



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.

CEDAR + STONE, URBAN TABLE VISITS COOKS Everton Clarke

SP THURSDAY, JULY 20, 6 - 8 PM, \$65

Guest Chef Everton Clarke is paying our St. Paul kitchen a visit and showcasing culinary masterpieces from JW Marriott's Cedar + Stone, Urban Table. Watch the master at work, as he shares culinary tips and unique experiences from his 18 years of cooking around the world. *Housemade Focaccia with Herb Butter; Torn Kale Salad with Marcona Almonds, Honeycrisp Apples and Feta Cheese; Oven-Roasted Loch Duart Salmon with Le Puy Lentils; Laughing Bird Shrimp in a Sweet Corn Chervil Broth; Roasted Pineapple Citron Panna Cotta.*

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 IN HARMONY Cynthia Maxwell

SP SUNDAY, JULY 2, 11 AM - 1:30 PM, \$75

This isn't your average baking class! In this hands-on experience, you'll be experimenting with flavors, both sweet and savory, and learning how to combine them in flavor harmony, creating some truly unique treats to eat any time of day. *Raspberry Tarts with Crème Anglaise; Tart with Roasted Fennel, Preserved Lemon, Carrots and Chèvre; Strawberry Basil Lemon Cake Roll; Sausage Apple Spirals.*

CAKE DECORATING 101 Terry John Zila

MPLS SUNDAY, JULY 2, 11 AM - 1:30 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, JULY 9, 1 - 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.*

HAPPY HOUR CUPCAKES Cynthia Maxwell

MPLS SUNDAY, JULY 23, 1 - 3:30 PM, \$75

These little cakes have been hittin' the sauce — and not the raspberry coulis! Delight in some cocktail hour-inspired cupcakes intended just for grown-ups. In addition to learning how to make and decorate these liqueur-infused beauties, you'll be treated to a cocktail to add to the fun. *Minty Mojito Cupcakes; Pink Champagne Cupcakes; Chocolate Grasshopper Cupcakes; Creamsicle Orange Spiked Cupcakes and Peach Ginger Bellini.*

THE DOUGHNUT WHOLE Aleah Vinick

SW SUNDAY, JULY 23, 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 Aleah in this hands-on class that teaches you the secrets of a truly amazing doughnut. *Raised Glazed Doughnuts; Classic Buttermilk Doughnuts; Quick Cranuts; Apple Fritters; Berry-Filled Bismarcks.*

MACARONS: A NIGHT AT THE FRENCH BAKERY Terry John Zila

SW TUESDAY, JULY 25, 6 - 8:30 PM, \$75

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

CRÊPE: TIPS AND SECRETS Van Keszler

SP SATURDAY, JULY 29, 11 AM - 1:30 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.*

PERFECT PRETZELS Terry John Zila

SP SUNDAY, JULY 30, NOON - 2:30 PM, \$75

Join chef Terry John Zila as he unties the mysterious pretzel making process. In this hands on baking class you'll learn the techniques to mix, proof, shape, boil and bake the quintessential doughy delight. *Yeasted Pretzel Buns; Sweet Pretzels Two Ways: Soft and Bready, and Crispy Cookie Style; Pumpkinickel Pretzel; Hot Pastrami and Pepper Jack Cheese Sandwiches; Cheesy Sauce and a Homemade Mustard.*

PIE IN THE SKY Cynthia Maxwell

SW MONDAY, JULY 31, 6 - 8:30 PM, \$75

Join Chef Cynthia as she guides you through the techniques and tips of flaky crusts, light, crumbly bases and, of course, the delicious fresh ingredients that go into the center of scrumptious seasonal pies. *Butterscotch Peach Hand Pies; S'more Pie; Lemon Meringue Pie; Cherry Berry Lattice Pie.*

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: COOKS PUB Randi Madden

SW SATURDAY, JULY 1, 6 - 8:30 PM, \$80

Which came first, the meal or the drink? In this class you decide! You'll work in teams to prepare a portion of this tasty pub meal. Chef Randi will set you up to jump into the kitchen and get cookin'! Then sit down and enjoy the eats. *Quesadillas with Queso Chihuahua; Roasted Peppers and Tomato Salsa; Spicy Park Tenderloin Kebabs with Smoky Aioli; Grilled Caesar Salad; Stout Cupcakes with Baileys Cream Frosting.*

