



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.

GREEK PASTRY GRATIFICATION

Suzanne Schilling

SW SUNDAY, MARCH 4, 11 AM - 1:30 PM, \$75

Of all the pastries the world has to offer, few are quite as sinful and decadent as the treats from Greece. If you have a love affair with sweet pastries and want to take your relationship to the next level, go Greek in this fabulous class! *Diples* (fried spiral dough finished with honey and walnuts); *Amygdalota* (almond cookies); *Kataifi* (shredded phyllo pastry topped with vanilla custard, pistachios and whipped cream); *Saragli Rolled Chocolate Baklava*.

BAKE LIKE A BRIT

Aleah Vinick

MPLS THURSDAY, MARCH 8, 6 - 8:30 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*; *Curran Scones*; *Sticky Toffee Pudding*.

BAKING BOOT CAMP

Randi Madden

SP SATURDAY, MARCH 10, 9 AM - 3 PM, \$195

Doughs tend to require practice, patience and precision, but the end results are always worth it! Join Chef Randi in this full-day class as she guides you in the art of delectable layered doughs and fresh, flakey pastries. We'll even make sure there's enough for you to take home, to showcase your work! *Pâte Sucrée*; *Seasonal Fruit Tart*; *Pâte Brisée*; *Bourbon Pecan Pie*; *Puff Pastry*; *Tomato, Preserved Lemon and Goat Cheese Bites*.

TUSCAN SUNNY SIDE UP

Randi Madden

SP SUNDAY, MARCH 11, 11 AM - 1:30 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*.

FORMULA FOR PIE(E)

Cynthia Maxwell

MPLS WEDNESDAY, MARCH 14, 6 - 8:30 PM, \$75

In order to celebrate everyone's favorite math holiday, you will be making precisely 3.14 pies in this class ... no, no, that's not true; that's just silly. Instead, you will be following the lead of our resident mathlete, Chef Cynthia, as she schools you in the art of the perfect pie. No calculators necessary. *French Silk Raspberry Pie*; *Key Lime Pie with Fresh Strawberries*; *Blueberry Peach Hand Pies*; *Peanut Butter-Banana Cream Pie with Pretzel Crust*.

MEET THE MAKER: SUNRISE FLOUR

Darold Glanville, Martha Glanville

SP WEDNESDAY, MARCH 28, 6 - 8:30 PM, \$75

Local flour bosses and owners of Sunrise Flour, Darold and Martha Glanville are swinging by our St. Paul Cooking School to share their techniques on how to create the perfect loaf of sourdough. An essential for budding or brilliant bread bakers! You will, happily, gain the knowledge and confidence to prepare tasty bread at home. And you'll leave class with your own sourdough starter and a bag of heritage grain flour! *Sourdough bread*.

MACARONS: A NIGHT AT THE FRENCH BAKERY

Terry John Zila

SP MONDAY, MARCH 19, 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 flavorful 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*.

PERFECT PRETZELS

Terry John Zila

SW WEDNESDAY, MARCH 21, 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 *Yeasted 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*.

CAKE DECORATING 101

Terry John Zila

MPLS THURSDAY, MARCH 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*.

PASTRIES WITH LE CREUSET

Randi Madden, Deb Apuli

SW SATURDAY, MARCH 24, 10 AM - 12:30 PM, \$70

Not many people know more about layered pastries than the French, and no-one does French cooking and baking like Le Creuset! Pastry expert, Chef Randi and the ever lovely Deb Apuli from Le Creuset team up and take the reins in this fantastically French pastry class. All registered class participants will receive a Le Creuset 9" Tart Dish as a free gift. Yum! *Frittata Italiano*; *Caramel Apple Tart Tatin*; *Croissant Bread Pudding*.

THE DONUT WHOLE

Aleah Vinick

SP SATURDAY, MARCH 24, 10 AM - 12:30 PM, \$75

We believe that donuts really should be their own food group. Join Chef Aleah in this hands-on class that teaches you the secrets of these truly amazing breadly treats. If you can't resist a freshly made donut, this class is for you! *Raised Glazed Donuts*; *Classic Buttermilk Donuts*; *Apple Fillers*; *Berry-Filled Bismarks*.

