



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.

EDWARD LEE VISITS COOKS

Edward Lee

SP WEDNESDAY, APRIL 25, 6 - 8:30 PM, \$85

Host of *Mind of a Chef*, James Beard winner, *Top Chef* cheftestant and all-around Culinary Genius, the superbly talented Edward Lee is visiting Cooks. Edward has become, quite simply, a culinary icon. His skills are renowned, his writing is energized and his insights into food and culture are inspirational. Plus, he's a really good guy. We're thrilled he's visiting. Register early, this event will sell out fast! Class includes a copy of his new book *Buttermilk Graffiti* with seat purchase.

Pickled Salmon with Strawberries, Dill and Horseradish Cream and Savory Pancakes; Amok Trey (steamed coconut curry with fish); Whiskey-Ginger Cake with Pear Salad.

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.

BAKE LIKE A BRIT

Aleah Vinick

SP SATURDAY, APRIL 7, 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, APRIL 9, 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.

CROISSANTS 101

Randi Madden

SP SUNDAY, APRIL 15, 11 AM - 1:30 PM, \$80

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.

GIRLS' NIGHT OUT: CUPCAKE WARS

Cynthia Maxwell

MPLS THURSDAY, APRIL 19, 6 - 8 PM, \$65

Lights, camera, cook-off! Some of the most exciting shows 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 you 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.

HONEY-BAKED GOODNESS

Cynthia Maxwell

MPLS SUNDAY, APRIL 22, NOON - 2:30 PM, \$75

If you think sugar is the key sweetener for baking, we invite you to our hive to try some honey! Get buzzed on amazing desserts that make the most of honey, from baklava to Bananas Foster, as Chef Cynthia guides you through a sweet and sassy hands-on class. You may never go back to boring ol' sugar again.

Hazelnut Honey Torte; Orange Blossom Baklava; Baklava Ginger Lemon Cupcakes with Honey-Lemon Buttercream; Honeyed Peach Cake with Candied Pistachios; Bananas Foster.

THE ART OF FRENCH PASTRY

Randi Madden

SW SUNDAY, APRIL 22, NOON - 2:30 PM, \$75

Simplicity can be deceptive. For example, take pâte sucrée, a French pastry crust that's made only with flour, salt, sugar, egg and butter. But oh, what a magical combination those five ingredients can create. Find out how to make the best dough and use it for sweet or savory pastries that will elevate your baking to a new level.

Rosemary Sables; Award-Winning Caramel Apple Pie; Crusty Fruit Hand Pies; Lime Curd Tartlets.

PARISIAN SWEET PASTRIES

Suzanne Schilling

SP THURSDAY, APRIL 26, 6 - 8:30 PM, \$75

Paris is home to more patisseries than you can shake a baguette at. In this hands-on class, you will learn tips and techniques to create pastries in your own boulangerie, and your taste buds will think you have moved to the Champs-Élysées.

Cherry Clafouti; Pithivier (puff pastry cake filled with almonds and rum); Crêpe Layer Cake with Whipped Chocolate Ganache Filling; Hazelnut Raspberry Financiers (small French nut cake) with Vanilla Bean Custard Ice Cream.

EASY AS PIE

Aleah Vinick

SW SATURDAY, APRIL 28, 10 AM - 12:30 PM, \$75

As the name suggests, this hands-on pie baking class is neither complex nor 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; Blueberry Pie; Perfect Lemon Meringue Pie.

KNEAD A DOUGHNUT?

Terry John Zila

SP SUNDAY, APRIL 29, 11 AM - 1:30 PM, \$75

As much as other pastries attempt to displace it, the doughnut always seems to keep its place as the pinnacle of treat excellence. And for good reason — what other snack offers such creativity, inspiring childlike wonder? Come and play, as Chef Terry John leads you through a hands-on class that showcases new doughnut creations that you can easily make at home.

French Crullers; Toffee Crunch Doughnuts; Baked Chocolate Cake Doughnuts; Jelly Filled Doughnuts.

EASY BREADS

Aleah Vinick

MPLS MONDAY, APRIL 30, 6 - 8:30 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.

