjoy the real deal. In this hands-on, flour-filled class, you will practice using pasta machines to roll out dough and stuff with a variety of fillings. *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.*

## TAPAS TONIGHT

Lorelei McInerny

MPLS TUESDAY, APRIL 4, 6 PM - 8:30 PM, \$75

The art of Spanish tapas is the art of creating a meal out of appetizers. And if that description doesn't do anything for you, then you need to get on board the tapas train, my friend. Learn a few tricks from Chef Lorelei and soon you'll realize that the only limit to tapas is your imagination! *Tomato and Roasted Red Pepper Salad; Garlicy Shrimp with Olive Oil; Chicken Skewers with Smoky Aioli; Patatas Bravas; Miguelitos.*

## THAI NOODLES

Ann Ahmed

SP TUESDAY, APRIL 4, 6 PM - 8:30 PM, \$70

MPLS THURSDAY, APRIL 13, 6 PM - 8:30 PM, \$70

Thai food fans and noodle nutters apply here! The esteemed and supremely talented owner of Lemon Grass Thai Cuisine, Chef Ann Ahmed, will be running this Thai class, bringing all of her expertise and years of experience to show you how to make noodles like a pro. *Silver Noodle Salad; Beef Noodle Soup; Pad Thai; Coconut Noodles.*

## THE ART OF PRIMO PIATTO

Antonio Ceccoli

SW WEDNESDAY, APRIL 5, 6 PM - 8:30 PM, \$75

It's not quite an app 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.*

## DINER CLASSICS

Marie Sais

SW THURSDAY, APRIL 6, 6 PM - 8:30 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 Strachä Aioli; Salted Caramel Apple Pie Shakes.*

## BASQUE COUNTRY FOODS

Suzanne Schilling

**SW** TUESDAY, APRIL 11, 6 PM – 8:30 PM, \$75 🍴

No-one loves food like the people of the Basque Country in northern Spain, where French and Spanish cuisines collide in a glorious celebration of all things edible. The region is considered hallowed ground by many a foodie, and Chef Suzanne is on hand to give you a taste of a part of Spain that has one of the highest concentrations of Michelin star restaurants in the world. *Spanish Green Bean Salad with Figs and Walnut Vinaigrette; Spanish Basque Cheese and Potato Cakes with Yellow and Red Piperade; French Basque Baked Salmon with Red Pepper Sabayon; French Basque Cornmeal Cake with Warm Berries.*

## PIZZA PIZZA

Lorelei McInerney

**MPLS** FRIDAY, APRIL 14, 6 PM – 8:30 PM, \$75 🍴

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.*

## ITALIAN PIZZA WORKSHOP

Antonio Ceconci

**SW** MONDAY, APRIL 17, 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.*

## SEASONAL SUSHI

Robin Asbell

**MPLS** MONDAY, APRIL 17, 6 PM – 8:30 PM, \$75 🍴

Believe it or not, sushi is not about the fish, but about everything else around it. Come experience vegetarian eats like you've never had before and roll some sensational sushi while you're at it. *Spring Miso Soup with Asparagus; Inside-Out Tofu-Jicama Rolls wrapped in Mango; Spicy Tofu Temakizushi Hand Rolls with Wasabi Mayo; Triple Green Rolls with Dipping Sauce; "Clam Shell" Sushi in an Omelet.*

## VENETIAN TASTE TEMPTATION

Suzanne Schilling

**SP** FRIDAY, APRIL 21, 6 PM – 9 PM, \$80 🍴

From the simple to the extravagant, indulge your palate in Italy's northeastern cuisine. Prepare a portion of a multicourse meal, check-off of dishes that will transport you across the sea! *Fresh Asparagus Soup, Drunken Hen (made with Grappa, red wine, pancetta and mushrooms); Venetian Creamy Polenta; Grilled Vegetables with Basil Vinaigrette; Fresh Berries with Vin Santo Zabione with Sweet Fried Strips of Pastry.*

