



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.

MEET THE MAKER: SURRENDER SALMON

Grant Niver

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

Put down the fish! — At least until you know what to do with it. That's when Grant Niver from Surrender Salmon steps in. Grant will share stories about their fishing practices, general fish preparation tips and tricks and a few fishy tales from their Bristol Bay, Alaska, adventures, while Cooks' Chef Brian prepares some delightful salmon bites for your enjoyment.

Salmon Rillette with Mascarpone and Grilled Bread; Grilled Salmon with Dashi, Baby Bok Choy and Mint; Sauteed Salmon with Orange Butter Blanc, Smashed Fingerlings, and Roasted Artichokes.

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.

FRENCH MACARON WORKSHOP

Amy Kovacs

SW SATURDAY, SEPTEMBER 8, 10 AM - 12:30 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.

PERFECT PRETZELS

Terry John Zila

SP SUNDAY, SEPTEMBER 9, NOON - 2:30 PM, \$75

Join Chef Terry John Zila as he unties the mysterious pretzel-making process. In this hands-on baking class, you'll learn the techniques to mix, proof, shape, boil and bake the quintessential doughy delight.

Yeastied Pretzel Buns; Sweet Pretzels Two Ways: Soft and Bready and Crispy Cookie-Style; Pumpnickel Pretzel, Hot Pastrami and Pepper Jack Cheese Sandwiches; Cheesy Sauce and a Homemade Mustard.

PIE SEASON

Terry John Zila

SW WEDNESDAY, SEPTEMBER 12, 6 - 8:30 PM, \$75

The man, the legend, the King of Pies, Chef TJZ is back again and is bringing some of his very favorite fall pie recipes with him. If you're a pro with pastry or bonkers about baking, this crash course in sweet and savory delights will keep you well fed this autumn!

Classic Apple-Cranberry Pie; English Chicken Pie; Halibut Torta; Pasties.

APPLE OF EVERYONE'S EYE

Libby Bolen

SP SATURDAY, SEPTEMBER 15, 10 AM - 12:30 PM, \$75

Let Chef Libby be the apple of your eye as she guides you through the preparation of classic apple baked sweets. You'll experience and sample some of the seasons best apples baked into seasonal desserts we just can't get enough of. You'll leave this class skipping off to the orchard for a few more bushels!

Classic Tart Tatin, Mini Apple Rosette Pies, Savory Sweet Apple Cheese Scones, Invisible Apple Cake.

BAKING BABKA

Zehorit Heilicher

SP SUNDAY, SEPTEMBER 16, 11 AM - 1:30 PM, \$70

Learn from Chef Zehorit as she takes you on a culinary journey experiencing Babka. In this baking class, you will learn the secrets, tips and tricks to just how versatile, delicious and easy the babka cake can be.

Classic Chocolate; Cinnamon-Nut Swirl; Savory Tapenade; Easy Cheesy-Oregano-y.

EASY BREADS

Aleah Vinick

SP WEDNESDAY, SEPTEMBER 19, 6 - 8:30 PM, \$80

Ninety-nine out of one hundred 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.

DEUTSCHLAND BAKING

Cynthia Maxwell

SP SATURDAY, SEPTEMBER 22, 10 AM - 12:30 PM, \$75

Many people think that the French or the Belgians are the kings of European baked goods. Well, that's a hard NEIN! In this baking class, Chef Cynthia will show you the ropes in creating the delectable, decadent baked goods that Germany has to offer. Bring on the streusels, kirsch-spiked cream and whipped quark!

Sour Cherry Streuselkuchen (crumb cake) with Kirsch-Spiked Cream; Frankfurter Kranz (Frankfurt crown cake); Apfelkuchen (apple cake) with Whipped Quark; Chocolate-Dipped Lebkuchen (spiced cookies).

CAKE DECORATING 101

Terry John Zila

MPLS WEDNESDAY, SEPTEMBER 26, 6 - 8:30 PM, \$75

Chef Terry John Zila knows a thing or two about dazzling cake creations, and if you have an appetite for beautiful cakes and an artistic streak, this is a man you want to get to know. Culinary and visual artists apply here!

Chef will also have Quiche Lorraine and Simple Salad ready when guests arrive; Yellow Cake; Italian Meringue Buttercream.

