



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.

THIS IS FISSLER, UNDER PRESSURE

Lars Liebisch

SW SATURDAY, JANUARY 13, 11 AM - 1 PM, \$70

The good people of Fissler know more about pressure cooking than just about anybody, and they are sending their top man to our Stillwater location for this one-of-a-kind tutorial. Follow the lead of our legendary guest chef, Lars Liebisch, and see how pressure cooking can change your meals and your life! *Carrot Ginger Soup; Lentils with Mushrooms and Greens; Turkey Thighs with Balsamic Fig Sauce; Chocolate Bread Pudding.*

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.

EASY BREADS

Aleah Vinick

SP SATURDAY, JANUARY 6, 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.*

HANDS-ON BAKERY BREAKFAST

Randi Madden

SW SATURDAY, JANUARY 6, 11 AM - 1:30 PM, \$75

Add some delight to a weekend (or any day!) with these choice breakfast baked goods that comfort and delight all at once. You'll get your hands dirty in the kitchen with State Fair award winner Randi Madden to learn all her tips and tricks for making the tastiest cakes, biscuits, pastries and muffins imaginable. *Blueberry Streusel Pound Cake; Sweet Macadamia Brown Sugar Swirl Biscuits with a Maple Glaze; Puff Pastry with Sun-Dried Tomatoes, Goat Cheese, Herbs and Olive Oil; Cranberry Orange Ginger Scones.*

ARTISANAL BREADS FOR THE CONNOISSEUR

Marie Sais

SW SUNDAY, JANUARY 7, 11 AM - 1:30 PM, \$75

Well, it turns out that the best thing since sliced bread is unsliced bread! Join Chef Marie in this essential, hands-on bread baking session that teaches you the recipes and techniques behind baking beautiful, artisan loaves. *No-Knead Artisan Bread; Cheesy Volcano Loaf; Tarte Flambée; Cinnamon Star Bread.*

BAKE LIKE A BRIT

Aleah Vinick

MPLS SATURDAY, JANUARY 13, 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; Sticky Toffee Pudding.*

MACARONS: NIGHT AT THE FRENCH BAKERY

Terry John Zila

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

Light, crumbly meringue, enclosing 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.*

CROISSANTS 101

Randi Madden

SP SUNDAY, JANUARY 21, NOON - 2:30 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; Sweet Ricotta Pinwheels; Two Savory Croissants.*

CAKE DECORATING 101

Terry John Zila

SP MONDAY, JANUARY 22, 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.*

TUSCAN SUNNY SIDE UP

Randi Madden

SP SATURDAY, JANUARY 27, 10 AM - 12:30 PM, \$75

Brunch menus tend to be the same little procession of dishes, endlessly repeated. Until now. Join Chef Randi in this hands-on class that puts distinctive Tuscan flair into those late-morning meals. With secrets like making your own ricotta gnocchi and elevating eggs to a whole new level, you can infuse Italian flavors into every at-home brunch gathering. *Smoky Pan Eggs with Feta and Toast; Honey and Fig Tart with Almond; Spinach and Ricotta Gnocchi with Fresh Tomato Salad; Broccolini and Pancetta Fritters.*

EASY AS PIE!

Aleah Vinick

SW SUNDAY, JANUARY 28, 11 AM - 1:30 PM, \$75

As the name suggests, this hands-on pie baking class is neither complex or difficult; just simple, honest, delicious sweet fillings, wrapped in luxurious pastry. A perfect class for the beginning baker or the pie professional! *Plum Tart with Gingersnap Crust; Banana-y Cream Pie with Chocolate Crust; Cherry Bourbon Pie with Streusel Topping; Perfect Lemon Meringue Pie.*

PERFECT PRETZELS

Terry John Zila

SP WEDNESDAY, JANUARY 31, 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. *Yeastied Pretzel Buns; Sweet Pretzels Two Ways: Soft and Brandy and Crispy Cookie Style; Pumpernickel Pretzel, Hot Pastrami and Pepper Jack Cheese Sandwiches; Cheesy Sauce and Homemade Mustard.*

