



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.

MACARONS: A NIGHT AT THE FRENCH BAKERY

Terry John Zila

SP WEDNESDAY, JUNE 6, 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.

EASY AS PIE

Aleah Vinick

SP SATURDAY, JUNE 9, 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.

FRENCH GALETTE DUET

Ranelle Kirchner

MPLS SUNDAY, JUNE 10, NOON - 2:30 PM, \$75

It's rare that you can find galette on the menu, let alone two! Register today for this essential French baking class and learn all about one of France's most popular and versatile flaky creations.

Goat, Leek and Potato Galette with Almond Crust; Cherry Galette with Ricotta Crust; Spring Pea and Arugula Salad.

THE ART OF FRENCH PASTRY

Randi Madden

SP SUNDAY, JUNE 10, NOON - 2:30 PM, \$75

Simplicity can be deceptive. For example, take pâte sucrée, a French pastry crust that's made with only 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.

EASY BREADS

Aleah Vinick

MPLS MONDAY, JUNE 11, 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.

RAISING THE BAR

Randi Madden

SW SATURDAY, JUNE 16, 10 AM - 12:30 PM, \$75

The bars are back and better than ever. This time, Cooks features four dessert bars so scrumptious you'll be the envy of everyone at the next cookout. Because let's face it, who can really compete with maple bacon streusel? Start practicing your humble "Oh, it's just something I whipped up" expression.

Strawberry Raspberry Crumble Bars; Orange Ginger Cheesecake Bars; Trail Mix Granola Bars (gluten-free); Coffee Cake Bars with Maple Bacon Streusel.

THE DOUGHNUT WHOLE

Aleah Vinick

SW SUNDAY, JUNE 24, 11 AM - 1:30 PM, \$75

We believe that doughnuts 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 doughnut, this class is for you!

Raised Glazed Doughnuts; Classic Buttermilk Doughnuts; Apple Fritters; Berry-filled Bismarcks.

CROSSIANTS 101

Randi Madden

SP SUNDAY, JUNE 24, 11 AM - 1:30 PM, \$75

In Paris, you can't walk two blocks without running into a small bakery pulling a batch of fresh-baked croissants out of the oven. Around here, not so much. In this hands-on class, Chef Randi will show you how to make light, buttery croissant dough, roll it out and create flaky pastries that would make a Frenchman drool.

Traditional Croissant; Pain au Chocolat; Sweet Ricotta Pinwheels; Two Savory Croissants.

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: SUMMER ONE BITE AT A TIME

Brian Hauke

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

At our lively, hands-on Date Night classes, you'll be split into teams to prepare a portion of a multicourse meal. Cooks will supply the wine and beer. This month, come in from the soaring humidity and swarming mosquitoes and enjoy a fresh look at summer in the Land of 10,000 Ingredients.

Crispy Salmon with Chile Citrus Sauce; Grilled Summer Vegetables with Chardonnay; Tamarind-Glazed Flank Steak with Mango Jicama Salsa; Rhubarb and Roasted Strawberry Sauce with Cinnamon Ice Cream.

NIGHT OUT IN NORTH LOOP: SUMMERTIME

Cynthia Maxwell

MPLS FRIDAY, JUNE 1, 6 - 8:30 PM, \$80

In this class, we are taking one of our most popular summer private event menus and offering it up for you to enjoy. We are quite confident you will love the lighter fare and flavor-packed recipes.

Herbed Lentil Salad; Grilled Chicken and Scallions with Romesco Sauce; Summer Squash Gratin; Roasted Strawberry Parfaits with Lemon Cream.

DATE NIGHT IN STILLWATER: WELCOME TO THE MAN CAVE

Randi Madden

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

Say goodbye to fancy libations and frilly salads! In this popular class, we'll show you how to cook and eat like REAL men! Meat two ways with lots of fixin's and potatoes, yep. Manly dreams come true!