A Workhorse for All-Purpose Use

Wüsthof Classic 6" Chef's Knife

\$59.97 (regularly \$152.00)

While Supplies Last

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.

NIGHT OUT IN STILLWATER: FOOD TRUCK FAVORITES

Cynthia Maxwell

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

Food trucks offer a wide range of tasty fare and offer many flavors of world cuisine. In this street food-focused class, Chef Cynthia will share the secrets of making her Food Truck Favorites without having to walk to the curb.

Vietnamese Spring Roll Salad; Double Brie and Bacon Grilled Cheese Sandwiches with Onion Jam; Open-faced Arepa with Pork, Cumin Black Beans and Cotija; Doughnut Holes with Chocolate Peanut Butter Glaze.

NIGHT OUT IN NORTH LOOP: MOROCCAN FLAVORS

Manfred Krug

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

Morocco is regarded by some as the bohemian capital of North Africa. In this participation class, Chef Manny 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: BREATHTAKING BARCELONA

Suzanne Schilling

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

Barcelona is magical and the food is some of the best in the world. In this class, you will experience the foods that make Barcelona irresistible. Recipes, culinary skills and a bellyful of Barcelona's best eats will transform our little corner in Stillwater into Spain for the night!

Catalan Summer Salad with a Sherry Vinaigrette; Broiled Mussels with Hot Paprika Crumbs; Chicken with Catalan Picada with Saffron Rice; Panellets (lemon pastries with almonds, coconut and pine nuts).

GRAND NIGHT OUT: RAISING THE BAR

Randi Madden

SP SATURDAY, APRIL 7, 6 - 8:30 PM, \$80 🍷

Chef Randi is back with more hidden treasures from her favorite dive bars. Even if you're not a bar food fanatic, this class is an essential crash course in haute tavern treats good enough to get up off the barstool.

Smoky Bacon Bourbon Hot Dogs; Ain't 2 Peachy Wings; Pepper Jelly Brioche Grilled Cheese Sammies; Get Thee Behind Me Deviled Eggs; Smores Cake Doughnuts.

NIGHT OUT IN NORTH LOOP: TIKKA CHANCE ON INDIAN

Lorelei McInerny

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

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 Kuli.

DATE NIGHT IN STILLWATER: GUADALAJARA GETAWAY

Suzanne Schilling

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

With limitless possibilities, combinations and popularity in all walks of life, you'd be hard-pressed to find a foodstuff as versatile and beloved as tortillas! In celebration of these righteous wraps, Chef Suzanne invites you to try your hand at a range of exciting tortillas.

Chilaquiles with Blistered Tomatillo Salsa; Chicken Tinga Flautas with Salsa Rojo; Tortilla Soup with Chile Guajillo and Pasilla; Dessert Nachos with Fresh Berries, Bananas and Mexican Chocolate Sauce.

NIGHT OUT IN NORTH LOOP: AMERICAN IN PARIS

Van Keszler

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

Ah, Paris — City of Light, love and some of the finest eats in the world. And you need go no farther than St. Paul for an unforgettable learning experience of French cuisine. In this hands-on class, you will create fabulous courses where the only thing missing is the Eiffel Tower.

Tartine of Pork with Celeriac and Apple; Smoked Salmon Salad with Frisée and Orange; Sausage with Leeks and Lentils; French Gnocchi with Herbs and Cheese; Berry Clafouti.

DATE NIGHT IN STILLWATER: PICNIC IN PARIS

Randi Madden

SW SATURDAY, APRIL 14, 6 - 8:30 PM, \$80 🍷

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

It's never too early to start thinking about picnics, and the French have nailed the art of the perfect picnic. Forget the usual potato salad and hot dogs. In this class, you will learn all the tips and techniques to pack your basket with enough French flare to turn your picnic blanket (or dining room table) into a Michelin Star restaurant in no time.

Lemon Caper Chicken Lettuce Wraps; Three Olive Orzo Salad; Honey-Roasted Parsnips; Brioche Toasts with Bacon Jam; Tarte Tatin.

MONDAY DATE NIGHT: SPAIN

Cynthia Maxwell

SW MONDAY, APRIL 16, 6 - 8 PM, \$65 🍷

Monday is the ideal date night and Cooks of Crocus Hill is offering the perfect night out! Join us and expand your knowledge of Mediterranean cooking with a lesson in the exciting cuisine of Spain. You'll recreate the definitive Spanish flavor while cooking your way through this enticing menu. This class is priced per student.