PIE COMETH BEFORE THE FALL

Aleah Vinick

SP SATURDAY, SEPTEMBER 29, 10 AM - 12:30 PM, \$75

Autumn's here, which means ... PIE SEASON! Whether you're a pastry pro or a budding baker, our talented team will show you how to create sweet and savory pies you will want to share with your neighbors (of course, after your family has had their fill).

Tarte Tatin; Nantucket Cranberry Pie; Sweet Potato Pie; Spinach, Mushroom and Cheese Hand Pie.

THE MINNESOTA BAKERY

Cynthia Maxwell

SW SATURDAY, SEPTEMBER 29, NOON - 2:30 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).

We put a lot of stock in this pot.

Le Creuset 8-Qt Stock Pot
\$79.99 (regularly \$100.00)
 Now through September 30th.

BREAKFAST BAKES, MINUS GLUTEN

Ranelle Kirchner

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

Don't let something like gluten get in between you and the joys of a freshly baked breakfast! Join us for this essential breakfast baking class, free of gluten and full of delicious morning goodness.

Lemon-Raspberry Muffins; Chocolate Chip Zucchini Bread; Apricot Ginger Scones.

FANCY FRILLY CAKES

Aleah Vinick

SW SUNDAY, SEPTEMBER 30, NOON - 2:30 PM, \$75 🍷

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

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

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: MN PUB GRUB

Randi Madden

SW SATURDAY, SEPTEMBER 1, 6 - 8:30 PM, \$80 🍷

Can you imagine a reality where you could go to the pub every day? Well, dream no more, because our resident pub grub expert, Chef Randi, is going to help bring the pub to you! Learn the recipes of some local pub favorites from the master herself and never live a day without pub classics again.

Crema Suprema Nachos; Deep-Fried Asian Refrigerator Pickles; Not Your Grandma's Slaw; The Jupiter Burger; Damn Good Cherry Pie Parfait.

NIGHT OUT IN NORTH LOOP: BAJA

Lorelei McInerney

MPLS SATURDAY, SEPTEMBER 1, 6 - 8:30 PM, \$80 🍷

Kick off the start of fall with 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 night out in Minneapolis.

Coconut Shrimp; Baja Fish Taco with Tortillas, Cumin-Lime Slaw, Scallion Aioli and Quick Pickles; Cilantro-Lime Rice; Warm Fruit Compote over Mango Sorbet.

DATE NIGHT IN STILLWATER: SPANISH SOUL

Cynthia Maxwell

SW FRIDAY, SEPTEMBER 7, 6 - 8:30 PM, \$80 🍷

Spain's mark on the culinary world is pretty enormous, which is good for Spain and even better for foodies. Experience unique flavors, exciting smells and a whole lot of soul in each dish, guaranteed to have you clicking your castanets for more!

Patatas Bravas with Salsa Brava and Smoked Paprika Aioli; Gazpacho with Olive Oil Poached Shrimp; Asturian White Bean and Chorizo Stew; Tarta de Santiago (citrus almond cake) with Strawberries.

DATE NIGHT IN STILLWATER: FRENCH, SIMPLE, MAGNIFIQUE!

Manfred Krug

SW SATURDAY, SEPTEMBER 8, 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 Stillwater for Marseilles and trying your hand at creating this delightful French feast. Mmm! C'est bon!

Strawberry Salad with Champagne Vinaigrette; Potatoes Anna; Pan-Seared Tuna with Mixed Olive Tapenade over White Bean, Tomato and Basil Ragout; Crêpes with Fresh Fruit and Whipped Cream.

DATE NIGHT IN STILLWATER:

CHINESE TAKEOUT

Peter Tignor

SW FRIDAY, SEPTEMBER 14, 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.

GRAND NIGHT OUT IN ST. PAUL:

CHEF'S TABLE

Randi Madden

SP FRIDAY, SEPTEMBER 14, 6 - 8:30 PM, \$80 🍷

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

Arugula Radicchio Salad with Orange-Ginger Vinaigrette; Prosciutto-Wrapped Chicken with Lemon Caper Sauce; New Potato, Mushroom and Greens Sauté; Chocolate Cake with Ganache and Candied Lime.

