



# cooks

[cooksofcrocushill.com](http://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.

### KRISTEN MIGLORE OF FOOD52 VISITS COOKS

Kristen Miglore

**MPLS** SATURDAY, NOVEMBER 10, NOON - 2 PM, \$85

Food52.com went from being a fun-packed site for recipe exploration to a national phenomenon in record speed. It's become a go-to resource for just about everyone holding a curiosity about cooking. It's also created a launch point for the careers of many people; Kristen Miglore is definitely one of those folks.

Kristen left her economics career to pursue a master's in food science and a culinary degree. This led to a position at Food52, a Genius Recipes column, articles in just about every culinary publication in America. A James Beard nomination. An IACP Cookbook of the Year award and a second cookbook, *Genius Desserts: 100 Recipes That Will Change the Way You Bake*. Wow. Don't you wish that you'd had the courage to abandon your career in economics?!

We are thrilled to have Kristen visit Cooks. She'll chat about her books and life at Food52, and share her insights into crafting glorious Genius desserts. This event will bring out the Genius in everyone. Sign up early. Bring friends. About time they learned something culinary! A copy of her book is included with seat purchase.

*Salted Brown Butter Crispy Treats; Easy Baklava; Downy Yellow Butter Cake.*

## 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 PATISSERIE

Cynthia Maxwell

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

Bonjour, mes amis. Et bonjour, French pastry treats! Learn the necessary skills and secrets behind French bakery favorites in this fantastic Francophilic sweets class! Fluency in French not necessary.

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

### FALL COOKIE CREATION

Amy Kovacs

**SW** WEDNESDAY, NOVEMBER 7, 6 - 8:30 PM, \$75

Sure everyone loves making and baking cookies, but do you LOVE it? Think you've got what it takes for this elite cookie creation class? Then put your money where your mouth is... and then put your mouth where the cookies are! Experience not necessary; just a love for cookies.

*Pumpkin Whoopie Pies, Caramel Apple Cookies, Snickerdoodle Sandwich Cookies, Buttered Rum Shortbread.*

### MACARON: A NIGHT AT THE FRENCH BAKERY

Terry John Zila

**SW** THURSDAY, NOVEMBER 8, 6 - 8:30 PM, \$75

Light, crumbly meringue, encasing a sugary filling, in one convenient little package. Who doesn't love these baby sweets? Be whisked away to France as you start your journey with a flavorsome quiche and bright mixed salad before learning the centuries-old secrets behind the French classic macaron.

*Macarons: Raspberry, Lemon, Pistachio and Chocolate. Chef Terry John will also prepare Quiche Lorraine with a Mixed Green Salad.*

### EASY BREADS

Aleah Vinick

**SW** MONDAY, NOVEMBER 12, 6 - 8:30 PM, \$75

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.*

### NORDIC BAKING AT ITS BEST

Bonnie Sparrman

**MPLS** SATURDAY, NOVEMBER 17, 10 AM - 12:30 PM, \$75

Join Bonnie in the kitchen and learn the wonderful craft of Scandinavian bread baking. We'll make an aromatic cardamom dough, then we'll create beautiful twisted loaves, delicate kanelbullar (Swedish cinnamon rolls) in various shapes, and a lovely almond-filled tea ring. Bonnie will have you baking like a Swede in no time, and hey — once you go Nordic, you never go back!

*Vetelängd med Mandelmassa (twisted cardamom Bread Loaves, with Almond Paste Filling); Classic Cardamom Tea Ring; Kanelbullar (cardamom rolls filled with cinnamon butter and topped with pearl sugar, in three lovely shapes).*

### BAKING BABKA

Zehorit Heilicher

**MPLS** SUNDAY, NOVEMBER 18, 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 Babka; Cinnamon-Nut Swirl Babka; Savory Tapenade Babka; Easy Cheesy-Oregano-y Babka.*

### POP OVER HERE!

Tammy Haas

**SP** SUNDAY, NOVEMBER 18, NOON - 1:30 PM, \$55

Yup. Over the years, the popover has become a Minnesotan staple. But who knew it could be so much more than the amuse-bouche from the Oak Room at Dayton's? Savory or sweet. Remarkably simple to make and mind-bogglingly versatile. If you don't know how to pop a good popover, now is the time to get that skill under your belt. Before you know it, you'll find out that there's a popover for every meal!