NIGHT OUT IN NORTH LOOP: SUMMER ONE BITE AT A TIME Lorelei McInerney

MPLS FRIDAY, JULY 7, 6 - 8:30 PM, \$80

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

DATE NIGHT IN STILLWATER: THE CLASSICS Randi Madden

SW SATURDAY, JULY 8, 6 - 8:30 PM, \$80
SW SATURDAY, JULY 22, 6 - 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 Randi will set you up to jump into the kitchen and get cookin'! Then sit down and enjoy the feast with an adult beverage. *Caesar Salad with Crispy Capers; Grilled Flank Steak with Creamed Horseradish; Lemon Green Beans; Herbed Potatoes; Brown Sugar Berry Shortcakes.*



Cherry crop shares available

Cooks has a variety of cherry crop shares available this July. From Rainier, to tart, to sweet and dark. Conventional and organic options are both waiting for you.

DATE NIGHT STILLWATER: AMAZIN' ASIAN

William Lendway

SW **FRIDAY, JULY 14, 6 - 8:30 PM, \$80** 🍷

Prepare your taste buds for a flavor sensation they won't soon forget as you dive into the diversity of Asian ingredients. Worlds will collide in the kitchen while you master these recipes and demystify what makes this menu taste so good. *Vegetable Spring Rolls; Tempura Vegetables; Turkey Lettuce Wraps with Bánh Mì and Pickled Vegetables; Japchae; Triple Ginger Cookies Dipped in Dark Chocolate.*

GRAND NIGHT OUT: MEET ME IN MEXICO

Manfred Krug

SP **FRIDAY, JULY 14, 6 - 8:30 PM, \$80** 🍷

Grab your lovebug or bestie and come down to one of the ziestiest Cooking Club nights yet, where we'll cook up some Mexican favorites with wildly creative touches. (Yes, that means bacon will be involved.) From salsa that feels inspired to roasted cactus tucked into a fresh potato salad, this will be a date night to remember. *Frijoles Borrachos (drunken pinto beans with cilantro and bacon); Fresh Pineapple Salsa; Red Chile-Braised Chicken; Roasted Cactus and Potato Salad; Grilled Pineapple with Caramel Sauce and Ice Cream.*

DATE NIGHT IN STILLWATER: BACKYARD BARRIO

Randi Madden

SW **SATURDAY, JULY 15, 6 - 8:30 PM, \$80** 🍷

SW **SATURDAY, JULY 29, 6 - 8:30 PM, \$80** 🍷

Put some delicious heat into your next date night. In this hands-on class, Chef Randi will give you plenty of insight into how to bring Spanish, Mexican and Southwestern flavors into your next backyard gathering. Freshen up your dishes with classic flavors like avocado, cilantro and lime, and even learn how to make your own tortilla chips! After working in teams to prepare a portion of the meal, our chef will bring it all together as you enjoy the feast and a tasty beverage. *Chicken Poblano Sliders; Avocado Salsa with Cilantro Lime Rice; Southwest "Tater" Salad; Homemade Tortilla Chips; Toasted Coconut Cupcakes.*

DATE NIGHT IN STILLWATER: TASTE OF ITALIAN SUMMER

Suzanne Schilling

SW **FRIDAY, JULY 21, 6 - 8:30 PM, \$80** 🍷

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

NIGHT OUT IN NORTH LOOP: PARISIAN BISTRO

Lorelei McInerney

MPLS **FRIDAY, JULY 21, 6 - 8:30 PM, \$80** 🍷

Now is the perfect time of year to be enjoying an exquisite French meal, *à la carte*, in a Parisian bistro. If only Paris were closer. Well, the City of Lights may be across the Atlantic, but you can find the food right here in Minneapolis. Join us, mon cher! *Artichoke and Olive Croûtes; Salad Niçoise with Olive Oil Tuna; Herbed Lamb Chops with Fennel and Onion; White Chocolate Mousse with Blueberries.*

