



# cooks

[cooksofcrocushill.com](http://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.

### AN EVENING WITH BETH DOOLEY AND METTE NIELSEN

Beth Dooley, Mette Nielsen

**SP** TUESDAY, OCTOBER 10, 6 PM - 8:00 PM, \$55

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 a 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. *Savory Apple Compote with Hoseradish and chile; Sweet Pickled Winter Squash; Parsnip Lime Marmalade with Chile and Coriander; Cheese and Meat Tray.*

### PINKU VISITS COOKS

John Sugimura

**MPLS** THURSDAY, OCTOBER 12, 6 PM - 8:30 PM, \$75

Owner of PinKU Japanese Street Food, John Sugimura is taking time out of his busy schedule to whisk you away across the world, on a journey through time and flavor. Discover how Chef John found his love for sushi and sample some of his delicious dishes, which blend traditional ingredients and techniques with contemporary styles. A truly unique experience from a real sensei. *Steamed and Grilled Pork Pot Stickers with Garlic-Ginger-Soy Dressing; Seasoned Soft-Boiled Egg with Salty Chard Green Onion and Cabbage with Avocado on Rice; Spicy Tuna Crispy Rice; Cured and Seared Salmon on Rice with Shredded Radish.*

### DAVID TANIS VISITS COOKS

David Tanis

**SP** MONDAY, OCTOBER 23, 6 - 8 PM, \$85

David Tanis. Executive chef, Chez Panisse. Selection, Gourmet Magazine Cookbook Club. Two, soon to be three, best-selling cookbooks. Weekly food columnist for the **New York Times**. So few words, describing such an incredible career. For almost ten years, David has been a great friend of Cooks. We're thrilled that he's scheduled a visit to help launch his newest book, **David Tanis Market Cooking**. Class includes a copy of his book with purchase.

## 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 PASTRY CASE

Terry John Zila

**SW** SUNDAY, OCTOBER 1, 11 AM - 1:30 PM, \$75

Fill your house with the amazing eye candy and joyous smells that come from a pastry case, with help from Cooks. Chef Terry John shows you the secrets to delectable treats you can have at home anytime. *Puff Pastry Elephant Ears; Ginger Ginger Cookies with Fresh, Dried and Candied Ginger; Apple Almond Cream Pastries; White Chocolate Raspberry Scones.*

### BAKE UP FALL FAVES

Randi Madden

**SW** SATURDAY, OCTOBER 14, 11 AM - 1:30 PM, \$75

Now that it's finally cool enough to get your oven ready for action, kick off the season right with some baked goods that celebrate autumn. From soft, warm pretzels to crispy baguettes, you'll bring out the best that fall has to offer. In this hands-on class, Chef Randi guides you through the creation of basic dough and divine baked desserts, and your oven will love you for it. *Soft-Baked Pretzels with Dipping Sauces; Maple Nut Sticky Rolls; Basic Dough; Roll Stuffed with Sautéed Leeks, Gruyère, Chives and Pancetta (made from basic dough).*

### RISE AND SHINE BREAKFAST BREADS

Randi Madden

**SW** SUNDAY, OCTOBER 15, 11 AM - 1:30 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.*

### MACARONS: NIGHT AT THE FRENCH BAKERY

Terry John Zila

**MPLS** TUESDAY, OCTOBER 17, 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 centuries-old secrets behind the French classic macaron. *Macarons: Raspberry, Lemon, Pistachio and Chocolate. Chef Terry John will also prepare Quiche Lorraine with a Mixed Green Salad.*

### BAKE LIKE A BRIT

Aleah Vinick

**SW** SATURDAY, OCTOBER 21, 10 AM - 12:30 PM, \$75

Whether you're a huge fan of **The Great British Baking Show**, as we are, or you just want to master some charming desserts from across the pond, this is the hands-on class for you. Join Chef Aleah and try your hand at scones, pretty Battenberg cake and more. *Battenberg Cake; Eton Mess; Currant Scones; Classic Lemon Drizzle.*

### SWEET AND SAVORY TARTS

Cynthia Maxwell

**SW** SUNDAY, OCTOBER 22, 11 AM - 1:30 PM, \$75

If you have a penchant for pastry and hunger for some baked goods, then look no further than this hands-on session that delves into the sweet and savory world of tarts. Come and get tarty, with a range of options! *Roasted Cauliflower, Bacon and Mascarpone Tart; Spinach and Artichoke Quiche; Salted Peanut Butter Chocolate Tart; Fresh Fruit Tart with Vanilla Bean Pastry Cream.*