Tomato and Roasted Red Pepper Salad; Chicken Skewers with Smoky Aioli; Miguelitos (Spanish cream filled pastry dusted with powder sugar).

DATE NIGHT IN STILLWATER: AMERICAN STEAKHOUSE

Brian Hauke

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

One of our most popular private event menus has been released and is now available for you to try! Learn how you can bring the all-American steakhouse home with you (unless you already live in one — lucky you!) in this old favorite. We'll break you up into groups to master these recipes.

Iceberg Wedge Salad with Blue Cheese Dressing, Fried Shallots and Pickled Red Onion; Crispy Smashed Potatoes; Grilled Steak with Garlic Herb Butter; Smoked Chocolate Chip Skillet Cookie with Ice Cream.

NIGHT OUT IN NORTH LOOP: TACO-TACULAR

Cynthia Maxwell

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

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.

DATE NIGHT IN STILLWATER: PASTA PARADISO

Randi Madden

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

Forget your store-bought noodles, because Cooks invites you to try your hand at making REAL pasta. Treat yourself to a few hours on the Mediterranean coastline, while Chef Randi guides you through the basics and some real saucy numbers. Mmm.

Pappardelle Pasta with Garlic Cream Sauce; Lasagna Abruzzo-Style with Four Cheeses; Chicken Scarpafello; Mediterranean Mixed Salad; Orange Olive Oil Bundt Cake.

DATE NIGHT IN STILLWATER: PIZZA FEVER

Randi Madden

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

Sumptuous, handmade 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 Pizza Bianca (tomato, fennel, mushroom, caramelized onions); Artichoke, Feta and Spring Onion; Asparagus, Zucchini and Goat Cheese.

GRAND NIGHT OUT: LITTLE ITALY

Lorelei McInerny

SP FRIDAY, APRIL 27, 6 - 8:30 PM, \$80 🍷

Chef Lorelei invites you into the Italian kitchen in this lively participation class. After arriving, you will be broken into groups where you will all be given a tasty task in making the meal. In the end, dinner will be served at the Italian Chef's table!

Ricotta and Roasted Grape Crostini; Kale, Mint and Feta Chop Salad; Lentil and Sausage Bolognese; Fresh Pasta; Lemon Semolina Syrup Cakes.

NIGHT OUT IN NORTH LOOP: FRENCH, SIMPLE, MAGNIFIQUE!

Brian Hauke

MPLS FRIDAY, APRIL 27, 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 Ragout; Crêpes with Fresh Fruit and Whipped Cream.

GRAND NIGHT OUT: THE SUSHI SMITHS

Koshiki Smith, Ben Smith

SP SATURDAY, APRIL 28, 6 - 8:30 PM, \$90 🍷

Koshiki and Ben Smith are back again to share their superb sushi skills and show you how to roll splendid sushi in this hands-on cooking class. If you loved sushi at Tampopo, this is the class for you!

Edamame with Olive Oil and Crushed Red Pepper; Three Kinds of Sushi; Spicy Tuna Rolls; Eel and Vegetable Roll; Smoked Salmon Mari Sushi; Panko Breaded Chicken Breasts; Miso Soup with Tofu; Baked Mochi and Green Tea Ice Cream.

NIGHT OUT IN NORTH LOOP: FROM MARKET TO KITCHEN

Manfred Krug

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

You sure can't beat cooking with market-fresh ingredients. Now that those wintery blues have been replaced with blue skies, it is the perfect time for you to inject some fresh ideas and flavors into your cooking.

Carrot and Quinoa Salad; Sweet Potato Parmesan Gratin; Ancho Chicken BBQ Chicken; Honey Yogurt Custard with Orange-Scented Berries.

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.

GLUTEN FREE SPRING

Robin Asbell

MPLS TUESDAY, APRIL 3, 6 - 8:30 PM, \$75 🍷

As the warm comfort food turns to bright spring dishes, you may be considering going gluten-free, or you ditched gluten long ago and just want some fresh ideas for spring. Either way, get ready to be GF in delicious style. Chef Robin shows off some simple techniques and knockout dishes that make the most of the season.

