



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.

SARA'S TIPSYS PIES VISITS COOKS

Sara Hayden

SW THURSDAY, JULY 19, 6 - 7:30 PM, \$45

Sara's Tipsy Pies are a real treat and a local favorite in Stillwater. We've begged, bothered and badgered Sara for the longest time to disclose her State Fair-winning secrets. And after much pleading, Sara will be making a one-time appearance in our Stillwater kitchen to present samples of some of her (and our) favorite pies and share a few tips on how to make your own pie Blue Ribbon worthy!

Three of Sara's favorite Tipsy Pies.

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.

PIE IN THE SKY

Cynthia Maxwell

MPLS SUNDAY, JULY 1, 11 AM - 1:30 PM, \$75

Join Chef Cynthia as she guides you through the techniques and tips of flaky crusts, light, crumbly bases and, of course, the delicious fresh ingredients that go into the center of scrumptious seasonal pies.

Butterscotch-Peach Hand Pies; Smore Pie; Lemon Meringue Pie; Cherry Berry Lattice Pie.

SAVORY-SWEET BAKED TREATS

Randi Madden

SP SUNDAY, JULY 1, 11 AM - 2 PM, \$75

Weather you prefer sweet with a savory edge or savory with a sweet finish, this participation class will focus on bringing both tastes into focus and leave you craving nothing more! Join Chef Randi in the kitchen to get the dough rolling, the seasoning sprinkled, tarts out of the oven and samples served. Yum!

Raspberry Tarts with Crème Anglaise; Tart with Roasted Fennel, Preserved Lemon, Carrots and Chèvre; Strawberry Basil Lemon Cake Roll; Sausage Apple Spirals.

MACARONS: A NIGHT AT THE FRENCH BAKERY

Terry John Zila

MPLS THURSDAY, JULY 12, 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.

HANDS-ON BAKERY BREAKFAST

Randi Madden

SW SUNDAY, JULY 8, 11 AM - 1:30 PM, \$75

Add some delight to a weekend (or any day!) with these choice breakfast baked goods that comfort and delight all at once. You'll get your hands dirty in the kitchen with State Fair award winner, Randi Madden to learn all her tips and tricks for making the tastiest cakes, biscuits, pastries and muffins imaginable.

Blueberry Streusel Pound Cake; Sweet Macadamia Brown Sugar Swirl Biscuits with a Maple Glaze; Puff Pastry with Sun-Dried Tomatoes, Goat Cheese, Herbs and Olive Oil; Cranberry Orange Ginger Scones.

AROUND THE WORLD IN 80 BAKES

Ranelle Kirchner

SP SATURDAY, JULY 14, 10 AM - 12:30 PM, \$75

This next episode of Around the World in 80 Bakes hails from Down Under. Chef Ranelle will be guiding and teaching recipes for a few favorite desserts and sweet treats from Australia and New Zealand. Fair dinkum, cobber!

Pavlova with Strawberry Sauce; Fresh Curd Tart with Currants; Anzac Biscuits.

SUMMER BOUNTY BAKING

Cynthia Maxwell

SW SUNDAY, JULY 15, 11 AM - 1:30 PM, \$75

If there is to be one constant in your life, surely it should be baking! The baking calendar is full every day of the year, especially in summertime, when sweet, summer fruits are the flavor de jour. Sign up for this unmissable baking class, with bright, flavorful summer baked goodies and a few baking skills you can use all year round!

Upside-Down Mango Cupcakes; Roasted Peach and Blueberry Shortcakes; Meringue Nests with Lemon Curd and Strawberries; Raspberry and Cream Cake Roll.

FLOUR POWER

Randi Madden

SP SUNDAY, JULY 22, 11 AM - 1:30 PM, \$75

Join Chef Randi as she experiments in the kitchen with flours other than All-Purpose. Think brown rice, almond, rye, gluten-free flours and even some tapioca and nut varieties. You will produce many delicious bites to sample along your flour journey. We're confident after this class you'll have more flour power than you'll know what to do with and your sweet tooth will be satisfied!

Strawberry and Cherry Crisp Pie; Dark Brown Sugar Chocolate Chip Cookies; Yeasted Gluten Free Sweet Rolls.

