



cooks

cooksofcrocushill.com

Guest Chef

Cooks has been hosting world-renowned chefs in the Twin Cities for more than 30 years. Luminaries such as Jacques Pépin, Diana Kennedy and Martin Yan regularly bring their skills and passion to our kitchens.

IN THE KITCHEN WITH AMY THIELEN

Amy Thielen

SP SATURDAY, MAY 20, 1 PM – 2 PM, \$50

Award winning writer, food journalist, TV personality and Minnesota's very own Amy Thielen is swinging by to spin you a yarn or two about all things culinary! Amy will tell stories from her latest book, *Give A Girl A Knife: A Memoir*, and cook up a couple creations. A copy of her newest release is included with registration. *Tarte Flambe: Quick Soft Cheese Spread with Charcuterie, Pickles and Vaguettes.*

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.

THE ART OF FRENCH PASTRY DOUGH

Randi Madden

SP SUNDAY, MAY 7, 1 PM – 4 PM, \$75

Simplicity can be deceptive. For example, take *pâte sucrée*, a French pastry crust that's made only with flour, salt, sugar, egg and butter. But oh, what a magical combination those five ingredients can create. Find out how to make the best dough and use it for sweet or savory pastries that will elevate your baking to a new level. *Rosemary Sables; Award-Winning Caramel Apple Pie; Crusty Fruit Hand Pies; Lime Curd Tartlets.*

MACARON VS. MACARON

Cynthia Maxwell

SW SUNDAY, MAY 7, 1 PM – 3:30 PM, \$75

Half the fun of visiting France is seeing those shops that feature gorgeous, petite, richly colored treats piled high in pyramids of deliciousness. No need to book a trip, though, when Chef Cynthia can teach you to make your own. Learn the difference between French and American versions of these beautiful little pastries. *French Almond Macaron with Vanilla Bean Buttercream; Ganache-Dipped Coconut Macaroons; Assorted Fillings (lemon curd, ganache).*

CELEBRATION CAKES

Aleah Vinick

MPLS SATURDAY, MAY 13, 10 AM – 12:30 PM, \$75

May brings a whole host of things to celebrate. And what better way, than with a sumptuous slice of cake? Whether it's a graduation, Mothers' Day or May Day, we've got you covered with these trusty bakes and a few tricks to turn them into a real cause for celebration! *Frosted Butter Cake; Pretty Spring Chiffon Cake; Raspberry Charlotte.*

ADVANCED CAKE DECORATING

Terry John Zila

SW SUNDAY, MAY 21, 1 PM – 3:30 PM, \$70

Know a thing or two about decorating cakes? In this advanced class you'll learn more intricate piping, how to make roses, carnations, peonies and more! 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; the Perfect White Cake.*

BAKING FOR BEGINNERS

Aleah Vinick

SP SUNDAY, MAY 21, 1 PM – 3:30 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. *Orange Blackberry Crumb Bars; Upside-Down Strawberry Rhubarb Cupcakes; Pavlova Meringue with Grand Marnier-Macerated Strawberries; Salted Double Chocolate Chip Cookies.*

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 IN STILLWATER: LATIN FIESTA

Cynthia Maxwell

SW FRIDAY, MAY 5, 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.*

NIGHT OUT IN NORTH LOOP: LATIN FIESTA

Tammy Haas

MPLS FRIDAY, MAY 5, 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 IN STILLWATER: MOLTO ITALIANO STEAKHOUSE

Randi Madden

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

Italians are serious about steak. Let Chef Randi show you how to make that meat a masterpiece, complete with stunning sides to match. *Viva Italia! Bistecca alla Fiorentina (classic grilled porterhouse flavored with olive oil, lemon and garlic); Bruschetta with Oven-Roasted Tomatoes; Grilled Shrimp with Rosemary; Tuscan Bean Purée with Sage; Tiramisu.*