Scarlet Quinoa Salad with Raspberries and Baby Beets; Gluten-Free Potato Gnocchi with Asparagus and Lemon; Handmade Fresh Pasta Primavera; Lemon Clifton Cake.

FRENCH INSPIRED PALEO

Marie Sais

SP WEDNESDAY, APRIL 4, 6 - 8:30 PM, \$75 🍷

Join Chef Marie as she takes you through a few classic French recipes made in Paleo fashion. Think all of the best flavors without all the cream and lots of the good stuff that make Paleo, Paleo.

Frisée Iardon; Beef Bourguignon; Choucroute Garni (Meat and Sauerkraut); Ratatouille; Tarte Tatin.

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.

STREET FOOD FROM MALAYSIA TO MEXICO

Tracy Figueroa

SP TUESDAY, APRIL 3, 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.

HANDS-ON PASTA

Antonio Cecconi

SW MONDAY, APRIL 9, 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.

SRI LANKAN SPICES

Brian Hauke

MPLS WEDNESDAY, APRIL 11, 6 - 8:30 PM, \$75 🍴

Ah, Sri Lanka. Where do we begin to tell the tale and discern the tastes of Sri Lankan fare? With roots in Indian, Indonesian and Netherlandic (to name a few), this unique cuisine is essential for the foodie who has tried it all, not to mention the unbelievable aromas!

Honey Pork; Deviled Potatoes; Chicken Kottu Roti; Mango Cashew Pudding; Coconut Sambal; Kale Sambal.

TONGUE-THAI'ED

Tammy Haas

SW WEDNESDAY, APRIL 11, 6 - 8:30 PM, \$75 🍴

Featured in this class are some wonderful, authentic Thai recipes, including genuine classics for you to try making yourself. We'll sit down to a fine feast — and believe me, you'll certainly be tongue-tied with a gobful of these delicious eats.

Thai Grilled Chicken Skewers with Sweet-and-Spicy Dipping Sauce; Red Curry Shrimp Soup; Pad Thai; Coconut Ice Cream.

OH MY PIZZA PIE!

Colin Murray

MNTKA TUESDAY, APRIL 17, 6 - 8:30 PM, \$55 🍴

Sumptuous, handmade dough that fills the kitchen with the aromas of Italy, inventive sauces and toppings, and a taste that will knock your socks off! Yes, this is our pizza class, all right. In this hands-on course, Chef Colin, will guide you through pizza creation from start to plate. This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

Pizza Dough; Marinara Sauce; White Sauce; Garlic Butter Sauce; Myriad of Toppings.

SUSHI 101

Jeremy Reinicke

MPLS SATURDAY, APRIL 21, 6 - 8:30 PM, \$80 🍴

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.

RAMEN KNOW-HOW

Koshiki Smith, Ben Smith

SP MONDAY, APRIL 24, 6 - 8:30 PM, \$70

Inspired by her recent food trip to Yokohama and Tokyo, Japan, longtime ramen chef Koshiki Smith, from Tanpopo Noodle Shop, will share the know-how of ramen making. The only thing that won't be made from scratch is the bowl!

Ramen Broth; Wheat Noodles; Tare (soy basting sauce); Soft-Boiled Eggs; Chashu Pork; Green Vegetables; Pork Dumplings with Ponzu Sauce.

GET YOUR FRENCH ON!

Cynthia Maxwell

MPLS TUESDAY, APRIL 26, 6 - 8:30 PM, \$70

Hey, you! When was the last time you got your French on? It looks like you could use a French injection and Chef Cynthia is here to administer some French goodness onto your plate! Mmmm! C'est chic et magnifique!

Gougères (Gruyère cheese puffs); Vichyssoise (potato-leek soup); Galette au Champignons, Ciseau Suisse et Confit de Canard (savory pie with mushrooms, Swiss chard and duck confit); Poires Belle-Hélène au Cinq Épices Chinoises (five-spiced poached pear sundae with fudge sauce).

STIR-FRY IT!

Terry John Zila

SW MONDAY, APRIL 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.