Dry-Rubbed Flank Steak with Grilled Scallions, Tomatoes and Peppers; 60/40 Packed and Stacked Sliders with Multiple Toppings; Smashed Potatoes with Lemon Garlic Aioli; Roasted Whole Multicolored Carrots with Rosemary-Infused Butter Sauce; Honey Chipotle Vanilla Ice Cream Bonbons.

The Highlander of Tomato Knives

Wüsthof Classic 5" Tomato Knife

\$59.97 (regularly \$106.00)

while supplies last.

NIGHT OUT IN NORTH LOOP: MOROCCAN FLAVORS

Lorelei McInerny

MPLS SATURDAY, JUNE 2, 6 - 8:30 PM, \$80 🍷

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

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

DATE NIGHT IN STILLWATER: JAMAICAN BBQ

Brian Hauke

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

Chef Brian is a jerk expert. Come taste a variety of vibrant Caribbean flavors in this island-inspired class. It's chock-full of dishes that'll take you straight to Jamaica, mon!

Grilled Jerk Shrimp with Lemon Crema and Mango Salsa; Sticky Citrus Wings; Grilled Pork Tenderloin with Pineapple, Jalapeño and Lime Sauce; Caribbean Beans and Rice; Rum Chocolate Pudding Cakes.

NIGHT OUT IN NORTH LOOP: CHINESE TAKEAWAY

Van Keszler

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

When life gives you lemons, we say eat Chinese takeout! In this class, you will learn some of the secrets to creating tasty Chinese Takeout at home. Bring on the lemons of life!

Grilled Soy-Glazed Baby Bok Choy; Mongolian Beef with Jasmine Rice; Vegetable Pan-Fried Noodles; Triple Almond Cookies.

DATE NIGHT IN STILLWATER: GRILLING, JUST THE FACTS

Brian Hauke

SW SATURDAY, JUNE 9, 6 - 8:30 PM, \$80 🍷

Tonight we will learn to prepare a meal on the backyard grill with delicious results. Chef Brian will teach the fundamentals of meat preparation, grilling (direct and indirect), flavored wood chips, timing, heat choice, and the best techniques and methods.

Grilled Garlic- and Herb-Crusted Smoke-Roasted Whole Chickens; Peppered Portobello Mushroom Steaks with Parmesan Dressing; Grilled Fresh Mozzarella and Bread Skewers with Tomatoes; Red Onion and Pesto Vinaigrette; Grilled Pineapple and Banana Sundaes with Coconut Ice Cream.

NIGHT OUT IN NORTH LOOP: BELLY UP TO THE BAR

Randi Madden

MPLS SATURDAY, JUNE 9, 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; S'mores Cake Doughnuts.

DATE NIGHT IN STILLWATER: SUMMER ONE BITE AT A TIME

Brian Hauke

SW FRIDAY, JUNE 15, 6 - 8:30 PM, \$80 🍷

Come in from the soaring humidity and swarming mosquitoes and enjoy a fresh look at summer in the Land of 10,000 Ingredients. You'll be split into groups to prepare a portion of a multicourse meal. Cooks will supply a glass of wine or beer.

Crispy Salmon with Chile Citrus Sauce; Grilled Summer Vegetables with Chardonnay; Tamarind-Glazed Flank Steak with Mango Jicama Salsa; Rhubarb and Roasted Strawberries with Cinnamon Ice Cream.

NIGHT OUT IN NORTH LOOP: FRENCH SIMPLE MAGNIFIQUE

Van Keszler

MPLS SATURDAY, JUNE 16, 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.

DATE NIGHT IN STILLWATER: MEALS FROM THE MAN CAVE

Randi Madden

SW SATURDAY, JUNE 16, 6 - 8:30 PM, \$80 🍷

Say goodbye to fancy libations and frilly salads! In this popular class, we'll show you how to cook and eat like REAL men! Meat two ways with lots of fixin's and potatoes, yep. Manly dreams come true!

Dry-Rubbed Flank Steak with Grilled Scallions, Tomatoes and Peppers; 60/40 Packed and Stacked Sliders with Multiple Toppings; Smashed Potatoes with Lemon Garlic Aioli; Roasted Whole Multicolored Carrots with Rosemary-Infused Butter Sauce; Honey Chipotle Vanilla Ice Cream Bonbons.