DATE NIGHT IN STILLWATER:

AMERICAN STEAKHOUSE

Cynthia Maxwell

SW SATURDAY, SEPTEMBER 15, 6 - 8:30 PM, \$80 🍷

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

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

GRAND NIGHT OUT IN ST. PAUL:

TEX-MEX TACO TRUCK

Randi Madden

SP SATURDAY, SEPTEMBER 15, 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!

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

DATE NIGHT IN STILLWATER:

AUTUNNO ITALIANO

Randi Madden

SW SATURDAY, SEPTEMBER 22, 6 - 8:30 PM, \$80 🍷

No matter the time of year, the Italians sure know how to eat. As we kiss summer goodbye and welcome the fall, now is the perfect time to learn what you might find on the Italian autumnal dinner table and maybe help yourself to a few plates of it at this hands-on Date Night experience.

Butternut Squash Gnocchi with Maple Cream Sauce; Crescentina with Cured Meats, Cheese and Pickled Vegetables; Parmesan Pear Salad; Sicilian Cannoli.

GRAND NIGHT OUT IN ST. PAUL:

FUSION REVOLUTION

Cynthia Maxwell

SP SATURDAY, SEPTEMBER 22, 6 - 8:30 PM, \$80 🍷

The revolution will not be televised, no, instead we're going to prepare it, plate it and share it with you on a plate in this fusion-style menu-driven class. The Fusion Revolution is here! Cultures unite in a common cause on one plate, to delight your taste buds with cultures without clash.

Korean Fried Chicken Bites with Kimchi Macaroni and Cheese; Chile Relleno Pasta; Kielbassa and Black Bean Tacos with Roasted Tomato Salsa; Sweet Curry Shortbread Ice Cream Sandwiches with Candied Pistachios.

DATE NIGHT IN STILLWATER:

LATIN SABORES

Brian Hauke

SW FRIDAY, SEPTEMBER 28, 6 - 8:30 PM, \$80 🍷

If you're a sucker for the seductive and zesty flavors from south of the border, this Latin-inspired class is for you. Chef Brian's fresh twists on these Latin classics are just the thing to reset your palate (and your mindset) for fall.

Corn and Black Bean Salad with Lime Vinaigrette; Adobo Chicken with Tomatillo and Chipotle Sauce; Latin Rice; Brownies with Ancho Chiles and Cinnamon.

NIGHT OUT IN NORTH LOOP: FALL FEAST

Ranelle Kirchner

MPLS FRIDAY, SEPTEMBER 28, 6 - 8:30 PM, \$80 🍷

The leaves are turning, which means harvest season is here and our food desires have turned as well. In this glorious celebration of fall's riches, we invite you to a night of indulgent autumnal grazing. We'll do the prep work and share tips and tricks of the kitchen trade, while you cook and, most importantly, enjoy the feast.

Seared Pork Tenderloin Medallions with Apple Cider Glaze; Sweet Potato Parsnip Soup with Leek Cream; Sourdough CROUTONS; Baked Acorn Squash with Wild Rice Stuffing; Sage and Shallot Buttermilk Biscuits; Brown Sugar Cupcakes with Browned Butter Frosting.

DATE NIGHT IN STILLWATER:

CHINESE TAKEOUT

Brian Hauke

SW SATURDAY, SEPTEMBER 29, 6 - 8:30 PM, \$80 🍷

When life makes you weary, when it gets you down, we prescribe the cure for all of life's ills; a cheeky Chinese takeout! In this class, you will learn some of the secrets to creating tasty, restorative, rejuvenating Chinese takeout in your own kitchen.

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

NIGHT OUT IN NORTH LOOP:

A STUDY IN YUM

Lorelei McInerney

MPLS SATURDAY, SEPTEMBER 29, 6 - 8:30 PM, \$80 🍷

Whodunit?! Well that's easy: Chef Lorelei and the culinary staff dunit. But how DID they do it? Elementary! No need for deerstalkers and spyglasses as you sit back and learn the facts behind this menu fit for a mastermind in A Study of Yum! (Not actually a Sherlock Holmes novel.)