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:

MEXICAN STREET FOOD

Suzanne Schilling

SW FRIDAY, JANUARY 5, 6 - 8:30 PM, \$80

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, chipotles, lettuce, avocados, Mexican string cheese and red taqueria-style salsa); Baja style Fish Tacos; Tiayudas (Mexican pizza with homemade corn tortillas, wild mushrooms, Oaxacan string cheese, refried black beans and tangy avocado sauce); Churros with Mexican Chocolate Dipping Sauce.*

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DATE NIGHT IN STILLWATER: WINTER WONDER COMFORT FOODS

Randi Madden

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

SW SATURDAY, JANUARY 20, 6 - 8:30 PM, \$80 🍷

You watch the weather report like it's a declaration of war. The walk to your car turns you into the Hunchback of Notre Dame. Time for some winter comfort food! Leave all that snow and ice far behind with a class that celebrates the most warming, deeply satisfying dishes you can imagine (Yes, that means chicken pot pie is involved). Learn to love the season again, thanks to Chef Randi, bacon dressing and maple pecans. *Seasoned Potato Wedges with Sour Cream Chive Onion Dip; Cozy Individual Chicken Pot Pies; Seasonal Slaw with Maple Pecans; Roasted Brussels Sprouts Salad with Bacon Dressing; Upside-Down Apple Cake with Maple Glaze.*

DATE NIGHT IN STILLWATER: LONDON CALLING

Terry John Zila

SW FRIDAY, JANUARY 12, 6 - 8:30 PM, \$80 🍷

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

DATE NIGHT IN STILLWATER: LATIN FIESTA

Randi Madden

SW SATURDAY, JANUARY 13, 6 - 8:30 PM, \$80 🍷

At this lively Date Night class, you'll work in groups to prepare a portion of this tasty multicourse meal featuring bold Latin flavors. 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. *From-Scratch Flour Tortillas; Avocado and Tomatillo Salsa; Homemade Tortilla Chips; Flank Steak Fajitas with Chimichurri; Mexican Chicken Salad; Chocolate Soufflés with Cinnamon Chile Cream.*

DATE NIGHT IN STILLWATER: VENETIAN TREATS

Suzanne Schilling

SW FRIDAY, JANUARY 19, 6 - 8:30 PM, \$80 🍷

Venice: City of Water, City of Masks and deservedly, City of seriously good eating. Allow Chef Suzanne to paddle your gondola down the canals of flavor. You will learn how to master these dreamy Italian dishes before enjoying the fruits of your labor. *Pumpkin Ravioli with Sage Brown Butter; Cream of Celery Soup with Celery Root, Potatoes and Leeks; Braised Scallops with Basil and White Wine served with Venetian Polenta; Ricotta-Filled Zeppole (fried doughnut) served with Strawberry Sauce.*

NIGHT OUT IN NORTH LOOP: MOROCCAN FLAVORS

Lorelei McInerny

MPLS SATURDAY, JANUARY 20, 6 - 8:30 PM, \$80 🍷

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.*

DATE NIGHT IN STILLWATER: SUPPER CLUB ELEGANCE

Brian Hauke

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

Chef Brian cordially invites you to try one of our most popular menus. Work together to assemble a meal that exudes sophistication and take home a few ideas that will allow for effortless elegance in your own kitchen! *Crab Cakes with Remoulade; Wedge Salad with Creamy Blue Cheese Dressing; Rosemary-Roasted Potatoes; Rib-Eye Steak with Sautéed Mushrooms and Onions; Bread Pudding with Scotch Sauce.*

DATE NIGHT IN STILLWATER: FRENCH, SIMPLE, DELICIOUS

Brian Hauke

SW SATURDAY, JANUARY 27, 6 - 8:30 PM, \$80 🍷

Chef Brian is back at Cooks to bring you classic food from different regions of France in its simplest form. Grab an apron and get in the kitchen to help prepare a beautiful, delicious meal certain to sate any Francophile. *Potage au Chou-fleur (rustic cauliflower soup); Ratatouille; Chicken Provençal with Rice Pilaf; Chocolate Mousse with Toasted Hazelnuts and Dried Currants.*

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.