MONDAY DATE NIGHT: FRENCH FLAVORS

Tammy Haas

SW MONDAY, JUNE 18, 6 - 8:30 PM, \$65 🍷

Bonsoir, mes petits chefs! Grab your beau or your beauty and mix it up a bit with us on Monday night. We all do a little cooking, you will do a little eating and before you know it, we will all be speaking with a slight romantic French accent. Ooh la la — sign us up!

Pissaladerie (caramelized onion and olive tart); Salade Niçoise with Tuna, Capers and a Six-Minute Egg; Grand Marnier and Chocolate Eclairs.

DATE NIGHT IN STILLWATER: GRILLING, JUST THE FACTS

Manfred Krug

SW FRIDAY, JUNE 22, 6 - 8:30 PM, \$80 🍷

Tonight we will learn to prepare a meal on the backyard grill with delicious results. Chef Manny will teach the fundamentals of meat preparation, grilling (direct and indirect), flavored wood chips, timing, heat choice, and the best techniques and methods.

Grilled Garlic- and Herb-Crusted Smoke-Roasted Whole Chickens; Peppered Portobello Mushroom Steaks with Parmesan Dressing; Grilled Fresh Mozzarella and Bread Skewers with Tomatoes; Red Onion and Pesto Vinaigrette; Grilled Pineapple and Banana Sundaes with Coconut Ice Cream.

GRAND NIGHT OUT: LITTLE ITALY

Lorelei McInerny

SP FRIDAY, JUNE 22, 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: BAJA

Brian Hauke

MPLS FRIDAY, JUNE 22, 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: MINNESOTA'S BOUNTY

Randi Madden

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

In this hands-on, date night experience you, and your date, will try your hands at creating and eating all of the summer season's best ingredients that Minnesota can offer. And what could be better than Stillwater on a beautiful summer eve?

Wild Rice Salad; Pecan-Crusted Walleye with Sun-Dried Cherry Pan Sauce; Zucchini Roseffe Tart; Roasted Strawberry and Lemon Cream Parfait.

GRAND NIGHT OUT: MOROCCAN FLAVORS

Van Keszler

SP SATURDAY, JUNE 23, 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; Moroccan Scented Orange Salad with Walnuts and Radishes; Galette des Rois.

DATE NIGHT IN STILLWATER: FOOD TRUCK FAVORITES

Brian Hauke

SW FRIDAY, JUNE 29, 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-faced Arepa with Pork, Cumin Black Beans and Cotija; Doughnut Holes with Chocolate Peanut Butter Glaze.

NIGHT OUT IN NORTH LOOP: TONGUE-THAI'ED

Tammy Haas

MPLS FRIDAY, JUNE 29, 6 - 8:30 PM, \$80 🍷

Featured in this class are some wonderful, authentic Thai recipes, including genuine classics for you to try making yourself, before sitting 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.

DATE NIGHT IN STILLWATER: STIR-FRY IT!

Terry John Zila

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

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.

NIGHT OUT IN NORTH LOOP: TIKKA CHANCE ON INDIAN

Lorelei McInerny

MPLS SATURDAY, JUNE 30, 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 Kulfis.

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.

PASTA LA VISTA, GLUTEN!

Robin Asbell

SP TUESDAY, JUNE 5, 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.

SMOKING AND GRILLING — VEGETARIAN STYLE

Robin Asbell

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

Smoke is hot right now (chortle)! Smoked and grilled dishes are hugely appealing, like sitting on the patio while the grill sears on. Smoky flavors are often reserved for meats and fish, but no longer. Chef Robin harnesses the power of smoking for vegetarian fare that you have to taste to believe. From buttery brie on a grilling plank to smoked tomato sauce, you'll capture the best of the patio, the grill and all its smoky goodness.

