



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.

CHOWGIRLS KENTUCKY DERBY

Amy Brown, Heidi Andermack

SP TUESDAY, MAY 1, 6 - 8:30 PM, \$70

Chowgirls Killer Catering is back again with delicious vengeance, ready to show you folks some more of their favorite dishes, this time with some Kentucky flare! Swing on by and see what Amy and Heidi have cooking.

Baby Hot Browns; Benedictine Finger Sandwiches; Pimento Cheese, Pepper Jelly and Bacon Finger Sandwiches; Deviled Eggs; Strawberry Shrub;

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.

FANCY FRILLY CAKES!

Aleah Vinick

MPLS SUNDAY, MAY 6, 1 - 3:30 PM, \$75

There are few things more alluring in the culinary world than a beautifully decorated cake. Join us and learn the tips, tricks and techniques for successful, and stunning, decorating. Soon you'll be on your way to creating that custom cake that will be photoworthy!

Mini Mirror Glaze Cakes; Free-form Letter Cake with Berries; Chocolate Flower Cupcakes.

FRENCH PATISSERIE

Cynthia Maxwell

MNTKA TUESDAY, MAY 15, 6 - 8:30 PM, \$55

Bonjour, mes amis. Et bonjour, French pastry treats! Learn the necessary skills and secrets behind French bakery favorites in this fantastic Francophilic sweets class! Fluency in French not necessary. This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

Cherry Clafoutis; Citrus Madeleines; Millefeuille (crispy puff pastry with pastry cream); Chouquettes (sugar-studded choux pastry).

MACARONS: A DAY AT THE FRENCH BAKERY

Terry John Zila

SW SATURDAY, MAY 19, 10 AM - 12:30 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.

JUICY FRUIT BAKING

Cynthia Maxwell

SW SUNDAY, MAY 20, 11 AM - 1:30 PM, \$75

Chef Cynthia is baking up some sweet treats that are perfect for your spring culinary pursuit. Join her in whipping up the best of spring's pastries and cakes in this participation baking class.

Plum Crostata with Whipped Mascarpone; Buttermilk Cupcakes with Roasted Strawberry Buttercream; Black Forest Shortcakes with Red Wine Braised Cherries; Blueberry-Peach Upside-Down Cake.

BAKING FOR BEGINNERS

Aleah Vinick

MPLS TUESDAY, MAY 22, 6 - 8:30 PM, \$75

Ban the box mixes! Too many people get psyched out by baking: too complicated, too many formulas involved, too much effort. But really, all it takes is a few golden recipes and you'll have a stash of sweet favorites that will be a hit at any time, for any event.

Orange-Blackberry Crumb Bars; Upside-Down Strawberry Rhubarb Cupcakes; Pavlova Meringue with Grand Marnier-Macerated Strawberries; Salted Double Chocolate Chip Cookies.

CAFFEINATED CONFECTIONS

Randi Madden

SW SATURDAY, MAY 26, 10 AM - 12:30 PM, \$75

Sure, you drink coffee and tea, but how else are you using these versatile beverages? Get ready to bring your caffeinated love to a whole new level in this hands-on class, with Chef Randi teaching the art of infusing tea and coffee flavor into baked goods. Believe us, the results are swoon-worthy. Sweeten up your cooking adventures with a caffeine-packed class that will have you thinking of your beverages in a whole new way.

Salted Caramel Espresso Cupcakes; Earl Grey-Infused Coffee Cake; Maple Cake Doughnuts with Coffee Glaze; Lavender Green Tea Pound Cake.

TUSCAN SUNNY SIDE UP

Randi Madden

SW SUNDAY, MAY 27, 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.

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 NORTH LOOP: BAJA

Peter Tignor

MPLS FRIDAY, MAY 4, 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.

Baked 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: TACO-TACULAR

Cynthia Maxwell

SW FRIDAY, MAY 4, 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.

Celebrate Spring with Staub

Staub 3.5-qt. Braiser with Glass Lid

\$149.99 (regularly \$357.00)

NIGHT OUT IN NORTH LOOP: AVANT GARDEN

Colin Murray

MPLS **FRIDAY, MAY 4, 6 - 8:30 PM, \$80** 📍

In this forward-thinking class, Chef Colin will introduce to a whole new world of vegetarian, vegan and a few GF dishes that are as robust and flavorful as their full-fledged meat and non-vegan cousins. Meals that can save the world, actually. Come on! Sign up today and be a hero!

