



cooks

cooksofcrocushill.com

Baking + Confections

From basics to master classes, our Baking + Confections classes focus on everything from innovative new techniques to tried-and-true recipes for bread baking, candy making and more.

TEMPER, TEMPER

Aleah Vinick

SP SATURDAY, DECEMBER 2, 10 AM - 12:30 PM, \$75

C is for chocoholic! Create simple truffles as a gift for the holidays or keep them all to yourself. Learn from Chef Aleah how to temper, make fillings, and roll out these little nuggets of decadence. *Dark Chocolate Ganache Truffle with Fleur de Sel; Peanut Butter Truffle; Chocolate Cabernet Truffle; Tempering Chocolate.*

BAKE LIKE A BRIT

Aleah Vinick

SP SUNDAY, DECEMBER 3, 11 AM - 1:30 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; Sticky Toffee Pudding.*

WHAT CHOUX TALKIN' ABOUT

Aleah Vinick

SW SUNDAY, DECEMBER 10, 10 AM - 12:30 PM, \$75

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

CANDY IS KING

Terry John Zila

MPLS SUNDAY, DECEMBER 17, 11 AM - 1:30 PM, \$75

We believe that there is a little bit of Willy Wonka in all of us. So if you like the idea of being in a candy wonderland, the Crocus Hill Candy King, Chef TJZ, has a golden ticket for you! In this class, you'll be working with all things sugar as you create classic, seasonal sweets. Ascend the throne of sweetness this holiday season! *Homemade Caramels; Cashew Brittle; Salted Toffee Caramel Corn; Chocolate Truffles.*

RISE AND SHINE BREAKFAST BREADS

Randi Madden

SW SUNDAY, DECEMBER 17, 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; Maple Pecan Pull-Aparts.*

MACARONS: NIGHT AT THE FRENCH BAKERY

Terry John Zila

SP MONDAY, DECEMBER 18, 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.*

SEASON'S BAKINGS!

Cynthia Maxwell

MNTKA TUESDAY, DECEMBER 19, 6 - 8:30 PM, \$55

Nothing gets people into the holiday spirit like festive sweets. Join Chef Cynthia and her little helpers this December and celebrate the holiday season in true Cooks of Crocus Hill fashion. Good tidings and tasty treats for one and all! This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN. *Hazelnut Honey Torrone (nougat); Salted Bourbon Caramels; Chocolate-Covered Cherry Coconut Blossoms; Apricot Almond Biscotti.*

EASY BREADS

Aleah Vinick

SW SATURDAY, DECEMBER 23, 10 AM - 12:30 PM, \$75

Ninety-nine out of 100 scientists agree: There's nothing like the smell of fresh bread! Let Chef Aleah help you overcome that irrational fear of baking with a fun-packed, hands-on lesson in making dough, proofing and creating always-beautiful breads. *French Boule Loaf; Whole-Wheat Bread; White Bread; Cinnamon Bread.*

Date Night

Let's redefine the date night. Of course it can be a romantic evening, but maybe it's a fantastically special evening with your mom, best friend or fellow foodie. Maybe you want to create a date night with a group of friends and launch some delicious new adventures. Join Cooks in these hands-on classes where you're split into groups to prepare a dish, and then come together to enjoy a spectacular dinner.

DATE NIGHT CLASSES ARE PRICED PER GUEST. One glass of wine or beer per student is included, so 21 and up only.

DATE NIGHT IN STILLWATER:

PORTUGUESE TREASURE

Suzanne Schilling

SW FRIDAY, DECEMBER 1, 6 - 8:30 PM, \$80

While they share the same Iberian Peninsula, Spanish and Portuguese cuisines are totally different beasts. Portugal has a phenomenal culinary history and the world is starting to take notice. This evening's activities will introduce you to a marvelous new — and flavorful — cuisine. When your friends are talking paella, you can be one step ahead with linguica stew. *Pumpkin Soup with Toasted Pumpkin Seeds, Fresh Sage, Cumin and Chicken Stock; Orange Salad with Serrano Ham, Pine Nuts, Field Greens and Oil Cured Olives; Clam and Linguica Stew with Sweet Peppers, White Wine, Fish Stock, Potatoes and Tomatoes; Almond Layer Cake with Egg Custard Frosting.*