SUMMER BREADS

Aleah Vinick

SP TUESDAY, JULY 24, 6 PM - 8:30 PM, \$75

If you thought that bread making was reserved for winter's deep dark days, think again. Summer breads are the perfect accompaniment to overflowing garden bounty and seasonal farmers market finds. In this hands-on class, Chef Aleah guides you through two quick breads and one yeast bread, using a wealth of summer's abundant vegetables and fruits.

Strawberry Cream Cheese Bread; Farmers Vegetable Bread; Roasted Tomato Flatbread.

THE MINNESOTA BAKERY

Cynthia Maxwell

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

Ah, the North Star State: home of character-building winters, Ole, Lena, an enormous blue ox AND some of the best baked treats you can get your hands on! Chef Cynthia, who knows more about baking than just about anyone, will be sharing some of her favorite and perfected recipes for a few of Minnesota's most iconic baked goodies.

Individual Nutella Bundt Cakes with Hazelnut Praline; Grain Belt and Bacon Beer Bread Muffins with Cheddar Cheese Dipping Sauce; Honeycrisp Apple Hand pies; Scotcheroo Budinos (butterscotch pudding with chocolate whipped cream and caramelized krispies).

CRIOSSANTS

Randi Madden

SW SUNDAY, JULY 29, 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.

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.

GRAND NIGHT OUT:

ASADO — THE ULTIMATE BBQ

Cynthia Maxwell

SP FRIDAY, JULY 6, 6 - 8:30 PM, \$80

Asado: the Central and South American answer to the barbecue. Many of the basic principles remain the same as the good ol' BBQ, but comparing BBQ to asado is like comparing a Ford pickup to a Rolls Royce! So if you're a fan of grilled food and yearn for something just that little bit more special, the Asado class is for you!

Choripan (chorizo sausage and chimichurri baguette sandwiches); Matambre (pepper- and egg-stuffed flank steak); Strip Steaks with Tomatillo Salsa; Ensalada Criolla (red pepper and tomato salad); Pionono con Dulce de Leche (jelly roll cake).

Your breakfast
never looked better.

All-Clad Hard Anodized
10" and 12" Fry Pan Set

\$99.99 (regularly \$150.00)

DATE NIGHT IN STILLWATER: ON THE ITALIAN COAST

Suzanne Schilling

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

Italian cuisine doesn't just stop at pizzas, oh no! The northeastern, Adriatic Coast is famous for its pasta, seafood and legendary pork. In this hands-on class, you will experience firsthand the secrets and techniques for creating some of these amazing North Italian staples in your own kitchen.

Grilled Pork Chops with Cipollini Onion and Chianti Wine Sauce; Chilled Fresh Tomato, Basil, and Bread Soup; Grilled Vegetables with Walnut Sauce; Crêpes with Blueberry Compote and Lemon Ice Cream.

DATE NIGHT IN STILLWATER: BACKYARD BARRIO

Randi Madden

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

Put some delicious heat into your next date night. In this hands-on class, Chef Randi will give you plenty of insight into how to bring Spanish, Mexican and Southwestern flavors into your next backyard gathering. Freshen up your dishes with classic flavors like avocado, cilantro and lime, and even learn how to make your own tortilla chips! After working in teams to prepare a portion of the meal, our chef will bring it all together as you enjoy the feast and a tasty beverage.

Chicken Poblano Sliders; Avocado Salsa with Cilantro Lime Rice; Southwest "Tater" Salad; Homemade Tortilla Chips; Toasted Coconut Cupcakes.

NIGHT OUT IN NORTH LOOP: PERFECTLY SPICED

Cynthia Maxwell

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

We've all had that too-hot-too-hot spice moment, where you end up gulping milk to put out the fire on your tongue. But there's a way to use those hotter spices so they impart amazing flavor without setting off your body's smoke alarm. In this hands-on class, Chef Cynthia reveals the secrets of perfect spicing in dishes like jambalaya and jerked salmon, so you can spice it up without burning down.

Chicken Jambalaya with Creole Sauce and Cayenne; Jerked Salmon with Orange Jalapeño Chutney; Spaghetti with Spicy Lamb Meatballs and Red Curry Sauce; Chipotle Chocolate Mousse.