DATE NIGHT IN STILLWATER: SPRINGTIME IN PARIS

Aleah Vinick

SW FRIDAY, MAY 12, 6 PM – 8:30 PM, \$80

Light shakes off its winter doldrums and shines with fresh romance. That goes for its food as well as strolling lovers. Think of bright, sunny flavors like *frisée* and orange, paired with savory herbs and artisan cheese. The matchups will make you giddy, and Chef Aleah is your tour guide. *Tartine of Pork with Celeriac and Apple; Smoked Salmon Salad with Frisée and Orange; Sausage with Leeks and Lentils; French Gnocchi with Herbs and Cheese; Berry Clafouti.*

NIGHT OUT IN NORTH LOOP: SICILIAN SUMMER

Marie Sais

MPLS FRIDAY, MAY 12, 6 PM – 8:30 PM, \$80

We can assure you, this menu is Sicilian, NOT Italian. Bring your date and experience it for yourself as you create some zesty Sicilian treats and learn more about this tiny island's bounty. An opportunity not to be missed! *Housemade Fettuccine with Citrus Cream Sauce, Prosciutto and Shrimp; Eggplant Parmigiana with Crispy Breadcrumbs; Fennel Citrus Salad with Hazelnuts and Mint; Caramel Budino with Sea Salt Cream.*

DATE NIGHT IN STILLWATER: IN A CUBAN KITCHEN

Suzanne Schilling

SW SATURDAY, MAY 13, 6 PM – 9 PM, \$80

A little bit of Spanish, a little bit of South American and a sprinkle of Caribbean, 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.*

DATE NIGHT IN STILLWATER: VENETIAN TASTE TEMPTATIONS

Cynthia Maxwell

SW FRIDAY, MAY 19, 6 PM – 8:30 PM, \$80

Venice is one of the most romantic cities on earth and it's fair to say the food has something to do with it! Trade the Po and the Piave for the St. Croix, and craft this rich, decadent feast that will seduce your every taste bud. *Fresh Asparagus Soup; Drunken Hen (made with grappa, red wine, pancetta and mushrooms); Venetian Creamy Polenta; Grilled Summer Vegetables with Basil Vinaigrette; Fresh Berries with Vin Santo Zabaglione and Sweet Fried Strips of Pastry.*

NIGHT OUT IN NORTH LOOP: VIEW OF THE MEDITERRANEAN

Tammy Haas

MPLS FRIDAY, MAY 19, 6 PM – 8:30 PM, \$80

At our lively Date Night class, you'll be split into teams to prepare a portion of a multicourse meal, chock-full of dishes that will transport you across the sea! The chef gets things started, you make the meal and Cooks supplies the grown-up beverages. *Bruschetta; Spinach Feta Salad with Pomegranate Dressing; Chicken en Papillote; Couscous with Apricots and Kalamata Olives; Potato Salad; Greek Yogurt Cheesecake.*



Introducing Our Wusthof Knife of the Month Program — Exclusively at Cooks of Crocus Hill

Stop by our stores to learn more about this month's Knife of the Month special.

CROCUS HILL COOK-OFF

Lorelei McInerny

SP SATURDAY, MAY 20, 6 PM - 8:30 PM, \$80

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

DATE NIGHT IN STILLWATER: DESTINATION AUSTIN, TEXAS

Randi Madden

SW SATURDAY, MAY 20, 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! *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.*

DATE NIGHT IN STILLWATER: TOP-SHELF TACOS

Tammy Haas

SW FRIDAY, MAY 26, 6 PM - 8:30 PM, \$80

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

GRAND NIGHT OUT: CLASSIC AMERICAN

Colin Murray

SP FRIDAY, MAY 26, 6 PM - 8:30 PM, \$80

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.*

Eat Well + Be Well

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

FOODS FIT FOR YOU

Lorelei McInerny and Nikki Peters Barrett

MPLS WEDNESDAY, MAY 3, 6 PM - 8:30 PM, \$80

Get all the superpowers you need to eat and stay healthy! Gain nutritional and tasty advice from our team of experts for a healthy lifestyle. Studio 925's Nikki Peters Barrett is partnering up with our own Chef Lorelei. Join us for our first-of-its-kind, groundbreaking class and stay fit as a fiddle! *Spicy Sweet Potato and Tuna Cakes with Lemon Aioli over Arugula; Roasted Beet, Avocado and Grilled Shrimp Salad with Ginger-Citrus Dressing; Mango Coconut Pudding.*