Roasted Squash Meatballs with Candied Walnuts; Beet Caviar with Dill and Bitter Greens; Vegetable Ceviche; Foraged Mushroom and Wild Rice Soup; Israeli Couscous Spoons; Raspberry-Stuffed Doughnut Holes.

DATE NIGHT: LONDON PUB FOOD

A COCKNEY'S DELIGHT

Randi Madden

SW **SATURDAY, MAY 5, 6 - 8:30 PM, \$80** 📍

'Ello ma'e! (Greetings friend!) 'Aa arr ya? Yoo Aw'wigh'? (How have you been? Are you well?) 'Aa abahit troi'in' sammink noo en eksioffin fer yer Jim Skinner, eh? (Would you be interested in trying something different and intriguing for your evening meal?) Ya wood? Pearly! Meet ya daahn 've Crocus 'ill Pab in Stillwoa'er wiv Chef Mahatma! (You would? Great! I'll see you at Cooks of Crocus Hill in Stillwater with Chef Randi!) Lor' Luv a duck! (???)

Drunken Shepherd's Pie; Creamed Spring Peas; Malted Mayo Chippies; Tikka Masala Rice; Banoffee Pie.

DATE NIGHT IN STILLWATER:

MOROCCAN FLAVOR

Brian Hauke

SW **FRIDAY, MAY 11, 6 - 8:30 PM, \$80** 📍

Morocco is regarded by some as the bohemian capital of North Africa. In this participation class, Chef Brian will be your guide as you bring this unforgettable menu to life, making a zesty feast that'd make Hemingway jealous.

Couscous Salad with Dates and Almonds; Chicken Tagine with Preserved Lemons and Olives; Moroccan Orange Walnut Salad; Galette des Rois.

NIGHT OUT IN NORTH LOOP:

THE MAY MARKET MEET-UP

Van Keszler

MPLS **FRIDAY, MAY 11, 6 - 8:30 PM, \$80** 📍

With spring in full swing, now is the perfect time of year to take a wander around some local farmers markets and source some fresh, organic fruits and veggies. And our master of market goods, Chef Van Keszler, knows exactly what to make with them!

Summer Squash Gratin; Herby Lentil Salad; Prosciutto-Wrapped Salmon with Lemon Yogurt Sauce; Roasted Strawberry-Lemon Curd Parfait.

DATE NIGHT IN STILLWATER: SPRING'S HERE!

Randi Madden

SW **SATURDAY, MAY 12, 6 - 8:30 PM, \$80** 📍

Celebrate the flavors that bloom in May in this lively Date Night class. Guaranteed to impress and satisfy any appetite!

Caramelized Onion Beer Bread; Maple Miso Glazed Meatballs; Brussels Sprouts Slaw; Gorgonzola Soufflé; Lemon Meringue Pie.

NIGHT OUT IN NORTH LOOP: SICILIAN SUMMER

Tammy Haas

MPLS **SATURDAY, MAY 12, 6 - 8:30 PM, \$80** 📍

We can assure you, this menu is Sicilian, NOT Italian. Bring your date and experience it for yourself as you create some zesty Sicilian treats and learn more about this tiny island's bounty. An opportunity not to be missed!

Housemade Fettuccine with Citrus Cream Sauce, Prosciutto and Shrimp; Eggplant Parmigiana with Crispy Breadcrumbs; Fennel Citrus Salad with Hazelnuts and Mint; Caramel Budino with Sea Salt Cream.

GRAND NIGHT OUT: COOKS TRATTORIA

Lorelei McInerny

SP **SATURDAY, MAY 12, 6 - 8:30 PM, \$80** 📍

At this lively Date Night class, you'll work in teams to prepare a portion of this tasty multicourse meal featuring elegant Italian classics. Chef Lorelei will set you up to jump into the kitchen and get cookin'! Then sit down and enjoy the feast with an adult beverage.