## STIR-FRY IT!

Terry John Zila

**MPLS** FRIDAY, APRIL 21, 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.*

## THAI STIR-FRY

Ann Ahmed

**SP** MONDAY, APRIL 24, 6 PM – 8:30 PM, \$70

With the endless combinations of ingredients and flavors, you'd think that making a stir-fry is a complicated affair. Not so! Chef Ann Ahmed returns to take you through the stir-fry alphabet in this comprehensive class, covering everything from sourcing ingredients to creating healthful and delicious stir-fries in your own home. *Seafood Holy Basil Chicken Pad Ped; Beef in Spicy Black Bean Sauce; Tofu in Ginger Sauce.*

## CULINARY TOUR OF ASIA

Lorelei McInerney

**MPLS** TUESDAY, APRIL 25, 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.*

## WHAT THE PHO?

Tammy Haas

**MPLS** SATURDAY, APRIL 29, 6 PM – 8:30 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. This class is partial participation. *Grilled Lemongrass Chicken Skewers; Ginger Cucumber Salad; Classic Beef Pho; Lemon Buttermilk Sherbet.*

## 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.

## THE PRESSURE IS ON

Debbie Kraft

**SW** MONDAY, APRIL 3, 6 PM – 8:30 PM, \$75 🍴

Pressure-cooking looks and sounds a lot more complicated than it actually is. Experiment with the speedy, versatile and rewarding method of preparing delicious meals that is pressure-cooking. No pressure, y'know, except for the pressure that'll be — well, you know what I'm talking about. *Deviled and Truffled Eggs; Unrolled Cabbage Soup; Three-Minute Corn on the Cob; Magic Mushroom Risotto; Tender and Tangy Beef Brisket; Instant Salted Caramel Cheesecake.*

## KNIFE SKILLS

Colin Murray

**MNTKA** TUESDAY, APRIL 4, 6 PM – 8:30 PM, \$55 🍴

**SP** SATURDAY, APRIL 29, 10 AM – NOON, \$55 🍴

Put down the knife! Well, at least until you know how to store, wash, hone, sharpen and cut with it. But not to worry, Chef Colin will teach you all that and more in this technique-driven class that will have you fearlessly braving the blade. *Artisan Cheese Board.*

## THE ART OF FRENCH COOKING: FISH

Van Keszler

**SP** WEDNESDAY, APRIL 5, 6 PM – 8:30 PM, \$75 🍴

For more than 50 years, Julia Child's epic cookbook has inspired both seasoned cooks and beginners to explore the countless delights of French cuisine. Join Chef Van as he leads through the pages of this impressive volume and prepares a selection of seafood favorites. *Filets de Poisson Pochés au Vin Blanc (fish in a white wine sauce); Coquilles Saint-Jacques à la Parisienne (gratinéed scallops); Moules à la Marinière (mussels in butter and herbs); Homard à l'Américaine (lobster with cognac, onions, tomatoes and tarragon).*

## MASTERING SAUCES

Manfred Krug

**SW** SATURDAY, APRIL 8, 10 AM – 12:30 PM, \$75 🍴

**MPLS** SUNDAY, APRIL 23, 1 PM – 3:30 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 vows 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 asparagus); Basic Tomato Sauce.*

## SUCCULENT STEAK

Manfred Krug

**SP** FRIDAY, APRIL 14, 6 PM – 8:30 PM, \$75 🍴

Forget boring filets! Chef Manny's bringing some serious spice to his steaks in this meaty, flavor-filled class. Dive in and learn about various cuts and savor the tastes. *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.*

## THE WHOLE CHICKEN

Colin Murray

**SP** TUESDAY, APRIL 18, 6 PM – 8:30 PM, \$75 🍴

For such a small creature, there is a lot you can do with a whole chicken, if you know what you're doing with it. Luckily, Chef Colin knows just about everything you can do with a chicken and is here to teach you basic butchering of the bird and a few easy-to-master recipes to boot. *Roasted Bone-In Chicken Breast; Poached Skinless, Bone-Out Chicken Breast; Bone-Out Thigh Skewers with Thai Peanut Sauce; BBQ Chicken Drumsticks; Chinese Bone Broth with Wings and Carcasses, using Lemon Grass, Ginger and Fresh Turmeric.*

## FOUNDATIONS OF FRENCH COOKING

Van Keszler

**SP** SUNDAY, APRIL 30, 1 PM – 3:30 PM, \$75 🍴

This class is all about classic French cooking techniques. Chef Van 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 Halbut with a Vinaigrette and Beurre Blanc.*