FERMENTATION LAB

Lorelei McInerny

MPLS TUESDAY, JANUARY 9, 6 - 8:30 PM, \$70

Hello, happy belly. Fermentation has been shown to be a major health booster for your gut, helping everything from digestion to your immune system. Here's the bonus: these foods and drinks are also delicious. In this basics class, Chef Lorelei demonstrates the processes you need to keep your ferments bubbling back at home, and how you can add these nutritious favorites to any meal. *Fermented Drinks; Sauerkraut and Apple Guesadilla; Kimchi Omelet; Yogurt Panna Cotta with Honeyed Fruit Compote; Sour Beer.*

ITALIAN INSPIRED PALEO

Marie Sais

SP WEDNESDAY, JANUARY 10, 6 - 8:30 PM, \$75 🍷

Unless you are genuinely a caveman, a Paleo diet doesn't have to be all nuts, berries and any animal that can't outrun you. Chef Marie invites you to turn this prehistoric diet into a night of bona fide Italian sophistication. All the benefits of Paleo, without cheating. *Bellissimo! Fennel Slaw with Prosciutto and Pistachio Pesto; Chicken Scaloppine with Artichokes; Bone Broth Osso Bucco with Gremolata; Spaghetti Squash with Italian Sausage; Chocolate Almond Tart.*

SUPER FOODS FOR THE NEW YEAR

Robin Asbell

SP TUESDAY, JANUARY 16, 6 - 8:30 PM, \$70

Superfoods get that title for a reason — these ultra-healthful fruits, vegetables, healthful fats, and beneficial proteins not only give you sustained energy throughout the day, but they can also give your immune system a boost and so much more. Join Chef Robin as she explains superfoods and demonstrates some delicious combinations that will put the wow in your wellness plan. *Superfood Juice and Green Smoothies; Arugula, Pears and Berries in Pomegranate Vinaigrette; Roasted Broccoli with Pistachios; Quinoa-Crusted Baked Salmon with Cucumber Lime Salsa; Dark Chocolate-Mandarin Shots.*

GLUTEN-FREE FOR YOU AND ME!

Marie Sais

MPLS FRIDAY, JANUARY 19, 6 - 8:30 PM, \$70

There are those among us that have issues with gluten, and in the past this meant never being able to enjoy a decent meal. Nowadays, the options for those who are gluten-free are staggering, and Chef Marie has the menu to prove it. Whether you're a celiac sufferer or just looking to kick gluten to the curb, this mouthwatering class is for you! *Citrus-Roasted Salmon with Spring Pea Sauce; French Lentil Salad; Parmesan-Crusted Zucchini and New Potatoes; Lemon Cream with Fresh Berries and Balsamic Glaze.*

FOODS FIT FOR THE COLD

Lorelei McInerny, Nikki Peters Barrett

MPLS WEDNESDAY, JANUARY 24, 6 - 8:30 PM, \$70

This time of year, it is tempting to load up on carbs to keep out the cold and neglect any nutrition. That's why Studio 9-to-5 Wellness and Chef Lorelei are pairing up to bring you recipes and nutritional knowledge to jump-start your metabolism for the new year, making sure that you can keep a full belly, a fueled brain and a healthy diet this winter. *Kimchi Omelet with Stracha Syrup; Beef Broth Pho; Sweet Potato, Broccolini, Miso Buddha Bowl; Yogurt Panna Cotta with Honeyed Apricots.*

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.