DATE NIGHT: GREEK FIRE

Suzanne Schilling

SW **FRIDAY, JULY 28, 6 - 8:30 PM, \$80** 🍷

What happens when you combine thousands of years of culinary history with the freshest contemporary flavors available? You get Greek cooking. Rich in tradition and bursting with a diverse array of foods, Greek specialties are inviting and delicious. And Chef Suzanne shows you how to master them in this hands-on class that makes use of grilling and fire. *Quick and Easy Grilled Homemade Pita Bread with Cucumber Radish Tzatziki; Grilled Lamb Chops Marinated in Pomegranate, Red Wine and Mint; Greek Salad with Marinated Tomatoes, Cucumbers and Olives and Grilled Halloumi Cheese; Greek Almond Cookies.*

NIGHT OUT IN NORTH LOOP: LATIN SABORES

Terry John Zila

MPLS **FRIDAY, JULY 28, 6 - 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 Terry John will set you up to jump into the kitchen and get cookin'! Then sit down and enjoy the feast with an adult beverage. *Corn and Black Bean Salad with Lime Vinaigrette; Adobo Chicken with Tomatillo and Chipotle Sauce; Latin Rice; Brownies with Ancho Chiles and Cinnamon.*

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.

DECLASSIFIED: ASIAN ESCAPE

Van Keszler

MPLS **SATURDAY, JULY 1, 6 - 8:30 PM, \$75** 🍷

A menu that was once only open to our special guests is now available for all! Behold the wonders of the Asian Escape! Sample the cream of our crop with these unforgettable, handpicked and perfected Asian recipes that will haunt your taste buds for hours. *Spring Rolls with Nuoc Cham Dipping Sauce; Grilled Ginger Soy Pork Loin; Cilantro Lime Rice; Grilled Pineapple and Banana with Honey Lime Sauce.*

PASTA POINT OF NO RETURN!

Marie Sais

SW **SUNDAY, JULY 9, 1 - 3:30 PM, \$75** 🍷

Once you've sampled real homemade pasta, there really is no going back. Chef Marie is here to show you the simple tricks behind this ancient and versatile edible that will leave you saying *pasto la vista* to store-bought noodles! *Fettucini Alfredo; Four Cheese Tortellini with Bolognese Sauce; Meat and Vegetable Lasagna; Mascarpone Filled Chocolate Ravioli with a Raspberry Coulis*

GIRLS' NIGHT OUT: MEDITERRANEAN MEAL

Lorelei McInerney

MPLS **THURSDAY, JULY 13, 6 - 8:30 PM, \$65** 🍷

Going on a night out with your girls and looking to celebrate the bonds of sisterhood? Try something a little different this summer and join us for this master class in all things Mediterranean. The ladies will thank you! *M'Hamsa Couscous with Herbs; Dolmades and Tomato Olive Tapenade; Preserved Lemon Chicken.*

DIM SUM-MER

Terry John Zila

MPLS **FRIDAY, JULY 14, 6 - 8:30 PM, \$80** 🍷

Who says dim sum has to be in the realm of fall and winter dishes? Not Chef Terry John. Join him in this hands-on class that showcases the freshest seasonal ingredients in a dim sum meal to remember. From delicate, crunchy shrimp nests to rich crab dumplings, you'll learn the skills you need to make dim sum into a new favorite summer activity. *Bean Curd Rolls with Shrimp; Crunchy Shrimp Nests; Stuffed Scallion and Pork Pancakes; Chile Crab Dumplings; Coconut Custards with Chocolate Sauce.*

SUSHI 101

Jeremy Reinicke

SP **SATURDAY, JULY 15, 6 - 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 slaminin' 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.*

ITALIAN PIZZA WORKSHOP

Antonio Ceccoli

SP **MONDAY, JULY 17, 6 - 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! Chef 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.*

MÁS TAPAS

Colin Murray

MNTKA **TUESDAY, JULY 18, 6 - 8:30 PM, \$55**

Apps for dinner anyone? Sign up now for this essential course in the art of tapas, a true Spanish staple. A spellbinding array of sweet, savory and spice await your enjoyment as we show you how you can turn these mini morsels into a main meal! This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN. *Shrimp and Mahón Croquettes; Serrano-Wrapped Dates; Chorizo Bocadillo; Queso Herreño a la Plancha; Chocolate-Dipped Churros.*