### CAKE DECORATING 101

Terry John Zila

**SW** TUESDAY, OCTOBER 24, 6 - 8:30 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.*

### BAKING BOOT CAMP

Randi Madden

**SP** SATURDAY, OCTOBER 28, 9 AM - 3:30 PM, \$195

Learn the art of French baking from an unapologetic croissant lover in this full-day class. You'll prepare dough and learn the secret to creating those flaky layers. Chef Randi will also show you how to make the most of your dough with pastries both sweet and savory. Never again will you buy pastries when you know the tricks of how to make them. *Puff Pastry; Croissants; Pain au Chocolate; Tomato, Preserved Lemon and Goat Cheese Bites; Savory Pizza Squares; Morning Buns.*

**Staub 4-Quart Cocottes**  
In Cherry, or Matte Black

~~\$386.00~~ // **\$99.99**

## 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: PIZZA FEVER

Randi Madden

SW SATURDAY, OCTOBER 7, 6 - 8:30 PM, \$80 🍷

Sumptuous, handmade dough that fills the kitchen with the aroma of Italy, inventive toppings like fennel and caramelized onions, and a taste that will knock your socks off! Yes, this is our pizza class, all right. In this hands-on course, Chef Randi will guide you through pizza creation from start to plate. *Spring Green Salad with Roasted Beets and Caramelized Pecans; Handmade Pizza Dough; Garlic Chicken Basil Alfredo with Roasted Cauliflower; Vegetable Pizza Bianca (tomato, fennel, mushroom, caramelized onions); Arichoke, Feta and Spring Onion; Asparagus, Zucchini and Goat Cheese.*

### DATE NIGHT IN STILLWATER: FALL FEAST

Brian Hauke

SW FRIDAY, OCTOBER 13, 6 - 8:30 PM, \$80 🍷

Marie Sais

SW FRIDAY, OCTOBER 27, 6 - 8:30 PM, \$80 🍷

The leaves are turning, which means harvest season is here and our food desires have turned as well. In this glorious celebration of fall's riches, we invite you to a night of indulgent autumnal grazing. We'll do the prep work and share tips and tricks of the kitchen trade, while you cook and, most importantly, enjoy the feast. *Seared Pork Tenderloin Medallions with Apple Cider Glaze; Sweet Potato Parsnip Soup with Leek Cream; Sourdough Croutons; Baked Acorn Squash with Wild Rice Stuffing; Sage and Shallot Buttermilk Biscuits; Brown Sugar Cupcakes with Browned Butter Frosting.*

### NIGHT OUT IN NORTH LOOP: AVANT GARDEN

Colin Murray

MPLS FRIDAY, OCTOBER 13, 6 - 8:30 PM, \$80 🍷

In this forward-thinking class, Chef Colin will introduce to a whole new world of vegetarian, vegan and a few GF dishes that are as robust and flavorful as their full-fledged meat and non-vegan cousins. Meals that can save the world, actually. Come on! Sign up today and be a hero! *Roasted Squash Meatballs with Candied Walnuts; Beet Caviar with Dill and Bitter Greens; Vegetable Ceviche; Foraged Mushroom and Wild Rice Soup; Israeli Couscous Spoons; Raspberry-Stuffed Doughnut Holes.*

### NIGHT OUT IN NORTH LOOP:

#### LET ME ENTERTAIN YOU

Manfred Krug

MPLS SATURDAY, OCTOBER 14, 6 - 8:30 PM, \$80 🍷

The aim of this lively Date Night class is to prepare you to entertain your guests. Think of it as an "entertaining test run." Once you've learned the skills, tried your hand at the recipes and enjoyed the fruits of your labor, you'll be ready to do some entertaining of your own! *Roasted Beef and Chèvre Crostini; Citrus-Scented Roasted Vegetables; Salmon en Croûte with Dill Sauce; Lemon Hazelnut Tart with Fresh Berries and Whipped Cream.*