EASY BREADS

Aleah Vinick

SW SATURDAY, MARCH 31, 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: ESSENTIAL ITALIAN

Marie Sais

SW FRIDAY, MARCH 2, 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*

For Warm Winter Cooking

Le Creuset 8-quart Stock Pots

\$79.99 (regularly \$100.00)

While Supplies Last.

DATE NIGHT IN STILLWATER: DESTINATION AUSTIN, TEXAS

Randi Madden

SW SATURDAY, MARCH 3, 6 - 8:30 PM, \$80 🍷

SW SATURDAY, MARCH 24, 6 - 8:30 PM, \$80 🍷

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

NIGHT OUT IN NORTH LOOP: VIEW OF THE MEDITERRANEAN

Tammy Haas

MPLS SATURDAY, MARCH 3, 6 - 8:30 PM, \$80 🍷

Imagine jetting off for the evening to somewhere that's always warm, the beach is close and the light, bright food is fresh ... somewhere like the Mediterranean for example! Trick your taste buds into believing you are in the isles while eating and preparing the best of the Med! *Bruschetta; Spinach Feta Salad with Pomegranate Dressing; Chicken en Papillote; Couscous with Apricots and Kalamata Olives; Potato Salad; Greek Yogurt Cheesecake.*

DATE NIGHT IN STILLWATER: BIG EASY STREET FOOD

Suzanne Schilling

SW FRIDAY, MARCH 9, 6 - 8:30 PM, \$80 🍷

New Orleans is home to some of the nation's most vibrant, eclectic and unique dishes, and the best of it can be found from The Big Easy's street vendors. Replicating these Southern delights doesn't require travel to the South! We're offering this très bonne New Orleans experience in Stillwater. *Crab Cakes with Lemon Rémolade; Mini Muffuletta with Cheese, Ham, Salami, Olives and Mixed Marinated Vegetables; Gumbo Sauce over Stone-Ground Grits; Funnell Cakes with Chocolate Sauce.*

NIGHT OUT IN NORTH LOOP: FRENCH SOIRÉE

Cynthia Maxwell

MPLS FRIDAY, MARCH 9, 6 - 8:30 PM, \$80 🍷

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 onto your plates! *Braised Leeks; Alligot (Gruyère mashed potatoes); Roasted Pork Tenderloin with Prunes in Red Wine; Chouquette.*

DATE NIGHT IN STILLWATER: SUPPER CLUB ELEGANCE

Brian Hauke

SW SATURDAY, MARCH 10, 6 - 8:30 PM, \$80 🍷

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

Chef Brian has created a fantastic menu for our Elegant Stillwater Supper Club experience. When you participate in this class, Chef Brian will guide you through the ins and outs of delicious classic supper club cuisine. *Crab Cakes with Rémolade; 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: MOROCCAN FLAVORS

Van Keszler

SP SATURDAY, MARCH 10, 6 - 8:30 PM, \$80 🍷

Morocco is regarded by some as the bohemian capital of North Africa. In this participation class, Chef Van 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: NORTHERN ITALY

Suzanne Schilling

SW FRIDAY, MARCH 16, 6 - 8:30 PM, \$80 🍷

Think rich, hearty, creamy dishes from the chilly, industrious north of Italy. The time has come to share some amore for those overlooked Northern Italian staples, perfect for carrying you through the last stages of winter and inspiring travel to the homeland. *Ligurian Chickpea Flatbread Topped with Prosciutto and Balsamic Caramelized Onions; Risotto Milanese-Style with Pancetta, Saffron and Parmesan Cheese; Emilia-Romagna Roasted Game Hen with a Balsamic Glaze; Trentino-Alto Adige Chocolate Chestnut Torche with Coffee Gelato.*