*Herby-Cheesy Popovers; Scrambled Egg Popovers; Sweet Orange-Scented Popovers.*

### MACARON WORKSHOP

Amy Kovacs

**SP** SATURDAY, NOVEMBER 24, 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.

*Hot Cocoa; Gingerbread and White Chocolate; Cinnamon with Dulce de Leche; Honey Apple Crisp.*

### CANDY IS KING

Terry John Zila

**SP** SUNDAY, NOVEMBER 25, 1 - 3:30 PM, \$75

We believe that there is a little bit of Willy Wonka in all of us. So if you like the idea of being in a candy wonderland, the Crocus Hill Candy King, Chef TJZ, has a golden ticket for you! In this class, you'll be working with all things sugar as you create classic, seasonal sweets. Ascend the throne of sweetness this holiday season!

*Homemade Caramels; Cashew Brittle; Salted Toffee Caramel Corn; Chocolate Truffles.*

## Tiny But Mighty

## Le Creuset 2.75-Qt Round Dutch Oven

\$149.99 (regularly \$250.00)



## PRECISION BAKING: GERMAN COOKIES

Ranelle Kirchner

**SP** WEDNESDAY, NOVEMBER 28, 6 – 8:30 PM, \$75 🍷

When we talk about German culture and tradition we often think about precision and, well, rules. Both good solid traits when baking. Baking, science and precision can lead to some of the finest baked goods. Join Chef Ranelle and learn the secrets to baking success with classic German recipes and treats. Lots of sampling in this class!

*Hausfrauende (almond apricot sandwich cookies); Lebkuchen (ginger molasses); Haselnussmakronen (raspberry-hazelnut macarons); Vanillekipferl (German vanilla crescent cookies).*

### 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: SENSATIONAL SUPPER CLUB

Peter Tignor

**SW** FRIDAY, NOVEMBER 2, 6 – 8:30 PM, \$80 🍷

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

*Crab Cakes with Rémoulade; Wedge Salad with Creamy Blue Cheese Dressing; Rosemary Roasted Potatoes; Rib-Eye Steak with Sautéed Mushrooms and Onions; Bread Pudding with Scotch Sauce.*

## DATE NIGHT IN STILLWATER: SOUTH BY SOUTHWEST

Randi Madden

**SW** SATURDAY, NOVEMBER 3, 6 – 8:30 PM, \$80 🍷

Not to be confused with SXSW, but rest assured, the tastiest Tex-Mex flavor infusion will be on tap at this hopping Date Night participation class. In this setup you will break off into teams to create a designated course before regrouping and enjoying a fantastic Southern dinner.

*A Chicken Crossed a Nacho; Pickled Pepper Cornbread Muffins; Avocado Shots; Date My Quesadilla; Pork Meatball Mess Sandwiches.*

## GRAND NIGHT OUT: TURKISH DELIGHT

Lorelei McInerney

**SP** SATURDAY, NOVEMBER 3, 6 – 8:30 PM, \$80 🍷

There is an old Turkish proverb that resonates with us here at Cooks: "Life comes through the food." Seems pretty apt for this class! Experience the wonders of delightful, Turkish cuisine and explore the sweet, the sour, the fresh and the zesty in a culinary adventure you won't forget.

*Grilled Eggplant with Spicy Chickpeas and Walnut Sauce; Lamb and Feta Meatballs with Pomegranate Molasses; Sesame Flatbreads; Minty Cucumber Salad; Semolina Orange Cake with Honeyed Cream.*

## DATE NIGHT IN STILLWATER: FRENCH SOIRÉE

Cynthia Maxwell

**SW** FRIDAY, NOVEMBER 9, 6 – 8:30 PM, \$80 🍷

Hey, you! When was the last time you guys got your French on? It looks like you could use a French flavor injection, and Chef Cynthia is here to administer some French goodness onto your plates!