### NIGHT OUT IN NORTH LOOP:

#### HARVEST FEAST-IVAL

Cynthia Maxwell

MPLS FRIDAY, OCTOBER 20, 6 - 8:30 PM, \$80 🍷

The leaves are turning, which means harvest season is here and our food desires have turned as well. In this glorious celebration of fall's riches, we invite you to a night of indulgent autumnal grazing. We'll do the prep work and share tips and tricks of the kitchen trade, while you cook and, most importantly, enjoy the feast. *Roasted Butternut, Apple and Caramelized Onion Galette; Pork Chile Verde with Hatch Chile Cornbread; Kielbasa and Gruyère Macaroni and Cheese; Pecan Butter Tarts.*

### DATE NIGHT IN STILLWATER: CARIBBEAN CULINARY CRUISE

Suzanne Schilling

SW FRIDAY, OCTOBER 20, 6 - 8:30 PM, \$80 🍷

Daydreaming about your winter get-away to the Caribbean? Here is your chance to prime the pump. In this hands-on class, you will be under the command of Captain Schilling, as she takes you on a culinary cruise through the azure blue waters of the Caribbean. *Tostones (double-fried plantains) with Mango Papaya Salsa; Jerk Pork Tenderloin with Pineapple Salsa Grilled with a Jerk Dry Rub; Yellow Rice with Scallions, Corn Kernels and Caribbean Spices; Mango and Cucumber Chow with Chiles, Lime and Cilantro; Toasted Coconut Custard Tart with Whipped Cream and Kiwi Garnish.*

## From Deutschland mit love.

Herzlich Willkommen culinary fans! This Oktober, Cooks of Crocus Hill is celebrating all things German. Take a look and sign up today; there's something for alle!

### PERFECT PRETZELS

Terry John Zila

SP MONDAY, OCTOBER 2, 6 - 8:30 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. *Yeast Pretzel Buns; Sweet Pretzels Two Ways: Soft and Bready and Crispy Cookie Style; Pumpernickel Pretzel, Hot Pastrami and Pepper Jack Cheese Sandwiches; Cheesy Sauce and Homemade Mustard.*

### DEUTSCHLAND BAKING

Cynthia Maxwell

SW TUESDAY, OCTOBER 4, 6 - 8:30 PM, \$75 🍷

Many people think that the French or the Belgians are the kings of European baked goods. Well, that's a hard NEIN! In this baking class, Chef Cynthia will show you the ropes in creating the delectable, decadent baked goods that Germany has to offer. Bring on the streusels, Kirsch-spiked cream and whipped Quark! *Sour Cherry Streuselkuchen (crumb cake) with Kirsch-Spiked Cream; Frankfurter Kranz (Frankfurt Crown Cake); Apfelkuchen (apple cake) with Whipped Quark; Chocolate-Dipped Lebkuchen (spiced cookies).*

### HOMEMADE GERMAN SAUSAGES

Brian Hauke

SP TUESDAY, OCTOBER 3, 6 - 8:30 PM, \$75 🍷

We admire the Germans for many things: precision, engineering, efficiency. But by far their greatest gift to the world is their vast array of sausages. Join us as we create the best of the best German sausages, from grinding and stuffing to preparing and (the best part) eating! Register soon, this class is going to be stuffed! *Fresh Bratwurst; Coarse-Ground Weisswurst; Knockwurst; Two Housemade Mustards.*

### DATE NIGHT IN STILLWATER: LEAVES ALONG THE DANUBE

Marie Sais

SW FRIDAY, OCTOBER 6, 6 - 8:30 PM, \$80 🍷

If you're looking for a fall river adventure, consider where the Danube flows through the St. Croix Valley. Join Chef Marie as she serves up a hearty classic harvest menu from life along the Danube. Big fun and big food! *Hungarian Goulash and Bread Dumplings; Spätzle; Housemade Bratwurst and Sauerkraut; Apple Strudel.*

### NIGHT OUT IN NORTH LOOP: RHINELAND, MEET THE HEARTLAND

Lorelei McInerny

MPLS SATURDAY, OCTOBER 7, 6 - 8:30 PM, \$80 🍷

The Rhineland, located in the heart of Germany, is home to wholesome and seriously mouthwatering German comfort food. Quickly master the skills behind easy Rhineland recipes before sitting down and enjoying the fruits of your labor. *Crispy Dilly Salad; Sauerbraten; Potato Dumplings; Black Forest Lava Cakes.*