GLOBAL GRILL

Yia Vang

MPLS **WEDNESDAY, JULY 19, 6 - 8:30 PM, \$75** 🍷

If you're looking for something different to place over the hot coals this season, we have it! Enjoy the evening summer breeze, join Chef Yia Vang from Union Kitchen, and prepare an amazing BBQ menu that is fit for the family and neighborhood! *Grilled Char Siu Pork with Spicy Chimichurri; Sticky Rice; Radish Salad; Lychee-Berry Cobbler.*

MEXICAN STREET FOOD

Suzanne Schilling

SW **THURSDAY, JULY 20, 6 - 8:30 PM, \$75** 🍷

For centuries, Mexico's street vendors have been luring diners with an array of savory and sweet items, from spiced string cheese to fritters that melt in your mouth. Can't get to Mexico City anytime soon? No worries! Bring the best of Mexican street food into your kitchen instead. After working in teams to prepare a portion of the meal, Chef Suzanne will bring it all together as you enjoy the feast! *Cemita Sandwich (stuffed with spicy pork, red onions, chipoltes, lettuce, avocados, Mexican string cheese and red taquera-style salsa); Baja style Fish Tacos; Tlayudas (Mexican pizza with homemade corn tortillas, wild mushrooms, Oaxacan string cheese, refried black beans and tangy avocado sauce); Churros with Mexican Chocolate Dipping Sauce.*

SPANISH BRUNCH

Van Keszler

MPLS **SATURDAY, JULY 22, 11 AM - 1:30 PM, \$75** 🍷

Brunch menus tend to be the same little procession of dishes, endlessly repeated. Until now. Join Chef Van in this hands-on class that puts distinctive Spanish flair into those late-morning meals. With secrets like making your own Spanish Omelet and elevating eggs to a whole new level via a trifle, you can infuse Italian flavors into every at-home brunch gathering. *Spanish omelet; Garlic Shrimp; Grilled Zucchini with Tomato Vinaigrette; Watermelon, Manchego and Serrano Ham Salad with Sherry Dressing; Spanish Fruit Trifle.*

WHAT THE PHO?

Tammy Haas

MPLS **SATURDAY, JULY 22, 6 - 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.*

GIRLS' NIGHT OUT: SPANISH TABLE

Cynthia Maxwell

SW **THURSDAY, JULY 27, 6 - 8:30 PM, \$65** 🍷

It's ladies' night and the feelin's right! Get away for a night with the girls, featuring light and delicious food from a traditional Spanish menu. And who's to say the night is limited to just the eats (and drinks if you choose)? There's plenty of room in the Cooks kitchen for some flamenco action. Oh, what a night! *Tomato and Roasted Red Pepper Salad; Chicken Skewers with Smoky Aioli; Miguelitas.*

SICILIAN SUMMER

Van Keszler

SP **FRIDAY, JULY 28, 6 - 8:30 PM, \$75** 🍷

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! *House-made 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.*

DESTINATION AUSTIN, TX

Randi Madden

MPLS **SUNDAY, JULY 30, 4 - 6:30 PM, \$75** 🍷

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

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.

SIMPLY SEAFOOD

Manfred Krug

SW **THURSDAY, JULY 6, 6 - 8:30 PM, \$70**

Seafood can seem hard enough to prepare on its own. Don't complicate things further by throwing overly fancy ingredients at it. Chef Manfred is back at Cooks with good seafood, simple recipes and flavors that really shine. *Beer-Steamer Shrimp with Garlic Butter; Seared Salmon with Balsamic Glaze; Portuguese Fish Stew with Chorizo Sausage; Simple Baked Cod with Herbed Breadcrumbs.*

KNIFE SKILLS

Marie Sais

SW MONDAY, JULY 17, 6 – 8 PM, \$60 🐾

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

WAFFLES EVERY WHICH WAY

Terry John Zila

SW WEDNESDAY, JULY 19, 6 – 8:30 PM, \$70

Waffles for breakfast, lunch and dinner? We're in. Best known as a morning standout, waffles are adaptable for every meal, as Chef Terry John demonstrates. From a zesty way to start the day, to a dessert choice that will make your guests swoon, to a dinner option that showcases down-home cooking, waffles can be your new go-to. *Apple, Sausage and Potato Waffles; Dark Chocolate Waffles with Strawberries and Whipped Cream; Coconut Waffles; and, of course, Chicken and Waffles.*

