



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.

PORK-A-PALOOZA!

Neel Sahn

SP SATURDAY, AUGUST 18, 6 - 8 PM, \$65

We met Neel Sahn a year ago when he made a pit stop at Cooks. He's the real deal, butcher, instructor and chef, and his culinary skills are second to none, particularly when it comes to pork. He's a St. Olaf grad who learned his craft at the Culinary Institute and then at Fat Duck in England — by most accounts Nirvana for all things pork. He now spends his days providing educational experiences on behalf of the National Pork Board.

Tasting menu consisting of: Cured Meat platter of Prosciutto, Lomo, Speck Americano, Prosciutto Picante; Baguette with Shaved Ham, Goat Cheese Butter, and Strawberry Preserves; St Louis Ribs with Alabama White BBQ Sauce; German Sausage with Pretzel Gremolata and Pickled Mustard Seeds; Ribeye Tomahawk Chop with Bagna Cauda; Nam Tok Pork Neck; Braised Pork Cheek; Gnocchi with Nduja butter; Charred Cauliflower with Grilled Lemon Vinaigrette and Jowl; Peach, Mache, and Cured Ham with Citrus Dressing.

Baking + Confections

From basics to master classes, our Baking + Confections classes focus on everything from innovative new techniques to tried-and-true recipes for bread baking, candy making and more.

BAKE LIKE THE BEST, IN THE BEST

Randi Madden

SP SATURDAY, AUGUST 4, 10 AM - 12:30 PM, \$75

What is the difference between baking in silicone vs. traditional baking pans? Does Silicone brown? Is the release as great as everyone says? Attend this class and experience for yourself silicone's best kept secrets for perfect baking every time. As a gift from our pals at Trudeau (producers of magnifique silicone baking products) you will receive a FREE fluted cake pan (valued at \$20), with your registration.

Southern-Style Pumpkin Sweet Loaf; Lemon Buttermilk Cupcakes with Citrus Frosting; Figgy Pudding Bars with Browned Butter Icing; Orange-Lemon Olive Oil Bundt Cake.

EASY BREADS

Aleah Vinick

SW SUNDAY, AUGUST 5, 11 AM - 1:30 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.

GIRLS' NIGHT OUT: HAPPY HOUR CUPCAKES

Cynthia Maxwell

MPLS THURSDAY, AUGUST 9, 6 PM - 8 PM, \$65

These little cakes have been hittin' the sauce — and not the raspberry coulis! Delight in some cocktail hour-inspired cupcakes intended just for grown-ups. In addition to learning how to make and decorate these liqueur-infused beauties, you'll be treated to a cocktail to add to the fun.

Minty Mojito Cupcakes; Pink Champagne Cupcakes; Chocolate Grasshopper Cupcakes.

SUMMER FRUIT: BUCKLES, CRISPS AND GRUNTS

Cynthia Maxwell

SP SATURDAY, AUGUST 11, 10 AM - 12:30 PM, \$75

Are you ready to learn some new recipes and techniques for the abundance of summer fruits? Come join us in this hands-on baking extravaganza where we will learn four invaluable methods of cooking with summer fruits. There will be plenty of whipped cream and ice cream available to enjoy alongside!

Almond-Plum Buckle; Peach-Pecan Crisp; Spiced Blueberry Grunt; Cream Shortcakes with Berries.

WHAT CHOUX TALKIN' ABOUT?!

Ranelle Kirchner

SW SATURDAY, AUGUST 11, 1 - 3:30 PM, \$75

Pronounced "pot ah SHOO" (à vos souhaits!), French specialty pâte à choux might mean "cabbage paste," but it's got nothing to do with the crunchy vegetable. Instead, it's a versatile dough that forms the base for some of the dreamiest, must-have pastries on the planet. Think cream puffs, éclairs and profiteroles. (If that's what cabbages tasted like, we'd all be farmers.) In this hands-on class, Chef Ranelle reveals the secrets of these divine desserts.

Pâte à Choux; Chocolate Glazed Éclairs; Cream Puffs filled with Crème Chantilly; Paris-Brests; Gougères.