GLUTEN-FREE, FLAVOR-FULL

Marie Sais

MPLS THURSDAY, MAY 11, 6 PM - 8:30 PM, \$70

What's that? The scent of spring in the air? No, it's the scent of Chef Marie's citrus-roasted salmon and parmesan-crusted zucchini! Discover how gluten-free food can be fabulous food, with expert guidance from gluten-free ace Marie Sais. *Citrus-Roasted Salmon with Spring Pea Sauce; French Lentil Salad; Parmesan-Crusted Zucchini and New Potatoes; Lemon Cream with Fresh Berries and Balsamic Glaze.*

BE MORE PACIFIC

Colin Murray

SP TUESDAY, MAY 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 Chiles; Pan-Seared Opah with Preserved Lemon Vinaigrette and Couscous Salad*

Cooks + CorePower Yoga



Spring Reset

It's time to get ready for summer, and Cooks of Crocus Hill is teaming up with CorePower for a special spring reset.

Energize your culinary experience with classes at Cooks of Crocus Hill.

Experience the diversity of CorePower's incredible roster of classes and activities.



SPICE IT RIGHT

Marie Sais

SP SATURDAY, MAY 6, 9 AM - 11 AM, \$75

Healthful doesn't mean bland — not on our watch! Adding spice to your dish can mean all the difference between delicious and dull. And getting to know different spices will help you discover their nutritional secrets. Crack the codes to a more healthful, flavorful diet! *DIY Curry Powder (curry lentils and basmati rice); Korean Bulgogi Marinade (grilled steak); Harissa Sauce (harissa yogurt marinated chicken with couscous).*



C1 YOGA @ COREPOWER YOGA GRAND AVENUE

THURSDAY, MAY 11, 7:30 PM

To register, email Anthony.Lucken@corepoweryoga.com



FANTASTIC FISH

Marie Sais

SP SATURDAY, MAY 13, 9 AM - 11 AM, \$75

We need to be more like our Scandinavian forefathers, and by that I mean, we need to eat more fish! It's versatile, better for you, rich in protein and pure brain food! Find the benefits of a fish-rich diet. Come on and sea for yourself ... gedit? *Lemon Herb Salmon Cakes with Spicy Aioli; Grilled Fish Tacos with Mango Avocado Salsa; Fish en Papillote with Citrus, Ginger and Shiitake.*



COREPOWER RYDER @ COREPOWER YOGA HIGHLAND PARK

THURSDAY, MAY 18, 6:30 PM

To register, email Anthony.Lucken@corepoweryoga.com



PROTEIN PUNCH

Marie Sais

SP SATURDAY, MAY 20, 9 AM - 11 AM, \$75

Protein is one of the necessary fuels every living thing needs to survive, but where does it come from? How much do you need every day? Is it only found in meat? How much is too much? Explore how to make a protein-rich diet that works for YOU. *Teriyaki Tempeh Bowls; Greek Braised Chicken with Kale; Shakshuka (eggy, tomato-y yummy bake).*



HOT POWER FUSION @ COREPOWER YOGA GRAND AVENUE

THURSDAY, MAY 25, 7 PM

To register, email Anthony.Lucken@corepoweryoga.com



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.