DATE NIGHT IN STILLWATER:

ITALIAN SMALL PLATES

Randi Madden

SW SATURDAY, DECEMBER 2, 6 - 8:30 PM, \$80

At our lively Supper Club class, you'll be split into teams to prepare a portion of this multicourse meal. Chef Randi gets things started, you make the meal and Cooks supplies the grown-up beverages. *Veal and Pork Polpetta (meatballs); Crespelle (crêpes) with Prosciutto and Rocket; Shrimp and Cannellini Bean Bruschetta; Chicken Carbonara; Caramel Budino.*

DATE NIGHT IN STILLWATER: WINTER CLASSICS

Randi Madden

SW SATURDAY, DECEMBER 23, 6 - 8:30 PM, \$80

Winter is the truly the best season when it comes to satisfying, wholesome comfort food. In this hands-on Date Night class, we'll be crafting our all-time favorite cozy winter dishes, with a Cooks of Crocus Hill twist. Mulled wine is still very much alcoholic, so 21 and up only, please. *Mulled Red Wine; Roasted Pork Loin with Rustic Apple Sauce; Butternut Squash Croquettes; Bacon-Glazed Brussels Sprouts; Dried Cherry Pecan Bread Pudding with Crème Anglaise.*

Holiday Baking!

Emile Henry 9" Pie Plates

\$29.00 (regularly \$45.00)

While Supplies Last

DATE NIGHT IN STILLWATER: PIZZA FEVER

Randi Madden

SW SATURDAY, DECEMBER 16, 6 - 8:30 PM, \$80 📍

Sumptuous, homemade dough that fills the kitchen with the aromas 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 Piza Bianca (tomato, fennel, mushroom, caramelized onions); Artichoke, Feta and Spring Onion; Asparagus, Zucchini and Goat Cheese.*

DATE NIGHT IN STILLWATER: SENSATIONAL SUPPER CLUB

Manfred Krug

SW FRIDAY, DECEMBER 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 Manfred will set you up to jump into the kitchen and get cookin'! Then sit down and enjoy the feast with an adult beverage. *Crab Cakes with Rémoulade; Wedge Salad with Creamy Blue Cheese Dressing; Rosemary Roasted Potatoes; Rib-Eye Steak with Sautéed Mushrooms and Onions; Bread Pudding with Scotch Sauce.*

GRAND NIGHT OUT: FAVORITE WINTER DISHES

Colin Murray

SP FRIDAY, DECEMBER 22, 6 - 8:30 PM, \$80 📍

Let's just call this our "Festival to Celebrate Winter Dishes" class. Chef Colin invites you to one of the most flavorful parties on the Cooks calendar. Flavorful winter dishes that work for a crowd, a couple or just for you. This class is sure to be a palate pleaser! *Beer and White Cheddar Soup; Toast Skagen (Swedish shrimp toast); Wilted Winter Greens with Garlic and Cherries; Apple- and Mushroom-Stuffed Pork Loin with Dijon Glaze; Bread Pudding with Scotch Caramel Sauce.*

NIGHT OUT IN NORTH LOOP: LET ME ENTERTAIN YOU

Brian Hauke

MPLS FRIDAY, DECEMBER 22, 6 - 8:30 PM, \$80 📍

Entertaining a large group of family or friends can be, well, a lot of pressure. The pressure's no fun, but cooking is! In this participation class, you will learn how a couple of solid recipes and a few kitchen techniques (prep and timing are everything) will allow you to entertain with ease and grace and still have time enjoy your guests. *Roasted Beet and Chèvre Crostini; Citrus-Scented Roasted Vegetables; Salmon en Croute with Dill Sauce; Lemon Hazelnut Tart with Fresh Berries and Whipped Cream.*

DATE NIGHT IN STILLWATER: CELEBRATION STEAKS AND SIDES

Manfred Krug

SW FRIDAY, DECEMBER 29, 6 - 8:30 PM, \$80 📍

Putting a holiday twist on the always-popular Steak and Sides class, Chef Manny offers the chance for you to perfect some holiday classics. In this hands-on feast, you'll learn the secrets of a mouthwatering prime rib, get the knack of a classic French onion soup, and even take on gooey molten chocolate cakes. Revel in holiday merriment as you dish up a gorgeous dinner. *Prime Rib; French Onion Soup; Roasted Brussels Sprouts; Popovers; Mashed Potatoes; Molten Chocolate Cakes.*

NIGHT OUT IN NORTH LOOP: FLAVORS OF MOROCCO

Brian Hauke

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

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

GRAND NIGHT OUT: ESSENTIAL ITALIAN

Manfred Krug

SP SATURDAY, DECEMBER 30, 6 - 8:30 PM, \$80 📍

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 alla Romana; Bruschetta Siciliana; Lemon Tiramisu.*

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.