NIGHT OUT IN NORTH LOOP: SRI LANKAN SPICES

Brian Hauke

MPLS FRIDAY, MARCH 16, 6 - 8:30 PM, \$80 🍷

Ah, Sri Lanka. Where do we begin to tell the tale and discern the tastes of Sri Lankan fare? With roots in India, Indonesia and the Netherlands (to name a few), this unique cuisine is essential for the foodie who has tried it all. Did we mention the unbelievable aromas? *Honey Pork; Devil'd Potatoes; Chicken Kottu Roti; Mango Cashew Pudding; Coconut Sambal; Kale Sambal.*

Japanese Week

Konichiwa, cooking fans! This March, we will be running a whole host of exclusive Japanese-themed classes. Sushi, Ramen, Tempura, Japanese bakes and bento boxes — you name it, we're teaching it!

JOURNEY TO JAPAN

Brian Hauke

MPLS FRIDAY, MARCH 23, 6 - 8:30 PM, \$70

Do you like Japanese food? Then our kitchen is the place to be in North Loop for this demonstration class filled with tips, techniques and tempura. But let's not limit this Japanese class to just that. Join us for a night of Japanese cuisine sure to please. *Miso-Glazed Eggplant; Squid Tempura; Tuna Poke.*

JAPANESE BAKING: LAND OF THE RISING BUN

Cynthia Maxwell

SP SUNDAY, MARCH 25, 11 AM - 1:30 PM, \$75 🍷

Believe it or not, Japanese food isn't limited to sushi, rice, noodles and tempura. In this class, you will try your hand at baking unique and tasty Japanese sweet treats with Chef Cynthia. *Invisible Apple Cake; Japanese Cheesecake; Daifuku Mochi; Japanese Milk Rolls.*

MONDAY DATE NIGHT: JAPANESE BENTO BOX

Tammy Haas

SW MONDAY, MARCH 26, 6 - 8:30 PM, \$65

The bento box is a Japanese twist on the lunchbox. Yet, it is full of the best of Japanese cuisine. Little compartments cradle the best savory bits of dim sum, soup, crispy fried veggies and a sweet. Perfect proportions and minimal design and nest of flavors all in a neat little box. Sign me up! *Tempura Shrimp and Vegetables; Miso Soup; Ginger Cucumber Salad; Teriyaki Salmon; Steamed Jasmine Rice.*

REAL RAMEN

Yia Vang

MPLS WEDNESDAY, MARCH 28, 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; Char Siu Pork Belly.*

KIDS COOK: SUSHI ROLLS

Cynthia Maxwell

SP FRIDAY, MARCH 30, 10 AM - 12:30 PM, \$60 🍷

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

DATE NIGHT IN STILLWATER: PUB TREATS FROM THE EMERALD ISLE

Randi Madden

SW SATURDAY, MARCH 17, 6 - 8:30 PM, \$80 🍷

Whether you're in Eire, 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.*

NIGHT OUT IN NORTH LOOP: LATIN SABORES

Brian Hauke

MPLS SATURDAY, MARCH 17, 6 - 8:30 PM, \$80 🍷

If you're a sucker for the seductive and zesty flavors from south of the border, this Latin-inspired class is for you. Chef Brian's fresh twists on these Latin classics are guaranteed to shake off the winter blues and reset your palate (and your mindset) for spring. *Corn and Black Bean Salad with Lime Vinaigrette; Adobo Chicken with Tomatillo and Chipotle Sauce; Latin Rice; Brownies with Ancho Chiles and Cinnamon.*

GRAND NIGHT OUT: ST. PATRICK'S DAY FEAST

Van Keszler

SP SATURDAY, MARCH 17, 6 - 8:30 PM, \$80 🍷

Sure, it's celebrated with green beer and four-leaf-clover cookies, but let's bring back the real Irish flavors in honor of St. Patrick's Day. We're talking about soul-quenching corned beef and cabbage, deceptively simple yet satisfying soda bread, and even some Guinness in dessert, for good measure. May the road rise up to meet you in this standout class! *Corned Beef and Cabbage; Colcannon; Irish Potato and Onion Soup; Irish Soda Bread; Stout Brew Cupcakes with Baileys Cream Frosting.*

DATE NIGHT IN STILLWATER: FRENCH, SIMPLE, MAGNIFIQUE!