*Braised Leeks; Alligot (Gruyère mashed potatoes); Roasted Pork Tenderloin with Prunes in Red Wine; Chouquettes (French cream puffs).*

## NIGHT OUT IN NORTH LOOP: ROCK THE CASBAH

Randi Madden

**MPLS** SATURDAY, NOVEMBER 10, 6 – 8:30 PM, \$80 🍷

Sadly, The Clash won't be making an appearance. (I mean Joe Strummer isn't coming back, but the rest of them do send their best wishes and recommend the insanely good Indian fritters ... and the masala ... and the lamb. In fact, they said the whole menu Rocked the Casbah, so it must be good!

*Indian Vegetarian Fritters; Konju Masala; Spicy Lamb in Almond Milk; Perfumed Persian Pulow; Creamy Saffron Dessert.*

## DATE NIGHT IN STILLWATER: TIKKA CHANCE ON INDIAN

Brian Hauke

**SW** FRIDAY, NOVEMBER 16, 6 – 8:30 PM, \$80 🍷

Indian food is more popular than ever, and there is no better way to experience the zesty delights than by preparing and eating authentic Indian street food! Sign up today and see why the craze is sweeping America.

*Aloo Tikki (potato croquette); Bhel Puri; Chicken Kebab Kati Roll; Cardamom and Pistachio Kulfi.*

## NIGHT OUT IN NORTH LOOP: FUSION REVOLUTION

Cynthia Maxwell

**MPLS** THURSDAY, NOVEMBER 15, 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 dish 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 the 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: VENICE FARMER'S TABLE

Suzanne Schilling

**SW** SATURDAY, NOVEMBER 17, 6 – 8:30 PM, \$80 🍷

When we think of the Veneto region of Italy, we tend to think of Venice with its abundance of fresh seafood dishes. But beyond the city walls, heartier more agricultural flavors reside, with slow-cooked meats, cheeses and fresh veggies. So grab your date and pull up a chair to the Italian farmer's table for some hearty seasonal cuisine and stories of the countryside.

*Radicchio in Red Wine, Porcini, Pancetta and with Polenta Crostini; Cream of Celery Root Soup with Leeks, Parsnips and Chives; Bucatini Pasta with Duck Ragout; Soft Pumpkin Cake with Candied Fruit, Almonds and Grappa.*

## NIGHT OUT IN NORTH LOOP: CHINESE TAKEOUT

Marty Hegna

**MPLS** FRIDAY, NOVEMBER 23, 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.*

## DATE NIGHT IN STILLWATER: THAI ME TO THE MOON

Manfred Krug

**SW** FRIDAY, NOVEMBER 23, 6 – 8:30 PM, \$80 🍷

We're fans of many of the world's top cuisines, but there's a special place in our hearts for Thai dishes. How could there not be? Those rich, intoxicating flavors blending in a simple spring roll, or the deep nuances of a green coconut curry. Add in some mango sticky rice, and you're on the streets of Bangkok. So grab your sweetie, friend or neighbor and come tour the wonders of Thailand with us.

*Spring Rolls; Tom Yum Soup; Chicken with Green Coconut Curry; Mango Sticky Rice.*

## NIGHT OUT IN NORTH LOOP: MOROCCAN FLAVORS

Van Keszler

**MPLS** SATURDAY, NOVEMBER 24, 6 – 8:30 PM, \$80 🍷

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

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

## DATE NIGHT IN STILLWATER: FAVORITE WINTER DISHES

Marty Hegna

**SW** FRIDAY, NOVEMBER 30, 6 – 8:30 PM, \$80 🍷

Let's just call this our "Festival to Celebrate Winter Dishes" class. Chef Marty invites you to one of the most flavorful parties on the Cooks calendar. Flavorful winter dishes that work for a crowd, a couple or just for you. This class is sure to be a palate pleaser!

*Beer and White Cheddar Soup; Toast Skagen (Swedish shrimp toast); Wilted Winter Greens with Garlic and Cherries; Apple- and Mushroom-Stuffed Pork Loin with Dijon Glaze; Bread Pudding with Scotch Caramel Sauce.*

## 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.

## DITCH THE GLUTEN HOLIDAY TREATS

Robin Asbell

**MPLS** MONDAY, NOVEMBER 12, 6 – 8:30 PM, \$75 🍷

If you're avoiding gluten, it might seem as if the holidays can't zip by fast enough. But slow it down and savor the season with some amazing gluten-free desserts that are even more delicious than the gluten-packed versions. Chef Robin guides you through the skills and techniques you need for cookies, piecrust, pies and cakes, all without a pinch of gluten.