### DATE NIGHT IN STILLWATER: HARVEST MOON

Randi Madden

SW SATURDAY, OCTOBER 21, 6 - 8:30 PM, \$80 🍷

Dining with the full moon outside your window is pretty romantic, and if it's the Harvest Moon, a good indicator that you're going to be well fed! Join us for a grand Harvest Moon date night experience in romantic downtown Stillwater. Pick up skills and recipes while celebrating the flavors of fall. *Sweet Potato Apple Soup; Roasted Whole Chickens with Preserved Lemon, Herbs and Citrus; Roasted Shaved Brussels Sprouts and Cauliflower with Crispy Pancetta and Balsamic Reduction; Parsnip Gratin; Maple Custard with Oat Crisp; Apple Chips and Cinnamon-Spiced Glaze.*

### GRAND NIGHT OUT: FRENCH HARVEST

Brian Hauke

SP SATURDAY, OCTOBER 28, 6 - 8:30 PM, \$80 🍷

At this lively, hands-on class, you'll be split into groups to prepare a portion of a multi course meal featuring the hearty, satisfying flavors of autumn in France. Chef Brian gets things started, you make the meal and then dine on the delicious eats. *Roasted Beef and Walnut Salad; Tomato Chevre Tartlets; Ratatouille; Steak au Poivre with Dijon Sauce; Chocolate Soufflé; with Raspberries.*

### DATE NIGHT IN STILLWATER: ESSENTIAL ITALIAN

Marie Sais

SW SATURDAY, OCTOBER 28, 6 - 8:30 PM, \$80 🍷

Just the two of you, strolling through the cobblestone streets of Milan, looking in bakery windows at the luscious tiramisù or pondering the best option for melt-in-your-mouth gnocchi. No need to become one of the jet set for this experience: Head to Stillwater instead! In this hands-on class, Chef Marie leads you through a date night to remember, with Italian specialties that will leave you swooning. *Parmesan Gnocchi with Sage Butter Sauce; Chicken Breast Saltimbocca Romano; Insalata Caprese on a Stick; Bruschetta Siciliana; Tiramisù.*

### NIGHT OUT IN NORTH LOOP: SPOOKY SUPPER

Lorelei McInerny

MPLS SATURDAY, OCTOBER 28, 6 - 8:30 PM, \$80 🍷

Was that howl a g-g-g-ghost?! Of course not! Only my tummy rumbling at the sight of this spellbinding menu! Get into the spooky spirit this halloween season as we crank up the Monster Mash and put the Devil in Devil'd Eggs for a ghoulishly good time at our North Loop location. *Pickled Devil'd Eggs; BBQ Monster Ribs; Roasted Roots; Severed Hand Pies.*

## 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.

### SQUASH: FROM SAVORY TO SWEET

Robin Asbell

MPLS MONDAY, OCTOBER 2, 6 - 8:30 PM, \$70

Just as summer's heat begins to dissipate, we're left with a gorgeous prize to remember her: winter squash. This super-versatile vegetable is awash in health benefits, and can easily be prepped and prepared to last for months. Come learn some top tips from Chef Robin, who will dazzle you with the variety of dishes, from sweet to savory, that showcase this gem. *Squash and Cheddar Mini-Biscuit Appetizers; Thai Red Curry Coconut Squash Soup with Holy Basil; Squash Gnocchi in Mascarpone and Sage Sauce; Pumpkin Apple Streusel Cake.*

### SOUP-ER HEROES!

Marie Sais

MPLS THURSDAY, OCTOBER 5, 6 - 8:30 PM, \$75 🍷

Our very own Wonder Woman, Chef Marie, is going to help turn you into soup-er heroes. Tackle some brilliant broths, soups and stews. You'll be able to save the day just in time for dinner! *Bone Broth Soup with Asian Vegetables; Saffron Shrimp Stew with Avocado; Fiery Winter Black Bean Chili; Pressure Cooker Split Pea Soup with Fresh Thyme.*

### FLAVORFUL FISH

Manfred Krug

SW TUESDAY, OCTOBER 10, 6 - 8:30 PM, \$75 🍷

Looking for a new take on fish and seafood? Join chef Manny for an out-of-the-ordinary experience. He'll help you master the subtle art of making expert fish dishes in no time flat! *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; Couscous with Almonds and Raisins.*