Pan-Seared Scallops with Spiced Carrot Purée; Citrus Arugula Salad with Pistachios and Ricotta Salata; Hand-Rolled Pasta with Prosciutto-Stuffed Meatballs; Cinnamon Cayenne Chocolate Brownie with Ganache.

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.

MEXICAN-INSPIRED PALEO

Brian Hauke

SP THURSDAY, SEPTEMBER 6, 6 - 8:30 PM, \$75 🍷

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.

BRAIN FOOD FIT FOR YOU

Robin Asbell

SP TUESDAY, SEPTEMBER 11, 6 - 8:30 PM, \$70

Fact: Food fuels all of us, especially your thinking organ, the brain. It is the most crucial part of your body and without a fully fueled brain, we can't expect the rest of your faculties to function properly. In this class, you'll learn about high-octane brain fuel to keep you topped up and to help unlock your brain's full potential. So c'mon, it's a no-brainer.

Salmon with Pomegranate Glaze; Italian White Bean Kale Soup with Walnut Pesto; Roasted Beets with Pistachios; Avocado Chocolate Pudding with Raspberries.

FLAVORFUL FISH

Manfred Krug

SW SUNDAY, SEPTEMBER 23, 4 - 6:30 PM, \$75

Looking for a new take on fish and seafood? Join Chef Manny for an out-of-the-ordinary experience. He'll help you master the subtle art of making expert fish dishes in no time flat!

Grilled Shrimp and Pineapple with Adobo de Achiote; Fresh Guacamole and Pico de Gallo; Salmon BLT on Focaccia with Pesto Mayonnaise; Baja-Style Fish Tacos with Southwestern Slaw; Grilled Fish with Cilantro and Cashew Chutney.

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.

SUSHI 101

Jeremy Reinicke

SP SATURDAY, SEPTEMBER 1, 6 - 8:30 PM, \$80

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

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

HANDS-ON STUFFED PASTA

Antonio Ceccoli

SP WEDNESDAY, SEPTEMBER 5, 6 - 8:30 PM, \$75

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

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

GIRLS' NIGHT OUT: A DREAMY ITALIAN

Peter Tignor

SW THURSDAY, SEPTEMBER 6, 6 - 8 PM, \$65

The girls' night out doesn't have to be confined to the local bar. Girlfriend! It's time to get your Italian on! Step outside the safe world of pizza and mozzarella sticks and get your squad together for some effortless, authentic Italian eats in this lively ladies' night.

House-made Fettuccine with Citrus Cream Sauce, Prosciutto and Shrimp; Fennel Citrus Salad with Hazelnuts and Mint; Caramel Budino with Sea Salt Cream.

HANDS-ON STUFFED PASTA

Antonio Ceccoli

MPLS MONDAY, SEPTEMBER 13, 6 - 8:30 PM, \$75

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

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

HANDS-ON STUFFED PASTA

Antonio Ceccoli

SW MONDAY, SEPTEMBER 17, 6 - 8:30 PM, \$75

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

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

THE MISTRESS OF MASA

Tammy Haas

SP MONDAY, SEPTEMBER 17, 6 - 8:30 PM, \$75

St. Paul will be hosting one of our in-house culinary legends in the form of the Mistress of Masa, Chef Tammy Haas. Pull up a chair and some of our homemade chips and guacamole, while Tammy teaches you how to make perfect tortillas and tamales, before leaving you to get wrist-deep in masa yourselves!

TBD.

ESSENTIAL CHINESE

Terry John Zila

SP TUESDAY, SEPTEMBER 18, 6 - 8:30 PM, \$70

Prepare your taste buds for a flavor sensation they won't soon forget as you dive into the diversity of Asian ingredients. Worlds will collide in the kitchen while you master these recipes and demystify what makes this menu taste so good.

Hot and Sour Soup; Chinese Orange Beef Lettuce Wraps; Black Bean, Shrimp and Chinese Broccoli Stir Fry; Chinese Pork Potstickers.

PASTA PRIMER

Cynthia Maxwell

MNTKA TUESDAY, SEPTEMBER 18, 6 - 8:30 PM, \$55

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

This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

Fresh Pasta; Scampi Fra Diavolo; Baked Whole-Wheat Pasta Bolognese with Fresh Mozzarella; Butternut Squash Ravioli with White Wine-Mascarpone Sauce; Fettuccine with Sausage, Fennel and Swiss Chard.