DINING IN THE BIG EASY

Manfred Krug

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

Even if you've never been to New Orleans, you can dine on some of the best that Louisiana has to offer. The state's distinctive French influences have led to some of the most creative dishes in the country, from rich pork roulade to spicy gumbo. Sit back and let Chef Manny show off the best of the Big Easy, and as the Cajun saying goes: *laissez les bons temps rouler!* *Pork Roulade with Andouille Cornbread Stuffing; Sage Jus and Mango Chutney; Jalapeño Corn Muffins; Chicken and Shrimp Gumbo; Southern-Style Black-Eyed Peas; Tasso Maque Choux; Chocolate Fantasy Cake.*

PUB TREATS FROM THE EMERALD ISLE

Randi Madden

MPLS SUNDAY, JANUARY 7, 4 - 6:30 PM, \$75 🍷

Whether you're in Dublin, Ulster, Boston or even good ol' St. Paul, Irish Pubs are cozy havens, renowned for warm, hearty comfort food. Now you can take these classics from the Emerald Isle home with you — that is of course after our masters of culinary cuisine show you how to make them and you've tried them for yourselves. *Cheese Fondue with Beer and Bourbon; Pork, Apple and Cider Pies; Colcannon (mashed potatoes with leeks, caramelized onion and cabbage); Sticky Toffee Pudding.*

PASTA POINT OF NO RETURN

Marie Sais

SW SUNDAY, JANUARY 7, 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.*

STIR-FRY IT!

Terry John Zila

SP SUNDAY, JANUARY 7, 4 - 6:30 PM, \$75 🍷

If your vision of stir-fry is limp bean sprouts and indistinct flavors, served in a mushy heap, then get ready for a revelation. This hands-on class will give you the foundation you need to master the versatility of stir-fry, so you can create a dynamite Asian dish anytime. With bright, delectable flavors and expert techniques, you can change your vision of stir-fry for good. *Chinese Sizzling Beef Lettuce Wraps; Shrimp Fried Rice; Chinese Lemon Chicken; Kung Pao Chicken.*

FOR PHO'S SAKE!

Tammy Haas

SW WEDNESDAY, JANUARY 10, 6 - 8:30 PM, \$70

A brand-new twist on Chef Tammy's exceedingly popular pho class, with new recipes and new chances to be cheeky with the name! If you're mad about phenomenal pho, you'd be pho-king crazy to miss this sensational experience, perfect for the noodle novice and broth boss alike! *Meatball Pho; Vietnamese Shrimp Spring Rolls; Tomato-Mint Salad; Banana Sherbet.*

TOUR OF ITALY

Mike Shannon

SP THURSDAY, JANUARY 11, 6 - 8:30 PM, \$70

If your family's idea of "Italian food" has started to seem like a pasta fest, it's time to redefine and reinvent. Join Chef Mike as he takes you on a dazzling tour of some of Italy's most renowned dishes, from a delicate salad decked with crispy prosciutto to a sea bass that's swoon-worthy. And of course, there's always a remarkable dessert as well. *Balsamic Fig and Crispy Prosciutto Salad; Pasta Puttanesca; Ligurian-Style Sea Bass; Chocolate Hazelnut Panna Cotta.*

SUSHI 101

Jeremy Reinicke

MPLS SUNDAY, JANUARY 14, 4 - 6:30 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 Rolls; Spicy Tuna Roll.*

AMERICAN STEAKHOUSE

Brian Hauke

SP THURSDAY, JANUARY 18, 6 - 8:30 PM, \$80 🍷

One of our most popular private event menus has been released and is now available for you to try! We'll review the ins and outs of the recipes, then divide up the menu to create this five-course meal. Learn how to bring the all-American steakhouse home with you (unless you already live in one — lucky you!) in this favorite. *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.*

PERFECTLY SPICED AND EVERYTHING NICE

Cynthia Maxwell

MPLS THURSDAY, JANUARY 18, 6 - 8:30 PM, \$75 🗓️

We've all had that too-hot-too-hot spice moment, where you end up gulping milk to put out the fire on your tongue. But there's a way to use those hotter spices so they impart amazing flavor without setting off your body's smoke alarm. In this hands-on class, Chef Cynthia reveals the secrets of perfect spicing in dishes like jambalaya and jerked salmon, so you can spice it up without burning down. *Chicken Jambalaya with Creole Sauce and Cayenne; Jerked Salmon with Orange Jalapeño Chutney; Spaghetti with Spicy Lamb Meatballs and Red Curry Sauce; Chipotle Chocolate Mousse.*