MONDAY DATE NIGHT: BELLA NOTTE

Manfred Krug

SW MONDAY, JULY 9, 6 - 8 PM, \$65 🍷

If you're looking for a cool date, it's time to stop "Garfield-ing" and start loving Mondays! Why? Monday is the ideal date night (and lots of restaurants are closed on Monday eves) and Cooks of Crocus Hill is offering the perfect couples menu for you and your little pookie!

Caesar Salad with Crouton and Crispy Capers; Pasta with Creamy Garlic White Wine Sauce; Limoncello Trifles with Berries.

NIGHT OUT IN NORTH LOOP: VEGETATION STATION

Ranelle Kirchner

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

All aboard the fruity express, 'cause this train is headed to Vegetation Station! In this unique look at all that is good and green, we'll show you the incredible potential for wholesome and hearty fruit- and veggie-based dishes and prove that meat doesn't always make the meal. So climb aboard! This train has no brakes! Woo woo!

Green Beans and Mushrooms with Tahini and Lentils; Watercress and Chickpea Soup with Rose Water and Ras El Hanout; Charmoula Eggplant with Bulgur and Yogurt; Halva Mousse Parfait with Blueberry Compote and Chickpea Brittle.

DATE NIGHT IN STILLWATER: ST. CROIX RIVIERA

Manfred Krug

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

Whether you're having a date night with mom, your sweetie, your BFF or a new coworker, you're in for a fun-filled and delicious evening with this blend of summertime favorites. After working in teams to prepare a portion of the meal, Chef Manfred will bring it all together as you enjoy the feast and a tasty beverage.

Pan-Seared Wild Salmon Filets with Green Lentils and Balsamic Essence; Frisée Salad with Goat Cheese Croquettes; Ginger-Carrot Soup; Grilled Asparagus; Profferoles with Fresh Berries and Cream.

DATE NIGHT IN STILLWATER: ONLY IN MINNESOTA

Cynthia Maxwell

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

When it comes to good food, we really do live in a wonderful state. We have unparalleled access to both homespun and haute cuisine. Join us to prepare a meal that is native to the Land of 10,000 Lakes.

Grain Belt-Battered Cheese Curds; Minnesota Corn and Tomato Salad with Fresh Herbs; Jalapeño Popper Juicy Lucys; Maple Nut Goodie Bars.

NIGHT OUT IN NORTH LOOP: SRI LANKAN SPICES

Brian Hauke

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

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

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

DATE NIGHT IN STILLWATER: ONLY IN MINNESOTA

Cynthia Maxwell

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

When it comes to good food, we really do live in a wonderful state. We have unparalleled access to both homespun and haute cuisine. Join us to prepare a meal that is native to the Land of 10,000 Lakes.

Grain Belt Battered Cheese Curds; Minnesota Corn and Tomato Salad with Fresh Herbs; Jalapeño Popper Juicy Lucys; Maple Nut Goodie Bars.

NIGHT OUT IN NORTH LOOP: IN SEASON

Van Keszler

MPLS SATURDAY, JULY 21, 6 - 8:30 PM, \$80 🍷

At Cooks of Crocus Hill, we like to keep up to date with current trends, particularly when it comes to seasonal produce. Sign up now to learn what's in this season and what's out, ensuring that your repertoire this summer is not only fashionable, but also fresh, delicious and rewarding too.

Market-Fresh Salad with Smoked Paprika Croutons; Green Beans and Thick-Cut Bacon Potato Salad; Pork Tenderloin with Peach Cherry Mostarda; Flourless Chocolate Cake with Raspberry Coulis.

DATE NIGHT IN STILLWATER: BACKYARD BARRIO

Randi Madden

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

Put some delicious heat into your next date night. In this hands-on class, Chef Randi will give you plenty of insight into how to bring Spanish, Mexican and Southwestern flavors into your next backyard gathering. Freshen up your dishes with classic flavors like avocado, cilantro and lime, and even learn how to make your own tortilla chips! After working in teams to prepare a portion of the meal, our chef will bring it all together as you enjoy the feast and a tasty beverage.

Chicken Poblano Sliders; Avocado Salsa with Cilantro Lime Rice; Southwest "Tater" Salad; Homemade Tortilla Chips; Toasted Coconut Cupcakes.