Marie Sais

SW FRIDAY, MARCH 23, 6 - 8:30 PM, \$80 🍷

The south of France is renowned worldwide as being a nirvana for all things edible, but you don't have to buy a plane ticket to sample superb French food! In this class, you'll be ditching Minneapolis for Marseilles and trying your hand at creating this delightful French feast. Mmm! *C'est bon! Strawberry Salad with Champagne Vinaigrette; Potatoes Anna; Pan-Seared Tuna with Mixed Olive Tapenade over White Bean, Tomato and Basil Rogoût; Crêpes with Fresh Fruit and Whipped Cream.*

NIGHT OUT IN NORTH LOOP: THE PROVENCE GETAWAY

Marie Sais

MPLS SATURDAY, MARCH 24, 6 - 8:30 PM, \$80 🍷

The meeting point for northern Europe and the Mediterranean, the south of France is home to some of the world's greatest cuisines, and is just the ticket for mixing up your repertoire. Follow the lead of our resident globe-trotter, Chef Marie, and plan your getaway to Provence, without leaving Minneapolis! *Tapenade and Caramelized Onion Tart; Niçoise Salad; Bouillabaisse (seafood stew); Lavender Crème Brûlée.*

MONDAY DATE NIGHT: JAPANESE BENTO BOX

Tammy Haas

SW MONDAY, MARCH 26, 6 - 8:30 PM, \$65

The Bento Box is a Japanese twist on the lunchbox. Yet, it is full of the best of Japanese cuisine. Neat little compartments cradle the best savory bits of Dim Sum, soup, crispy fried veggies and a sweet. Perfect proportions and minimal design and finest of flavors all in a neat little box. Sign me up! *Tempura Shrimp and Vegetables; Miso Soup; Ginger Cucumber Salad; Teriyaki Salmon; Steamed Jasmine Rice.*

NIGHT OUT IN NORTH LOOP: BAJA

Tammy Haas

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

After a few frigid months, who wouldn't be ready for an intimate dinner on the Baja Peninsula? Even better: no plane ticket required. Join us as we celebrate the distinctive, fabulously fresh flavors of an area known for its warm breezes and delicious dishes. Grab your sweetie, pal or neighbor for a date night to remember. *Coconut Shrimp; Baja Fish Taco with Tortillas, Cumin-Lime Slaw, Scallion Aioli and Quick Pickles; Cilantro-Lime Rice; Hot Fruit Compote over Mango Sorbet.*

DATE NIGHT IN STILLWATER: MEDITERRANEAN CAFE

Brian Hauke

SW SATURDAY, MARCH 31, 6 - 8:30 PM, \$80 🍷

Come one, come all, and prepare a multi course meal featuring the flavors of the Mediterranean. With its spice blends, tangy citrus, sweet fruits and olive oils — this class has recipes to prove it! Then sit down and enjoy the feast. *Greek Lemon Chicken; Rosemary Butter Potatoes; Seared Broccolini with Balsamic, Lemon and Spices; Fig and Goat Cheese Crostini; Orange Olive Oil Bundt Cake.*

Eat Well + Be Well

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

FOODS FIT FOR YOU: METABOLIZE!

Lorelei McInerney, Nikki Peters Barrett

SP THURSDAY, MARCH 1, 6 - 8:30 PM, \$70

Managing a healthy diet can be difficult, especially when it comes to finding exciting, yet simple recipes you can live with. Luckily, Chef Lorelei and Studio925's nutrition guru Nikki know all about maintaining health while eating tasty fare. Learn how to do it all and never sacrifice flavor. *Mermaid Toast; Warm Golden Milk; Beet and Carrot Salad with Curry Dressing; Sweet Basil Grilled Chicken Salad; Green Tea Coconut Ice Cream.*

ITALIAN-INSPIRED PALEO

Marie Sais

MPLS WEDNESDAY, MARCH 21, 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 Ossu Buco with Gremolata; Spaghettini Squash with Italian Sausage; Chocolate Almond Tart.*

PASTA LA VISTA, GLUTEN

Robin Asbell

MPLS **TUESDAY, MARCH 27, 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. *Fresh Egg Pasta and Chèvre Spinach Tortellini; Raw Tomato Avocado Sauce and Zucchini "Noodles"; Free-form Stovetop Lasagna with Chard.*

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.