JULIA CHILD'S BIRTHDAY TOUR

Cynthia Maxwell

SP WEDNESDAY, AUGUST 15, 6 - 8:30 PM, \$70

Help celebrate Julia's birthday with a culinary tour from *Mastering the Art of French Cooking*. Whether you come to learn some tricks or to celebrate Julia's birthday, you'll get to sample plenty of delicious treats that would make Madame Child oh-so-proud!

Reine de Saba (Queen of Sheba cake); Blueberry Clafouti; Chocolate Mousse; Savarin; Tarte aux Cerises Flambées (cherry tart flambé); Le Marly — La Riposte (French strawberry shortcake with rum-soaked brioche).

FRESHLY BAKED BREAKFAST

Libby Bolen

MPLS SATURDAY, AUGUST 18, 10 AM - 12:30 PM, \$75

Some prefer a jog or a cup of joe to start the day, but the Cooks of Crocus Hill team prefers starting the most important meal of the day with the smells of freshly baked goodies. Come on down to the North Loop and learn how to start the day right with a freshly baked breakfast!

Tumeric Latte Scones; Butter Biscuits and Quick Jam; Puff Pastry Breakfast Egg Tarts; Lemon Cardamom Sweet Rolls with Cream Cheese Icing.

FRENCH MACARON WORKSHOP

Amy Kovacs

SP THURSDAY, AUGUST 23, 6 - 8:30 PM, \$75

Half the fun of visiting France is seeing those shops that feature gorgeous, petite, richly colored treats piled high in pyramids of deliciousness. No need to book a trip, though, when Chef Amy can teach you to make your own. Learn the difference between French and American versions of these beautiful little pastries.

Mocha Cacao Nib; Key Lime; Lemon with Apricot Elderflower Jam; Strawberries and Cream.

THE ART OF FRENCH BAKING

Randi Madden

SP SATURDAY, AUGUST 25, 10 AM - 12:30 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.

BLUE-RIBBON BAKE-OFF

Randi Madden

SW SUNDAY, AUGUST 26, 11 AM - 1:30 PM, \$75

State Fair ribbon winner Randi Madden is here to share her tips and tricks for tasty, gorgeous baking beauties. She'll show you how to dazzle friends, family and Fair judges alike in this make and taste experience!

White-Ribbon Cherry-Chocolate Walnut Bars; Cranberry-Orange Crunch Muffins; Almond Shortbread; Mexican Hot Chocolate Brownies.

Nature's Original Candy

Peaches

Order by August 24th.

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: SICILIAN SUMMER

Manfred Krug

SW FRIDAY, AUGUST 3, 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.

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.

NIGHT OUT IN NORTH LOOP: THE PROVENÇALE GETAWAY

Van Keszler

MPLS FRIDAY, AUGUST 3, 6 - 8:30 PM, \$80

The meeting point for Northern Europe and the Mediterranean, the south of France is home to some of the world's greatest cuisines, and is just the ticket for mixing up your repertoire 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.

NIGHT OUT IN NORTH LOOP: SURFIN' TURFIN' USA

Tammy Haas

MPLS SATURDAY, AUGUST 4, 6 - 8:30 PM, \$80

With summer here, it's now 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 Peter 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.

GRAND NIGHT OUT: JAMAICAN BBQ

Brian Hauke

SP SATURDAY, AUGUST 4, 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: MOROCCAN FLAVORS

Brian Hauke

MPLS FRIDAY, AUGUST 10, 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 Scented Orange Salad with Walnuts and Radishes; Galette des Rois.

DATE NIGHT IN STILLWATER: PICNIC IN PARIS

Randi Madden

SW SATURDAY, AUGUST 11, 6 - 8:30 PM, \$80

Summer is the time to think about outdoor dining, and the French have nailed the art of the perfect picnic. Forget the usual potato salad and hot dogs. In this class, you will learn all the tips and techniques to pack your basket with enough French flare to turn your picnic blanket (or dining room table) into a Michelin Star restaurant in no time.

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

MONDAY DATE NIGHT: PERFECT SUMMER

Manfred Krug

SW MONDAY, AUGUST 13, 6 - 8:30 PM, \$65

Mmm with a capital M! Do we have some super summer recipes for you. Swing on over to Stillwater and learn how to make some of these light, bright summer bites, each the perfect staple for any summer shindig.