NIGHT OUT IN NORTH LOOP: GARDEN PARTY

Lorelei McInerney

MPLS FRIDAY, JULY 27, 6 - 8:30 PM, \$80 🍷

Prepare your palms for an evening of endless high-fives and your mouth for some delectable garden goodness, because the class tonight is going to be legendary! Join us in Minneapolis's hottest neighborhood along with Chef Lorelei for a few helpings of effortless vegetables and good flavors ideal for any backyard bash!

Blue Cheese and Walnut Profferoles; Montana Mint-Kale Salad; Spicy Fried Sweet Potato and Beef Sandwich with Feta; Fresh Raspberry and Chambord Cream Tart.

DATE NIGHT IN STILLWATER: MEET ME IN MEXICO

Brian Hauke

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

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

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.

SALADS: ALL DRESSED UP

Robin Asbell

SP MONDAY, JULY 9, 6 - 8:30 PM, \$70

At the height of summer, no one wants to be slaving over a hot stove, making heavy meat and potatoes — not when you could enjoy delicious one-dish salads, served with lashings of sensational dressings and packed with flavor. Easy to master and rewarding every summer!

Scarlet Quinoa, Radish, Beet and Raspberry Salad with Pistachios; Big Buddha Bowl with Edamame and Pea Shoots and Creamy Turmeric Dressing; Crispy Sesame-Crusted Tofu Strips on Rice Noodles and Veggies in Holy Basil Pesto; Thai Tuna Salad Bowl with Sweet Pickles and Lime-Chile Dressing.

MEDITERR-PALEO-AN

Brian Hauke

MPLS MONDAY, JULY 23, 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.

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.

PIZZA WORKSHOP

Antonio Ceconi

SP MONDAY, JULY 2, 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.

SICILIAN SUMMER

Tammy Haas

SP SATURDAY, JULY 7, 6 - 8:30 PM, \$75 🍷

No one, but no one, does summer food like the Sicilians. In this class a fan of Mediterranean, Italian or Sicilian cuisine, this is the class for you. Featuring traditional Sicilian dishes that are so authentic, you just might think you're sipping wine on a trattoria veranda, watching the olives grow in the distance. Sign us up!

House-made 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.

MEXICAN STREET FOOD

Suzanne Schilling

SW SUNDAY, JULY 8, 4 - 6:30 PM, \$75 🍷

For centuries, Mexico's street vendors have been luring diners with an array of savory and sweet items, from spiced string cheese to fritters that melt in your mouth. Can't get to Mexico City anytime soon? No worries? Bring the best of Mexican street food into your kitchen instead. After working in teams to prepare a portion of the meal, Chef Suzanne will bring it all together as you enjoy the feast!

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

DIM-SUMMER

Terry John Zila

SP FRIDAY, JULY 13, 6 - 8:30 PM, \$75 🍷

Who says dim sum has to be in the realm of fall and winter dishes? Not Chef Terry John. Join him in this hands-on class that showcases the freshest seasonal ingredients in a dim sum meal to remember. From delicate, crunchy shrimp nests to rich crab dumplings, you'll learn the skills you need to make dim sum into a new favorite summer activity.

Bean Curd Rolls with Shrimp; Stuffed Scallion and Pork Pancakes; Chile Crab Dumplings; Coconut Custards with Chocolate Sauce.

SPANISH BRUNCH

Van Keszler

MPLS SATURDAY, JULY 14, 10 AM - 12:30 PM, \$75 🍷

Brunch menus tend to be the same little procession of dishes, endlessly repeated. Until now. Join Chef Van in this hands-on class that puts distinctive Spanish flair into those late-morning meals. With secrets like making your own Spanish omelet and elevating eggs to a whole new level via a trifle, you can infuse Spanish flavors into every at-home brunch gathering.

Spanish Omelet; Garlic Shrimp; Grilled Zucchini with Tomato Vinaigrette; Watermelon, Manchego and Serrano Ham Salad with Sherry Dressing; Spanish Fruit Trifle.

SUSHI 101

Jeremy Reinicke

MPLS SATURDAY, JULY 14, 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 slammim' 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 PASTA

Antonio Ceconci

SP MONDAY, JULY 16, 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.