SUMMER SAUCES

Manfred Krug

SW MONDAY, JULY 24, 6 – 8:30 PM, \$75 🐾

Everyone knows that summer isn't the time to be lingering over a hot stove. But that doesn't mean you need to give up all those deep flavors and rich tastes. The secret is in the sauce. In this hands-on class, Chef Manny teaches you how to whip up a variety of sauces that are versatile enough for a whole season of grilling and chilling. *Grilled Beef Flank Steak with Chimichurri Sauce; Grilled Vegetables with Pesto Basil; Chicken Thighs with Spicy Peanut Sauce; Red Pepper-Apricot Relish; Tropical Salsa; Apricot Ancho BBQ Glaze.*

ONE SHELL OF A CLASS

William Lendway

MPLS TUESDAY, JULY 25, 6 – 8:30 PM, \$75 🐾

We promise it'll be worth shelling out a few clams for this sea-riously delicious class. Join Chef William for a fun-filled and informative culinary adventure through the watery world of shellfish. Don't be intimidated — these easy, repeatable recipes will soon have you serving more adventurous aquatic-inspired meals at home. *Citrus-Glazed Shrimp; Pan-Seared Scallops with Citrus Butter Sauce; Seviche; Moules Marinières with Curried Coconut Milk.*

COOKING FOR THE BUSY PROFESSIONAL

Lorelei McInerny

SP MONDAY, JULY 31, 6 – 8:30 PM, \$75

You may be on the go, but that doesn't have to mean a life of takeout 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. *Honey Sriracha Chicken with Corn and Orzo Salad; Avocado Pesto Pasta; Grilled Asian Salmon with Gingered Slaw; Flank Steak with Chimichurri Sauce; Quick Fruit Pavlova.*

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: BREAKFAST FOR DINNER COOK-OFF

Marie Sais

SP SATURDAY, JULY 1, 11 AM – 1:30 PM, \$60 🐾

In this heart-pumping class, we'll be dividing you into teams and heading to the hallowed territory of Breakfast for Dinner! But there's a catch: each team will randomly draw a challenge from the "chef's hat" that will either help or hinder the production of each recipe! Who will accept the challenge? Who will be crowned champion? Let's get cooking and find out! *Bacon, Egg and Veggie Muffins; Cinnamon Roll Pancakes; Biscuits and Gravy; Fresh Fruit Pizza.*

KIDS CAMP: FOUNDATIONS OF A CHEF

Manfred King

SW MONDAY, JULY 10 – WEDNESDAY, JULY 12,

10 AM – 1 PM, \$225 🐾

Move over, Iron Chef. In this three-day camp for kids ages 8 and up, your kiddo will learn all the skills necessary for becoming a top chef — even if the kitchen stadium is in your house. From knife safety to stock creation to grilling and braising, your junior chef will create a foundation of skills that will take him or her well beyond the summer. This class is a three-day series on July 10, 11 and 12. *Day 1: Knife Skills, Stocks, Soups and Sauces; Roasted Chicken and Rice Soup; Basic Vinaigrette with Composed Salad; Chocolate Sauce with Fruit. Day 2: Dry-Heat Cooking; Grilled Pork with Roasted Potatoes and Sautéed Onions and Peppers; Pound Cake and Grilled Pineapple. Day 3: Wet Cooking; Seared and Braised Chicken Thighs; Pasta with Steamed Asparagus; Crêpes with Stewed Apples.*

PASTA FOR ALL AGES

Marie Sais

SP FRIDAY, JULY 14, 10 – 11:30 AM, \$45 🐾

Calling all Mamas, Papas, Aunties, Uncles and Bambinos! If you know a young noodle who's mad about Italian, sign that youngster up today and get wrist deep in dough as we school you both in the ways of pasta! ***All attendees must register one adult with one child age 6 to 10.** Seats are priced per person. *Italian Greens with Vinaigrette; Homemade Pasta with Marinara Sauce; Chocolate Bite.*

BAKING FOR ALL AGES

Aleah Vinick

SP SATURDAY, JULY 15, 10 – 11:30 AM, \$45 🐾

Come one, come all! A baking class for young and old! Sign up your beginner baker or your pro pastry chef today and take a jaunt into the world of baking — a delicious art form that knows no age. ***All attendees must register one adult with one child age 6 to 10.** Seats are priced per person. *Raspberry Turnovers; Flaky Blueberry Cream Scones; Elephant Ears.*