Planked Brie with Berries and Honey; Chipotle Cheddar Veggie Burgers with Avocado Salsa; Grilled Veggie Pasta with Smoked Tomato Sauce; Grilled Pistachio Pesto Pizza with Cauliflower and Feta.

MEXICAN-INSPIRED PALEO

Brian Hauke

MPLS MONDAY, JUNE 13, 6 – 8:30 PM, \$70

Join Chef Brian as he takes you through a few classic Mexican recipes made in Paleo fashion. Think all of the best flavors without all the carbs, but lots of the good stuff that makes Paleo, Paleo.

Shrimp Ceviche with Plantain Chips; Shredded Chicken Tacos with Paleo Tortillas; Spiced Cauliflower Rice; Mexican Chocolate Mousse with Coconut Whipped 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.

ITALIAN SUMMER HOLIDAY

Suzanne Schilling

SW THURSDAY, JUNE 7, 6 – 8:30 PM, \$75

Italian food doesn't just stop at pasta and pizza, no sir! During the summer months, the Italian dinner table is full of fresh fruits and vegetables, served with liberal drizzlings of olive oil and plenty of vino. So, if you love Italian cuisine but are looking for alternatives to the obvious fare, this is the class for you.

Fresh Tomato, Basil and Bread Soup; Grilled Summer Vegetables with Black Pepper Zabaglione; Grilled Mahi Mahi with Caponata di Zucchini, Green Olives and White Wine; Cannoli Napoleon with Pistachio, Chocolate Chips and Candied Oranges.

TACO-TACULAR

Cynthia Maxwell

SP FRIDAY, JUNE 8, 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.

GREEK FIRE

Suzanne Schilling

SW SUNDAY, JUNE 10, 4 – 6:30 PM, \$75

What happens when you combine thousands of years of culinary history with the freshest contemporary flavors available? You get Greek cooking. Rich in tradition and bursting with a diverse array of foods, Greek specialties are inviting and delicious. And Chef Suzanne shows you how to master them in this hands-on class that makes use of grilling and fire.

Quick and Easy Grilled Homemade Pita Bread with Cucumber Radish Tzatziki; Grilled Lamb Chops Marinated in Pomegranate, Red Wine and Mint; Greek Salad with Marinated Tomatoes, Cucumbers and Olives and Grilled Halloumi Cheese; Greek Almond Cookies.

HANDS-ON PASTA

Antonio Ceccoli

SW MONDAY, JUNE 11, 6 – 8:30 PM, \$75

You haven't eaten pasta until you've eaten the pasta you made yourself. Find out how just a few simple ingredients come together to create a new world of flavors, textures and experiences. You'll spend an enjoyable evening making pasta from scratch and sampling the amazing results.

Homemade Fettuccine Alfredo; Lasagna with Two Sauces; Tortellini with Mushroom Brandy Sauce; Baked Cannelloni.

THE PROVENÇALE GETAWAY

Van Keszler

SP FRIDAY, JUNE 15, 6 – 8:30 PM, \$75

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 this summer. Follow the lead of our resident globe-trotter, Chef Van, and plan your getaway to Provence, without leaving St. Paul!

Tapenade and Caramelized Onion Tart; Niçoise Salad; Bouillabaisse (seafood stew); Lavender Crème Brûlée.

PARISIAN SWEET PASTRIES

Suzanne Schilling

SW SATURDAY, JUNE 16, 10 AM – 12:30 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); Crpe Layer Cake with Whipped Chocolate Ganache Filling; Hazelnut Raspberry Financiers (small French nut cake) with Vanilla Bean Custard Ice Cream.

GLOBAL GRILL

Yia Vang

SP MONDAY, JUNE 18, 6 – 8:30 PM, \$75

If you're looking for something different to place over the hot coals this season, we have it! Enjoy the evening summer breeze and join Chef Yia Vang from Union Kitchen to prepare an amazing BBQ menu that is fit for the family and neighborhood!

Grilled Char Siu Pork with Spicy Chimichurri and Sticky Rice; Radish Salad; Lychee-Berry Cobbler.