### PASTA LA VISTA, GLUTEN!

Robin Asbell

SP MONDAY, OCTOBER 30, 6 - 8:30 PM, \$75 🍷

When you give up gluten, you may think all those beloved pasta dishes are off the menu. But with Robin's gluten-free pasta, dumplings, gnocchi, spätzle and noodles, GF pasta lovers can rejoice — and chow down — again. Learn how to make fresh GF pasta, cook dried pasta and noodles properly, and make pasta alternatives from veggies and other healthful ingredients. *Spicy Brussels Sprout and Anchovy Linguine; Fresh Egg Pasta and Chèvre Spinach Tortellini; Potato Gnocchi Gratinéed with Cheddar and Veggies; Spiralized Zucchini with Tomato Avocado Sauce.*

## 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.

### CHINESE TAKEOUT

Tammy Haas

**SP** FRIDAY, OCTOBER 6, 6 – 8:30 PM, \$75 📍

It sure is great to grab a cheeky Chinese takeout every once in a while. But sometimes you just don't wanna leave the house, or you don't have change to tip the delivery driver. Allow us to come to your rescue, as we school you in the ancient Chinese art of quick, authentic takeout eats. *Pot Stickers; Caramelized Onion and Cream Cheese Wontons; Fried Rice; Mongolian Beef; Sesame Chicken; Green Tea Ice Cream.*

### FOOD FROM THE PROMISED LAND

Zehorit Heilicher

**SP** THURSDAY, OCTOBER 12, 6 – 8:30 PM, \$75

The name Galilee has many obvious connotations, one of which is the food. Galilee may be the food capital of Israel, where Middle Eastern and Hebrew cuisines meld in rich, heavenly union. While we're skipping on the ambrosia salad, this menu is so enticing you will most likely end up booking a trip to the promised lands. *Roasted Eggplant with Yogurt Sauce and Spicy Salsa; Middle Eastern Herb Salad; Kaskaval Cheese Bourekas; Hot Herbal Infusion; Anise Cookies.*

### TEXICAN BBQ

Suzanne Schilling

**SP** FRIDAY, OCTOBER 13, 6 – 8:30 PM, \$75 📍

Time to indulge in one of the culinary world's greatest partnerships: Tex-Mex! Take a trip with us to just north and south of the border, where American ingenuity and Mexican passion blend together and bloom in this flavorsome menu that'll leave a tang on your taste buds for days! *Quick-Smoked Chicken with Spice Rub, Cider and Rum Barbecue Sauce; Cheesy Grits with Jalapeños; Cowboy Beans with New Mexico Chiles; Smoked Thick-Cut Bacon and Dark Beer; Warm Spiced Pecan Waffles with Peach Sauce and Vanilla Ice Cream.*

### FLAVORS OF MOROCCO

Tammy Haas

**SW** SATURDAY, OCTOBER 14, 6 – 8:30 PM, \$75 📍

Morocco is regarded by some as the bohemian capital of North Africa. In this participation class, Chef Lorelei 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.*

### SLOW DOWN DINNER WITH UNION KITCHEN

Yia Vang

**SP** SUNDAY, OCTOBER 15, 5 – 6:30 PM, \$45

Eating is something we all have in common, and dinner is the best way to connect with family. Relax and take a little time with Union Kitchen's Yia Vang. He'll share stories about his life and his family while crafting Hmong-inspired recipes for you to bond over. Remember: life happens in the kitchen. *Yakitori and Hmong Sausage Butter Lettuce Wraps with Piri-Piri; Hilltribe Chicken; Char Siu Pork; Grilled Bok Choy; Chilled Vermicelli Noodles with Thai Basil Roasted Root Veggies; Steamed Rice.*

### HANDS-ON STUFFED PASTA

Antonio Ceccoli

**MPLS** MONDAY, OCTOBER 16, 6 – 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.*

### HOT NIGHTS IN HAVANA

Suzanne Schilling

**SW** WEDNESDAY, OCTOBER 18, 6 – 8:30 PM, \$75 📍

You can trace Cuban cuisine's roots to almost every corner of the world, resulting in a melting pot of Cuban zest! Prepare your taste buds for a hot night in Havana, discover the origins of Cuban classics, and salsa your way to deliciousness! *White Gazpacho with Cucumbers, Green Grapes and Dill; Creole Salad with Avocado, Tomatoes and Cubana Vinaigrette served with Spider Fritters; Grilled Seville Sour-Orange Chicken; Café con Leche Custard.*