KIDS CAMP: COOK-OFF IN THE KITCHEN

Lorelei McInerny

SP MONDAY, JULY 17 – WEDNESDAY, JULY 19

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 July 17, 18 and 19. *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 COOK: PASTA WORKSHOP

Aleah Vinick

SW FRIDAY, JULY 28, 10 AM – 12:30 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 Aleah teaches kids and teens to make their own pasta dough, so they can discover how delicious their favorite food group can be. *Spagheff!; Classic Red Sauce; Serious Sausage Lasagna; Ravioli in Cream Sauce.*

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, please.

CRUISIN' FOR A BOOZIN'

Cynthia Maxwell

SP SATURDAY, JULY 1, 6 – 8:30 PM, \$75

Beer and wine are well and fine, but after a hot summer's day, nothing beats a cool cocktail. And we know a thing or two about fixin' a mean drink! In this lovely libations class, you'll be sampling a dazzling range of tropical tidbits, with each round accompanied by a themed cocktail. *Coconut Shrimp with Pineapple Mustard Sauce and Mai Tais; Mango Jicama Salad and Hurricane Cynthia; Sweet-and-Sour Crispy Chicken with Coconut Lime Rice paired with Peach Sangria; Bananas Foster with Dark & Stormys.*

BLOODY MARY BRUNCH

Cynthia Maxwell

MPLS SUNDAY, JULY 9, 11 AM – 1:30 PM, \$70

There's brunch and then there's BRUNCH. This is the latter — and boy, what a spread we have in store for you! Sit back and sip our signature Bloody Mary, while our culinary team prepares and serves you a weekend feast that will make you bonkers about brunch. *Bloody Mary paired with Eggs in Purgatory (eggs braised in spicy tomato sauce); Breakfast Poutine (sausage gravy over fries with sautéed red peppers and onion); Mexican Coffee Cake; Japanese Pancakes (okonomiyaki, not sweet but savory).*

THE SOMMELIER'S GARDEN PARTY

Mike Shannon, Leslee Miller

MPLS WEDNESDAY, JULY 26, 6 – 8:30 PM, \$80

Nothing says summer like a fancy garden party and Chef Mike and Sommelier Leslee are here to add a dab of class to your shindig. Chef Mike will demonstrate some no-hassle nibbles, ideal for any backyard bash, while Leslee provides the perfect pairing of wines. Goodbye garden grill-out and hello sophisticated soirée! *Walking Jarred Salads; Pork Pinchos; Herbed Tenderloin Sliders; Shrimp Mini Taco; Prosecco Popsicles.*

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.

DAY OUT IN STILLWATER: BAJA

Randi Madden

SW SATURDAY, JULY 1, 11:30 AM – 2 PM, \$70 🐾

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 day to remember. *Baja Fish Taco with Tortillas, Cumin-Lime Slaw, Scallion Aioli and Quick Pickles; Cilantro-Lime Rice; Fresh Tortilla Chips and Roasted Pineapple Salsa; Hot Fruit Compote over Mango Sorbet.*

FARMERS MARKET BRUNCH

Lorelei McInerny

MPLS SATURDAY, JULY 1, 11:00 AM – 1:30 PM, \$70

With farmers markets seemingly on every block, now is the perfect time to get your hands on some fresh produce and start brushing up on your brunch repertoire. Sit back and enjoy our cheeky mango-infused vodka mixer before we serve up some summer hits in this brunchtastic tutorial. *Mango-Infused Vodka Mixer; Crustless Individual Feta Quiches; Tabbouleh Salad; Strawberry-Nutella Brioche Panini; Mango-Blueberry Minted Salad.*

SUMMERY BRUNCH

Marie Sais

SW SUNDAY, JULY 2, 11 AM – 1:30 PM, \$70

Mornings are cool and the weather is fine; it's the perfect time to have friends over. Chef Marie will show you how to create an elegant yet easy brunch menu utilizing the fruits, vegetables and herbs of the season. *Shashuka (Tomatoe-y, egg-y, yumminess); Spicy Honey Bacon; Tater Tot Waffles with Smoked Salmon; Fennel Citrus Salad; Mango Bellini.*