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

DATE NIGHT IN STILLWATER: MIXED GRILL

Cynthia Maxwell

SW FRIDAY, AUGUST 17, 6 - 8:30 PM, \$80

Grill Boss Chef Cynthia is going to guide you through the preparation of the ultimate mixed grill, by throwing anything (alright, not ANYTHING) within arm's reach over the coals. Animal, vegetable, mineral, you name it, you'll grill it and you'll love it.

Grilled Shrimp Tacos with Asparagus, Red Cabbage and Creamy Chipotle Sauce; Grilled Rib-Eye Steak with Cilantro Garlic Butter; Grilled Sweet Corn with Lime-Chile Butter; Grilled Bananas and Peaches with Crème Fraîche and Molasses.

GRAND NIGHT OUT: OTTOLENGHI'S TABLE

Lorelei McInerny

SP FRIDAY, AUGUST 17, 6 - 8:30 PM, \$80

Yotam Ottolenghi is a name that will always elicit a small cheer from the Crocus Hill crowd. Why? Apart from his extensive published works of fun-filled, exciting, unique recipes that bridge multiple cultures onto one plate? Well, he happens to be rather a nice fella, and one that we would love to celebrate with you!

Tomato-y, Yogurt-y Shakshuka; Roasted Butternut Squash with Sweet Spices, Lime and Green Chile; Yogurt Pea and Chile Pasta with Basil and Chile Oil; Lamb and Feta Meatballs; Tahini and Halvah Brownies.

DATE NIGHT IN STILLWATER: TEX-MEX TACO TRUCK

Randi Madden

SW SATURDAY, AUGUST 18, 6 - 8:30 PM, \$80

Being so hard to find (probably because it can drive away), a good taco truck is worth its weight in gold. If only there were a way to replicate that Tex-Mex goodness at home ... oh wait! You could always sign up for this tip-top taco Date Night and get your hands on some quality street eats and the recipes to boot! THIS CLASS IS PRICED PER STUDENT. One glass of wine or beer is provided per student, so 21 and up only, please.

Mango Salmon Tacos; Fried Chorizo Tacos; Pork and Chili Pozole; Nacho Average Nachos; Refried Black Beans; Big as Texas Chocolate Sheet Cake.

NIGHT OUT IN NORTH LOOP: FOOD TRUCK FAVORITES

Peter Tignor

MPLS SATURDAY, AUGUST 18, 6 - 8:30 PM, \$80

Food trucks offer a wide range of tasty fare, spanning many flavors of world cuisine. In this street food-focused class, Chef Peter 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; Doughnuts with Chocolate Peanut Butter Glaze.

DATE NIGHT IN STILLWATER: IN SEASON

Manfred Krug

SW FRIDAY, AUGUST 24, 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 Curls.

NIGHT OUT IN NORTH LOOP: AMERICAN STEAKHOUSE

Tammy Haas

MPLS FRIDAY, AUGUST 24, 6 - 8:30 PM, \$80

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

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

NIGHT OUT IN NORTH LOOP: CHINESE TAKEOUT

Van Keszler

MPLS SATURDAY, AUGUST 25, 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: PICNIC IN PARIS

Randi Madden

SW SATURDAY, AUGUST 25, 6 - 8:30 PM, \$80

Summer is the time to think about outdoor dining, and the French have nailed the art of the perfect picnic. Forget the usual potato salad and hot dogs. In this class, you will learn all the tips and techniques to pack your basket with enough French flare to turn your picnic blanket (or dining room table) into a Michelin Star restaurant in no time.

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

GRAND NIGHT OUT: LITTLE ITALY

Brian Hauke

SP SATURDAY, AUGUST 25, 6 - 8:30 PM, \$80

Chef Brian 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! THIS CLASS IS PRICED PER STUDENT. One glass of wine or beer is provided per student, so 21 and up only, please.

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

DATE NIGHT IN STILLWATER: VIEW OF THE MEDITERRANEAN

Manfred Krug

SW FRIDAY, AUGUST 31, 6 - 8:30 PM, \$80

This isn't your average Italian menu, no siree! In this class, we will put you into teams and have you creating different courses for this beautiful spread. A classic Italian feast, with more than a few twists!