AMERICAN CUISINE: FROM SEA TO SHINING PRAIRIE

Terry John Zila

SP FRIDAY, JULY 20, 6 - 8:30 PM, \$70

From the redwood forest to the Gulf Stream waters, Chef Terry John demonstrates the techniques for turning out American classics. This meal was made for you and me!

Chesapeake Bay Crab Cakes; Iceberg Lettuce Wedge with Iowa Maytag Blue Cheese and Bacon; Southern-Style Smothered Pork Chops; Twice-Baked Idaho Potatoes; Key Lime Pie.

GO FISH; LOCAL

Brian Hauke

MPLS WEDNESDAY, JULY 25, 6 - 8:30 PM, \$70

In Minnesota, we love our fish. With 10,000 lakes, this is home to a wide variety of delicious specimens such as bass, trout and catfish (to name a few). In this class, we'll be putting a spin on some local favorites, perfect for any fish fan.

Spicy Butter Steamed Bass; Trout with Preserved Lemon Vinaigrette; Indian Spiced Catfish and Avocado; Lake Trout with Fingerling Potatoes and Bacon.

HANDS-ON STUFFED PASTA

Antonio Ceconci

SW SUNDAY, JULY 29, 4 - 6:30 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.

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.

GETTIN' SAUCY FOR SUMMER!

Manfred Krug

SP MONDAY, JULY 23, 6 - 8:30 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.

KNIFE SKILLS

Brian Hauke

SW SATURDAY, JULY 14, 10 AM - NOON, \$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.

COOKWARE 101: ESSENTIAL BENEFITS

Tammy Haas

SP SUNDAY, JULY 29, NOON - 1:30 PM, \$45 🐾

Clearing out old cookware for shiny new pans is an exciting chapter in your kitchen's story. Equally exciting, is knowing the types of cookware to have at the ready which makes meal prep more effortless and tasty. In this one of a kind class, Chef Tammy will teach the features and benefits of cookware based on function, materials, style and brand. She'll also prepare recipes that are a perfect pairing with different options.

This class benefits House of Charity in Minneapolis, an essential non-profit helping empower individuals to achieve independence with the essentials, like cookware, for a fresh start in life. It also coincides with our yearly Cookware Trade In Event. By donating a piece of your old cookware, Cooks will give you 20% off a shiny new piece of cookware as a thank you! Valid July 5-31. Some exclusions apply. See store for details.

Sign up today, write a happy new chapter for your kitchen, your family and for a family in need. Be someone's hero!

THE ART OF FRENCH COOKING: FISH

Brian Hauke

SW TUESDAY, JULY 31, 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 Brian as he leads through the pages of this impressive volume and prepares a selection of seafood favorites.

Salmon Rilletes with Toast; Seafood Bouillabaisse with Basil Rouille; Moules au Meunier (mussels in butter and herbs); Mediterranean Fish en Papillote.

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 CAMP: COOK-OFF IN THE KITCHEN

Lorelei McInerny

SP TUESDAY - THURSDAY, JULY 10, 10 AM - 1 PM, \$225 🐾

Lights, camera, cook-off! Some of the most exciting shows for kids these days are all about battles with pots, whisks and plenty of culinary know-how. But no need to make a jaunt to the Food Network sets when Cooks will put your junior chef in the spotlight right here. We re-create three popular arenas — Cutfthroat Kitchen, Chopped and Cupcake Wars — that provide hands-on cooking adventures, friendly competition, and of course, fun galore. This class is a three-day series on July 10th, 11th and 12th. Seats are for kids only, ages 8-12.

Day One: Cutfthroat Kitchen Brunch Edition: Each team will make Lemon Ricotta Pancakes; Green Smoothies; Zesty Citrus Salad; Biscuits with Sausage Gravy. Each team will randomly draw from the "chef's hat" a challenge that will either help or hinder the production of each recipe!

Day Two: Chopped Classic Picnic Time: Each team will create a fantastic picnic meal with an appetizer, entree with side, and a dessert. The catch is, each group must use all the ingredients Chef provides AND make the food taste good! Ever had potato salad with marshmallows?

Day Three: Cupcake Wars: Kids will prepare their cupcakes. Two cupcakes (one sweet and one savory) will be judged on taste alone, one will be judged on decoration, and the last one will be judged on taste and presentation.