SUMMER STEAKS AND SIDES

Manfred Krug

SP FRIDAY, JULY 7, 6 – 8:30 PM, \$75 🐾

Everyone knows summer's finest flavors start on the grill and are enjoyed al fresco. Join Chef Manfred to learn how to prepare the best summer steaks and stunning sides that are sure to please all your guests. *Cumin-Crusted Strip Steaks with Grilled Avocados; Garlic Spinach; Cilantro Smoky Corn and Tomato Salad; Grilled Sweet Potato Salad with Sweet-Sour Bacon Dressing; Mudslide Cookies.*

NIGHT IN BARCELONA

Tammy Haas

MPLS SATURDAY, JULY 8, 6 – 8:30 PM, \$75 🐾

One of Europe's largest cities, Barcelona has plenty of urban refinement and soaring architectural gems, but it still retains the intoxicating charm of history. Street cafés glow into the evening as diners linger over Castilian soups, rich Catalan dishes, and sumptuous desserts that took hours to prepare. Capture that feeling without leaving home, as Chef Tammy Haas showcases the best of Barcelona, right on your plate. *Ensalada Catalana (Catalan salad); Eggplant Gratin; Cod with Serrano Ham and Black Olives; Fideuà; Baked Noodles with Mushrooms and Chorizo; Crema Catalana.*

TIME TO BBQ: GOURMET GRILLING

Jeremy Reinicke

SP SATURDAY, JULY 8, 6 – 8:30 PM, \$75 🐾

There's always more time to barbecue! Here's another edition of Time to BBQ, with a hot new menu, more grilling tips and lots more laughs. If you can't catch the first round — or just can't get enough time on the grill — this class is a can't-miss. *Mediterranean Quail with Frisée Salad; Halibut with Lemon-Thyme Beurre Blanc; Grilled Lamb Skewers with Avocado Relish; Grilled Asparagus with Boursault Sauce; Grilled Peach with Brandy Sauce.*

BERRY BERRY YUMMY!

Renee Mart

KOW TUESDAY, JULY 11, 6 - 7:15 PM, \$25

Summer is in full swing and that means ... BERRIES! Strawberries, blueberries, blackberries, and raspberries. Cook's expert Renee Mart handpicked a basketful of berry yummy recipes for you to devour. This class occurs at Kowalski's Shoreview Market; located at 441 Hwy 96 W. Shoreview, MN 55126. *Balsamic Blueberry Baked Brie with Bacon; Summer Berry Spinach Salad; Blackberry Balsamic Herbed Pork.*

SUMMER IN PROVENCE

Suzanne Schilling

SW WEDNESDAY, JULY 12, 6 - 8:30 PM, \$75

Provence, in the south of France, can be regarded as the biggest larder in the world, because most of what people eat in Provence is sourced from Provence. Being home to such fantastic produce means Provence is also home to some of the most innovative recipes imaginable. And we offer you the chance to try them for yourself! *Baby Spinach Salad with Roasted Strawberries, Almonds and Goat Cheese; Fennel Leaves Cream of Summer Squash Soup; Pork Tenderloin and Green Olive Sauté; Roasted Vegetable Tart à la Provençal served with Pistou; Fresh Cherry Clafouti (baked custard).*

IN SEASON

Marie Sais

MPLS SATURDAY, JULY 15, 6 - 8:30 PM, \$75

At Cooks of Crocus Hill, we like to keep up to date with current trends, particularly when it comes to seasonal produce. Sign up now to learn what's in this season and what's out, ensuring that your repertoire this summer is not only fashionable, but also fresh, delicious and rewarding too. *Market-Fresh Salad with Smoked Paprika Croutons; Green Beans and Thick-Cut Bacon Potato Salad; Pork Tenderloin with Peach Cherry Mostarda; Flourless Chocolate Cake with Raspberry Coulis.*

BERRY BERRY YUMMY!