LOVIN' LATIN

Brian Hauke

SP SATURDAY, JANUARY 20, 6 - 8:30 PM, \$75

Give yourself a break from the winter blues and help yourself to some mouthfuls of zesty goodness! Divide yourselves into teams and prepare the different courses that go into this lovely, Latin-inspired menu, before getting cozy and reaping the rewards! *Corn and Black Bean Salad with Lime Vinaigrette; Adobo Chicken with Tomatillo and Chipotle Sauce; Latin Rice; Brownies with Ancho Chiles and Cinnamon.*

SUSHI: A DELICIOUS HISTORY

Koshiki Smith

SP SATURDAY, JANUARY 20, 10 AM - 3 PM, \$175 🗓️

Sushi has come a long way since its inception, but how did it all start? In this fascinating participation class with the former owner of Tanpopo Noodle Shop, Toshiki Smith, we will delve into the history of Sushi and how to prepare it at home. Then we'll set you up to roll some of these tasty little parcels yourself! Easy-peasy-Japanesey! *California Rolls; Spicy Tuna Rolls; Spicy Shrimp Roll; Smoked Salmon Sushi; Nigiri Sushi (tuna, shrimp, salmon or yellowtail); Shrimp Tempura Roll; Caterpillar Roll.*

HANDS-ON PASTA

Antonio Ceconci

SW TUESDAY, JANUARY 23, 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.*

STREET FOOD FROM MALAYSIA TO MEXICO

Tracy Figueroa

SP TUESDAY, JANUARY 23, 6 - 8:30 PM, \$75 🗓️

Got time for an around-the-world trip? You will with a hands-on class that celebrates the lively, inventive street food that's found across the globe. From Cuban sandwiches that offer zippy flavors to Mexican grilled corn that's found at every street market in that country to Malaysian dishes that make the most of their local ingredients, you'll be a culinary jetsetter in no time. *Mexican Elotes; Malaysian Chicken Saté with Peanut Sauce; Sandwich Cubano; Puerto Rican Empanadas Dulces.*

ART OF PRIMO PIATTO

Antonio Ceconci

SP MONDAY, JANUARY 29, 6 - 8:30 PM, \$75 🗓️

It's not quite an appetizer and it's not quite an entree, but as Chef Antonio will tell you, primo piatto is a key component of a formal Italian meal. Come and enjoy some authentic Italian specialties and learn more of the deep-seated traditions surrounding the Italian dining table. *Polenta with Sautéed Spinach and Pine Nuts; Risotto with Wild Mushroom; Gnocchi with Gorgonzola and Asparagus Sauce; Zuppa all'Aglio e Cipolla (soup with roasted garlic and onions); Scratch Pasta.*

KNOW YOUR GNOCCHI

Robin Asbell

MPLS TUESDAY, JANUARY 30, 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 Gndui with Gorgonzola in Creamy Leek Sauce; Goat Cheese Gnocchi in Lemony Broccoli Rabe Sauce.*

CHINESE TAKEOUT

Tammy Haas

SW WEDNESDAY, JANUARY 31, 6 - 8:30 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.*

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.

SAUSAGE MAKING: JUST ENCASE

Manfred Krug

SP WEDNESDAY, JANUARY 3, 6 - 8:30 PM, \$80 🗓️

Fresh sausage should get its own food category. Every cook can put a creative spin on the dish, blending intense and subtle flavors — and it's surprisingly easy to make your own. In this hands-on class, Chef Manny shows you all the tips and tricks you need to create fantastic sausages at home. You'll be mixing, grinding and casing in no time. *Chorizo; Italian Sausage; Fresh Bratwurst; Green Chile Sausage.*