## 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 COOK: PASTA

Marie Sais

**SW** SUNDAY, APRIL 2, 1 PM – 3:30 PM, \$60 🍴

Let's face it: kids often think of pasta as a food group. From toddler to college student, pasta has become an all-American staple. But it doesn't have to be a processed, flavorless choice: in this hands-on class, Chef Marie teaches kids to make their own pasta dough, so they can discover how delicious their favorite food group can be. No parents required. *Spaghetti; Classic Red Sauce; Serious Sausage Lasagna; Ravioli in Cream Sauce.*

## KIDS CAMP: COOK-OFF IN THE KITCHEN

Cynthia Maxwell

**SP** TUESDAY, APRIL 4 – THURSDAY, APRIL 6,

10 AM – 12:30 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 April 4th, 5th and 6th.

*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.*

## #TEENSCOOKINGCHINESE

Debbie Kraft

**SW** SUNDAY, APRIL 9, 1 PM – 3:30 PM, \$60 🍴

Right — we're not going to pander to you, use words like "fleeek" or "totes" and slap gratuitous amounts of hashtags everywhere just to get you to sign up for a class. The menu for Chef Debbie's Chinese class can do that for us. #simplenotbasic #homemadeandtasty #sizzlicious #iedabouthashtags #ages12to16 #noparentrequired Chinese Sizzling Beef Lettuce Wraps; Shrimp Fried Rice; Chinese Lemon Chicken; Kung Pao Chicken.

## KIDS COOK: MEXICAN

Heather Wirth

**SP** MONDAY, APRIL 10, 10 AM – 12:30 PM, \$60 🍴

Gotta bunch of tortilla-lovin' mini chefs in your house? Get them started preparing their own Mexican favorites at home! In this hands-on Kids Cook class, everyone will learn all the basics to get them on their way. No parents required. *Flour Tortillas; Salsa Mexicana; Guacamole; Fried Tortilla Chips; Fajitas with Chimichurri Sauce; Honey-Glazed Grilled Pineapple with Ice Cream.*

## KIDS COOK: CUPCAKE WARS

Randi Madden

**SP** FRIDAY, APRIL 14, 10 AM – 12:30 PM, \$60 🍴

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 the popular Cupcake Wars, providing a hands-on cooking adventure, friendly competition, and of course, fun galore. No parents required. *Two cupcakes (one sweet and one savory). Judging will focus on taste, decoration and presentation.*

## 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.

### SPRINGTIME SANGRIA

Lorelei McInerny

**MPLS** THURSDAY, APRIL 6, 6 PM - 8:30 PM, \$75 📍

Spring is suffused with bright flavors, lighter dishes, and distinctive tastes. The season's sangria is no different — by making a "white sangria," Chef Lorelei showcases the versatility of the drink, and pairs it perfectly with springtime tapas. It's a fantastic way to usher winter out the door and bring the color and lightness of spring into your kitchen. This class includes a glass of sangria, so please 21 and up only. *Avocados with Carpaccio of Serrano Ham (aguacates con carpaccio de jamón serrano); Pistachio Garlic Artichoke and Asparagus; Cabrales Phyllo Rolls with Sherry Dipping Sauce; Shrimp Escabeche with Black Olives and Mint; Panellets (almond cookies rolled in coconut or pine nuts).*

### DRINKS AND DESSERT ON THE BEACH

Cynthia Maxwell

**MPLS** FRIDAY, APRIL 7, 6 PM - 8:30 PM, \$75 📍

Forget the frigid wastes of Minnesota for a couple of hours and travel with us to Kokomo, well sort of ... take it slow and enjoy this super-sunny menu by Chef Cynthia. We will prepare some warm weather desserts together and mix a few cheeky cocktails. This class includes a few alcoholic beverages, so 21 and up only please. *Bananas Foster; Tarta de Santiago; Moroccan Strawberry Shortcake; Lemon Raspberry Tart; Dark and Stormy; Spanish Gin and Tonics; Moroccan Collins; Peach Melba Sangria.*