SUSHI 101

Jeremy Reinicke

SP SATURDAY, DECEMBER 2, 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 blammin' 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.*

PASTA POINT OF NO RETURN

Marie Sais

SW SUNDAY, DECEMBER 3, 4 - 6:30 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 pasta la vista to store-bought noodles! *Fettuccine Alfredo; Four Cheese Tortellini with Bolognese Sauce; Meat and Vegetable Lasagna; Mascarpone-Filled Chocolate Ravioli with Raspberry Coulis.*

KNOW YOUR GNOCCHI

Robin Asbell

SP MONDAY, DECEMBER 4, 6 - 8:30 PM, \$75 📍

Want to win friends and influence people? Well, you can always try making them some gnocchi — one of the most lovable foods known to man. You'll learn what gnocchi is (and isn't) and how to make, shape, cook and, of course, eat this mouthwatering mixture to your heart's content. *Classic Potato Gnocchi with Porcini-Prosciutto Ragù; Pumpkin Gnocchi with Creamy Mascarpone Sauce; Spinach Gnuoli with Gorgonzola in Creamy Leek Sauce; Goat Cheese Gnocchi in Lemon Broccoli Rabe Sauce.*

REAL RAMEN

Yia Vang

MPLS MONDAY, DECEMBER 4, 6 - 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. *Yakitori; Tonkotsu Broth; Tare; Pickled Vegetable; Roasted Wild Mushrooms; Soft-Boiled Egg; Cha Siu Pork Belly.*

HANDS-ON PASTA

Antonio Cecconi

MPLS MONDAY, DECEMBER 11, 6 - 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.*

TRADE SECRETS FROM TANPOPO

Koshiki Smith, Ben Smith

MPLS SATURDAY, DECEMBER 16, 6 - 8:30 PM, \$85 📍

Tanpopo Restaurant may have closed its doors, but co-owners Koshiki and Benjamin Smith are not slowing down! They'll be swinging by our North Loop 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; Chicken Karaage; Spinach with Sesame; Beef Soba; Chicken Wings with Soy-Ginger Sauce.*

CHINESE TAKEOUT

Tammy Haas

SP SUNDAY, DECEMBER 17, 4 - 6:30 PM, \$70 📍

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.*

PIZZA WORKSHOP

Antonio Cecconi

MPLS WEDNESDAY, DECEMBER 27, 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.*

WHAT A DUMPLING

Terry John Zila

SW WEDNESDAY, DECEMBER 27, 6 - 8:30 PM, \$75 📍

The best things come in small packages, and dumplings are no exception! We'll explore the best techniques to wrap and roll these mini marvels you won't be able to get enough of. *Chinese Pork Egg Rolls; German Baked Potato Dumplings with Pan-Roasted Onion and Bacon Gravy; Vietnamese Steamed Bao Buns; Jewish Gundi (chickpea dumplings) in Chicken Soup.*

WHAT THE PHO?!

Tammy Haas

SP THURSDAY, DECEMBER 28, 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.*

TAMALADA

Tammy Haas

SP FRIDAY, DECEMBER 29, 6 - 8:30 PM, \$75 📍

A tamalada is a traditional cold-season cooking party in Mexico, where family and friends gather to make mountains of tamales. Join Chef Tammy to resurrect this delicious tradition with two classic versions of these tantalizing treats. *Red Pork Chili Tamales; Green Chile Chicken Tamales; Red Tomato Rice; Mixed Green Salad with Mexican Cheese.*

SPANISH TAPAS

Lorelei McInerney

MPLS SATURDAY, DECEMBER 30, NOON - 2:30 PM, \$80 📍

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; Garlicky Shrimp with Olive Oil; Chicken Skewers with Smoky Aioli; Patatas Bravas; Miguelitos.*

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.