CHINESE TAKEOUT

Tammy Haas

SP MONDAY, APRIL 30, 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.

FRESH FISH IDEAS

Manfred Krug

SW THURSDAY, APRIL 5, 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 Achioté; 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.

THE ART OF FRENCH COOKING: FISH

Van Keszler

SP TUESDAY, APRIL 10, 6 - 8:30 PM, \$75 🍴

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 Van as he leafs through the pages of this impressive volume and prepares a selection of seafood favorites.

Salmon Rillettes with Toast; Bouillabaisse with Basil Rouille; Moules au Meunière; Mediterranean Fish en Papillotte.

ADVANCED KNIFE SKILLS

Colin Murray

SP SATURDAY, APRIL 14, NOON - 1:30 PM, \$60 🍴

Wrap your fingers around the grip and gain the edge in this advanced knife skills class. Chef Colin will help you hone your skills to increase your speed for faster prep time, make your meals better and boost your knife-wielding confidence. Learn how to debone a whole chicken, supreme citrus, sharpen and maintain blades, and more!

Braised Chicken Thighs with Bell Peppers in White Wine Sauce; Oranges with Sweet Red Wine Sauce.

KNIFE SKILLS

Colin Murray

SP SATURDAY, APRIL 14, 9 - 10:30 AM, \$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.

KNOW YOUR GNOCCHI

Robin Asbell

SP MONDAY, APRIL 16, 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 Ragout; Pumpkin Gnocchi with Creamy Mascarpone Sauce; Spinach Gnuoli with Gorgonzola in Creamy Leek Sauce; Goat Cheese Gnocchi in Lemon Broccoli Rabe Sauce.

PIZZA WORKSHOP

Antonio Cecconi

MPLS TUESDAY, APRIL 24, 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.

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: PASTA

Marie Sais

SP FRIDAY, APRIL 6, 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 to make their own pasta dough, so they can discover how delicious their favorite food group can be. Ages 8-12 years, no parents required.

Spaghetti; Classic Red Sauce; Serious Sausage Lasagna; Ravioli in Cream Sauce.

KIDS COOK: PETITE BAKERS

Libby Bolen

SW SATURDAY, APRIL 7, 10 AM - 12:30 PM, \$60 🍴

Young bakers will earn their toque in this baking class where they will master the madeleine and other simple French pastries. Très magnifique! Ages 8-12 years, no parents required.

Eclairs; Madeleines; Vol-au-Vent.

KIDS COOK: KID COOKED, KID APPROVED

Peter Tignor

SP SUNDAY, APRIL 8, 11 AM - 1:30 PM, \$60 🍴

This class starts with a rock star menu lineup long-standing kid culinary favorites. What kid doesn't like mac 'n' cheese, pizza and chicken fingers? What parent doesn't like these? They will want to make this for dinner tonight! Your welcome.

Macaroni and Cheese Pizza; Cornflake Chicken Fingers; Triple Chocolate Brownies

Authentique French Butter

Hand-Rolled French Butter.
Order by April 23 before it becomes cheese!

ALL AGES: BRUNCH FOR THE BUNCH

Ranelle Kirchner

SP SATURDAY, APRIL 21, 10 - 11:30 AM, \$45 🍷

SP SATURDAY, APRIL 21, 12:30 - 2 PM, \$45 🍷

Hey, kids! Bring your favorite grown-up and learn how to make brunch for the bunch back home. Turn brunch on its head with these soon-to-be brunch classics. They are guaranteed to put a smile on your face and make brunch better than it already is. All attendees must register one adult with one child age 6 to 10. Seats are priced per person.

Strawberry Salad; Green Eggs and Ham'wich; Raspberry Pop-tart.

PASTA FOR ALL AGES

Marie Sais

MPLS SUNDAY, APRIL 29, 12 - 1:30 PM, \$45 🍷

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

Italian Greens with Vinaigrette; Homemade Pasta with Marinara Sauce; Chocolate Bite.

BOURBON AND BBQ

John Seal, Kevin Wencel

SP SATURDAY, APRIL 21, 6 - 8:30 PM, \$85

From the duo that brought you Scotch and Steak, it's BBQ and Bourbon! Kevin and John are back to bring you a whole new assortment of delicious eats, expertly paired with an assortment of small-batch boutique-style Bourbon whiskeys.