RAMEN KNOW-HOW

Koshiki Smith

SP THURSDAY, SEPTEMBER 20, 6 - 8:30 PM, \$70

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

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

PRO-PASTA

Antonio Ceccoli

SW WEDNESDAY, SEPTEMBER 26, 6 - 8:30 PM, \$75

We've been waiting for this class for years. Antonio's covered all the basics of making pasta — now it's time to up the ante and explore using prepared pasta beyond the basics to create complete dishes that would even impress the pros over on the Boat!

Timballo al Prosciutto (baked pasta tower); Rotolini agli Spinaci (ricotta and spinach pasta rolls); Spaghetti al Cartoccio (aromatic pasta in parchment); Tortiera di Penne al Forno (stuffed pasta pie with caramelized sweet peppers, sausage and fresh herbs).

CHOW BELLA

Tracy Figueroa

SW FRIDAY, SEPTEMBER 28, NOON - 2 PM, \$60

Whether you're spending the day with mom, your sweetie, your BFF or a new coworker, you're in for a fun-filled and delicious afternoon with this blend of Italian favorites. After working in teams to prepare a portion of the meal, Chef Tracy will bring it all together as you enjoy the feast! Buon appetito!

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

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.

INSTANT PRESSURE

Tammy Haas

SP MONDAY, SEPTEMBER 10, 6 - 8:30 PM, \$70

Whether it's stovetop or electric, pressure cooking has reached a new all-time high in popularity. It's healthy, fast and flavorful. Discover the versatility, ease and the remarkable results you get from cooking with both stovetop and electric pressure cookers. No pressure ... this class sells out fast!

Indian Butter Chicken; Thai Chicken and Rice Bowls; Lemon Herb Risotto; Carnitas Tacos.

MASTERING SAUCES

Manfred Krug

SW WEDNESDAY, SEPTEMBER 19, 6 - 8:30 PM, \$75

Some sauces are so fundamental and integral to cooking that they're called "mother sauces" because they form the basis of a whole family of other sauces. Chef Manfred wows in this hands-on, foundational class that lets you show your mother some love.

Discussion of Mother Sauces and Stocks; Bechamel (cheddar version served on pasta aka. Mac N' Cheese); Veloute (served with chicken); Espagnole; Hollandaise; Mayonnaise (served with asparagus); Basic Tomato Sauce.

KNIFE SKILLS

Brian Hauke

MPLS TUESDAY, SEPTEMBER 25, 6 - 8 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.

KNOW YOUR GNOCCHI

Rubin Asbell

SP MONDAY, SEPTEMBER 24, 6 - 8:30 PM, \$75

Want to win friends and influence people? Well, you can always try making them some gnocchi, one of the most lovable foods known to man. You'll learn what gnocchi is (and isn't) and how to make, shape, cook and, of course, eat this mouthwatering mixture to your heart's content.

Classic Potato Gnocchi with Porcini-Prosciutto Ragoût; Pumpkin Gnocchi with Creamy Mascarpone Sauce; Spinach Gnudi with Gorgonzola in Creamy Leek Sauce; Goat Cheese Gnocchi in Lemony Broccoli Rabe Sauce.

QUARTERMASTER: MEAL PLANNING 101

Lorelei McInerney

MPLS WEDNESDAY, SEPTEMBER 26, 6 - 7:30 PM, \$55

It really can be a daunting task to meal plan for an entire week. The shopping list, what is in the pantry already, how many will be home each night, and when will you have time to pull it all off. If this sounds familiar and you're looking for an out, QM Chef Lorelei has you covered.

Sign up and learn the ins and outs of effective meal planning. She'll set you up with two weeks of meal plans, recipes and shopping lists and have you sample a few bites of those satisfying, hassle-free recipes.

Asian Chicken Salad; Carrot Soup with Lemony Croutons; Two Weeks of Meal Plans, Recipes and Shopping Lists.

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!