POP OVER HERE!

Tammy Haas

SP SUNDAY, DECEMBER 10, 11 AM - 12:30 PM, \$55 📍

Yup. Over the years, the popover has become a Minnesotan staple. But who knew it could be so much more than the amuse-bouche from the Oak Room at Dayton's? Savory or sweet. Remarkably simple to make and mind-bogglingly versatile. If you don't know how to pop a good pop over, now is the time to get that skill under your belt. Before you know it you'll find out that there's a popover for every meal! *Herby-Cheesy Popovers; Scrambled Egg Popovers; Sweet Orange-Scented Popovers.*

MISS AMERICAN POT PIE

Tammy Haas

SW TUESDAY, DECEMBER 12, 6 - 7:30 PM, \$55 📍

Bye-bye, Miss American Pie. Hello, pot pies! In this essential savory pastry class, our principal of pies, Chef Tammy, will demonstrate some simple, wholesome and delectable pot pies. They're ideal for warming you up this winter. *Vegetable Pot Pie; Curried Chicken and Apple Pot Pie; Stout Beef Pie.*

COOKING FOR THE BUSY PROFESSIONAL: PARTY TIME

Lorelei McInerny

MPLS MONDAY, DECEMBER 18, 6 - 8:30 PM, \$70

Let's face it. Work gets in the way. This is especially true when it comes to hosting a holiday party. That's where Cooks and Chef Lorelei come in. If you're looking to throw a fancy shindig this holiday season, but aren't sure if you have the time or skill to pull it off, this crash course in party favorites will show you simple recipes that are a sure bet every time! *Butternut Squash and Tahini Hummus with Pomegranate Molasses; Meatball Trio; Walnut and Gruyère Puffs; DIY Dessert Bar.*

BREAK FOR BRUNCH

Terry John Zila

MPLS SATURDAY, DECEMBER 23, 11 AM - 1:30 PM, \$70

Seemingly endless gift lists, fresh rounds of houseguests, and event after event? 'Tis the season. Take a break from the holiday swirl with a brunch that will leave you lingering long past breakfast. (Maybe even past lunch.) Chef Terry John's sumptuous dishes and bright flavors will have you updating your weekend routine in no time. *Deep-Fried Poached Eggs on Baked Prosciutto and Parmesan Croustades; Lemon Pancakes with Fresh Strawberries and Honey Whipped Cream; Spinach and Roasted Red Bell Pepper Quiche with Gruyère; Grand Marnier Soufflés with Crème Anglaise and Raspberry Sauce.*

PROFESSIONAL APPROACH TO THE BASICS

Manfred Krug

SP WEDNESDAY, DECEMBER 27, 9 AM - 3:30 PM AND THURSDAY DECEMBER 28, 9 AM - 3:30 PM, \$325

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. *Sautéing: Sole Meunière; Chicken Marsala; Spicy Chicken Breast; Potatoes Parisienne. Boiling/Steaming: Broccoli; Glazed Carrots; Green Beans. Sauce: Hollandaise; Béarnaise. Section 2: Sauces: Brown Sauce (Espagnole); Velouté; 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.*

KNIFE SKILLS

Colin Murray

MPLS THURSDAY, DECEMBER 28, 6 - 8:30 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 Colin, will take you through every aspect of knife use and care. *Artisan cheese board.*

FOOD PHOTOGRAPHY WITH NATIONAL CAMERA EXCHANGE

Jillian Bell

SP FRIDAY, DECEMBER 29, 1 - 3:30 PM, \$85

When it comes to food photography, a picture is worth 1,000 words and then some! We've teamed up with National Camera and their friends at Tamron to make this picture perfect class come to life. Whether you are looking to share inspiring images with friends or want to focus on expanding your photography knowledge with tips on styling, lighting, lens understanding, and accessories, this hands-on class will give you the edge on how to take the best shot while playing with food. Please bring a DSLR camera to use in class. Tamron lenses will be available to use. *Artisan fruit and cheese board.*

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: UNICORN MAGIC

Cynthia Maxwell

SW SATURDAY, DECEMBER 9, NOON - 2:30 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! *Unicorn Noodle Salad with Shrimp; All-Natural Unicorn Smoothies; Unicorn Bark; Unicorn Fat Meringues; Unicorn Poop Cupcakes.*

KIDS COOK: CHRISTMAS COOKIE CRAZE!