### THE NEW SCOTCH AND STEAK

Kevin Wencel & John Seal

**SP** FRIDAY, APRIL 28, 6 PM - 9 PM, \$85

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

## 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.

### SAY CHEESE!

Katie Milliron

**MPLS** SATURDAY, APRIL 8, 1 PM - 2:30 PM, \$45

Only associating your favorite cheeses with mac, burgers and cottages? Cheese Champion Katie Milliron can help you break free of your cheese comfort zone and teach you the best ways pair delicious cheeses with sweet and savory accoutrements. You're welcome. *Five Cheeses paired with something fun! \*\*Like go-karting?\**

### SPRINGTIME TIDBITS

Marie Sais

**SP** SATURDAY, APRIL 8, 6 PM - 8:30 PM, \$75

Aleah Vinick

**MPLS** SATURDAY, APRIL 15, 4 PM - 6:30 PM, \$75

Say goodbye to heavy winter comfort food and hello to 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; Frittata Squares; Mushroom Pinwheels; Mini Strawberry Shortcakes; Rhubarb Margarita.*

### FARMERS MARKET IN THE SPRING

Heather Wirth

**SP** SUNDAY, APRIL 9, 1 PM - 3:30 PM, \$70

Fresh produce is a thing of beauty. It's beautiful to shop for, beautiful to cook with and just incomparable to eat. With new life emerging after winter's thaw, now really is the time to investigate your local farmers market, find something fresh and let Chef Heather help you spring clean your repertoire. *Mint, Pea Shoot and Ricotta Crostini; Fresh Pea Risotto; Herb-Crusted Cod; Spring Green Salad with Shaved Asparagus, Radishes, and Lemon Vinaigrette.*

### HERBS, HERBS, HERBS

Renee Mart

**KOW** TUESDAY, APRIL 11, 6:30 PM - 7:45 PM, \$25

There is nothing better than the addition of fresh herbs to finish off a dish and add that extra flavor and color. Whether you plant them or pick them up at the grocery store or farmers market, adding fresh herbs is a quick way to transform ordinary meals into extraordinary meals. *Fresh Herb Salad; Feta and Herb-Crusted Salmon; a variety of Broiled Grapenfruit recipes for an incredible dessert.*

## SWEET AND SAVORY HONEY

Cynthia Maxwell

**SW** WEDNESDAY, APRIL 12, 6 PM - 8:30 PM, \$75 📍

If you only think about honey as the see-through sticky stuff that you might drizzle into tea, get ready for a new worldview worthy of Pooh. In this hands-on class, Chef Cynthia will guide you through all the incredible ways to turn this ho-hum ingredient into your secret culinary weapon. From glazed salmon to honey ginger ale, you'll buzz with new respect for this sweet-and-savory favorite. *Caribbean Shrimp and Vegetable Skewers; Coriander Glazed Salmon; Fried Chicken Buttermilk Biscuits with Salted Honey Butter; Honey Almond Financiers; Grilled Peach Sundaes with Honey Sauce; Honey Ginger Ale.*

## GEAR UP FOR GRILLING

William Lendway

**SW** THURSDAY, APRIL 27, 6 PM - 8:30 PM, \$75 📍

Grilling season has finally arrived! Wait... it never really went away. It's now more enjoyable to relax next to your grill outdoors while creating a meal that will welcome in the warmest of weather to come! Join us for a smoky, sweet, tangy menu that you'll keep grilling all season. *Grilled Shrimp and Red Onion Skewers with Cashew Dipping Sauce; Grilled Beef Flank Steak with Tomato Relish; Chili Chicken Wings with Peanut Dipping Sauce; Grilled Halibut with Curled Corn Sauce.*



**Le Creuset 3.5-qt Casserole with Glass Lid** ~~\$285~~ // \$180

<b>KEY</b>	<b>SP</b> CLASS IN ST. PAUL	<b>MNTKA</b> CLASS AT ROTH IN MINNETONKA	<b>FINE PRINT</b>
	<b>SW</b> CLASS IN STILLWATER	<b>KOW</b> CLASS AT KOWALSKI'S WOODBURY	
	<b>MPLS</b> CLASS IN MINNEAPOLIS	<b>PARTICIPATION CLASS</b>	

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.