BBQ Spare Ribs with Minted Thai Colelaw; Chopped Brisket with Slow-Cooked BBQ Baked Beans; Pulled Pork with Carolina Sauce and Fresh Cornbread; Grilled Summer Fruit with Bourbon and Basil.

SEEKING SONOMA

Leslee Miller

MPLS SATURDAY, APRIL 21, 6 - 8:30 PM, \$85

Come 'uncork' Sonoma with the best of the best! Join Cooks' house sommelier, Leslee Miller of Amusée + Sip Better, as she fires up your palate for an adventurous look into the Sonoma Valley. Sip, savor and examine the delicious wines of this stunning wine growing region as Leslee leads you through a variety of grapes, appellations, wineries and travel tips -- gearing you up for your own next trip to wine country!

Wine Flight; Artisan Cheese Board.

SURFIN' TURFIN' USA!

Randi Madden

SP SUNDAY, APRIL 8, 4 - 6:30 PM, \$75 🍷

With spring in the air, now's the time to revitalize your repertoire and add some excitement to your plate with this hands-on session of Surf 'n' Turf! Whether it swims in the sea or trots the terrain, Chef Randi and our team of experts will show you that no matter where it came from, it's gonna be tasty!

Coconut Shrimp with Pineapple Mustard Sauce; Mango Jicama Salad; Sweet-and-Sour Crispy Chicken with Cilantro Lime Rice; Pineapple Rum Upside-Down Cakes.

ESCAPE TO THE MEDITERRANEAN

Tammy Haas

SP SATURDAY, APRIL 14, 6 - 8:30 PM, \$75 🍷

Few places in the world are quite as beautiful as the coasts of the Mediterranean — and we're just talking about the food! Taking inspiration from several Mediterranean destinations, Chef Tammy has prepared a sumptuous menu to help blow out the last of those winter cobwebs. Bon Voyage!

Bruschetta; Spinach Feta Salad with Pomegranate Dressing; Chicken en Papillote; Couscous with Apricots and Kalamata Olives; Potato Salad; Greek Yogurt Cheesecake.

LET'S DO BRUNCH

Terry John Zila

MPLS SUNDAY, APRIL 15, 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.

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.

IT'S ABOUT WINE, SISTER!

Cynthia Maxwell, Alison Perrier

SP THURSDAY, APRIL 12, 6 - 8:30 PM, \$85

Women of the wine world come together in this pairings class where the focus is women-owned vineyards and the fabulous wines they produce. Chef Cynthia is joined by Alison Perrier, of Perrier Liquors, for a remarkable evening of wine, food and fun. Cheers to Sisterhood in the culinary world!

Alice Waters' Garden Salad Tacos with Chimichurri with Domaine Carneros Pinot Noir from Eileen Crane; Ina Garten's White Pizza with Arugula, Roasted Tomatoes and Crispy Prosciutto with Chandon Blanc de Blancs from Pauline Lhote; Julia Child's Beef Bourguignon with Benzinger Cabernet from Lisa Amaroli; Christina Tosi of Milk Bar's Crack Pie with Chehalem Inox Chardonnay from Wynne Peterson-Nedy.

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.

CHEESE, GLORIOUS CHEESE!

Cynthia Maxwell

MPLS SUNDAY, APRIL 8, NOON - 2:30 PM, \$75 🍷

Queso, fromage, Käse, ost, paneer — no matter what you call it, it's all GLORIOUS! Our own Queso Queen, Chef Cynthia, invites you to the ultimate cheese-centric cooking class, featuring simple, flavorful dishes that champion all sorts of cheese.

Mascarpone with Grilled Peaches and Bourbon-Basil-Infused Honey; Boursin with Irish Soda Bread and Heirloom Tomatoes; Ricotta with Fresh Strawberry Jam on Buttermilk Biscuits; American Cheese Grilled Sandwiches with Green Chiles and Bacon.

KEY

SP CLASS IN ST. PAUL

SW CLASS IN STILLWATER

MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)

MNTKA CLASS AT ROTH IN MINNETONKA

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 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.