Renee Mart

KOW TUESDAY, JULY 18, 6 - 7:15 PM, \$25

Summer is in full swing and that means ... BERRIES! Strawberries, blueberries, blackberries, and raspberries. Cook's expert Renee Mart handpicked a basketful of berry yummy recipes for you to devour. This class, brought to you by Kowalski's and Cooks of Crocus Hill, meets in The Next Level at Kowalski's Woodbury Market; located at 8505 Valley Creek Road, Woodbury, MN 55125. *Balsamic Blueberry Baked Brie with Bacon; Summer Berry Spinach Salad; Blackberry Balsamic Herbed Pork*

FAIR FOODS

Cynthia Maxwell

SP WEDNESDAY, JULY 19, 6 - 8:30 PM, \$75

It seems criminal that you have to wait all year in order to enjoy the tantalizing delights of the State Fair. Cooks of Crocus Hill understands that this madness must end, which is why we are here to show you how to create some State Fair favorites in your own kitchen so you can enjoy the festivities all year round, not to mention start the countdown to the real get-together next month! *Cheese Curds; Candied Bacon Doughnut Sliders; Corn Dogs; Hot Beef Sundaes; Funnel Cake.*

SUMMER LOVIN': COOKING FOR TWO

Van Keszler

SP FRIDAY, JULY 21, 6 - 8:30 PM, \$75

Just the two of us. We can make it if we try! With Chef Van's recipes, that's certainly true. Whether you're a new couple, empty nesters or just two people who like to eat together, these hearty salads using seasonal ingredients will make your life easier and still tickle your taste buds. *Grilled Steak Salad; Mexican Chicken Salad; Lemon Thyme Grilled Chicken; Pan Bagnat; Fresh Fruit Crisp.*

MEET THE MAKER: FRENCH LAKE FARMER

Heather Wirth

SP SUNDAY, JULY 23, 1 - 3:30 PM, \$70

Chef Heather Wirth of French Lake Farmer knows a thing or two about freshly grown fruit and veggies, and she's coming to St. Paul to share her knowledge. She'll feature produce from her own certified-organic farm and samples from our superb list of crop shares. *Caprese Salad; Roasted Fingerling Potatoes topped with Sour Cream and Caviar; Polish Borscht; Heilloom Tomato Tart.*

FIRE IT UP!

Manfred Krug

SP SATURDAY, JULY 29, 6 - 8:30 PM, \$70

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

FROM MARKET TO KITCHEN

Lorelei McInerny

MPLS SATURDAY, JULY 29, 6 - 8:30 PM, \$75

You sure can't beat cooking with market-fresh ingredients. Now that those wintry 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.*

YES, WE CAN CAN

Randi Madden

SW SATURDAY, JULY 29, 11 AM - 1:30 PM, \$55

Whether you're looking to save money on expensive, upmarket preserves or stop a bumper crop from going to waste, Chef Randi is here to show you the ropes in this essential canning tutorial. *Sweet Tangerine Tea-Infused Jelly; Double Onion Marmalade; Bread and Butter Pickles.*

DINNER À LA STICK

Tammy Haas

SW SUNDAY, JULY 30, 3 - 5:30 PM, \$75

Granted, deep-fried food on a stick is terrific, but once you've tried one, you've tried them all. So is it possible to enjoy food on a stick without frying? You betcha! Turn the Minnesota tradition on its side and see how you can create sophisticated stick fare for appetizers or a complete meal. *Caprese Salad Sticks; Prosciutto-Wrapped Shrimp with Bourbon-Mustard Glaze; Rosemary and Garlic Lamb Spiedini; Grilled Vegetable Kebabs with Basil Butter; Coconut Grilled Pineapple and Angel Food Cake with Crème Anglaise.*



Wüsthof Knife of the Month: 7" Santoku Knives

Exclusive In-Store Specials on 7" Santoku Knives through the month of June

KEY	SP CLASS IN ST. PAUL	MNTKA CLASS AT ROTH IN MINNETONKA
	SW CLASS IN STILLWATER	KOW CLASS AT KOWALSKI'S
	MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)	☞ 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. For groups larger than six, please contact our private events team to learn about our group options at 651-288-7237. If cancelling is necessary, and a one-week advance notice is given, we will offer you store credit usable toward the purchase of another class of your choice. We appreciate your understanding that there will be no exceptions made to this policy. The class fee includes instruction, printed recipes and tasting portion of the food prepared. In the event that Cooks of Crocus Hill cancels a class, a full refund will be given and you will be notified as soon as possible. Cooks of Crocus Hill does not cancel classes due to weather. The information in this schedule is subject to change. Please refer to our website for current class information and to confirm dates, times and location.

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