### TRADE SECRETS FROM TANPOPO NOODLE SHOP

Koshiki Smith, Ben Smith

**SP** FRIDAY, OCTOBER 20, 6 – 8:30 PM, \$70

Tanpopo Restaurant may have closed its doors, but co-owners Koshiki and Benjamin Smith are not slowing down! They'll be swinging by our Grand Ave. location to deliver a crash course in the basics of preparing and cooking authentic Japanese cuisine. To sweeten the deal, they're even sharing the recipes of some of their restaurant's most popular dishes. *Green Salad with Sesame Dressing; Shrimp Tempura; Chicken Karaage; Spinach with Sesame; Nabeyaki Udon; Chicken Wings with Soy-Ginger Sauce.*

### SUSHI 101

Jeremy Reinicke

**MPLS** SATURDAY, OCTOBER 21, 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 slamin' 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.*

### PIZZA WORKSHOP

Antonio Ceccoli

**MPLS** MONDAY, OCTOBER 23, 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; Catzone.*

### ESSENTIAL ITALIAN

Terry John Zila

**SP** FRIDAY, OCTOBER 27, 6 – 8:30 PM, \$75 📍

If you fancy learning a few authentic Italian recipes, we cannot stress how important (ahem) ESSENTIAL it is that you attend this class. For this hands-on experience, you'll be put to work creating some classic Italian meals that every chef should have in his or her repertoire. Each one is guaranteed to please Caesar — or, y'know, basically anyone. *Parmesan Gnocchi with Sage Butter Sauce; Chicken Breast Saltimbocca Romano; Bruschetta Siciliana; Lemon Tiramisu.*

## 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.

### NIGHT OUT IN NORTH LOOP: GET SHARP!

Mike Garaghty

**MPLS** FRIDAY, OCTOBER 6, 6 – 8 PM, \$60 📍

What do you get when you ask Chef Mike from Wusthof to teach a Knife Skills class? You get cutlery, meets culinary, meets knife skills experience that's bound to stick with you, for just about the rest of your life. Chef Mike's a spectacular instructor and he arguably knows more about knives and knife skills than just about anybody on the planet! This is your opportunity to grab a handful of Wusthof knives and do a bit of your own slicing and dicing. Each registered class-taker will receive a free Wusthof Come-Apart Shears – a \$19.99 value.

### KNIFE SKILLS

Brian Hauke

**SW** SATURDAY, OCTOBER 7, 1 – 3 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 Brian, will take you through every aspect of knife use and care. *Artisan Cheese Board.*

### #INSTA-FOOD PHOTOGRAPHY

Kat Peterson

**MPLS** SUNDAY, OCTOBER 8, 11 AM – 12:30 PM, \$60 📍

Join local Instagrammer Kat Peterson, aka @kmpeterson, in this hands-on class and learn how to snap the perfect pic of your plate. You'll prepare the shot and arrange ingredients into a collaged work of art. This class is for foodies, artists and photo aficionados. Please bring along a camera phone for this class.

### CRÊPES: TIPS AND TECHNIQUES

Van Keszler

**SP** MONDAY, OCTOBER 9, 6 – 8:30 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.*

### FOUNDATIONS OF FRENCH COOKING

Jeremy Reinicke

**SP** SATURDAY, OCTOBER 21, 11 AM – 1:30 PM, \$75 📍

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

## 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: PRECOCIOUS PASTRY CHEF

Cynthia Maxwell

**SP** THURSDAY, OCTOBER 19, 10 AM – 12:30 PM, \$60 📍

Does your junior chef show a precocious level of mastery around the kitchen? Time to kick up that natural talent with a hands-on class that teaches the techniques and secrets of pastry creation. Whether you've got a potential contestant on the Food Network, or your child hasn't yet tapped into the possibilities of cookware, this class will boost your youngster's knowledge. Plus, you get truffles, macaroons and cupcakes. *Strawberry Swirl Torte; Peaches and Cream Pavlova; Chocolate Truffles.*

### KIDS COOK: PASTA

Marie Sais

**SW** THURSDAY, OCTOBER 19, 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 Marie teaches kids and teens 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 COOK: KNIFE SKILLS

Cynthia Maxwell

**SP** FRIDAY, OCTOBER 20, 11 AM – 1 PM, \$60 📍

This comprehensive knife skills class is perfect for teaching your micro-chefs the fundamentals of knife safety, care, usage and proficiency. On top of that, we'll even feed them! By the end of the session, not only will they be well versed in the ways of the blade, they'll also be able to show you a thing or two. Fortunately, your supervision is not required; we've got you covered. *Bacon, Swiss Chard, and Fontina Frittata; Brown Sugar-Glazed Carrots and Parsnips; Sautéed Apple and Caramel Sundae.*