Parmesan Gnocchi with Sage Butter Sauce; Sausage Lasagna Rolls; Bruschetta Siciliana (tomato, capers, kalamata, herbs, anchovy and ciabatta); Tiramisu Napoleons (puff pastry, mascarpone cream, espresso and chocolate glaze).

NIGHT OUT IN NORTH LOOP: SICILIAN SUMMER

Tammy Haas

MPLS FRIDAY, AUGUST 31, 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.

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.

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.

ITALIAN-INSPIRED PALEO

Brian Hauke

MPLS TUESDAY, AUGUST 14, 6 - 8:30 PM, \$75

Unless you are genuinely a caveman, a Paleo diet doesn't have to be all nuts, berries and any animal that can't outrun you. Chef Brian invites you to turn this prehistoric diet into a night of bona fide Italian sophistication. All the benefits of Paleo, without cheating. Bellissimo!

Fennel Slaw with Prosciutto and Pistachio Pesto; Chicken Scaloppine with Artichokes; Bone Broth Ossu Buco with Gremolata; Spaghetti Squash with Italian Sausage; Chocolate Almond Tart.

SPANISH VEGETARIAN

Robin Asbell

MPLS MONDAY, AUGUST 20, 6 - 8:30 PM, \$75 🍴

Barcelona — the land of ham and seafood — can be a paradise for vegetarians, in part because the Spanish love of vegetables is so strong. But it's also a modern city, where vegetarian options are appearing on menus to meet growing interest. Come taste the flavors of sunny Spain!

Catalan Potato Onion Tortilla; Hazelnut Romesco Sauce and Grilled Asparagus; Vegetable Paella; Spinach and Egg Empanadas; Fresh Juice and Wine Sangria.

PASTA LA VISTA, GLUTEN

Robin Asbell

SP MONDAY, AUGUST 27, 6 - 8:30 PM, \$75 🍴

When you give up gluten, you may think all those beloved pasta dishes are off the menu. But with Robin's gluten-free pasta, dumplings, gnocchi, spätzle and noodles, GF pasta lovers can rejoice and chow down again. Learn how to make fresh GF pasta, cook dried pasta and noodles properly, and make pasta alternatives from veggies and other healthful ingredients.

Fresh Egg Pasta and Chèvre Spinach Tortellini; Pasta Primavera; Potato Gnocchi Gratinéed with Cheddar and Veggies; Spiraled Sweet Potato Noodles with African Peanut Sauce.

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.

CHINESE TAKEOUT

Tammy Haas

SP FRIDAY, AUGUST 3, 6 - 8:30 PM, \$75 🍴

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.

SUSHI 101

Jeremy Reinicke

SW SATURDAY, AUGUST 4, 4 - 6:30 PM, \$80 🍴

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

Salmon and Tuna Nigiri; Cucumber Maki Roll; California Roll; Spicy Tuna Roll.

HANDS-ON PASTA

Antonio Ceccoli

MPLS MONDAY, AUGUST 6, 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.

DINING IN THE BIG EASY

Manfred Krug

SP TUESDAY, AUGUST 7, 6 - 8:30 PM, \$70

Even if you've never been to New Orleans, you can dine on some of the best that Louisiana has to offer. The state's distinctive French influences have led to some of the most creative dishes in the country, from rich pork roulade to spicy gumbo. Sit back and let Chef Manny show off the best of the Big Easy, and as the Cajun saying goes: laissez les bons temps rouler!

Pork Roulade with Andouille Cornbread Stuffing; Sage Jus and Mango Chutney; Jalapeño Corn Muffins; Chicken and Shrimp Gumbo; Southern-Style Black-Eyed Peas; Tasso Maque Choux; Chocolate Fantasy Cake.

JOURNEY TO JAPAN

Brian Hauke

MPLS SATURDAY, AUGUST 11, 6 - 8:30 PM, \$70

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

Miso-Glazed Eggplant; Squid Tempura; Tuna Poke; Tsukune (Japanese grilled chicken meatballs).

TONGUE-THAI'ED

Tammy Haas

SP SATURDAY, AUGUST 11, 6 - 8:30 PM, \$75 🍴

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

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

SOUTHERN SUMMER FAVORITES

Mike Shannon

SP TUESDAY, AUGUST 14, 6 - 8:30 PM, \$70

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.