Cynthia Maxwell

SP SATURDAY, DECEMBER 16, 9 - 10 AM, \$25

Arianna Allyn

SW SATURDAY, DECEMBER 16, 9 - 10 AM, \$25

Kids love to bake and decorate sugar cookies. In this one-hour class, your little cookie monsters will decorate as many cookies as they can get their hands on and leave with a few for their cookie exchange! *Sugar Cookies; Frosting; Sprinkles.*

KIDS COOK: MEXICAN

Marie Sais

SW TUESDAY, DECEMBER 26, 10 AM - 12:30 PM, \$60

Gotta bunch of tortilla-lovin' mini chefs in your house? Get them started preparing their own Mexican favorites at home! In this hands-on Kids Cook class, everyone will learn all the basics to get them on their way. *Flour Tortillas; Salsa Mexicana; Guacamole; Fajitas; Honey-Glazed Grilled Pineapple with Ice Cream.*

KIDS COOK: SLEDDING PARTY

Lorelei McInerny

SP TUESDAY, DECEMBER 26, 10 AM - 12:30 PM, \$60

This winter break, get the kids in the kitchen. Better yet, bring them to our kitchen (we'll do the cleanup). In this hands-on class, Chef Lorelei shows your junior chefs how to put together a post-sledding feast that warms and nourishes in every way. From homemade marshmallows in their hot cocoa to cheese fondue that makes them love veggies, your kids will love this party. *Hot cocoa with Homemade Marshmallows; Tomato Soup with Grilled Cheese Sticks; Cheese Fondue with Vegetables; Roasted Squash Chili.*

KIDS COOK: PASTA FOR ALL AGES

Marie Sais

SP SATURDAY, DECEMBER 30, 10 - 11:30 AM, \$45

SP SATURDAY, DECEMBER 30, 1 - 2:30 PM, \$45

Colling 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.*

KIDS COOK: NEW YEAR'S EVE BASH

Cynthia Maxwell

SW SUNDAY, DECEMBER 31, 11 AM - 1:30 PM, \$60

So long, 2017. And hello, 2018! Be sure to help your kids ring in the new year with a creative culinary spark. At this bash, culinary curiosities will be ignited while creating seriously scrumptious and ingenious nibbles guaranteed to keep them busy and their tummies smiling! *Happy New Year! Mini Cheese Ball Lollipops; Mozzarella-Stuffed Chicken Parmesan Meatballs; Shrimp Salad in Cucumber Cups; Maple Truffles.*

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.

MEET THE MAKER: TWISTED SHRUB AND SKAALVENN DISTILLERY

Scott Dillon

MPLS THURSDAY, DECEMBER 7, 6 - 8 PM, \$55

The Twisted Shrub is a local favorite, known for their flavorful cocktail mixers made in the original "shrub" fashion. We've teamed up with the Twisted bunch and another local purveyor of quality spirits, Skaalvenn Distillery, to host a lively cocktail class. In this class, you will learn and discover how these locally made bevies can pack a punch and then some. This class is all booze, like ALL booze, so 21 and up only, please. *Artisan fruit and cheese board.*

PERFECT PAIRINGS FOR THE HOLIDAYS

Mike Shannon, Leslee Miller

SP FRIDAY, DECEMBER 8, 6 - 8:30 PM, \$85

With Turkey Day behind us and plenty of holiday entertaining ahead of us, we're here to make sure you're loaded up with all the tips and tricks you need from the world of food and wine to make you the best host yet! From one of Cooks' most popular food + libation duos, we've got all the right combos for making your season successful. Longtime combo Chef Mike Shannon and Sommelier Leslee Miller bring you a wide variety of delicious holiday entertaining bites, paired to a world of delicious, affordable and pairable wines. A class that connects "entertaining" with "easy" from food to wine, so that you can enjoy your holiday season, too! *Cheese Board Basics; Quick Pickled Shrimp and Olive Skewers; Mushroom Tartlet Bites with Crispy Prosciutto; Beef and Asparagus Bundles; Salted Caramel Cheesecake Jars.*

COOKIES AND COCKTAILS? ABSOLUTELY!