STIR-FRY IT!

Terry John Zila

SW **THURSDAY, MARCH 1, 6 - 8:30 PM, \$75** 🍴

SP **FRIDAY, MARCH 30, 6 - 8:30 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.*

TIKKA CHANCE ON INDIAN

Lorelei McInerney

SP **SATURDAY, MARCH 3, 6 - 8:30 PM, \$75** 🍴

Indian food is more popular than ever, and there is no better way to experience the zesty delights than by preparing and eating authentic Indian street food! Sign up today and see why the curry craze is sweeping America. *Aloo Tikki (potato croquette); Bhel Puri; Chicken Kebab Kati Roll; Cardamom and Pistachio Kulf.*

VIETNAMESE, PLEASE!

Cynthia Maxwell

MPLS **MONDAY, MARCH 5, 6 - 8:30 PM, \$75** 🍴

The Twin Cities is the best place outside of Vietnam for wholesome, genuine Vietnamese food. And at Cooks of Crocus Hill you can learn how to replicate it! Get busy with simple, authentic dishes that will keep hunger at bay, and eat tasty Vietnamese fare every day! *Pork Meatball Bánh Mì; Shrimp Spring Rolls with Peanut Sauce; Caramelized Tofu Noodle Salad; Chicken Pho.*

HANDS-ON PASTA

Antonio Ceccoli

SP **WEDNESDAY, MARCH 7, 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.*

SUSHI 101

Jeremy Reinicke

SW **SATURDAY, MARCH 10, NOON - 2:30 PM, \$75** 🍴

Most likely, you don't really have the time to study sushi skills in Japan, which can often take years of apprenticeship to perfect. Welcome to your shortcut. Wow your friends and family with your sushi prowess, thanks to Chef Jeremy's step-by-step instructions through the process. From sushi vinegar to slamm'n' soy sauce to expert fish-slicing techniques, you'll be on par with the greats in no time. *Salmon and Tuna Nigiri; Cucumber Maki Roll; California Roll; Spicy Tuna Roll.*

MEET ME IN MEXICO!

Van Keszler

SP **FRIDAY, MARCH 16, 6 - 8:30 PM, \$75** 🍴

Feeling like some honest, authentic Mexican food? Then you'll have to meet me in Mexico! Chef Van will guide us through an evening of authentic preparation and honest Mexican fare. Vamos! *Frijoles Borrachos (drunken pinto beans with cilantro and bacon); Fresh Pineapple Salsa; Red Chile-Braised Chicken; Cilantro Rice; Grilled Pineapple with Caramel Sauce and Ice Cream.*

ART OF PRIMO PIATTO

Antonio Ceccoli

MPLS **MONDAY, MARCH 19, 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.*

PIZZA PIZZA!

Lorelei McInerney

SP **FRIDAY, MARCH 23, 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.*

TACO-TACULAR

Cynthia Maxwell

SP **SATURDAY, MARCH 24, 6 - 8:30 PM, \$75** 🍴

There are so many two-word phrases that we love: incurable romantic, dark chocolate, and wine pairing, just to name a few. But up at the top of the list has to be "taco night." That's especially true when you pair fantastic ingredients with expert insights, and this hands-on class has both. Join Chef Cynthia as she guides you through the best taco night ever, filled with spice, chile and lime. And yes, there's even chocolate. *Spicy Shrimp Tacos with Cilantro Slaw; Chorizo and Potato Tacos with Pico de Gallo; Chile and Lime Acorn Squash Tacos; Tortilla Chips with Guacamole; Mexican Chocolate Cake.*

MAMBO ITALIANO!