REAL RAMEN

Yia Vang

MPLS MONDAY, MAY 1, 6 PM - 8:30 PM, \$70

SP FRIDAY, MAY 19, 6 PM - 8:30 PM, \$70

In Japan, ramen is serious business and seriously delicious. Discover the secrets behind real-deal tonkotsu ramen and the components that bring it together. You will be on your way to deep bowls of goodness after this class. *Tonkotsu Broth; Tare; Pickled Vegetable; Roasted Wild Mushrooms; Soft Boiled Egg; Cha Siu Pork Belly.*

PAELLA, PLEASE

Tammy Haas

SW WEDNESDAY, MAY 3, 6 PM - 8:30 PM, \$75

Surely, there must be epic poems devoted to paella, with each verse extolling the wonders of the rich aromas, the fusion of spices, the blend of seafood and meats that showcase the whole Basque region. If not, it's likely you'll want to write one after this class. Join us for this hands-on class that will leave you a paella lover for life. *Paella; Tapas: Mixed Cheese and Pepper Crustade, Basque Tapenade, Manchego and Almond-Filled Dates wrapped in Ham; Frisée Salad with Garlic Citrus Vinaigrette; Semolina Citrus Cake.*

CURRY IN A HURRY

William Lendway

MPLS SUNDAY, MAY 7, 2 PM - 4:30 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. 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 Rr Gà (Vietnamese curried chicken soup with baguettes).*

HANDS-ON PASTA

Antonio Ceconi

SW MONDAY, MAY 8, 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.*

FRENCH STEAKHOUSE FANTASTIQUE

Terry John Zila

SW THURSDAY, MAY 11, 6 PM - 8:30 PM, \$70

Mon Dieu, this is going to be delicious! Relax and join Chef Terry John for a beefy, bacony, creamy, dreamy Francophile evening at the steakhouse. We promise you won't be *désolé*. *Steak au Poivre (steak with peppercorn sauce); Frisée aux Lardons (curly endive salad with Roquefort and bacon); Haricots Verts with Shallots (French green beans); Profiteroles (cream puffs with ice cream and chocolate sauce).*

KOREAN BBQ

Lorelei McInerny

SP FRIDAY, MAY 12, 6 PM - 8:30 PM, \$70

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 Chef Lorelei as she takes you on a tour of this glorious cuisine, and then carry those secrets to your backyard. *Gochujang Pork Shoulder Steaks; Soy and Sesame Short Ribs; Grilled Calamari; Korean Fried Wings; Spicy Green Onion Salad; Pickled Daikon and Watermelon Radishes.*

WOK THIS WAY

Randi Madden

MPLS SATURDAY, MAY 13, 6 PM - 8:30 PM, \$75

You may talk the talk, but we know how to wok the wok and so will you after attending this amazing Asian-inspired class. Get to grips with this ancient and versatile workhorse and let your taste buds and tummy reap the rewards. This is a Cooks favorite! *Chinese Sizzling Beef Lettuce Wraps; Spicy Mock Duck; Shrimp Fried Rice; Kung Pao Chicken; Dark Chocolate Coconut Simple Sundae.*

GIVE IT A THAI

Ann Ahmed

MPLS MONDAY, MAY 15, 6 PM - 8:30 PM, \$75

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

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.

SPANISH FESTIVAL

Cynthia Maxwell

SW MONDAY, MAY 15, 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); Pastéis de Bacalhau (salt cod fritters); Paella with Chicken, Chorizo and Seafood; Fried Churros with Chocolate Sauce.*

SUSHI 101

Jeremy Reinicke

MPLS SATURDAY, MAY 20, 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 slamm'n' 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.*

THAI NOODLES

Ann Ahmed

SP TUESDAY, MAY 23, 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; Mango Sticky Rice; Pad Thai; Coconut Noodles.*

THE TUSCAN GRILL

Suzanne Schilling

SW SATURDAY, MAY 27, 6 PM – 9 PM, \$75 🗓️

Just saying the name "Tuscany" is like casting a spell — all those rich, nuanced flavors showcased in dishes that capture the best of the Italian countryside, with the sweetness of apples and fennel balancing fig, mustard and grilled vegetables. Fortunately, this is magic you can create with your grill. In this hands-on class, Chef Suzanne guides you through the region's top dishes, with a focus on outdoor cooking. *Pork Tenderloin with Fennel, Apples and Sweet Mustard Sauce; Grilled Polenta Casserole with Gorgonzola and Mushrooms; Fig, Burrata and Walnut Salad with a Lemon Vinaigrette; Grilled Tuscan Vegetables; Crostata alla Marmellata (pastry shell filled with apricot jam) served with Orange Whipped Cream.*