GIRLS' NIGHT OUT: TAPAS AND SANGRIA

Lorelei McInerney

MPLS THURSDAY, JUNE 21, 6 – 8 PM, \$65

Nothing says summer girls night out like tapas and sangria. Gal pals unite and sample Spanish deliciousness at its best paired with tasty stone fruit sangria. This is going to be fun-packed night and we want to see all of you. But you do need to be 21 or over. Because sangria. You get it.

Beef Skewers with Romesco Sauce; Spring Spanish Salad with Serrano Ham; Strawberries in Spanish Sherry with Almond Cookies; Sparkling Stone Fruit Sangria.

THE ART OF PRIMO PIATTO

Antonio Ceccoli

MPLS WEDNESDAY, JUNE 27, 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.

BRUNCH BUNCH: STILLWATER EDITION

Cynthia Maxwell

SW SATURDAY, JUNE 30, 10 AM – 12:30 PM, \$75

Brunch! We all love it. We all want more of it. Brunch is everywhere and now we're offering this popular hands-on class in Stillwater. So, grab your Bunch Buddies and head to Stillwater for the Best of the Brunches. Yes, Brunch it's where you want to be ... Stillwater!

Honeycrisp Apple-Mascarpone Danish; Pancakes with Candied Bacon and Maple Syrup infused with 45th Parallel's Bourbon; Breakfast Sausage Hot dish; Individual Shitake Bundt Cakes.

THE SUSHI SMITHS

Koshiki Smith, Ben Smith

SP SATURDAY, JUNE 30, 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 Maki Sushi; Panko-Breaded Chicken Breasts; Miso Soup with Tofu; Baked Mochi and 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.

KNIFE SKILLS

Brian Hauke

MPLS SATURDAY, JUNE 16, 11 AM – 1 PM, \$60

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

Artisan Cheese Board.

FOOLPROOF SEAFOOD

Van Keszler

SW THURSDAY, JUNE 28, 6 – 8:30 PM, \$70

Lots of us love eating seafood, but when it comes to cooking ... well, that's another story. It's often hard to justify paying so much at the fishmonger when it can be so easy to mess up. But it doesn't have to be that way, and Van is here to prove it with five fearlessly fantastic dishes.

Crunchy Oven-Fried Cod with Tangy Tartar Sauce; Blackened Halibut with Cucumber-Pineapple Salsa; "Hobo Pack" Baked Cod with Zucchini and Tomatoes; Sautéed Red Snapper with Thai Coconut Curry Sauce.

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!

GAME NIGHT WITH MISCHIEF TOY STORE

Lorelei McInerney

SP SUNDAY, JUNE 24, 4 – 6:30 PM, \$45

Get set for Game Night with the folks from Mischief Toy Store, here on Grand Ave. Cooks will serve up a variety of game night eats and the team from Mischief will lead you in an a game night adventure. All ages welcome!

Build Your Own Pizza: Sauce, Cheese, Sausage ...; Classic Pizzeria Salad with Italian Herby Vinaigrette, Pepperoncinis and Croutons; Creamy Chilly Root Beer Float.

KIDS CAMP: BAKERY BASICS

Randi Madden

SP TUESDAY – THURSDAY, JUNE 19, 10 AM – 1 PM, \$225

Fire up the hot air balloon and set a course to the lands of freshly baked yumblers! Follow in the footsteps of our own baker/explorer, Chef Randi, to experience some of the world's tastiest baked goodies from America, Great Britain and France. No passport required for this sweet and savory trip! This class is a three-day series on June 19th, 20th and 21st. Seats are for kids only, ages 8–12.

Day One: New York – Black and White Cookies; Rugelach; New York-Style Pizza.

Day Two: Great Britain – Scones; Jaffa Cakes; Chelsea Buns.

Day Three: France – Fruit Clafoutis; Macarons; Pêche Montée (edible confectionery centerpiece).