THE ART OF FRENCH COOKING: SEAFOOD

Brian Hauke

MPLS THURSDAY, JANUARY 4, 6 - 8:30 PM, \$70

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

PIZZA PIZZA

Lorelei McInerney

MPLS FRIDAY, JANUARY 5, 6 - 8:30 PM, \$75 🗓️

Like many an immigrant, the humble pizza came to our shores from Italy and thrived, becoming one of America's favorite foods. Learn the origins of this Italian dish and how it has evolved over the years into the savory staple we all know and love. *Classic Margherita Pizza made with Cauliflower Crust; No-Knead Pizza Dough topped with Arugula, Prosciutto and Parmesan; Quick Pizza Dough with Italian Sausage and Mushrooms; Grilled Fruit and Mascarpone Pizza.*

KNIFE SKILLS

Colin Murray

SW MONDAY, JANUARY 8, 6 - 8 PM, \$60 🗓️

MPLS SATURDAY, JANUARY 27, 11 AM - 1 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.*

COOKING FOR THE BUSY PROFESSIONAL

Lorelei McInerney

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

Sometimes, having so much on your plate makes it rather difficult to, well, get things onto your plate! Instead of resorting to takeout and frozen food, why not pick up the skills to prepare simple, hearty and mouthwatering meals in the comfort of your own home with enough for leftovers? Pick up some quick recipes and time-crunching skills from our crack team and never worry about an empty fridge again! *Hearty Pasole; Bohn Mi Sandwiches; Creamy Parsnip and Bacon Pasta; Crispy Spaghetti; Pork Tenderloin with Pears and Shallots.*

POP OVER HERE!

Tammy Haas

SW WEDNESDAY, JANUARY 17, 6 - 7:30 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? Be it savory or sweet, the popover is remarkably simple to make and mind-bogglingly versatile. If you don't know how to pop a good popover, 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.*

JOLLY GOOD ENGLISH MUFFINS

Tammy Haas

MPLS SUNDAY, JANUARY 21, NOON - 1:30 PM, \$55

I say, old chap! We happen to be hosting a rather sniffing session involving the baking of some simply splendid English muffins. Our resident Anglophile and mistress of muffins, Chef Tammy, will lead you through the world of these soft, wholesome bakes. Jolly good!

FLAVORFUL FISH

Mike Shannon

MNTKA TUESDAY, JANUARY 23, 6 - 8:30 PM, \$55

Perk up and revive your love for fish with some fantastically innovative dishes from Chef Mike. You'll learn new techniques and different approaches that make the most of the catch. You'll be hooked in no time! **This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.** *Pan-Roasted Sea Bass with Hot Herbed Vinaigrette and Sautéed Green Beans; Oven-Roasted Norwegian Trout with Gingered Carrots and Wilted Spinach; Mini Apple Crisps.*

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!

PIZZA PARTY FOR ALL AGES

Lorelei McInerney

SP WEDNESDAY, JANUARY 3, 11 AM - 12:30 PM, \$45 🗓️

Come one, come all! Pizza knows no age! Everyone loves a good slice of pizza pie, and we have a class where all ages can sign up to celebrate their love for America's favorite flatbread! **All attendees must register one adult with one child age 6 to 10. Seats are priced per person.** *Caesar Salad; Cheese Pizza; Fruity Chocolatey Dessert Pizza.*

KIDS COOK: CUTTHROAT KITCHEN

Cynthia Maxwell

SP FRIDAY, JANUARY 5, 10 AM - 12:30 PM, \$60 🗓️

Lights, camera, cook-off! Some of the most exciting shows for kids these days are all about battles with pots, whisks and plenty of culinary know-how. But no need to make a jaunt to the Food Network sets when Cooks will put your junior chef in the spotlight right here. We re-create the popular Cutthroat Kitchen; providing a hands-on cooking adventure, friendly competition, and of course, fun galore. Seats are for kids only, ages 8-12. Sorry parents ... enjoy the free time! You're welcome. *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!*