Prosciutto and Melon Salsa Crostini; Panzanella Salad; Handmade Pasta with Creamy Pesto Sauce; Sicilian Eggplant and Tomato Caponata with Grilled Chicken; Lemon Olive Oil Cake.

DATE NIGHT IN STILLWATER:

VIEW OF THE MEDITERRANEAN

Brian Hauke

SW **FRIDAY, MAY 18, 6 - 8:30 PM, \$80** 📍

While we can't provide a stretch of Mediterranean coastline with an olive tree for you to bask under, we can at least trick your taste buds into thinking that you're there, cooking and feasting upon delicious, authentic Mediterranean cuisine.

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

NIGHT OUT IN NORTH LOOP:

MEET ME IN MEXICO

Cynthia Maxwell

MPLS **FRIDAY, MAY 18, 6 - 8:30 PM, \$80** 📍

Feeling like some honest, authentic Mexican food? Then you'll have to meet me in Mexico! Chef Cynthia 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.

NIGHT OUT IN NORTH LOOP:

SPANISH FESTIVAL

Cynthia Maxwell

MPLS **SATURDAY, MAY 19, 6 - 8:30 PM, \$80** 📍

Join Chef Cynthia to prepare a multicourse meal featuring the flavors of Spain. 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.

Beef Skewers with Romesco Sauce; Ensaladilla Rusa (Spanish potato salad); Pastéis de Bacalhau (salt cod fritters); Paella with Chicken, Chorizo and Seafood.

DATE NIGHT IN STILLWATER: PASTA PARADISO

Randi Madden

SW **SATURDAY, MAY 19, 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 Scarpariello; Mediterranean Mixed Salad; Orange Olive Oil Bundt Cake.

MONDAY DATE NIGHT: ¡VIVA MEXICO!

Cynthia Maxwell

SW **MONDAY, MAY 21, 6 - 8 PM, \$65** 📍

Blow away the Monday doom 'n' gloom and join us for our very own Monday night fiesta in Stillwater! Some exciting, tongue-tickling recipes await your enjoyment, so come on down and say hasta la vista to those Monday Blues!

Spicy Shrimp Tacos with Cilantro Slaw; Chile and Lime Acorn Squash Tacos; Tortilla Chips with Guacamole; Mexican Chocolate Cake.

GRAND NIGHT OUT: AMERICAN STEAKHOUSE

Tammy Haas

SP **FRIDAY, MAY 25, 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.

DATE NIGHT IN STILLWATER:

FOOD TRUCK FAVORITES

Brian Hauke

SW **FRIDAY, MAY 25, 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 Brian will share the secrets of making his 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-face Arepa with Pork, Cumin Black Beans and Cotija; Doughnut Holes with Chocolate Peanut Butter Glaze.

NIGHT OUT IN NORTH LOOP:

GOURMET GLOBETROTTERS

Van Keszler

MPLS **FRIDAY, MAY 25, 6 - 8:30 PM, \$80** 📍

Chef Van is back from his round-the-world tasting trip, and he just can't decide which dish was his favorite — so he's going to show you how to make all of them instead! Sign up today for this unique cooking experience.

Aloo Tikki with Tamarind Chutney; Jerk Chicken Sliders with Pineapple Slaw; Ramen Noodles with Spicy Korean Dressing; Irish Cream Cookies and Boozy Milkshake.

NIGHT OUT IN NORTH LOOP:

THE MAY MARKET MEET-UP

Lorelei McInerny

MPLS **SATURDAY, MAY 26, 6 - 8:30 PM, \$80** 📍

With spring in full swing, now is the perfect time of year to take a wander around some local farmers markets and sources some fresh, organic fruits and veggies, and our mistress of market goods, Chef Lorelei, knows exactly what to make with them!

Summer Squash Gratin; Herby Lentil Salad; Prosciutto Wrapped Salmon with Lemon Yogurt Sauce; Roasted Strawberry-Lemon Curd Parfait.

DATE NIGHT IN STILLWATER:

SURFIN' TURFING USA

Randi Madden

SW **SATURDAY, MAY 26, 6 - 8:30 PM, \$80** 📍

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 Slaw; Sweet-and-Sour Crispy Chicken with Cilantro Lime Rice; Pineapple Rum Upside-Down Cakes.

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.