Manfred Krug

SP **SATURDAY, MARCH 31, 6 - 8:30 PM, \$75** 🍴

This isn't your average Italian menu, no siree! In this class, we will put you into teams and have you creating different courses for this beautiful spread. A classic Italian feast, with more than a few twists! *Parmesan Gnocchi with Sage Butter Sauce; Sausage Lasagna Rolls; Bruschetta Siciliana (tomato, capers, kalamata, herbs, anchovy and ciabatta); Tiramisù Napoleons (puff pastry, mascarpone cream, espresso and chocolate glaze).*

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.

CHOP-UP-A-CHICKEN!

Brian Hauke

SP **SATURDAY, MARCH 3, 10 AM - 12:30 PM, \$65** 🍴

In this class you will learn all the reasons why tossing the chicken carcass is no longer in vogue. Chicken doesn't end at the breast or the drumsticks, no sir! Once those are gone, we'll show you how to use every last bit of that delicious bird for kitchen efficiency and money saving. Each student will receive one chicken to take home.

KNIFE SKILLS

Colin Murray

SP **TUESDAY, MARCH 6, 6 - 8 PM, \$60** 🍴

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

FRESH FISH IDEAS

Manfred Krug

MPLS **WEDNESDAY, MARCH 7, 6 - 8:30 PM, \$75** 🍴

Sure, we all love fried fish, but after a while, that preparation gets a bit ho-hum. Perk up and revive your love for seafood with some fantastically innovative dishes from Chef Manny. In this hands-on class, you'll learn some new techniques and different approaches that make the most of salmon, shrimp, whitefish and other favorites. *Grilled Shrimp and Pineapple with Adobo de Achiote; 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.*

HOW TO BOIL WATER

Manfred Krug

SW **SATURDAY, MARCH 17, 8:30 AM - 3:30 PM, AND SUNDAY, MARCH 18, 8:30 AM - 3:30 PM, \$325** 🍴

The fat is in the fire with you in the kitchen. Cooks will save your bacon and get you boiling water in no time. This intensive series is one of our most popular offerings at Cooks for both the beginner and accomplished cook. As you cook (and eat!), we will discuss in depth, ingredients and equipment, guide you through tastings and answer all the burning culinary questions you have. You'll leave with the confidence to tackle any recipe in your own home. **This class meets over two days, March 17th and 18th from 8:30 AM to 3:30 PM.** *Part One - Knife Skills; Stocks; Vinaigrettes and Emulsified Dressings. Part Two - Quick Sauces (pesto, marinara, béchamel); Pasta from Scratch; Soups and Stews (classic chicken noodle, beef stew, butternut squash purée). Part Three - Concentration on Vegetables (blanching, steaming, stir-frying, poaching); Protein (searing, grilling, roasting, steaming); Starch Cookery. Part Four - Egg Cookery (simple omelet, hard boiled, frittata); the Basics of Baking.*

INSTANT PRESSURE

Tammy Haas

SP **THURSDAY, MARCH 22, 6 - 8:30 PM, \$70** 🍴

Whether it's stovetop or electric, pressure cooking has reached a new all-time high in popularity. It's healthy, fast and flavorful. Discover the versatility, ease and the remarkable results you get from cooking with both stovetop and electric pressure cookers. No pressure ... this class sells out fast! *Indian Butter Chicken; Thai Chicken & Rice Bowls; Lemon Herb Risotto with Seared Sea Scallops; Carnitas Tacos.*

PASTA POINT OF NO RETURN

Marie Sais

SW **SUNDAY, MARCH 25, 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 vita to store-bought noodles! *Fettuccine Alfredo; Four Cheese Tortellini with Bolognese Sauce; Meat and Vegetable Lasagna.*

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!