KIDS CAMP: GLOBAL TOP CHEFS

Brian Hauke

SP TUESDAY – THURSDAY, JUNE 26, 10 AM – 1 PM, \$225

Send your kids around the world, without ever leaving the kitchen. In this three-day camp for children ages 8 and up, your kiddos will travel through multiple international cuisines, sampling and cooking along the way. From Italy's rich Alfredo sauce to Vietnam's spring rolls, your junior chef will learn to whip up dinner for the whole family. This class is a three-day series on June 26th, 27th and 28th. Seats are for kids only, ages 8–12.

Day One: Italy – Caesar Salad; Homemade Pasta; Marinara Sauce; Pesto Sauce; Alfredo Sauce; Lemon-Olive Oil Cakes.

Day Two: Latin – Flour Tortillas; Salsa Mexicana; Guacamole; Fried Tortilla Chips; Fajitas with Chimichurri Sauce; Mexican Chocolate Coffee Cake.

Day Three: Asia – Lettuce Wraps; Spring Rolls with Nuoc Cham; Stir-Fried Chicken and Vegetables; Cilantro Lime Rice; Pineapple Upside-Down Cakes.

KIDS CAMP: THE BAKER'S APPRENTICE

Cynthia Maxwell

SW TUESDAY - THURSDAY, JUNE 26, 10 AM - 1 PM, \$225 🍷

In this three-day camp for kids, junior bakers will learn the basics, from bread and scones to cakes and cookies. With a solid foundation, kids can create some amazingly delicious treats, with plenty of creativity along the way. Give your kids the baking skills they can use for a lifetime — and maybe they'll make you some Danish, bread and treats, too. This class is a three-day series on June 26, 27 and 28. Seats are for kids only, ages 8–12.

Day One: Ham and Swiss Turnovers; Grapefruit Yogurt Bread; Blueberry Muffins with Cream Cheese Filling; Oatmeal Maple Scones.

Day Two: Amish White Bread with Salted Honey Peanut Butter; Vanilla Bean Sprinkle Cookies; Orange Blackberry Crumb Bars; Smore Bark.

Day Three: California Chicken Flatbreads; Double Chocolate Cake; Key Lime Tartlets; Peach Melba Crisp.

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.

CRUISIN' FOR A BOOZIN'

Cynthia Maxwell

SP FRIDAY, JUNE 29, 6 - 8:30 PM, \$85 🍷

Beer and wine are well and fine, but after a hot summer's day, nothing beats a cool cocktail. And we know a thing or two about fixin' a mean drink! In this lovely Libations class, you'll be sampling a dazzling range of tropical tidbits, with each round accompanied by a themed cocktail.

Coconut Shrimp with Pineapple Mustard Sauce and Mai Tais; Mango Jicama Salad and Hurricane Cynthia; Sweet-and-Sour Crispy Chicken with Coconut Lime Rice paired with Peach Sangria; Bananas Foster with Dark & Stormys.

PRETTY IN PINK

Alison Perrier, Colin Murray

SP THURSDAY, JUNE 14, 6 - 8:30 PM, \$85 🍷

It's back! Rosé screams from the '70s, but we are loving its return! Fresh from the terroir of France, this rosy beauty is not just for ladies who lunch on the Riviera; it's for all of us. In this class, you will learn all the right and wrong reasons to pair rosé with whatever strikes your fancy — and then some.

TBD.

All About Dad

FATHER'S DAY STEAK OUT WITH WÜSTHOF

Van Kessler

SP SUNDAY, JUNE 17, 4 - 6:30 PM, \$80 🍷

What could be better than steak, German knives and a date with Dad? In this steak-centric cooking class you and Dad will not only enjoy a grilled feast, but you will also receive a free gift of stainless steel skewers (value of \$19.99). Happy Father's Day, Dad!

Lemon-Marinated Grilled Shrimp with Caper-Parsley Aioli; New Potato and Green Bean Salad with Dijon Vinaigrette; Classic Steakhouse Kebabs; Belgian Lambic Cherry Crisp with Vanilla Whipped Cream.

FIRE IT UP!