MEDITERRANEAN-PALEO-AN

Brian Hauke

SP **THURSDAY, MAY 8, 6 - 8:30 PM, \$75** 📍

It's time to look at Paleo from a Mediterranean point of view. Trust us, you won't regret it. Come see how Paleo is perfectly compatible with the Mediterranean way of eating in this unique hands-on experience.

Hummus and Baba Ganoush; Falafel; Dolmas; Kofta Kebabs; Tabbouleh Salad.

VEGETARIAN SPRING FLING

Robin Asbell

MPLS **MONDAY, MAY 14, 6 - 8:30 PM, \$70** 📍

Why spend extra money on meat when Robin's veggie dishes can't be beat? Come celebrate the sexy, green stars of springtime in this fun-filled, informative class that will have you embracing a more healthful lifestyle in no time.

Asparagus-Quinoa Risotto; Baby Greens and Roasted Spring Onions with Pistachio-Crusted Goat Cheese; French Spring Vegetable Soup with Edamame Pistou; Provençal Caramelized Onion, Greens and Chèvre Frittata; Triple Mushroom Creamy Linguine; Rhubarb Streusel Bars with Cashew Ice Cream.

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.

CURRY IN A HURRY

Brian Hauke

MPLS **THURSDAY, MAY 3, 6 - 8:30 PM, \$75** 📍

Can the rich, gorgeous flavors of curry be put on the kitchen equivalent of speed dial? Oh, yes. Join Chef Brian in this popular hands-on class. Revel in the big flavors, the nuanced dishes, and the tips and tricks that come with creating perfect curries.

Curried Root Vegetable Stew with Couscous; Slow-Cooker Curried Lamb over Rice; Som Tam (green papaya salad); Cà Ri Gà (Vietnamese curried chicken soup with baguettes).

WOK THIS WAY

Terry John Zila

SP **FRIDAY, MAY 4, 6 - 8:30 PM, \$75** 🍴

You may talk the talk, but we know how to wok the wok and so will you after attending this amazing Asian-inspired class. Get to grips with this ancient and versatile workhorse and let your taste buds and tummy reap the rewards. This is a Cooks favorite!

Chinese Sizzling Beef Lettuce Wraps; Spicy Mock Duck; Shrimp Fried Rice; Kung Pao Chicken; Dark Chocolate Coconut Simple Sundae.

SUSHI 101

Jeremy Reinicke

SW **SATURDAY, MAY 5, NOON - 2:30 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. Wov your friends and family with your sushi prowess, thanks to Chef Jeremy's step-by-step instructions through the process. From sushi vinegar to slammmin' 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.

HANDS-ON STUFFED PASTA

Antonio Ceccoli

SP **MONDAY, MAY 7, 6 - 8:30 PM, \$75** 🍴

Nothing beats fresh pasta, unless it happens to be fresh, STUFFED pasta! Chef Antonio returns to show you how to make and enjoy the real deal. In this hands-on, flour-filled class, you will practice using pasta machines to roll out dough and stuff with a variety of fillings.

Ravioli with Classic Meat Sauce; Tortellini with Mushroom and Brandy Sauce; Sardinian Ravioli with Aromatic Tomato Sauce; Cannelloni Ripieni di (filled with) Prosciutto and Spinach with Walnut Basil Sauce.

MEET ME IN THE MIDDLE

Zehorit Heilicher

MPLS **TUESDAY, MAY 8, 6 - 8:30 PM, \$70**

Chef Zehorit is takin' it to the streets of Israel to cook up the Middle Eastern version of fast food — skewers and kebabs in pitas. Colorful, flavorful and delicious, this fast food puts the golden arches to shame!

Smoky Dggplant and Moroccan Carrot Salad; Spiced Meatballs Baked in Tahini Sauce; Saffron Rice with Nuts and Dried Fruit; Chocolate Babka.

VIETNAMESE, PLEASE!

Cynthia Maxwell

SP **FRIDAY, MAY 11, 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.

THE JAPANESE VEGETARIAN

Koshiki Smith

SP **WEDNESDAY, MAY 16, 6 - 8:30 PM, \$70**

Fresh back from a trip to Japan, Koshiki Smith has brought back some wonderful inspiration for vegetarian, and all, cooking that is out of this world. Join us for a class sure to delight!