KIDS COOK: CUPCAKE WARS

Cynthia Maxwell

SW **SATURDAY, MARCH 3, 11 AM - 1:30 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. *Two cupcakes (one sweet and one savory). Judging will focus on taste, decoration and presentation.*

KIDS COOK: BREAKFAST FOR DINNER

Marie Sais

SW **SUNDAY, MARCH 11, 1 - 3:30 PM, \$60** 🍴

We can smell the bacon now. It is Breakfast for Dinner. Kids love it. You secretly love it. This is a win-win. Pass the syrup, please. *Bacon, Egg and Veggie Muffins; Cinnamon Roll Pancakes; Biscuits and Gravy; Fresh Fruit Pizza.*

KIDS COOK: PIZZA

Lorelei McInerney

SP **SATURDAY, MARCH 17, 10 AM - 12:30 PM, \$60** 🍴

Frozen pizzas are for punks! Once your kids learn to make their own perfect pizzas from scratch, they'll skip the freezer burn and go right for the good stuff. From basic dough to fresh sauce to dessert options, kids will learn everything they need to make their own (and yours) right at home. *Basic Pizza Dough; Pizza Sauce; Breakfast Pizza; Dessert Pizza.*

KIDS COOK: UNICORN MAGIC

Cynthia Maxwell

SP **FRIDAY, MARCH 23, 10 AM - 12:30 PM, \$60** 🍴

We've hitched our wagon to a team of unicorns and created a magical, sparkly rainbow of a menu for an afternoon of fun! Join us in the kitchen as we sprinkle some magic fairy dust and create both savory and sweet treats that will delight your taste buds! *Unicorn Noodle Salad with Shrimp; All-Natural Unicorn Smoothies; Unicorn Fat Meringues; Unicorn Poop Cupcakes.*

ALL AGES BAKERY BASICS

Randi Madden

SP SATURDAY, MARCH 31, 10 - 11:30 AM, \$45 🗓️

SP SATURDAY, MARCH 31, 12:30 - 2 PM, \$45 🗓️

Pair up with your little baking buddy and enroll yourselves in this beginners baking class. The perfect way to inspire your budding chef to bake treats and inspire their culinary curiosity. All attendees must register one adult with one child age 6 to 10. Seats are priced per person. *Various Muffins with Fruit, Nut and Chocolate Mixers; Cream Scones with Dried Fruit.*

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.

THE PERFECT COMPLEMENT

Cynthia Maxwell

MPLS TUESDAY, MARCH 6, 6 - 8:30 PM, \$80

Nothing beats the perfect meal and beverage pairing. We love a good cocktail and Chef Cynthia has a fabulous menu with the perfect cocktails to accompany them! This class is 50 percent alcoholic libations, so ages 21 and up only. We knew you'd understand. *Meyer Lemon Gold Rush; Bobby Burns; White Russian; Crostini with Fresh Ricotta And Blood Orange Marmalade; Roasted Glazed Salmon with Sautéed Swiss Chard; Pork Tenderloin with Cherry Pan Sauce and Salt Roasted Potatoes; White Russian Brownies.*

SAKE TO ME! TANPOPO NOODLES

Koshiki Smith, Ben Smith

SP FRIDAY, MARCH 9, 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.*

BET VODKA + BEST BARTENDER

Cody Webster, Ben Brueshoff

MPLS THURSDAY, MARCH 15, 6 - 7:30 PM, \$60 🗓️

A Minneapolis-crafted vodka distilled from sugar beets grown in the Red River Valley ... how delicious! In this spirited class, the head bartender from Lyn65, Cody Webster, and BET Vodka owner, Ben Brueshoff, will lead you through an interactive evening — one part educational and one part hands-on — as you learn about the art of cocktail making and make a series of innovative cocktails that pair perfectly with BET Vodka. Come one, come all! It's an evening that's made for you and made for sharing. Cheers!

DRINKING OUTSIDE THE BOX

Leslee Miller, Mike Shannon

SP THURSDAY, MARCH 29, 6 - 8:30 PM, \$80

Alternative packaging is the way of the wine world these days; from tall-boy cans to milk carton boxes and beyond; the world of "boxed wine" is no longer limited. Come see why Cooks' resident sommelier, Leslee Miller, is a fan of many of these internationally packaged wines (from regions like Portugal, Italy, France and more) while her trusted culinary sidekick, Chef Mike Shannon, whips up a menu fit for a ... er, box wine, can wine? Find the brilliance behind these wines and their pairings in this fun-packed "outside the box" food and wine pairing class. We dare you! *Spinach Salad with Lemon Poppy Seed Dressing; Spring Pasta Primavera; Flat Iron Steak and Arugula with Gorgonzola Thyme Butter; Panna Cotta with Balsamic Strawberries.*

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.