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

MÁS TAPAS

Colin Murray

MNTKA TUESDAY, AUGUST 21, 6 - 8:30 PM, \$55 🍴

Apps for dinner anyone? Sign up now for this essential course in the art of tapas, a true Spanish staple. A spellbinding array of sweet, savory and spice awaits your enjoyment as we show you how you can turn these mini morsels into a main meal! This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

Shrimp and Mahón Croquettes; Serrano-Wrapped Dates; Chorizo Bocadoillo; Queso Herreroño á la Plancha; Chocolate-Dipped Churros.

MAMBO ITALIANO

Manfred Krug

SW TUESDAY, AUGUST 21, 6 - 8:30 PM, \$75 🍴

This isn't your average Italian menu, no siree! In this class, we will put you into teams and have you creating different courses for this beautiful spread. A classic Italian feast, with more than a few twists!

Parmesan Gnocchi with Sage Butter Sauce; Sausage Lasagna Rolls; Bruschetta Siciliana (tomato, capers, kalamata, herbs, anchovy and ciabatta); Tiramisu Napoleons (puff pastry, mascarpone cream, espresso and chocolate glaze).

ISRAELI STREET FOOD

Zehorit Heilicher

MPLS MONDAY, AUGUST 27, 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!

TBD.

SRI LANKAN SPICES

Brian Hauke

SP FRIDAY, AUGUST 24, 6 - 8:30 PM, \$75 🍴

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

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

PIZZA WORKSHOP

Antonio Ceccoli

SW TUESDAY, AUGUST 28, 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.

ROCK 'N' SPRING ROLL

Yia Vang

SP WEDNESDAY, AUGUST 29, 6 - 8:30 PM, \$75 🍴

When it comes to spring rolls, dumplings, or any other tasty food parcel for that matter, Chef Yia Vang is a bona fide rock star, and this month the rock legend himself will be holding auditions for any and all spring roll and dumpling fans! Get yourself over to our Saint Paul kitchen and learn how to rock as you roll from Chef Vang and our talented staff.

Pork Dumpling; Dumpling Sauce; Shrimp Spring Roll; Spicy Peanut Sauce.

HAVANA GOOD TIME!

Tracy Figueroa

SP WEDNESDAY, AUGUST 29, 6 - 8:30 PM, \$75 🍴

Daiquiris all around, because in this super summery Cuban cuisine class, Chef Tracy and the gang are going to make sure you guys are Havana Good Time! Sign up today and drive those taste buds wild with every zesty bite! An essential class for any Latin Food fan. All applicants must be 21 or over — have you SEEN how much booze is in a Daiquiri?!

Medianoche; Sandwich (cousin of Cuban sandwich); Enchilado de Camarones (Creole shrimp stew); Yellow Saffron Rice; Cuban Mango Mousse; Classic Daiquiri.

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.

BRUNCH ADO ABOUT NOTHING

Cynthia Maxwell

SP SUNDAY, AUGUST 5, 11 AM - 1:30 PM, \$75 🍴

Leave your tights and olde English vernacular at home. Because Chef Cynthia is whipping up some olde fashioned, tasty brunch fare in this class. "To thine own brunch be true ...!"

Cinnamon Star Bread; Kale, Mint and Feta Chopped Salad; Cloud Eggs with Bacon and Chives; House-made Sausage; Skillet Potatoes.

KNIFE SKILLS

Brian Hauke

SP SUNDAY, AUGUST 19, 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 Brian, will take you through every aspect of knife use and care.

Artisan Cheese Board.

BRUNCH: STILLWATER STYLE

Cynthia Maxwell

SW SUNDAY, AUGUST 19, 11 AM - 1:30 PM, \$70

You haven't had brunch, until you've had brunch Stillwater Style! If you're interested in the first and last word in what makes the perfect brunch, Cooks of Crocus Hill has the formula AND the perfect amount of mimosas that we would love to share with you ... unless you're under 21. (You wouldn't appreciate the taste.)

Mimosas; Seafood Quiche; Eggs Benedict with Creamy Hollandaise; Rosti Potatoes; Apple Sausage Bake; Scones; Fresh Fruit Crêpes with Chantilly Cream.