Chilled Tofu with Goma Sauce; Quick Pickle of Fresh Ginger in Rice Vinegar and Turmeric; Fried Spring Vegetable Marinated in Ponzu Sauce; Silken Tofu Steak with Mushroom Sauce; Rice with Young Peas.

SPRING FARE WITH NEW ENGLAND FLARE

Suzanne Schilling

SP **FRIDAY, MAY 18, 6 - 8:30 PM, \$75** 🍴

If you're a fan of rich, creamy dishes or sensational seafood, then this seasonal New England-themed class is for you! Come see what delights they're eating on the Northeast coast this time of year, without having to leave the comfort of St. Paul.

Spring Vegetable Salad of Jerusalem Artichokes, Radishes, Cucumber, Cannellini Beans, Feta and a Hazelnut Vinaigrette; Homemade Spinach Linguine with Spring Peas and Fresh Ricotta; Pork Tenderloin with Garlic and Rhubarb Salsa Verde; Blueberry Crumb Cake with Cinnamon Ice Cream.

PIZZA WORKSHOP

Antonio Ceccoli

SW **WEDNESDAY, MAY 23, 6 - 8:30 PM, \$75** 🍴

Looking for a time-tested, mama-approved way to dazzle your friends, family and guests? How about cooking up the best pizzas they'll ever eat! Chef Antonio is back to unveil the Italian secrets of making fresh pizza dough and a sampling of other authentic favorites.

Pizza Dough; Stuffed Rustic Pizza; Four-Season Pizza; Calzone.

TONGUE-THAI'ED

Tammy Haas

SP **SATURDAY, MAY 26, 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.

STIR-FRY IT!

Terry John Zila

SP **TUESDAY, MAY 29, 6 PM - 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.

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.

HOW TO BOIL WATER

Manfred Krug

SP **SATURDAY, MAY 5, 8:30 AM - 3:30 PM,**

SP **AND SUNDAY, MAY 6, 8:30 AM - 3:30 PM, \$295** 🍴

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, May 5th and 6th 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.

KNIFE SKILLS

Colin Murray

SW **SUNDAY, MAY 6, NOON - 2 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.

INSTANT PRESSURE

Tammy Haas

SW **WEDNESDAY, MAY 16, 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 and 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 and Rice Bowls; Lemon Herb Risotto with Seared Sea Scallops; Carnitas Tacos.

FRENCH STEAKHOUSE FANTASTIQUE!

Terry John Zila

SW **SUNDAY, MAY 20, 4:30 - 7:30 PM, \$70**

Mon Dieu, this is going to be delicious! Relax and join Chef Terry John for a beefy, going to be delicious! Relax and join Chef Terry John for a beefy, creamy, dreamy Francophile evening at the steakhouse. We promise you won't be disappointed!

Steak au Poivre (steak with peppercorn sauce); Frisée aux Lardons (curly endive salad with Roquefort and bacon); Haricots Verts with Shallots (French green beans); Profiteroles (cream puffs with ice cream and chocolate sauce).

HANDS-ON PASTA

Antonio Ceccoli

MPLS **TUESDAY, MAY 29, 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.

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: PETITE BAKERS

Libby Bolen

MPLS **SATURDAY, MAY 5, 10 AM - 12:30 PM, \$65** 🍴

Young bakers will earn their toque in this baking class where they will master the madeleine and other simple French pastries. Très magnifique!

Éclairs; Madeleines; Vol-au-Vent.

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.

BUBBLE AND BRUNCH FROM THE NORTHWEST

Alison Perrier

SP **SUNDAY, MAY 20, 11 AM - 1:30 PM, \$80**

Is it really brunch without mimosas? Of course not! That's why we're making sure that if you register for this cheeky brunch class, your hand will never be without a glass full of OJ and champagne for the duration! Beautiful brunch bites will also be served. Yes, mimosas are alcoholic. No, you can't attend if you're under 21. Knew you'd understand.

Grilled Salmon Benedict with Chimichurri Hollandaise; Sausage and Mushroom Strata; Roasted Beet Carpaccio with Capers and Truffles; Shrimp and Grits with Tabasco Brown Butter Sauce.

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.