Cynthia Maxwell

SP WEDNESDAY, DECEMBER 20, 6 - 8:30 PM, \$75

Why should rum balls have all the fun? Amp up your kitchen skills and learn some amazing cocktail recipes at the same time, in this sipping-and-baking class for grown-ups. From a gin fizz to a white sangria, you'll sample some standout drinks, while making cookies that will blow away the cookie swap competition. Cheers! *Chocolate-Dipped Grand Marnier Shortbread; Limoncello Sandwich Cookies; Hazelnut Macarons with Frangelico Ganache; Cranberry Moscow Mules; Hot Buttered Rum.*

BUBBLES AND BITES

Leslee Miller, Mike Shannon

MPLS THURSDAY, DECEMBER 21, 6 - 8:30 PM, \$85

Guess what time it is? Bubbles and Bites time! Chef Mike Shannon and Sommelier Leslee Miller's very popular annual bubble extravaganza is back and better than ever. Covering a wide variety of international bubbly from Italy, Germany, US, Spain, France and beyond, these two are your ticket to showing you firsthand the how-to's of what, where and how to sip, pair and enjoy the best of the world's bubbles this holiday season. Ready to get your sparkle on? Let's pop some corks! *Gougères with Smoked Trout Mousse; Tempura Green Beans with Ginger Dipping Sauce; Mushroom Swiss Sliders; Sconie Cookie Exchange.*

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.

FRENCH SOIRÉE

Cynthia Maxwell

SW THURSDAY, DECEMBER 7, 6 - 8:30 PM, \$75

Hey, you! When was the last time you guys got your French on? It looks like you could use a French flavor injection and Chef Cynthia is here to administer some French goodness into your plates! *Braised Leeks; Alligot (Gruyère mashed potatoes); Roasted Pork Tenderloin with Prunes in Red Wine; Chouquettes.*

CREATIVE NOODLES KOREAN-STYLE

Terry John Zila

SP SATURDAY, DECEMBER 9, 6 - 8:30 PM, \$70

Although Italian pasta and Japanese ramen get a ton of attention, it's time for Korean noodles to grab a major share of the slurp-and-swoon spotlight. Come and learn how these noodles can be incredibly versatile, and pair well with Korean flavors like kimchi and spicy chile sauce. You'll be filling your bowl with buckwheat noodles and udon in no time. *Jjajangmyun (Korean-Chinese noodles with black bean paste); Korean Noodles with Beef Sauce; Cold Buckwheat Noodles with Spicy Chile Sauce — Hot, Sour, Salty, Sweet; Naengmyeon (Korean-style spicy cold noodles); Kimchi Udon.*

BLOW DOWN DINNER: WINTER WARMERS

Brian Hauke

SP SUNDAY, DECEMBER 10, 5 - 7 PM, \$45

Looking for some hearty goodness to keep your holiday spirits well fueled? Then this is the experience or you. Take a load off for a while, sit back, and have Chef Brian and his team cook for you. Give yourself a couple of hours to relax and luck into a fine winter feast. Better still, invite some friends and make this the kickoff to a holiday well lived! *Brown Butter Parsnip Soup; White Wine Braised Chicken and Olives.*

COZY CHRISTMAS MEAL

Cynthia Maxwell

SW THURSDAY, DECEMBER 14, 6 - 8:30 PM, \$70

Sure, we have all had lots of traditional Christmas dinners, but nothing like this one! You and a guest will enjoy festive Holiday flavors and cheer in Chef Cynthia's lively (and cozy) Christmas dinner class. *Spinach Salad with Crispy Prosciutto, Pomegranate and Fried Chèvre; Garlic and Chive Hasselback Potatoes; Fennel, Sausage, and Apple-Stuffed Pork Loin; Gingerbread with Whipped Crème Fraîche and Toffee Sauce.*

WINTER ONE-BITE WONDERLAND

Colin Murray

MPLS SUNDAY, DECEMBER 17, 4 - 6:30 PM, \$75

Dinner bell rings, are you listening? Plates are clean, French wine a-glistening. A beautiful sight! We're well fed tonight! A Crocus Hill, one-bite wonderland! Try something a little different this holiday season, as we walk you through creating amazing apps and party pupus that will surely delight. *Smoked Salmon Deviled Eggs; Spiritized Vegetable Flatbreads with Homemade Mozzarella; Thai Lamb Meatballs with Housemade Sriracha; Crab Galette with Saffron Yogurt Sauce; Bacon-Wrapped Dates with Fig Butter; Maple Mascarpone Mini Crêpes with Toasted Hazelnuts.*

FIESTA DEL AÑO NUEVO!