*Gluten-Free Cutout Cookies with Royal Icing; All-Purpose Piecrust and Pumpkin-Cream Cheese Pie; Cranberry Upside-Down Cake; Orange-Spice Chiffon Cake.*

## FRENCH-INSPIRED PALEO

Brian Hauke

**SP** WEDNESDAY, NOVEMBER 14, 6 – 8:30 PM, \$75 🍷

Join Chef Brian as he takes you through a few classic French recipes made in Paleo fashion. Think all of the best flavors without all the cream and a lot of the good stuff that makes Paleo, Paleo.

*Frisée Lardon Salade; Beef Bourguignon; Choucroute Garni (meat and sauerkraut); Ratatouille; Tarte Tatin.*

## 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.

## EATING SANTA FE

Suzanne Schilling

**SP** SUNDAY, NOVEMBER 4, 4 – 6:30 PM, \$75 🍷

Santa Fe is a unique city in our American culture, blending American, European and Mexican flavors and ingredients together to create innovative and fresh flavors that we all can appreciate. Join us along with Chef Suzanne as she take us on a culinary journey that will fill our plates, tummies and minds with an American region that's truly exotic.

*Queso Fundido (broiled goat cheese) in a poblano sauce; Corn and Yellow Pepper Soup with Marjoram Pesto and Polenta Croutons; Pork Tenderloin with Apricot Chutney; Chocolate Pecan Crêpes filled with Cajeta (Mexican dulce de leche) Custard.*

## THE ART OF PRIMO PIATTO

Antonio Cecconi

**SP** TUESDAY, NOVEMBER 6, 6 – 8:30 PM, \$75 🍷

It's not quite an appetizer and it's not quite an entree, but as Chef Antonio will tell you, primo piatto is a key component of a formal Italian meal. Come and enjoy some authentic Italian specialties and learn more of the deep-seated traditions surrounding the Italian dining table.

*Polenta with Sautéed Spinach and Pine Nuts; Risotto with Wild Mushroom; Gnocchi with Gorgonzola and Asparagus Sauce; Zuppa all'Aglio e Cipolla (soup with roasted garlic and onions); Scratch Pasta.*

## THE SUSHI SMITHS

Koshiki Smith, Ben Smith

**SP** THURSDAY, NOVEMBER 8, 6 – 8:30 PM, \$85 🍷

Koshiki and Ben Smith are back again to share their superb sushi skills and show you how to roll splendid sushi in this hands-on cooking class. If you loved sushi at Tappopo, this is the class for you!

*Edamame with Olive Oil and Crushed Red Pepper; Three Kinds of Sushi: Spicy Tuna Rolls, Eel and Vegetable Roll, Smoked Salmon Mari Sushi; Panko-Breaded Chicken Breasts; Miso Soup with Tofu; Baked Mochi and Green Tea Ice Cream.*

## SUSHI 101

Jeremy Reinicke

**SW** SATURDAY, NOVEMBER 10, 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.*

## GAGA FOR GOGO GUI

Colin Murray

**MNTKA** TUESDAY, NOVEMBER 13, 6 – 8 PM, \$45

The Korean BBQ scene has never been more popular. And here at Cooks, we could dream about it, fawn over it, adore it, talk about it, cook it and eat it all day. If you're as gaga for Korean food as we are, you can indulge your obsession by joining Chef Colin and the team in this killer Korean demo class.