SPRING INTO FLAVOR

Mike Shannon

MPLS **WEDNESDAY, MAY 2, 6 - 8:30 PM, \$70**

Now that winter has swirled to a close (thank you), those heavy comfort-food dishes give way to lighter, crispier, more healthful fare — and we've got just the chef to speed you into the season. Join Chef Mike as he shows off some distinctive dishes that have plenty of flavor, without the belly-expanding effects. With the bright tastes and creative flair of this class, you'll know for sure it's spring.

Zucchini Fritters with Roasted Balsamic Tomatoes; Mushroom Herb Quinoa Bowl; Arctic Char en Papillote with Fennel and Leeks; Weekday Cheesecake with Blueberries.

IFELIZ CINCO DE MAYO!

Suzanne Schilling

SP SATURDAY, MAY 5, 6 - 9 PM, \$75

Cinco de Mayo is a huge deal for everyone, north or south of the border. Join us to celebrate May 5th, Mexico's Day of Independence, in this quintessential Mexican class. ¡Viva Mexico!

Garlic soup from San Gabriel; Puebla-Style Rabbit in Red Piplán and Wild Mushroom with Classic Mexican White Rice; Cholula-Style Vegetable and Spinach Salad with Queso Fresco; Chocolate Tamales with Sweet Mexican Vanilla Custard Sauce;

EATING THE MN SPRING

Suzanne Schilling

SP SATURDAY, MAY 9, 6 - 8:30 PM, \$75

Although summer fruits and vegetables get plenty of affection (we love you, tomatoes!), don't skip spring's amazing selections. From fresh asparagus to buttery-tasting leeks to earthy morels, local spring choices will leave you hungry for more. Join Chef Suzanne in this hands-on class that showcases the best of the season.

Mixed Greens Salad with Broiled Meyer Lemons, Strawberries, Hazelnut-Crusted Goat Cheese Croutons, Fresh Chives and Lemon Dressing; Caramelized Leek and Asparagus Risotto; Chicken Scaloppine with Morels and Spring Vegetables; Rhubarb Cheese Strudel with a Vanilla Crègreave;me Anglaise and Rhubarb Compote.

THE ART OF ENTERTAINING WITH SAWDUST SAVVY

Lorelei McInerny

MPLS THURSDAY, MAY 10, 6 - 8:30 PM, \$99

We love teaming up with other local businesses and we LOVE Sawdust Savvy in Stillwater, so it only seemed natural for us to get together for a shindig! Start at Sawdust Savvy, where you'll take a 3 foot pre-stained piece of wood and turn it into your very own entertaining tray. Your masterpiece will have a chalkboard surface to label your culinary delights and decorative handles. Then mosey over to Cooks where Chef Cynthia will reward your artistic efforts with a glass of sangria and teach you a variety of recipes to serve on your new tray. PLEASE NOTE This class starts at Sawdust Savvy 324 S Main Street Suite #7 in Stillwater.

Sparkling Rose Sangria; Melon and Prosciutto Crostini, Garlicky Shrimp with Olive Oil, and Mini Miguelitos (flaky cream filled pastries).

GIRLS' NIGHT OUT: PIZZA PARTY

Lorelei McInerny

MPLS THURSDAY, MAY 17, 6 - 8 PM, \$65

All together now! Oh yes, it's Ladies' Night, come out for a bite, the Ladies' Pizza Night, oh what a night! (Oh what a night!) Assemble your gal pals and strut on over to the North Loop for the first and last word in outrageous Ladies' Pizza Parties!

Caesar Salad; Sausage and Mushroom Pizza; Limoncello Tiramisu.

All About Mom

LAST-MINUTE MOTHER'S DAY

Aleah Vinick

MPLS SUNDAY, MAY 13, 10 AM - 12:30 PM, \$75

Don't panic! You really don't have to go all out in order to impress Mom on her special day. In fact, we've got a few delectable recipes that are so simple that you needn't worry about making them until you roll out of bed on Mother's Day morning!

Fruit and Yogurt with Homemade Granola; Spring Vegetable Frittata; Strawberry Tarts; Savory Breakfast Quinoa Bowl; Homemade Sausage Patties.

SURF AND TURF: NOT YOUR AVERAGE MOTHER'S DAY!