### KIDS COOK: HALLOWEEN BAKING

Aleah Vinick

**SW** SATURDAY, OCTOBER 28, 10 AM – 12:30 PM, \$60 📍

There is nothing scarier than boring Halloween food. No risk of that with this fantastic class, geared toward bringing out plenty of creativity and fun for your kiddos. From delicious ingredients to Halloween-themed decorating, this is a morning of all treats, with plenty of cooking tricks. Seats are for kids only, ages 8 to 12. *Guacamole with Ghost Shaped Tortilla Chips; Spiderweb Pizza; Candy Corn Parfaits; Chocolate Rollout Skeleton Cookies.*

### KIDS HALLOWEEN CUISINE

Cynthia Maxwell

**SP** SUNDAY, OCTOBER 29, 12 PM – 1:30 PM, \$45 📍

Want a fun-filled, unique Halloween experience for you and your kids? Come to the kitchen at Cooks and let the ghoulish times roll! You and your little monsters will be guided through the slime of preparing and celebrating Halloween fare with Chef Cynthia. Sounds a little scary ... All attendees must register one adult with one child age 5 to 10. Seats are priced per person. *Zombie Brains Mac and Cheese; Roasted Carrot and Zoodle Mummies; Maple Truffle Spiders; Black Owl 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.

### SAKE IT TO ME! TANPOPO NOODLE SHOP

Koshiki Smith, Ben Smith

**SP SATURDAY, OCTOBER 14, 6 - 8:30 PM, \$80**

Benjamin Smith knows fine sake when he sees it, and Koshiki Smith is a genius with Japanese cuisine. Together, these two make quite the delicious duo. They're pairing exquisite light bites and smooth sake from Japan. A must for any sushi fan or for those looking for a twist on wine and beer pairing. *Banzai! Sushi with Smoked Salmon and Avocado; Agedashi Tofu; Tsukune-Grilled Chicken on Skewers with Teriyaki Sauce; Miso-Marinated Salmon with Ginger Aioli; Banana Tempura with Ginger Ice Cream and Walnut Praline.*

### RAID THE CELLAR: FOOD AND WINE PAIRING

Mike Shannon, Leslee Miller

**MPLS THURSDAY, OCTOBER 19, 6 - 8:30 PM, \$80**

Raid the cellar with Cooks combo Sommelier Leslee Miller and Chef Mike Shannon! Leslee pours a variety of delicious cellar picks from vintages past as Chef Mike cooks up a delicious menu paired to match these aged beauties. Navigate the world of aged wine and understand how time gorgeously affects wine when cellared correctly and selected properly. To top it off, learn how to accurately pair to aged wine. Proof that age is beauty! *Wild Mushroom Crostini; Riesling-Glazed Apple- and Spinach-Stuffed Pork Tenderloin; Rustic Butternut Square and Bacon Tartlet; Artisanal Cheese and Fig Compote Plate.*

## 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.

### ALL ABOUT BRUNCH

Aleah Vinick

**MPLS SUNDAY, OCTOBER 15, 11 AM - 1:30 PM, \$70**

If your once-favorite brunch items have fallen out of favor, add some new flavor! Chef Aleah's unrivaled recipes will soon become your go-to menu for that fun-packed midday meal. *Fig Walnut Scones; Minted Green Beans with Red Onion; Mushroom and Prosciutto Strata with Shallot Parsley Cream Sauce; Potatoes Florentine.*

### GET YOUR FRENCH ON!

Cynthia Maxwell

**MNTKA TUESDAY, OCTOBER 17, 6 - 8:00 PM, \$55**

Hey, you! When was the last time you got your French on? You could use a little French culinary injection, and Chef Cynthia is here to guide your journey. Mmm! C'est chic et magnifique! **This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.** *Gougères (Gruyère cheese puffs); Vichyssoise (potato-leek soup); Galette au Champignons, Cuisses de Canard Confit (savory pie with mushrooms, Swiss chard and duck confit); Poires Belle-Hélène au Cinq Épices Chinoises (five-spiced poached pear sundae with fudge sauce).*