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

*Beef Bulgogi with Korean Vegetables; Seven-Spice Chicken with Kochu Jang Dipping Sauce; Korean Miso-Glazed Cod (fish butcher demo); Homemade Kimchi; Teppanyaki Pork Skewer.*

## KNOW YOUR GNOCCHI

Robin Asbell

**SP** TUESDAY, NOVEMBER 13, 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 Gnocchi with Gorgonzola in Creamy Leek Sauce; Goat Cheese Gnocchi in Lemony Broccoli Rabe Sauce.*

## ESSENTIAL ITALIAN

Marty Hegna

**MPLS** SUNDAY, NOVEMBER 18, 4 – 6:30 PM, \$75

Strolling through the cobblestone streets of Milan, looking in bakery windows at the luscious tiramisù or pondering the best option for melt-in-your-mouth gnocchi. No need to become one of the jet set for this experience. Head to Minneapolis instead! In this hands-on class, Chef Marty leads you through a night to remember, with Italian specialties that will leave you swooning.

*Parmesan Gnocchi with Sage Butter Sauce; Chicken Breast Saltimbocca Romano; Insalata Caprese on a Stick; Bruschetta Siciliana; Tiramisù.*

## TAMALADA

Tammy Haas

**SP** MONDAY, NOVEMBER 19, 6 – 8:30 PM, \$75

A tamalada is a traditional cold-season cooking party in Mexico, where family and friends gather to make mountains of tamales. Join Chef Tammy to resurrect this delicious tradition with two classic versions of these tantalizing treats.

*Red Pork Chili Tamales; Green Chile Chicken Tamales; Red Tomato Rice; Mixed Green Salad with Mexican Cheese.*

## HANDS-ON STUFFED PASTA

Antonio Cecconi

**SW** TUESDAY, NOVEMBER 20, 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.*

## NEW YORK, NEW YORK

Terry John Zila

**MPLS** TUESDAY, NOVEMBER 20, 6 – 8:30 PM, \$75

Bustling sidewalks, bright lights, music that stretches into the wee hours: there's no city quite like New York, and the food in the Big Apple is just as delicious as the nightlife. Grab your friends and celebrate the city that never sleeps, as Chef Terry John grills, bakes and steams some of the best East Coast flavors around.

*White Wine-Steamed Mussels; Grilled New York Strip with Beurre Maître d'Hôtel; Creamed Fresh Spinach; New Potato Gratin; Mile-High Apple Pie with Vanilla Ice Cream.*

## PIZZA, PIZZA!

Lorelei McInerney

**SP** FRIDAY, NOVEMBER 23, 6 – 8:30 PM, \$75

Like many an immigrant, the humble pizza came to our shores from Italy and thrived, becoming one of America's favorite foods. Learn the origins of this Italian dish and how it has evolved over the years into the savory staple we all know and love.

*Classic Margherita Pizza made with Cauliflower Crust; No-Knead Pizza Dough topped with Arugula, Prosciutto and Parmesan; Quick Pizza Dough with Italian Sausage and Mushrooms; Pear Pizza with Ricotta and Apricot.*

## STIR-FRY BASICS

Terry John Zila

**SP** SUNDAY, NOVEMBER 25, 5 – 7:30 PM, \$75

If your vision of stir-fry is limp bean sprouts and indistinct flavors, served in a mushy heap, then get ready for a revelation. This hands-on class will give you the foundation you need to master the versatility of stir-fry, so you can create a dynamite Asian dish anytime. With bright, delectable flavors and expert techniques, you can change your vision of stir-fry for good.

*Chinese Sizzling Beef Lettuce Wraps; Shrimp Fried Rice; Chinese Lemon Chicken; Kung Pao Chicken.*

## GIRLS' NIGHT OUT: TAPAS

Cynthia Maxwell

**SW** THURSDAY, NOVEMBER 29, 6 – 8 PM, \$65

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

*Tomato and Roasted Red Pepper Salad; Garlicy Shrimp with Olive Oil; Miguelitos; Sangria.*

## 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.

## ASIAN KNIFE SKILLS

Justin Vudcy

**MPLS** THURSDAY, NOVEMBER 1, 6 – 8 PM, \$60

Asian knives may do the same things as their Western counterparts, they cut. But how they cut, how they're made and how you use them with various ingredients and foods is a whole other matter. If you're a blade aficionado or would just like to learn more about Asian cutlery, join us in Minneapolis for the first and last word in quality Japanese knives: Shun.