Foundations

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

ADVANCED KNIFE SKILLS

Colin Murray

MPLS TUESDAY, MAY 2, 6 PM – 8 PM, \$60 🗓️

Sure, you have some skill with a blade, but do you have what it takes to be a master? Get your fingers around the grip and try your hand at some advanced tricks of the trade. Each registered class taker will receive a free Wüsthof Come-Apart Shears. *Braised Chicken Thighs with Bell Peppers in a White Wine Sauce; Oranges with a Sweet Red Wine Sauce.*

COOKING FOR THE BUSY PROFESSIONAL

Lorelei McInerney

MPLS TUESDAY, MAY 9, 6 PM – 8:30 PM, \$70

You may be on the go, but that doesn't have to mean a life of takeout and frozen pizza. Watch as 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. *Roasted Vegetable Salad with Walnuts and Chèvre; Sweet-and-Spicy Pork Tenderloin; Pan-Seared Sausages and Apples with White Beans and Arugula; Vegetarian Asian Lettuce Wraps with Hoisin Sauce; Salted Chocolate Chip Skillet Cookie.*

KNIFE SKILLS

Randi Madden

SW SATURDAY, MAY 20, 10 AM – NOON, \$60 🗓️

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 expert, Chef Randi, will take you through every aspect of knife use and care. *Cheese Plate.*

THE WHOLE CHICKEN

Colin Murray

MPLS WEDNESDAY, MAY 24, 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 Chicken Thigh Skewers with Thai Peanut Sauce; BBQ Chicken Drumsticks; Chinese Bone Broth with Wings and Carcasses, using Lemongrass, Ginger and Fresh Turmeric.*

PROFESSIONAL APPROACH TO THE BASICS

Manfred Krug

SP SATURDAY, MAY 27 & SUNDAY, MAY 28,

10 AM – 4:30 PM EACH DAY, \$365 🗓️

One of our most popular courses ever! Learn the basics of modern techniques from an accomplished chef, then jump in the kitchen to apply them to classic recipes. Gain a wealth of hands-on experience and take home ideas for dozens of repeatable and eminently eatable dishes. This two-day workshop is ideal for the beginner or intermediate cook who wants to build a strong foundation for lifelong culinary adventures.

Section 1: Stocks: Brown Veal/Beef Stock; Chicken Stock; Fish Fumet. Sauféing: Sole Meuniere; Chicken Marsala; Spicy Chicken Breast; Potatoes Parisienne. Boiling/Steaming: Broccoli; Glazed Carrots; Green Beans. Sauce: Hollandaise; Béarnaise.

Section 2: Sauces: Brown Sauce (Espagnole); Veloute; Vinaigrette. Soups: Cream of Mushroom; Split Pea with Ham; Shrimp Bisque; French Onion.

Section 3: Braising: Beef Short Ribs; Coq au Vin; Pork Blanquette; Braised Cabbage; French Peas; Ratatouille. Potatoes: Duchesse Potatoes.

Section 4: Roasting: Whole Chicken; Fish en Papillote; Stuffed Pork Loin. Sauces: Supreme; Allemande; Beurre Blanc; Vin Blanc; Robert; Port Wine. Starch: Rice Pilaf.

SIMPLY SAUCED

Manfred Krug

SW WEDNESDAY, MAY 31, 6 PM – 8:30 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.*

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: SUSHI

Cynthia Maxwell

MPLS SATURDAY, MAY 6, 10 AM – 12:30 PM, \$60 🗓️

Got a budding sushi chef in the house? You will, after this awesome class with Chef Cynthia. She'll start with sushi basics and soon have your kiddo rolling maki, frying tempura and getting creative in no time. Kids even get some safe, hands-on practice with cutting vegetables and making their own sushi rice. *Vegetable Rolls; California Rolls; Philadelphia Rolls; Spicy Tuna Rolls.*