Terry John Zila

SW SUNDAY, JUNE 17, 4 - 6:30 PM, \$70 🍷

Have tongs, will travel: nothing beats the feeling of throwing some fresh options on the grill and this class boasts techniques that will grant you grill master status in no time. Chef Terry John shares secrets for guest-impressing favorites like grilled pizza and even grilled pasta. Fire it up!

California-Style Grilled Pizza; Korean Kalbi Ribs; Grilled Tomato Pasta al Burro with Grilled Mozzarella Skewers; Banana Nutella S'mores.

COOKING FOR ALL AGES: FATHER'S FAVORITES

Ranelle Kirchner

MPLS SUNDAY, JUNE 17, NOON - 1:30 PM, \$45 🍷

MPLS SUNDAY, JUNE 17, 2:30 - 4 PM, \$45 🍷

Dads and Dudes (or Darlings) will have great time together cooking and eating some classic Dad-fare. Highlights include, but are not limited to, quality time at the grill and time in the kitchen learning and snacking along the way. Kids must be 6–10 and accompanied by one adult per child.

Coleslaw; Sweet Potato Fries; Game Burger (50/50, bison/beef).

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.

TIME TO BBQ: GOURMET GRILL

Jeremy Reinicke

SP SATURDAY, JUNE 2, 6 - 8:30 PM, \$75 🍷

There's always more time to barbecue! Here's another edition of Time to BBQ, with a hot new menu, more grilling tips and lots more laughs. If you can't catch the first round — or just can't get enough time on the grill — this class is a can't-miss.

Mediterranean Quail with Frisée Salad; Halibut with Lemon-Thyme Beurre Blanc; Grilled Lamb Skewers with Avocado Relish; Grilled Asparagus with Boursault Sauce; Grilled Peach with Brandy Sauce.

GOING WHOLE HOG

Manfred Krug

SW THURSDAY, JUNE 14, 6 - 8:30 PM, \$75 🍷

If your interest in pork goes beyond bacon, we have the class for you. In this pork-focused class, you will not only learn about basic to finer cuts, you'll also learn how to prepare them and get results of pure delicious pork goodness.

Mongolian Glazed Pork Chops; Pork Tenderloin with Apricot Ancho BBQ; Cuban Pork Shoulder Roast; Red Cabbage Slaw; Skin-on Mashed Potatoes.

SURFIN' TURFIN' USA

Randi Madden

MPLS FRIDAY, JUNE 15, 6 - 8:30 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 Slaw; Sweet-and-Sour Crispy Chicken with Cilantro Lime Rice; Pineapple Rum Upside-Down Cakes.

SOUTHERN SUMMER FAVORITES

Mike Shannon

MNKA TUESDAY, JUNE 19, 6 - 8:30 PM, \$45 🍷

Summer provides great opportunities to share meals with friends and family without pretense but should never be short on fun or flavor. Join native Southerner Chef Mike for some of his favorite Southern summer food. This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

Real Pimento Cheese; Bacon-Laced Skillet Cornbread with Chile-Lime Butter; Frogmore Stew (aka low country boil) with Shrimp, Andouille, Corn and Potatoes; Mike's Cocktail Sauce; "Navlins-Style" Bananas Foster.

SALAD ... ENTREE?: SUMMER EDITION

Tammy Haas

SP MONDAY, JUNE 25, 6 - 8:30 PM, \$70 🍷

Summer is nearing its zenith, meaning it is salad season — but can who can survive on salad alone? You can! Sit back and learn all the tips and techniques to create filling summer salads while nibbling away at the menu.

Chile-Lime Noodle Salad with Sesame-Crusted Chicken; Smoked Trout Salad Niçoise; Maple-Mustard Pork Tenderloin with Apple, Bacon and Blue Cheese Salad; Grilled Steak Salad with Heirloom Tomatoes, Roquefort and Artisan Croutons.

Stunning Summer Strawberries

Just imagine all the tasty treats you can create!
Order by June 20th.

KEY

SP CLASS IN ST. PAUL

SW CLASS IN STILLWATER

MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)

MNKA CLASS AT ROTH IN MINNETONKA

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.