KIDS COOK: MEXICAN

Cynthia Maxwell

SP SUNDAY, JANUARY 7, 11 AM - 1:30 PM, \$60 🗓️

Gotta bunch of tortilla-lovin' mini chefs in your house? Get them started preparing their own Mexican favorites at home! In this hands-on Kids Cook class, everyone will learn all the basics to get them on their way. No parents required. Seats are for kids only, ages 8-12. *Flour Tortillas; Salsa Mexicana; Guacamole; Fajitas; Honey-Glazed Grilled Pineapple with Ice Cream.*

KIDS COOK: KNIFE SKILLS

Cynthia Maxwell

SW SUNDAY, JANUARY 14, 1 - 3:30 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. Seats are for kids only, ages 8-12. *Bacon, Swiss Chard and Fontina Frittata; Brown Sugar-Glazed Carrots and Parsnips; Sautéed Apple and Caramel Sundae.*

KIDS COOK: CUPCAKE WARS

Cynthia Maxwell

SP MONDAY, JANUARY 15, 10 AM - 12:30 PM, \$60 🗓️

Lights, camera, cook-off! Some of the most exciting shows for kids these days are all about battles with pots, whisks and plenty of culinary know-how. But no need to make a jaunt to the Food Network sets when Cooks will put your junior chef in the spotlight right here. We re-create the popular Cupcake Wars; providing a hands-on cooking adventure, friendly competition, and of course, fun galore. Seats are for kids only, ages 8-12. No parents required. *Two cupcakes (one sweet and one savory). Judging will focus on taste, decoration and presentation.*

KIDS COOK: MAD SCIENTIST

Marie Sais

SW MONDAY, JANUARY 15, 10 AM - 12:30 PM, \$60 🗓️

They said she was mad! Who? Marie?! MAD?! Nonsense! Unless we're talking about cooking! MUHAHAHAHA! If you know any mini maniacs and little loonies looking to go nuts in the kitchen, our own crazed chemist, Chef Marie, is going to be conducting some fiendish experiments and is in dire need of lab some assistants! Disclaimer: Chef Marie Sais is a totally sane professional. *Fizzy Lifting Drink; Ice Cream; Banana Caramel Pancakes; Apple Cabbage Slaw.*

KIDS COOK: PASTA

Marie Sais

SP FRIDAY, JANUARY 26, 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.*

BAKING FOR ALL AGES

Aleah Vinick

SW SATURDAY, JANUARY 27, 11 AM - 12:30 PM, \$45

Come one, come all! A baking class for young and old! Sign up your beginner baker or your petite pro pastry chef today and take a jaunt into the world of baking. It's 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.*

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.

HARD CIDER AND FOOD PAIRING

Colin Murray, Alison Perrier

MPLS THURSDAY, JANUARY 11, 6 - 8:30 PM, \$80

Hard cider has been around for centuries and is finally getting the attention it deserves in the US! Join us for a voyage through the cider world as we pair crisp, mouthwatering ciders from Britain, France, Belgium, Canada and many more, with some choice meals whipped up before your very eyes! This class is swimming in booze (also, hard cider will creep up on you — you've been warned) so 21 and up only, please. *Cheese Plate Trio; Sage Stuffed Chicken Thighs with Lemon Thyme Risotto; Butternut Squash Ravioli with Chinese Black Bean Sauce; Pressure Cooker Lamb Shank Cassoulet.*

NAPA MASTER

Leslee Miller

MPLS WEDNESDAY, JANUARY 17, 6 - 7:30 PM, \$50

Get your wine smarts on with Cooks' resident somm, Leslee Miller, of Amusée in this Napa, California, master class. With over 16 appellations to discover inside the Napa Valley, the lay of the land can be confusing as to what grapes grow best in each area, and how each of these sub-appellations differs from one another in taste, profile, longevity and pairing information. Leslee leads you through each region, tasting differences in terroir, a variety of grapes and more. *Artisan Cheese Board.*