Suzanne Schilling

SW THURSDAY, DECEMBER 28, 6 - 8:30 PM, \$75

Swilling Champagne and belting out "Auld Lang Syne" over and over again certainly is a tried-and-trusted method of ending one year and starting another. But isn't it time for something diferente? Something a little more festive? If you're looking to start 2018 with a bang, this feisty Mexican Menu, exploding with flavor, will launch you into the new year in style! *Crab Cakes with Avocado Tomatillo Sauce and Onion Strings; Rack of Lamb with Pumpkin Seed Crust and Garlicy Pasilla Sauce; Spinach Tamales with Poblano Tomatoes and Mexican Crema; Pear and Mango Tartlets with Almond Topping and Mango Sauce.*

FIRESIDE FAVORITES

Colin Murray

MPLS FRIDAY, DECEMBER 29, 6 - 8:30 PM, \$70

Go ahead, pull on an extra sweater and snuggle up! We think comfort food should be as comfortable to prepare as it is to eat. Join Chef Colin to find out how satisfying comfort food can be when it's both easy to make and loaded with flavor. *Crab-Stuffed Prawns (wrapped in bacon, fire-roasted and served with citrus slaw on a slider bun); Santa Fe Chop (cola-marinated single bone-in pork chop served with grilled mushrooms, cheddar grits and skillet-fried jalapeño cornbread); Flame-Kissed Smores.*

WINTER CLASSICS

Randi Madden

SW SATURDAY, DECEMBER 30, NOON - 2:30 PM, \$80

Winter is the truly the best season when it comes to satisfying, wholesome comfort food. In this hands-on Date Night class, we'll be crafting our all-time favorite cozy winter dishes, with a Cooks of Crocus Hill twist. Mulled wine is still very much alcoholic, so 21 and up only, please. *Mulled Red Wine; Roasted Pork Loin with Rustic Apple Sauce; Butternut Squash Croquettes; Bacon-Glazed Brussels Sprouts; Dried Cherry Pecan Bread Pudding with Crème Anglaise.*

'TWAS THE NIGHT BEFORE NEW YEAR'S EVE

Terry John Zila

SW SATURDAY, DECEMBER 30, 6 - 8:30 PM, \$70

Chef Terry John has created an amazing menu that is a perfect way to treat yourself after the busy holiday season. These fabulous gourmet offerings will leave you feeling pampered and satisfied in classic Cooks style. *Roasted Vegetable and Herbed Cheese Napoleons; Grilled Swordfish Crostades with Roasted Red Pepper Tapenade; Diver Scallops with Browned Sage Butter on Roasted Garlic and Parsnip Mashed Potatoes; Individual Orange-Scented Crunch Cakes with Eggnog Ice Cream.*

NEW YEAR'S EVE AT COOKS

Randi Madden

SP SUNDAY, DECEMBER 31, 7 - 10 PM, \$125

Terry John Zila

MPLS SUNDAY, DECEMBER 31, 7 - 10 PM, \$125

Let's make 2018 into the Year of Celebrations in the kitchen! What better way to kick it off than with a New Year's Eve celebration at Cooks? Mingle with your friends, family and fellow food lovers while cooking a luxurious meal to remember. The chef will get things under way with a bubbly toast, then get you all in the kitchen for some revelry that will help you ring in the new year right. **This class is priced per person. Beer and wine is included, so 21 and up only, please.** *Artisan Cheese Board; Classic Shrimp Cocktail; Spinach Salad with Apples, Candied Pecans, Bleu Cheese and Herbed Vinaigrette; Thomas Keller's Skirt Steak with Red Wine Jus, and Caramelized Shallots and Roasted Red Potatoes; Stout Brew Cupcakes with Bailey's Cream Frosting.*

Cooks Gift Cards

Give the gift of Cooks to everyone on your list.
Cooking classes, foodie events, cooks tools
and culinary treats that are sure to please!

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

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.