### GIRLS' NIGHT OUT: FLAVOR COLLISION

Lorelei McInerny

**MPLS WEDNESDAY, OCTOBER 18, 6 - 8 PM, \$65**

Safety belts and crash helmets on, we're headed for a flavor collision! Grab your gal pals and get ready to combine smashing ingredients that look like they shouldn't work in the same dish, but man, they really work great together. You can bet that this ain't your grandma's cooking class, unless your g'ma is one of our gal pals ... *Chipotle Butternut Squash Soup; Sausage, Apple and White Bean Sauté; Ginger Pear Skillet Cake with Whiskey Sauce.*

### DANGEROUSLY DELICIOUS BRUNCH

Randi Madden, Tracy Figueroa

**SP SUNDAY, OCTOBER 22, 11 AM - 1:30 PM, \$75**

Chef Randi and Chef Tracy know about all there is to know when it comes to brunch, and they're looking for serious brunch enthusiasts to share their diner-inspired menu and share their insights on how brunch came to be. Sit back and enjoy a brunch that will be so good it should be illegal! *Sweet-and-Spicy Fried Chicken on a Biscuit; Sweet Potato Potline; Not Your Grandma's Slaw; Casserole versus Hotdish; Short Stack "Pan-cake" with Maple Pecan Buttercream; Cocktail: Dirty Harry Bloody Mary.*

### COOKING FOR THE BUSY PROFESSIONAL

Lorelei McInerny

**MPLS WEDNESDAY, OCTOBER 25, 6 - 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. *Herb-Crusted Salmon with Bacon Orzo; Quick Deep-Dish Pizza; Balsamic Roasted Pork with Sweet Potato Mashers; Thai Basil Beef.*

### AUTUMNAL ARABIAN NIGHTS

Zehorit Heilicher

**MPLS THURSDAY OCTOBER 26, 6 - 8:30 PM, \$70**

Middle Eastern cuisine is a fantastic mixture of rugged simplicity and rich flavors, made for large appetites. It's little wonder that its popularity is on the rise across the country. Join us for this Arabian-themed class and learn from a true expert in the field of authentic Middle Eastern fare, Chef Zehorit. *Baharat Roasted Butternut Squash Salad with Silan Vinaigrette; Ground Lamb Kebabs in Tomato Sauce; Basmati Rice with Browned Noodles; Pistachio and Orange Blossom Cookies.*

### AMERICAN STEAKHOUSE

Manfred Krug

**MPLS FRIDAY, OCTOBER 27, 6 - 8:30 PM, \$75**

One of our most popular private event menus has been released and is now available for you to try! Learn how you can bring the all-American steakhouse home with you (unless you already live in one — lucky you!) in this old favorite. We'll break you up into groups to master these recipes. *Iceberg Wedge Salad with Blue Cheese Dressing; Fried Shallots and Pickled Red Onion; Crispy Smashed Potatoes; Grilled Steak with Garlic Herb Butter; Smoked Chocolate Chip Skillet Cookie with Ice Cream.*

### BEAT THE CHILL: ONE-POT MEALS

Brian Hauke

**MPLS SUNDAY, OCTOBER 29, 4 - 6:30 PM, \$75**

Forget potpourri. If you want your home to smell welcoming and cozy on a chilly Minnesota day, nothing beats the wafting rich aromas of a perfectly braised dish. Stews, goulashes, soups and slow-roasted meats don't just taste delectable, they also provide comfort and cheer. In this hands-on class, Chef Brian helps you prepare some sensational, simmering pots sure to warm the whole family. *Korean Braised Short Ribs with Garlic Basmati; New Mexican Green Chile Stew over Rice; Pork Goulash with Spätzle.*

### ALL HALLOWS-EAT!

Manfred Krug

**SP TUESDAY, OCTOBER 31, 6 - 8:30 PM, \$75**

Kids are trick-or-treating tonight and it's the perfect opportunity for a little Halloween night out adult-style! Chef Manny will help you to create a seasonally tasty meal that won't go bump in the night. *Roasted Squash Bisque with Cider Cream; Squash Ravioli with Sage Brown Butter Sauce; Squash Risotto; Zucchini Fritters; Pumpkin Crème Brûlée.*



**Heritage Turkey Crop Shares**

**\$9.99 per pound.**

Ready to pick up Tuesday, November 21.

**KEY**

- SP CLASS IN ST. PAUL**
- SW CLASS IN STILLWATER**
- MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)**
- MNTKA CLASS AT ROTH IN MINNETONKA**
- KOW S CLASS AT KOWALSKI'S SHOREVIEW**
- KOW W CLASS AT KOWALSKI'S WOODBURY**
- 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 canceling 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.