KIDS COOK: BREAKFAST IN BED FOR MOM

Cynthia Maxwell

SW SATURDAY, MAY 13, 10 AM – 12:30 PM, \$60 🗓️

Nothing beats the classic tradition of serving breakfast in bed to Mom on Mother's Day. If your kiddos think that means cereal and orange juice, it's time to sharpen their skills before the big day. In this hands-on class, kids learn to make delicious and easy dishes that are perfect for a long, leisurely breakfast. Thanks to Mom! *Sweet Grapefruit Yogurt Bread; Crêpes Suzette; Smoked Salmon and Dill Frittata; Peach Strawberry Smoothies.*

KIDS COOK: UNICORN MAGIC

Cynthia Maxwell

MPLS SATURDAY, MAY 20, 10 AM – 12:30 PM, \$60 🗓️

We've hitched our wagon to a team of unicorns and created a magical, sparkly, rainbow of a menu for an afternoon of fun! Join us in the kitchen as we sprinkle some magic fairy dust and create both savory and sweet treats that will delight your taste buds! Seats are for kids only, ages 8–12. Sorry parents ... enjoy the free time! You're welcome. *Unicorn Noodle Salad With Shrimp; All-Natural Unicorn Smoothies; Unicorn Bark; Unicorn Fat Meringues; Unicorn Poop Cupcakes.*

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.

PAIRING WITH PINOT

Mike Shannon, Leslee Miller

MPLS WEDNESDAY, MAY 10, 6 PM – 8:30 PM, \$85

André Tchelistcheff, known as the dean of American winemakers, is said to have declared, "God made Cabernet Sauvignon, whereas the devil made Pinot Noir." Let Chef Mike and Sommelier Leslee show you what makes Pinot one of the most versatile and sinfully delicious varietals in the world. *Pan-Seared Duck Crostini; Three-Mushroom Risotto; Salmon with Soy-Ginger Butter; Grilled Lamb Chops with Herbs; Tart Cherry Crisp.*

MEET OUR MAKERS: TWISTED SHRUB

Scott Dillon and Missy Hughes

MPLS THURSDAY, MAY 25, 6 PM – 8 PM, \$50

Meet local maker Scott Dillon, owner and "Shrubmaster General" of The Twisted Shrub. Scott and mixologist Missy Hughes have teamed up to create some amazing cocktail recipes and techniques that will serve you well for your next patio party. Not to mention, you will finally learn the real story behind what exactly is a shrub. *Cocktails highlighting Pineapple-Habañero Shrub, Blueberry-Lemon Shrub, Strawberry-Lime Shrub, and Apple Ginger Shrub; Cheese Plate.*

BELLINI BRUNCH

Cynthia Maxwell

MPLS SUNDAY, MAY 28, 11 AM – 1:30 PM, \$70

Shake off those ho-hum brunch standbys (sorry, hollandaise sauce) and discover some new favorites. Chef Cynthia pours some Bellinis you can enjoy while she whips up standouts like cayenne maple bacon and sweet-and-savory waffles. With a menu that combines deep flavors with spice and bubbly, anyone can become a brunch aficionado. *Baked Eggs Florentine; Cayenne Maple Bacon; Sausage, Apple and Potato Waffles; Basil Lime Fruit Salad with Jalapeños; Bellini.*

ON TAPAS THE WORLD WITH SANGRIA

Randi Madden

SW SUNDAY, MAY 28, 1 PM – 3:30 PM, \$75 🗓️

Dive into the curious combination of tapas and sangria! Prepare yourself for bold, Mediterranean flavors, scrumptious spices and generous tastings of the sweet Spanish punch that is Sangria. Take a little trip with us; it is sure to be transformative! *Beef Skewers with Romanesco Sauce; Spanish Tortilla with Red Pepper Sauce; Spring Spanish Salad with Serrano Ham; Strawberries in Spanish Sherry with Almond Cookies; Sparkling Stone Fruit Sangria.*

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.