Randi Madden

MPLS SATURDAY, MAY 12, 11 AM - 12:30 PM, \$80

If Mom's a meat eater, the frilly fruity brunch probably isn't going to light her up this Mother's Day. This year, we are offering a little something for the mom who wears the pants in the family.

Lobster Tarragon Salad Rolls; Hanger Steaks with Herbed Butter; Spring Vegetable Bake; Orange Cherry Pavlova; French 75 Cocktail.

MOTHER'S DAY AND LE CREUSET

Colin Murray, Manfred King

SP SUNDAY, MAY 13, 11 AM - 1:30 PM, \$80

SW SUNDAY, MAY 13, 11 AM - 1:30 PM, \$80

Cooks of Crocus Hill AND Le Creuset? Sounds like a recipe for the perfect Mother's Day gift! Show that wonderful mom how much you appreciate her with this delicious cooking experience. Join Chef Colin and Deb Apuli of Le Creuset for a day to remember. We won't forget the gift! To make it a little more special, we'll give you each a 9-inch-square Le Creuset baking dish, valued at \$50, to take home with you!

Charred Haricots Verts with Mint and Basil; Shakshuka (eggs baked in a spicy bacon-tomato sauce); Sweet Potato and Gruyère Gratin; Lemon Bites with Olive Oil and Flaky Sea Salt; French 75 Cocktail.

ALL AGES: HIGH TEA AT CROCUS HILL

Ranelle Kirchner

SP SATURDAY, MAY 12, 10 AM - 11:30 AM, \$45

SP SATURDAY, MAY 12, 12:30 - 2 PM, \$45

Here hear ye, hear ye, ladies and gentlemen, boys and girls of all ages. It gives us great pleasure to announce High Tea at Cooks of Crocus Hill. Please join us for a spot of tea and a splash of sophistication. All attendees must register one adult with one child age 6 to 12. Seats are priced per person.

Green Tea Madeleines; Egg Salad Finger Sandwich; Scones with Devonshire Cream, Honey, and Jam.

GETTIN' SAUCY FOR SUMMER!

Manfred Krug

SP MONDAY, MAY 21, 4 - 6 PM, \$75

Whenever we run a class on how to make great sauces, we often call on the services of one Chef Manfred Krug — because Chef Manny is renowned for being one saucy guy. In this class, Manny will be applying his culinary mastery to seasonal sauces perfect for bright summer meals.

Grilled Beef Flank Steak with Chimichurri Sauce; Grilled Vegetables with Pesto Basil; Chicken Thighs with Spicy Peanut Sauce; Red Pepper-Apricot Relish; Tropical Salsa; Apricot Ancho BBQ Glaze.

BLOSSOMING BRUNCH

Terry John Zila

MPLS SUNDAY, MAY 27, 11 AM - 1:30 PM, \$70

Take some time and treat yourself right! Get into Cooks for a brunch that will leave you looking through rose-colored glasses. Join Chef Terry John as he demonstrates some brunch classics that are beloved for a reason, along with some new favorites.

Lemon Ricotta Pancakes; Easy Brunch Soufflé; with Chorizo and Potato; Classic Quiche Lorraine; Caramelized Pineapple and Banana Bread Pudding.

FROM OCEAN TO GRILL

Van Keszler

SP SUNDAY, MAY 27, 6 - 8:30 PM, \$75

Most types of seafood benefit from the quick cooking and smoky flavor of grilling. Learn to sear fish so that you achieve a crispy outside while ensuring that the fish is cooked all the way through. We will discuss buying, preparing and storage of seafood, as well as the types of fire and smoke for the best results.

Sweet-and-Sour Grilled Salmon with Glazed Pineapple and Mint; Grilled Scallops with Corn-Avocado Relish; Shrimp and Vegetable Kebab with Dipping Sauce; Grilled Tuna Steaks with Cantaloupe Salsa.



New Crop Share! Surrender Salmon

... And it is darn tasty, too!
Ready to order today

KEY

- SP CLASS IN ST. PAUL**
- SW CLASS IN STILLWATER**
- MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)**

MNTKA CLASS AT ROTH IN MINNETONKA

PARTICIPATION CLASSES




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.