AWAKEN YOUR INNER WINE EXPERT

Deb Yanker Black

SW THURSDAY, JANUARY 25, 6 - 7:30 PM, \$50

You needn't spend years learning how to be a sommelier to appreciate a good wine, certainly not after this fruity session. Deb Yanker Black will show you the ropes when it comes to wine tasting and pairing, giving you the chance to awaken the wine expert within! *Five wines; Artisan Cheese Board.*

SCOTCH AND STEAK: STRAIGHT UP

John Seal, Kevin Wencel

SP FRIDAY, JANUARY 26, 6 - 8:30 PM, \$90

Go ahead. Feel snooty. You deserve it because you're about to taste some of the best Scotches available, paired to some of the most delicious food you'll ever put in your mouth. Chef Kevin and whiskey-pro John have teamed up with a pairing menu perfect for introducing you (or just reacquainting you) to Scotch, your new best friend. *Tuna Poke; Grilled Skirt Steak with Red Wine Caramelized Onions and Potato Cracklins; Pan-Roasted Pork Chops with Apple Glazed Carrots; Gingerbread Stout Cake with Vanilla Ice Cream.*

BLOODY MARY BRUNCH

Cynthia Maxwell

MPLS SUNDAY, JANUARY 28, 11 AM - 12:30 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; Eggs in Purgatory (eggs braised in spicy tomato sauce); Breakfast Poutine (sausage gravy over fries with sautéed red peppers and onion); Mexican Coffee Cake.*

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.

#INSTA-FOOD PHOTOGRAPHY

Kat Peterson

SP SUNDAY, JANUARY 14, 11 AM - 1 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. *Artisan Cheese Board.*

LET'S CALL IT BRUNCH

Terry John Zila

MPLS SUNDAY, JANUARY 14, 11 AM - 1:30 PM, \$70

Shall we do Sunday brunch? I know this lovely place that does a fabulous brunch. Freshly baked scones, French toast, quiche, and you won't catch them being skimpy with the white wine either! If that weren't enough, they actually make it all AND talk you through it right there while you just sit back and enjoy a spritzer! What do you think? *White Wine Lemonade Spritzer with Berry Garnish; Flaky Blueberry Cream Scones; Berry-Stuffed French Toast; White Wine-Braised Mushroom Salad; Asparagus and Pancetta Quiche.*

SLOW DOWN DINNER

Brian Hauke

SP SUNDAY, JANUARY 14, 5 - 7 PM, \$45

Slow Down Dinner is back with another new menu! Our very own Chef Brian will lead the show, while our talented staff do the legwork. All you have to do is sign up, sit back and dine like royalty on a Sunday night in our cozy kitchen!

STEAK AND SIDES WITH A TWIST

Manfred Krug

SP SUNDAY, JANUARY 28, 4 - 6:30 PM, \$75

Join Chef Manny as he takes classic steakhouse flavors and gives them a burst of hearty flavor. Think herb-crusted steak, sweet potato fries and other favorites that will be very easy to make at home for friends and family. *Glazed Root Vegetables; Sweet Potato Fries with Chipotle Sour Cream Dipping Sauce; Herb-Crusted Steak with Shallot Pan Sauce; Chocolate Guinness Cake.*

TAILGATE GOURMET

Manfred Krug

MPLS MONDAY, JANUARY 29, 6 - 8:30 PM, \$75

Whether you're picnicking in the parking lot or lounging in the comfort of your living room, it's "game on!" Chef Manny will call the plays and have you cooking up a game-time feast of fancified tailgate favorites. *Turkey Nachos with Salsa; Chipotle Sour Cream and Guacamole; Firehouse Chili; Meatball Sandwiches; Chinese Barbecue Ribs; Killer Fudge Brownies.*

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

SW CLASS IN STILLWATER

MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)

MNTKA CLASS AT ROTH IN MINNETONKA

KOW CLASS AT KOWALSKI'S WOODBURY

P PARTICIPATION CLASS

FINE PRINT

Please understand that a lot of time, effort and resources go into the preparation of a successful class long before the class ever takes place. For this reason, we do require one week (two weeks for groups larger than four) advance notice on any class cancellation. 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.