KIDS CAMP: COOK-OFF IN THE KITCHEN

Manfred Krug

SW TUESDAY - THURSDAY, JULY 17, 10 AM - 1 PM, \$225 🐾

Lights, camera, cook-off! Some of the most exciting shows for kids these days are all about battles with pots, whisks and plenty of culinary know-how. But no need to make a jaunt to the Food Network sets when Cooks will put your junior chef in the spotlight right here. We re-create three popular arenas — Cutfthroat Kitchen, Chopped and Cupcake Wars — that provide hands-on cooking adventures, friendly competition, and of course, fun galore. This class is a three-day series on July 17th, 18th and 19th. Seats are for kids only, ages 8-12.

Day One: Cutfthroat Kitchen Brunch Edition: Each team will make Lemon Ricotta Pancakes; Green Smoothies; Zesty Citrus Salad; Biscuits with Sausage Gravy. Each team will randomly draw from the "chef's hat" a challenge that will either help or hinder the production of each recipe!

Day Two: Chopped Classic Picnic Time: Each team will create a fantastic picnic meal with an appetizer, entree with side, and a dessert. The catch is, each group must use all the ingredients Chef provides AND make the food taste good! Ever had potato salad with marshmallows?

Day Three: Cupcake Wars: Kids will prepare their cupcakes. Two cupcakes (one sweet and one savory) will be judged on taste alone, one will be judged on decoration, and the last one will be judged on taste and presentation.

KIDS COOK: COOKIE MONSTERS

Libby Bolen

SW SATURDAY, JULY 21, 10 AM - 12:30 PM, \$60 🐾

You like cookie? You want to make cookie? Chef Libby like cookie. Chef Libby share yummy-nummy cookie recipe with kids who like cookie. Like cookie? Cookie good? You make cookie! Amazing cookie, scrumptious cookie, MANY COOKIE! Come make cookie! COOOOOKIE!

Unicorn Bars; The PERFECT Chocolate Chip Cookie; Lemon Meringue Sandwich Cookies.

KIDS CAMP: THE BAKER'S APPRENTICE

Cynthia Maxwell

SP TUESDAY - THURSDAY, JULY 24, 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 July 24, 25 and 26. 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; S'more Bark.

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

ALL AGES: ICE CREAM SOCIAL

Lorelei McInerny

SP SATURDAY, JULY 28, 10 AM - 11:30 PM, \$45 🐾

There aren't many things in this world that garner the approval of all ages, but one thing I think we can all agree on is how ice cream is basically the best thing ever created. In this parent/guardian and child class, you and your little buddy can share your love for the best thing ever created — ice cream! Children must be aged 6-10 and be accompanied by one adult. Seats are priced per person.

Ice Cream Truffles; Sprinkle Bowl Sundaes; Banana Ice Cream Sandwiches.

KIDS COOK: CAMPFIRE FEAST

Cynthia Maxwell

MPLS SUNDAY, JULY 29, 11 AM - 1:30 PM, \$60 🐾

After a fun-packed day of kayaking, hiking and spending time in the woods, there is nothing more rewarding than lighting the campfire and roasting yourself a few tasty s'mores. Prepare for s'mores and more in this Kids Cooks class. Check out these yummy and easy recipes, guaranteed to have you crowned campfire king, or queen, this summer! All attendees must register one adult with one child age 6 to 10.

Trail Mix Bites; Fully Loaded Campfire Nachos; Barbecue Chicken and Pineapple Foil Packs; S'mores Cones.

KIDS CAMP: TEENAGE TAKEOVER

Cynthia Maxwell

SP TUESDAY - THURSDAY, JULY 31, 11 AM - 2 PM, \$225 🐾

If you love the idea of developing your teen and their cooking techniques, or they dream of learning from a professional chef — the time has arrived! This inspiring cooking camp for teens builds the essential skills needed to conquer the kitchen — even if they've never cooked an egg! From appetizers to main courses to desserts, your teen will be taking their skills to the next level. This class is a three day series on July 31st, August 1st and 2nd. Seats are for teens only, ages 13-17.

Day One: Caprese Bruschetta; Creamy Herb Dip with Crudités; Spicy Black Bean, Corn, and Avocado Dip with Pita Chips; Hearty Chicken Chowder.