PUB FAVORITES

Manfred Krug

SW MONDAY, MAY 1, 6 PM – 8:30 PM, \$75 🗓️

Many of us would live at the pub if we could, so why not learn how to bring those scrumptious pub goodies home? In this class we take a broad brush and cover a few Pub Favorites from different cultural roots. *Quesadillas with Queso Chihuahua; Roasted Peppers and Tomato Salsa; Spicy Pork Tenderloin Kebabs with Smoky Aioli Burgers Bites with Blue Cheese and Bacon; Shanghai Pot Slickers; Stout Cupcakes with Baileys Cream Frosting.*

FIESTA OLÉ!

Cynthia Maxwell

MNTKA THURSDAY, MAY 4, 6 PM – 8 PM, \$55 🗓️

Get into the festive spirit with Chef Cynthia and Cooks of Crocus Hill, as we send this food filled fiesta into high gear. Learn how easy it is to make traditional foods of our southern neighbors. Vamos a comer! This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN. *Tilapia Tostadas with Cilantro Slaw and Avocado; Chicken Enchiladas; Esquites (Mexican Street Corn Salad); Sweet and Spicy Street Fruit Skewers.*

EATING UNDER THE EIFFEL TOWER

Van Keszler

SP FRIDAY, MAY 5, 6 PM – 8:30 PM, \$75 🗓️

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

THE KNEAD FOR PIZZA

Robin Asbell

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

The key to a great pizza is a great crust. Learn to make a no-knead, overnight dough that has all the bubbly, stretchy texture you love at your fave pizza joint. Then we'll go beyond the usual red sauce with fresh, fun toppings. *Kimchi and Gruyère Pizza; Asparagus, Lox and Lemon Salad; Catzone; Classic Margherita; Prosciutto, Tomato and Gorgonzola Salad Pizza.*

AN EVENING WITH BETH DOOLEY AND METTE NIELSEN

Beth Dooley and Mette Nielsen

SP THURSDAY, MAY 11, 6 PM – 8 PM, \$75

A beautiful cookbook can be the spark that ignites the culinary fires in all of us, which is why Cooks of Crocus Hill is pleased to announce an evening with award winning cookbook author and journalist, Beth Dooley, alongside foodie photographer and green-thumbed goddess Mette Nielsen, as they discuss their new book *Savory Sweet: Simple Preserves from the Northern Kitchen*. Learn how Beth's prowess in the kitchen and Mette's keen photographic eye came together to make cookbooks with recipes that are as good as they look — and they always look beautiful. Their new book is included in the price of the class. *Cheese and Meat Tray with Parsnip Lime Marmalade with Chili and Coriander, and Fermented Radishes with Juniper and Coriander; Picante Pepper Chutney Chicken Salad Crostini; Rustic Cranberry Jam with Lime and Vanilla with Pound Cake and Whipped Cream.*

FRESHEN UP YOUR FISH FRY

Manfred Krug

SP SATURDAY, MAY 13, 6 PM – 8:30 PM, \$75 🍷

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

EATING THE MINNESOTA SPRING

Suzanne Schilling

SW THURSDAY, MAY 18, 6 PM – 8:30 PM, \$75 🍷

Although summer fruits and vegetables get plenty of affection (we love you, tomatoes!), don't skip spring's amazing selections. From fresh asparagus to buttery-tasting leeks to earthy morels, local spring choices will leave you hungry for more. Join Chef Suzanne in this hands-on class that showcases the best of the season. *Mixed Greens Salad with Boiled Meyer Lemons, Strawberries, Hazelnut-Crusted Goat Cheese Croutons, Fresh Chives and Lemon Dressing; Caramelized Leek and Asparagus Risotto; Chicken Scaloppine with Morels and Spring Vegetables; Rhubarb Cheese Strudel with a Vanilla Crème Anglaise and Rhubarb Compote.*