ALL AGES: BRUNCH FOR THE BUNCH

Ranelle Kirchner

SW SUNDAY, SEPTEMBER 16, 11 - 12:30 PM, \$45

Hey, kids! Bring your favorite grown-up and learn how to make brunch for the bunch back home. Turn this late morning mean on its head with these soon-to-be classics. They are guaranteed to put a smile on your face and make brunch better that 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.

TEENS COOK: DINNER'S READY

Cynthia Maxwell

SP SUNDAY, SEPTEMBER 23, NOON - 2:30 PM, \$65

Face it: if it hasn't happened already, someone is going to inquire about your cooking abilities. Think of the satisfaction you'll have when they say, "You gotta learn." And you're all like, "Already took a Supper class at Cooks of Crocus Hill, ACTUALLY." As well as learning a lifelong technique to make a delicious dinner, you will impress parents AND feed yourself and friends. Yay you! Ages 13 to 17, no parent required.

Oven-Fried Chicken; Roasted Fall Vegetables with Cheese Sauce; Smoked Gouda and Chive Mashed Potatoes; Lemon-Blueberry Cobbler.

ALL AGES: PASTA

Lorelei McInerny

SP SUNDAY, SEPTEMBER 30, 11 AM - 12:30 PM, \$45

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

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

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.

THE ABCS OF WINE

Leslee Miller

MPLS MONDAY, SEPTEMBER 24, 6 - 7:30 PM, \$50

Love wine but just not sure where to begin when it comes to sniffing, swirling and tasting? Join professional sommelier Leslee Miller of Amusée + Sip Better as she shows you all the basics. Learn how to taste, select and care for your wines with a variety of helpful tips from Cooks of Crocus Hill's very own wine guru.

Artisan Cheese Tray and a Variety of Wines.

THE NEW SCOTCH AND STEAK

John Seal, Kevin Wencel

SP SATURDAY, SEPTEMBER 29, 6 - 8:30 PM, \$90

If you've been waiting for an excuse to join us once more (or for the first time, for that matter), please consider this mouthwatering menu your invitation to indulge. As always, Kevin will serve various cuts of tender meats with sumptuous sides, and John will match them with the finest Scotch whiskies.

Indonesian Steak Tartare; Spiced Fajitas with Pineapple Salsa; Pan-Roasted Tenderloin with Herbed Beurre Blanc; Whiskey-Broiled Stone Fruit with Ice Cream; Scotch Flight.

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.

THE ART OF ENTERTAINING WITH SAWDUST SAVVY

Cynthia Maxwell

SW SATURDAY, SEPTEMBER 15, 2 - 3:30 PM, \$85

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

This class starts at Sawdust Savvy, 324 S. Main Street Suite #7 in Stillwater.

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

FALL GRILLING

Manfred Krug

SP SUNDAY, SEPTEMBER 16, 4 - 6:30 PM, \$75

Just because summer is gone, doesn't mean the grilling season is over, heck no! With the heat of the summer dying down, fall takes its place as the TRUE grilling season, letting us fire up that bad boy to eleven! Sign up and join us for one last grilling hurrah.

Soy-Glazed Chicken Thighs with Grilled Pineapple and Macadamia Power Pack; Black Bean Avocado and Tomato Salad with Lime-Mango Dressing; Grilled Garlicy Lamb Skewers with Tomato Feta Relish; Pineapple Madagascar (grilled pineapple with rum orange sauce served over ice cream).

FRENCH HARVEST

Tammy Haas

SP FRIDAY, SEPTEMBER 28, 6 - 8:30 PM, \$75

At this lively, hands-on class, you'll be split into groups to prepare a portion of a multicourse meal featuring the hearty, satisfying flavors of autumn in France. Chef Tammy gets things started; you make the meal and then dine on the delicious eats.

Roasted Beet and Walnut Salad; Tomato Chèvre Tartlets; Ratatouille; Steak au Poivre with Dijon Sauce; Chocolate Soufflé with Raspberries.



Wild about these golden mushrooms!

Chanterelles

Order by September 24th

<p>KEY</p> <p>SP CLASS IN ST. PAUL</p> <p>SW CLASS IN STILLWATER</p> <p>MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)</p>	<p>MNTKA CLASS AT ROTH IN MINNETONKA</p> <p>P PARTICIPATION CLASS</p>	<p>FINE PRINT</p> <p>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.</p>
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Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.