CHEF'S TABLE

Brian Hauke

SP FRIDAY, MARCH 2, 6 - 8:30 PM, \$75 🗓️

Chef Brian has some classic haute cuisine cooking and he would like you to join him at the table. In this dinner style class, Brian will share trade secrets of preparing this menu while you, participant, enjoy the dinner feast! *Arugula Radicchio Salad with Orange Ginger Vinaigrette; Prosciutto-Wrapped Chicken with Lemon Caper Sauce; New Potato, Mushroom and Greens Sauté; Chocolate Cake with Ganache and Candel Lime.*

NORTHWOODS WINTER

Randi Madden

SP SUNDAY, MARCH 4, 4 - 6:30 PM, \$75 🗓️

Not all of us can winter somewhere sunny, but that doesn't mean your diet has to remain in the deep freeze! Try something a little special and a little adventurous this March, with the Northwoods Winter Retreat menu, guaranteed to make you forget the cold with every plate! *Devils on Horseback Crostini; Miso-Glazed Turnips and Kale; Hanger Steak with Roasted Shallots; Shiitake Mushroom Potato Cakes; Maple Apple Walnut Cobbler.*

GIRLS' NIGHT OUT: DREAMY ITALIAN

Marie Sais

SW THURSDAY, MARCH 15, 6 - 8 PM, \$65 🗓️

The girls' night out doesn't have to be confined to the local bar. Girlfriend! It's time to get your Italian on! Slep outside the safe world of pizza and mozzarella sticks and get your squad together for some effortless, authentic Italian eats in this lively ladies' night. *Housemade Fettuccine with Citrus Cream Sauce, Prosciutto and Shrimp; Fennel Citrus Salad with Hazelnuts and Mint; Caramel Budino with Sea Salt Cream.*

CHOICE CHICKEN 'N' WONDERFUL WAFFLES

Marie Sais

SP SUNDAY, MARCH 18, 11 AM - 1:30 PM, \$75 🗓️

Imagine a heavenly stack of fried chicken and waffles. That all-American, sweet 'n' salty treat that shouldn't work. It defies all reason, breaks all the rules and puts a smile on the face of everyone who dips in. Come and try your hand at creating this historic favorite, roll your sleeves up and dig in to its deliciousness. *Sweet and Savory Chicken and Waffles; Classic Southern Slaw.*

EARLY SPRING DINNER

Mike Shannon

MNTPA TUESDAY, MARCH 20, 6 - 8:30 PM, \$55

Shout it from the hilltops! IT'S THE FIRST DAY OF SPRING! Or, at least that's what the calendar says. While there's still that chill in the air, it is time to celebrate the official end of winter, and what better way to celebrate than with this stupendous feast with all the comfort of winter blended with a wonderful springtime zest! **This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.** *Roasted Moroccan Chicken Thighs with Risotto and Asparagus; Maple-Glazed Salmon with Polenta and Spinach; No-bake Ginger-Blueberry Cheesecake Jars.*

BRUNCH: MEDITERRANEAN STYLE

Zehorit Heilicher

MPLS SATURDAY, MARCH 24, 11 AM - 1:30 PM, \$70

It's brunch with a Mediterranean twist. Chef Zehorit will kick off this not-so-basic brunch class with a creative cocktail and finish with a fresh berry-and-mint salad inspiring and entertaining you along the way. Cheers to Brunch! *Mango-Infused Vodka Mixer; Crustless Individual Feta Quiches; Tabbouleh Salad; Strawberry-Nutella Brioche Panini; Mango-Blueberry Mint Salad.*



Fresh Eats For Easter

Fisher Farms Hams and Peterson Farm Lamb Chop Shares available for Easter Order by March 20th

KEY

SP CLASS IN ST. PAUL

SW CLASS IN STILLWATER

MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)

MNTPA CLASS AT ROTH IN MINNETONKA

KOW 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 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.