*Vegetable Sampler with Spicy Umami Mayo.*

## BRUNCH ADO ABOUT NOTHING

Tammy Haas

**MPLS** FRIDAY, NOVEMBER 23, 10 AM – 12:30 PM, \$75

Leave your tights and olde English vernacular at home. Because Chef Tammy 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

Colin Murray

**SW** FRIDAY, NOVEMBER 23, 10 AM – 12:30 PM, \$60

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

*Artisan Cheese Board.*

## CRÊPES: TIPS AND SECRETS

Van Keszler

**MPLS** SATURDAY, NOVEMBER 24, 10 AM – 12:30 PM, \$75

Thin and elegant, a crêpe seems almost confectionary — and definitely out of the realm of everyday cooks. Until now. In this hands-on class, Chef Van shares secrets for the perfect batter, artful techniques and perfect fillings. Master the art of crêpe making, and enjoy an entree and a dessert crêpe that show off your new talents.

*Chicken Divan Crêpes; Crêpes Saint-Jacques; Beef Bourguignon Crêpes; Southern Praline Crêpes; Cherries Royale Crêpes.*

## Kids

Get the kids off the couch and into the kitchen to learn how to blend, chop and sauté their way to a life of culinary exploration!

## KIDS COOK: FAIRY GARDEN PARTY

Amy Kovacs

**SW** SATURDAY, NOVEMBER 3, 10 AM – 12:30 PM, \$65

Know a junior fairy, pixie or sprite who wants to inject a little magic into the kitchen? Well, you must know that fully fledged fairies have to make and bake their magic wands before they earn their wings! Two sweet treats to learn, guaranteed to cast a spell on any tongue! Seats are for kids ages 8 to 12 only. Enjoy your free time, parents!

*Star Cookie Wands and Fairy Cakes.*

## KIDS COOK: PIZZA, PIZZA!

Peter Tignor

**SP** SATURDAY, NOVEMBER 10, 10 AM – 12:30 PM, \$65

Frozen pizzas are for punks! Once your kids learn to make their own perfect pizzas from scratch, they'll skip the freezer burn and go right for the good stuff. From basic dough to fresh sauce to dessert options, kids will learn everything they need to make their own (and yours) right at home. Seats are for kids ages 8 to 12 only. Enjoy your free time, parents!

*Basic Pizza Dough and Pizza Sauce; Breakfast Pizza; Dessert Pizza.*

## KIDS COOK: MEXICAN

Aleah Vinick

**SW** SUNDAY, NOVEMBER 18, 11 AM – 1:30 PM, \$65

Gotta bunch of tortilla-lovin' mini chefs in your house? Get them started preparing their own Mexican favorites at home! In this hands-on Kids Cook class, everyone will learn all the basics to get them on their way. Seats are for kids ages 8 to 12 only. Enjoy your free time, parents!

*Flour Tortillas; Salsa Mexicana; Guacamole; Fajitas; Honey-Glazed Grilled Pineapple with Ice Cream.*

## ALL AGES: PASTA

Aleah Vinick

**SP** FRIDAY, NOVEMBER 23, 10 – 11:30 AM, \$45

**SP** FRIDAY, NOVEMBER 23, 1 – 2:30 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.*

## TEENS COOK: PASTA

Cynthia Maxwell

**SW** SUNDAY, NOVEMBER 25, 11 AM – 1:30 PM, \$65

There is absolutely nothing wrong with bunny pasta and cheddar powder to complete the task of making macaroni and cheese (from a box), but there does come a time to grow up a little and take on pasta in grown-up pants. In this class you will learn some straight-up techniques for pasta AND sauce making. You will never know until you try. Ages 13 to 17, no parent required.

*Fettucini with Bolognese Sauce; Butternut Squash-Stuffed Ravioli with Sage Browned Butter Sauce; Mini Eggplant Lasagna.*

## 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.

## PAIR IT UP

Matt Carson

**SP** TUESDAY, NOVEMBER 20, 6 – 7:30 PM, \$55

Sure, mastering that turkey prep can be crucial for Thanksgiving, but why stop there? Show off your party skills whether you're running the show or just taking a place at the table. Learn about Thanksgiving meal wine pairings that will have any host or guest clamoring for more.