FARMERS MARKET IN THE SPRING

Heather Wirth

MPLS SUNDAY, MAY 21, 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.*

SUNDAY SUPPERS

Tracy Figueroa

SP SUNDAY, MAY 21, 5 PM – 7 PM, \$45

We all remember lazy Sunday afternoons when we looked forward to supper. The game was over and the chores were done. Our stomachs growled, knowing that it was soon time for a wonderful meal — the time of week when we unwind, tell stories and be one big family. Well, here at Cooks we are taking back Sunday Supper! Bring your kids, your family and your friends. Eat good food, laugh and relax while we make and serve you dinner. Come for supper and be inspired to cook it for your family next week. *BBQ Chicken; Macaroni & Cheese with Collard Greens; Butter Milk Biscuits with Honey Butter; Whiskey Grilled Peaches and Vanilla Bean Ice Cream.*

SEASONAL SUSHI

Robin Asbell

MPLS MONDAY, MAY 22, 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.*

SUCCULENT STEAKS

Manfred Krug

SW THURSDAY, MAY 25, 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.*

FROM MARKET TO KITCHEN

Lorelei McInerney

MPLS FRIDAY, MAY 26, 6 PM – 8:30 PM, \$75 🍷

You sure can't beat cooking with market-fresh ingredients. Now that those wintery blues have been replaced with blue skies, it is the perfect time for you to inject some fresh ideas and flavors into your cooking. *Carrot and Quinoa Salad; Sweet Potato Parmesan Gratin; Ancho Cherry BBQ Chicken; Honey Yogurt Custard with Orange-Scented Berries.*

GRILLING: JUST THE FACTS, MA'AM

Van Keszler

SP SATURDAY, MAY 27, 6 PM – 8:30 PM, \$75 🍷

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

GEAR UP FOR GRILLING

Manfred Krug

SW MONDAY, MAY 29, 11 AM – 1:30 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 summer long. *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 Curried Corn Sauce.*

URBAN FORAGER

Marie Sais

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

Man: Hunter, Gatherer, Chef. It is amazing what edible delights can be sourced from what seemingly lies around us. Explore the urban caveman within you in this fascinating demonstration and discover how you can turn foraging into feasting. *Dandelion Green Salad; Fresh Pasta with Ramp Pesto; Trout with Morels; Wild Berry Buttermilk Cake.*

GLUTEN-FREE SPRING

Robin Asbell

MPLS WEDNESDAY, MAY 31, 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.*

Celebrate Mother's Day with Cooks

KIDS COOK: BREAKFAST IN BED FOR MOM

Cynthia Maxwell

SW SATURDAY, MAY 13, 10 AM – 12:30 PM, \$60 🍷

Nothing beats the classic tradition of serving breakfast in bed to Mom on Mother's Day. If your kiddos think that means cereal and orange juice, it's time to sharpen their skills before the big day. In this hands-on class, kids learn to make delicious and easy dishes that are perfect for a long, leisurely breakfast. Thanks to Mom! *Sweet Grapefruit Yogurt Bread; Crêpes Suzette; Smoked Salmon and Dill Frittata; Peach Strawberry Smoothies.*

MOTHER'S DAY BRUNCH WITH LE CREUSET

Colin Murray and Deb Apuli

SP SUNDAY, MAY 14, 11 AM – 1:30 PM, \$80

Terry John Zila

MPLS SUNDAY, MAY 14, 11 AM – 1:30 PM, \$80

Thank Mom for a lifetime of love with this special class. We're not saying this sublime Le Creuset Brunch class will repay her for a lifetime of love, but it's a start. And there is more to share! All registered class participants will receive a Le Creuset 9" Tart Dish as a free gift. *White Wine Lemonade Spritzer with Berry Garnish; Flaky Blueberry Cream Scones; Berry-Stuffed French Toast; Warm Wine-Braised Mushroom Salad; Asparagus and Pancetta Quiche.*

KEY

SP CLASS IN ST. PAUL

SW CLASS IN STILLWATER

MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)

MNTKA CLASS AT ROTH IN MINNETONKA

KOW CLASS AT KOWALSKI'S WOODBURY

P PARTICIPATION CLASS




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.