Day Two: Sheet Pan Lemon Garlic Chicken and Roasted Vegetables; Pork Chops with Dijon Cider Pan Sauce; Hazelnut and Asparagus Spring Salad; Mediterranean Couscous.

Day Three: Buttermilk Quick Bread; One-Bowl Chocolate Cake with Vanilla Bean Buttercream; Strawberry Shortcakes; Blackberry-Peach 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.

50 SHADES OF ROSÉ

Alison Perrier

SP THURSDAY, JULY 12, 6 - 7:30 PM, \$55

"Alison placed the bottle in front of her, causing a bead of dewy condensation to trickle its way down the elegant, glass neck. I stared, mouth agape, at the stunning, pinkish idol before me. Sensing my excitement, she firmly grasped the bottle by the neck, her knuckles pearly white from her grip as she plunged the corkscrew ..." You see where this is going. Join us for an evening of pink drinks, as Sommelier Alison Perrier talks rosé, its history and the perfect pairing. And you'll take home a free Schott Zwiesel rosé wine glass!

Artisan Cheese Board.

SAKE IT TO ME! TANPOPO NOODLE

Koshiki Smith

SP SATURDAY, JULY 21, 6 - 8:30 PM, \$80

Benjamin Smith knows fine sake when he sees it, and Koshiki Smith is a genius with Japanese cuisine. Together, these two make quite the delicious duo. They're pairing exquisite light bites and smooth sake from Japan. A must for any sushi fan or for those looking for a twist on wine and beer pairing. Banzai!

Sushi with Smoked Salmon and Avocado; Agedashi Tofu; Tsukune-Grilled Chicken on Skewers with Teriyaki Sauce; Miso-Marinated Salmon with Ginger Aioli; Banana Tempura with Ginger Ice Cream and Walnut Praline.

BETTER WITH BEER

Randi Madden

SW WEDNESDAY, JULY 25, 6 - 8:30 PM, \$80

Lots of places claim to be the land of beer. Germany, Britain, Belgium, Czechia, etc., etc. But if you're looking for some of the best beer for both cooking and (obviously) drinking, Minnesota is home to some truly outstanding tipples of all shapes, sizes, strengths and so on. Not only will we be showing you some of our favorite drops of the good stuff, we'll also show you how to make some beer-tastic recipes that highlight these local bevs!

Lift Bridge Farm Girl Beer Bread; Surly Hell Beer Brats with Pickled Vegetables; Black Bean Burgers with Red Pepper Spread; Fennel, Leek, Red Cabbage Salad; Indeed Apple Fritters.

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.

SUMMER STEAKS AND SIDES

Manfred Krug

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

Everyone knows summer's finest flavors start on the grill and are enjoyed al fresco. Join Chef Manfred to learn how to prepare the best summer steaks and stunning sides that are sure to please all your guests.

Cumin-Crusted Strip Steaks with Grilled Avocados; Garlic Spinach; Cilantro Smoky Corn and Tomato Salad; Grilled Sweet Potato Salad with Sweet-Sour Bacon Dressing; Mudslide Cookies.

REAL BREAKFAST, REAL FAST!

Aleah Vinick

SW SATURDAY, JULY 7, 10 AM - 12:30 PM, \$75

Too busy for breakfast? Join us for a hands-on class that is designed to create easy and delicious breakfast options that you can easily work into a busy morning routine. We will even share tips on how to prepare your breakfasts ahead of time, so breakfast can be ready real fast. Rise and shine, Sunshine!

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

COASTAL SEAFOODS: FRESH CATCH

Keane Amdahl, Nils Westdal

SP WEDNESDAY, JULY 18, 6 - 8:30 PM, \$75

When it comes to sourcing ingredients, we strive to find organic, responsible and ethical sources. This rings especially true with our seafood. Few people know more about responsible fishing than our pals Nils and Keane from Coastal Seafoods. Dive in to learn about sustainable fishing practices and a variety preparation techniques that will inspire your next weeknight meal.

Thai Style Scallop Poke; Seared Tuna Tataki Salad; Broiled Salmon Soba; Whole Grilled Herb Stuffed Snapper with Sweet & Sour Pineapple Salsa.