*Artisan Cheese Board.*

## 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.

### WINTER IN PROVENCE

Brian Hauke

**SP** FRIDAY, NOVEMBER 2, 6 - 8:30 PM, \$75 🍴

Imagine yourself cozied into a little French retreat in the Provence region of France in the middle of winter. Ducks nearby, a nip in the air, a fire crackling in your rustic hearth and a decadent chicken dish in the oven. Sounds marvelous! In this class, you will get all of that, minus the retreat of course, but a focus on French comfort food will be front and center.

*Roasted Beet Salad with Marcona Almonds; Provençal Grilled Vegetable Rustic Tart; 40-Clove Chicken with a White Wine Sauce; Lemon Ricotta Soufflé Cakes.*

### FEAST IN THE ORCHARD

Tammy Haas

**MPLS** SATURDAY, NOVEMBER 3, 6 - 8:30 PM, \$75 🍴

When it comes to sumptuous, hearty, glorious dishes, we have to admit that it's fall that completes us. Grab your honey, pal, neighbor, mom or whoever wants to join you on this flavor-packed adventure, and let Chef Tammy lead you through a hands-on class full of fall favorites. From perfect focaccia to autumnal apple cheesecakes, you'll sample the best of autumn.

*Smoked Trout Salad with Apples, Hazelnuts and Cider Vinegar Poppyseed Dressing; Rosemary-Roasted Garlic Focaccia; Herb-Roasted Turkey Breast with Sweet Potato, Bacon and Apple Hash with Marsala Sauce; Caramel Apple Cheesecake Tart.*

### AUTUMN FEAST

Randi Madden

**SW** SUNDAY, NOVEMBER 4, 4 - 6:30 PM, \$75 🍴

Of course we love summer and all its farmers market finds. But wow, do we ever relish putting the salads away and getting ready for those rich autumn flavors. Poached, roasted, spiced and melted, our fall favorites get us positively swoony for cold weather. Grab a friend, family member or sweetheart and join Chef Randi in a class that celebrates the best of the season.

*Sweet Potato Apple Soup; Poached Pears over Field Greens with Blue Cheese, Spicy Pecans and Balsamic Vinaigrette; Roasted Whole Chickens with Preserved Lemons, Herbs and Citrus; Parsnip Gratin; Chocolate Guinness Cupcakes.*

### PARTY WITH A PURPOSE

Lorelei McInerney

**SP** MONDAY, NOVEMBER 5, 6 - 7:30 PM, \$60

Get ready for the holiday party season with a class that will leave you feeling great about eating a full plate! Expert dietician Bobbi Horner of The Marsh, a center for balance and fitness, and Cooks' own Chef Lorelei have created an anti-inflammatory menu that promotes optimal health and will make you kick up your heels in celebration. These delightful cocktail party recipes are guaranteed to wow without sacrificing flavor. Happy Holidays to you (and your guests)!

This class benefits Firefly Sisterhood, an essential local nonprofit helping foster one-to-one connections between women recently diagnosed with breast cancer and inspirational survivors.

*Smoky Harissa, Eggplant and Walnut Spread with Gluten-Free Chips; Mustard Greens and Sweet Onion Frittata Bites; Sweet Potato and Beet Toasts with Spicy Herbed Feta Sauce; Ginger Turmeric Cocktail or Mocktail.*

### THANKSGIVING REINVENTED

Terry John Zila

**SP** MONDAY, NOVEMBER 12, 6 - 8:30 PM, \$75 🍴

Trade in that tired old turkey for a brand-new bird with toothsome metropolitan tendencies. Chef Terry John will wow you with a Thanksgiving feast so fab you'll never buy another can of jellied cranberry goo again!

*Popovers filled with Pear, Walnut and Goat Cheese Salad and a Champagne Vinaigrette; Butternut Soup with Candied Spiced Pecans and Sautéed Apples; Sautéed Duck Breasts with Wild Rice Cranberry Stuffing; Creamy Paprika and Roasted Cauliflower Gratin; Ginger Pumpkin Ice Cream with Warm Cranberry Orange Caramel Sauce.*

### CHEF'S TABLE

Ranelle Kirchner

**MPLS** WEDNESDAY, NOVEMBER 14, 4 - 6:30 PM, \$75 🍴

Chef Ranelle 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.*

### MONDAY DATE NIGHT: AMERICAN STEAKHOUSE

Manfred Krug

**SW** MONDAY, NOVEMBER 19, 6 - 8 PM, \$65 🍴

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.