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: BEST BAKERIES

Randi Madden

SP TUESDAY, AUGUST 7, 10 AM - 1 PM, \$225 🍴

Fire up the hot air balloon and set a course to the lands of freshly baked yummys! 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 August 7th, 8th and 9th. Seats are for kids only, ages 8 to 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; Pièce Montée (edible confectionery centerpiece.)




ALL AGES: BRUNCH FOR THE BUNCH

Ranelle Kirchner

SW SATURDAY, AUGUST 11, 10 - 11:30 AM, \$45 🍴

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

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

REGISTER ONLINE // cooksofcrocushill.com    CALL US TODAY // 651.228.1333

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

KIDS CAMP: GLOBAL TOP CHEF

Aleah Vinick

SW TUESDAY, AUGUST 14, 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 Vietnamese spring rolls, your junior chef will learn to whip up dinner for the whole family. This class is a three-day series on August 14th, 15th and 16th. Seats are for kids only, ages 8 to 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.

ALL AGES: UNICORN ROUNDUP

Cynthia Maxwell

SP FRIDAY, AUGUST 17, 10 - 11:30 AM, \$45

Always be yourself, unless you can be a unicorn, then always be a unicorn. In this class, kids will make everything with unicorns at the center, allowing for creativity just as a unicorn would want it. Join Chef Cynthia for a unique unicorn adventure in our St. Paul kitchen. All attendees must register one adult with one child age 6 to 10.

Rainbow Grill Cheese; Sweet and Salty Unicorn Horns; Unicorn Cheesecake Parfaits.

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.

MN BEER: THE PERFECT DINNER PARTNER

Cynthia Maxwell

SW FRIDAY, AUGUST 10, 6 - 8:30 PM, \$80

Sure, you can find a great beer from Britain, Belgium or Germany to complement your dinner, but for a truly exceptional, liquid-y dinner date, Minnesota has exactly what you need. In this class, we will sample legendary local favorites, perfectly paired with delicious Midwestern seasonal summer classics.

Walleye Tacos and Apple Cilantro Slaw with Lift bridge's Farm Girl; Spam and Kimchi Fried Rice with Lift bridge's Mango Blonde; Bison Juicy Lucy Stuffed with Jeffs' Select Gouda and Local Mushrooms with Bent Paddle 14° ESB; Minnesota Wild Berry Cobbler and Limoncello Basil Whipped Cream with Fair State Roselle Beer Cocktail (hibiscus sour with Chambord).

SO HAPPY TOGETHER: A COCKTAIL AND FOOD PAIRING

Cynthia Maxwell

MPLS THURSDAY, AUGUST 23, 6 - 8:30 PM, \$80

If a zesty plateful o' food paired with a zesty bevvy sounds like your jam, then you should join us for this custom cocktail-making class. Packed with culinary and libation insights you can't get at your local pub or pool. Guests must be 21 or over — because it's cocktails, yo.

Grilled Halloumi and Chimichurri Fajita Tacos with Tequila Sangria; Jerk Chicken Lettuce Wraps and Pineapple Salsa with a Dark 'n' Stormy; Bourbon-Marinated Pork Tenderloin and Peach Salsa with a Bourbon Peach Smash; Raspberry Bellini Cupcakes.

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.

SALAD ... ENTREE?!: SUMMER EDITION

Tammy Haas

MPLS WEDNESDAY, AUGUST 1, 6 - 8:30 PM, \$70

Summer is at its prime, meaning it is salad season. But 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.

OCEAN TO GRILL

Manfred Krug

SP FRIDAY, AUGUST 10, 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.

ALL-AMERICAN SUMMER

Randi Madden

SP SUNDAY, AUGUST 12, 4 - 6:30 PM, \$75

Backyard summer fare at its' tastiest in this class led by grill girl Chef Randi. She will explore the whys and hows of summer eating, and how those seasonal foods can be at their all-time best in this all-American, all-star summer grilling class.

Double Stack Sliders; Sweet-and-Sassy Baked Beans; Fingerling Potato Salad with Honey Vinaigrette; Roasted Corn and Tomato Pasta Salad; Minted Fruit Salad with Ice Cream Bonbons.

ESSENTIAL ITALIAN

Van Keszler

MPLS SUNDAY, AUGUST 12, 4 - 6:30 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.



Emile Henry: Grilling for Glory

Add some Emile Henry to your backyard grill outs!

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 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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