SUMMER LOVIN': COOKING FOR TWO

Van Keszler

MPLS WEDNESDAY, JULY 18, 6 - 8:30 PM, \$75

Just the two of us. We can make it if we try! With Chef Van's recipes, that's certainly true. Whether you're a new couple, empty nesters or just two people who like to eat together, these hearty salads using seasonal ingredients will make your life easier and still tickle your taste buds.

Grilled Steak Salad; Mexican Chicken Salad; Lemon Thyme Grilled Chicken; Pan Bagnat; Fresh Fruit Crisp.

SUMMERY BRUNCH

Tammy Haas

SW SUNDAY, JULY 22, 11 AM - 1:30 PM, \$75

Mornings are cool and the weather is fine; it's the perfect time to have friends over. Chef Tammy will show you how to create an elegant yet easy brunch menu utilizing the fruits, vegetables and herbs of the season.

Shashuka (poached eggs in tomato pepper sauce); Spicy Honey Bacon; Tater Tot Waffles with Smoked Salmon; Fennel Citrus Salad; Mango Bellini.

GIRLS' NIGHT OUT: GRILL POWER!

Cynthia Maxwell

SP THURSDAY, JULY 26, 6 - 8 PM, \$65

Ever watched a man while he's grilling? Slouched over, beer in one hand, spatula in the other, lazily flipping burgers whenever it suits him, undeserved sense of superiority when it comes to cooking on open flame? Tsk. Never send a man to do a woman's job! Assemble your gal pals for a fiery evening of great grilled food from our own grill boss, Chef Cynthia. Grill Power! Woo!

Grilled Stonefruit Salad with White Wine Sabayon; Lemon and Garlic Marinated Chicken with Greek Salad; Balsamic Grilled Eggplant with Roasted Tomatoes and Goat Cheese on Sourdough Toast; Hazelnut Butter Cookies.

MIDSUMMER FAVORITES

Mike Shannon

MNTKA TUESDAY, JULY 24, 6 - 8:30 PM, \$55

Celebrating fruits and vegetables when they are the most plentiful from local and regional growers is a great way to fill your table. Join Chef Mike as he shares ways to bring some midsummer favorites to your next gathering.

Seared Scallops with Asparagus; Stuffed Zucchini Boats; Rib eye with Chimichuri; Rustic Peach Tart.

GRILLING EN FRANÇAIS WITH EMILE HENRY

Tammy Haas

SP FRIDAY, JULY 27, 6 - 8:30 PM, \$75

You may know your way around a BBQ, but you haven't grilled until you've grilled en Français! Oui, oui! Chef Tammy and our good friends at Emile Henry are teaming up for the ultimate stoneware grilling class, essential for any grill queen or king. Register today and receive a free Emile Henry pizza stone (valued at \$50) when you attend. Très bien!

Grilled Zucchini and Onions with Soy-Sake-Butter Sauce; Whole Grilled Salmon with Lemon Mustard Vinaigrette; Five-Spice Lacquered Chicken; Black Forest Ham, Goat Cheese and Spinach Pizza.

PICKLE YOUR FANCY

Randi Madden

MPLS SATURDAY, JULY 28, 11 AM - 12:30 PM, \$45

If you're new to canning, Minnesota State Fair Blue Ribbon winner Chef Randi has something for you that may pickle your fancy! Yes, our own captain of canning will be giving you a crash course in canning your own delicious pickled produce. You can can!

Asian Refrigerator Pickles; Strawberry Wine Freezer Jam.



Meet the sweetest Crop Share around.

Sweet Dark Cherries from Michigan. Order by July 21st

KEY

- SP CLASS IN ST. PAUL**
- SW CLASS IN STILLWATER**
- MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)**
- MNTKA 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 cancelling is necessary, and a one-week advance notice is given, we will offer you store credit usable toward the purchase of another class of your choice. We appreciate your understanding that there will be no exceptions made to this policy. The class fee includes instruction, printed recipes and tasting portion of the food prepared. In the event that Cooks of Crocus Hill cancels a class, a full refund will be given and you will be notified as soon as possible. Cooks of Crocus Hill does not cancel classes due to weather. The information in this schedule is subject to change. Please refer to our website for current class information and to confirm dates, times and location.

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Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.