*Garlic Roasted Potatoes with Greens; Grilled Steak with Garlic Herb Butter; Warm Smoked Salt Chocolate Chip Skillet Cookie with Ice Cream.*

### PIE-A-PALOOZA: MINNEAPOLIS

Randi Madden

**MPLS** WEDNESDAY, NOVEMBER 21, 1:30 - 3:30 PM, \$49 🍴

Come one! Come all! The day before Thanksgiving shall ever be known as the Grand Pie Palooza! In this one-of-a-kind experience, pie professional Chef Randi will be spending the whole day teaching you how to make perfect Thanksgiving pies. With two superb recipes to choose from, you select your favorite, prepare and bake it and then take the finished product home just in time for Turkey Day. Glass pie plate included with registration.

*Caramel Apple Pie or Chocolate-Bourbon-Pecan Pie.*

### PIE-A-PALOOZA: MINNEAPOLIS

Randi Madden

**MPLS** WEDNESDAY, NOVEMBER 21, \$49 🍴

Four sessions will take place throughout the day.

1:30 - 3:30 PM 3 - 5:00 PM  
4:30 - 6:30 PM 6 - 8:30 PM

Come one! Come all! The day before Thanksgiving shall ever be known as the Grand Pie Palooza! In this one-of-a-kind experience, pie professional Chef Randi will be spending the whole day teaching you how to make perfect Thanksgiving pies. With two superb recipes to choose from, you select your favorite, prepare and bake it and then take the finished product home just in time for Turkey Day. Glass pie plate included with registration.

*Caramel Apple Pie or Chocolate-Bourbon-Pecan Pie.*

### THE GRAND PIE-A-PALOOZA!

Cynthia Maxwell

**SP** WEDNESDAY, NOVEMBER 21, \$49 🍴

Six sessions will take place throughout the day.

9 - 11 AM 10:30 AM - 12:30 PM 1:30 - 3:30 PM  
3 - 5 PM 4:30 - 6:30 PM 6 - 8 PM

Come one! Come all! The day before Thanksgiving shall ever be known as the Grand Pie Palooza! In this one-of-a-kind experience, pie professional Chef Randi will be spending the whole day teaching you how to make perfect Thanksgiving pies. With two superb recipes to choose from, you select your favorite, prepare and bake it and then take the finished product home just in time for Turkey Day. Glass pie plate included with registration.

*Caramel Apple Pie or Chocolate-Bourbon-Pecan Pie.*

### DIY DELICIOUSNESS: CANNED TREATS

Randi Madden

**MPLS** WEDNESDAY, NOVEMBER 28, 6 - 8:30 PM, \$70 🍴

In this fascinating and intensive class, we'll help you put the can-do in canning! Blue Ribbon-winning Chef Randi will show you the secrets behind canning, before setting you up to can some of your own winter goodies to take home.

*Caramel Apple Jam; Ginger Jelly; Giardiniera (pickled vegetables).*

# Wüsthof Carving Set

Holidays are almost here.

\$159.99 (Orig. \$299.00)



KEY

**SP** CLASS IN ST. PAUL

**SW** CLASS IN STILLWATER

**MPLS** CLASS IN MINNEAPOLIS (NORTH LOOP)

**MNTKA** CLASS AT ROTH IN MINNETONKA

**P** 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.

877 Grand Ave  
St Paul, MN 55105  
651.228.1333

324 S Main St  
Stillwater, MN 55082  
651.351.1144

208 N 1st St  
Minneapolis, MN 55401  
612-223-8167

REGISTER ONLINE // [cooksofcrocushill.com](http://cooksofcrocushill.com) [f](https://www.facebook.com/cooksofcrocushill) [i](https://www.instagram.com/cooksofcrocushill) [t](https://www.tiktok.com/@cooksofcrocushill) #CooksofCrocusHill CALL US TODAY // 651.228.1333

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