



COOKS

cooksofcrocushill.com

Baking + Confections

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

FRENCH MACARON WORKSHOP

Amy Kovacs

SP TUESDAY, APRIL 2, 6 - 8:30 PM, \$80 📍

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 how to make your own. Learn the difference between French and American versions of these beautiful little pastries.

White Chocolate Passion Fruit; Chocolate Raspberry; Mocha Cacao Nib; Lemon Apricot Elderflower.

BETTER (FOR YOU) BAKING: COOKIES

Ranelle Kirchner

MPLS SATURDAY, APRIL 6, 10 AM - 12:30 PM, \$80 📍

Learn how to utilize less sugar in baking while not sacrificing taste and texture. Sensible and not boring is the theme of this baking alternative class. Sweet, sumptuous treats, just as good with a fraction of the sugar — this is real baking, but better for you.

Gingersnaps; Soft and Chewy Oatmeal Raisin Cookies; Sugar Cookies; Holiday Butter Cookies; Chocolate Chip.

GLUTEN-FREE BAKERY

Libby Bolen

SP SUNDAY, APRIL 7, NOON - 2:30 PM, \$80 📍

Gluten-free cooking and baking continue to be popular, and Chef Libby is back with an all-new gluten-free baking class. Learn about naturally gluten-free ingredients to enhance recipes, learn how to choose the right gluten-free flour for you and fill up on some heavenly gluten-free goodies that you'll get to bake yourself in this participation class!

Flourless Chocolate Cake; Vanilla Macarons; Cheesy Rosemary Baked Custard; Gluten-Free Banana Muffins.

BRILLIANT BAKING WITH BONNIE

Bonnie Sparrman

MPLS SATURDAY, APRIL 13, 10 AM - 12:30 PM, \$75

Chef Bonnie is a brilliant baker. Sweet or savory, big or small, you name it, Bonnie has baked it all. In this brilliant baking class, Bonnie will demonstrate her favorite baked recipes for you to sample and then make at home.

Savory Caramelized Onion, Jarlsberg and Asparagus Tart; Curried Fruit Bake; Pecan Sticky Muffins; Arugula with Spring Onions and Lemon Shallot Vinaigrette; Orange-Scented Fallen Chocolate Soufflé Cake and Softly Whipped Cream.

THE PASTRY CASE

Terry John Zila

SW SUNDAY, APRIL 14, 11 AM - 1:30 PM, \$80 📍

Fill your house with the amazing eye candy and joyous smells that come from a pastry case, with help from Cooks. Chef Terry John shows you the secrets to delectable treats you can have at home anytime.

Puff Pastry Elephant Ears; Ginger, Ginger, Ginger Cookies with Fresh, Dried and Candied Ginger; Apple Almond Cream Pastries; White Chocolate Raspberry Scones.

SUPER STAR BREAD

Aleah Vinick

MPLS SATURDAY, APRIL 20, 10 AM - NOON, \$45 📍

Ready to bake like a superstar? We're not talking about the rich and famous, we're talking about Chef Aleah's Super Star Bread baking class. Choose one of two stellar fillings: savory sun-dried tomato or sweet cinnamon, bake your own starry loaf in our North Loop kitchen and then take it home to enjoy!

Sun-Dried Tomato Pesto Star Bread or Cinnamon Star Bread.

SUPER STAR BREAD

Aleah Vinick

MPLS SATURDAY, APRIL 20, 11:30 AM - 1:30 PM, \$45 📍

Ready to bake like a superstar? We're not talking about the rich and famous, we're talking about Chef Lorelei's Super Star Bread baking class. Choose one of two stellar fillings: savory sun-dried tomato or sweet cinnamon, bake your own starry loaf in our North Loop kitchen and then take it home to enjoy!

Sun-Dried Tomato Pesto Star Bread or Cinnamon Star Bread.

SUPER STAR BREAD

Lorelei McInerny

SP SATURDAY, APRIL 20, 10 AM - NOON, \$45 📍

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Sun-Dried Tomato Pesto Star Bread or Cinnamon Star Bread.

TUSCAN SUNNY SIDE UP

Randi Madden

SW SATURDAY, APRIL 20, 10 AM - 12:30 PM, \$80 📍

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

Smoky Pan Eggs with Feta and Toast; Honey and Fig Tart with Almond; Spinach and Ricotta Gnocchi with Fresh Tomato Salad; Broccolini and Pancetta Fritters.

MERINGUES MADNESS

Randi Madden

MPLS SATURDAY, APRIL 27, 10 AM - 12:30 PM, \$80 📍

Chef Randi has cracked the code: Making magical meringues is now something everyone can enjoy. Learn the basics behind these sweet, light, crumbly treats and work on a few of Chef Randi's tried-and-true recipes in this sweet baking class.

Hazelnut Cream Dacquoise; Seasonal Pavlova; Meringue Cookies.

EASY BREADS

Aleah Vinick

SW SATURDAY, APRIL 27, 10 AM - 12:30 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; Pizza Dough.

CALLING ALL COOKIE PICASSOS

Amy Kovacs

MPLS SUNDAY, APRIL 28, 11 AM - 1:30 PM, \$80 📍

If you have an artistic streak and an appetite for beautiful cookies, this is a class for you. Create beautiful decorations on every cookie. Impress family and friends when you walk in the door with a dozen mini edible works of art.

Each participant will take home one dozen decorated cookies.

PARISIAN SWEET PASTRIES

Suzanne Schilling

SP SUNDAY, APRIL 28, 11 AM - 1:30 PM, \$80 📍

Paris is home to more patisseries than you can shake a baguette at. In this hands-on class, you will learn tips and techniques to create pastries in your own boulangerie, and your taste buds will think you have moved to the Champs-Élysées.

Cherry Clafouti; Pithivier (puff pastry cake filled with almonds and rum); Crpe Layer Cake with Whipped Chocolate Ganache Filling; Hazelnut Raspberry Financiers (small French nut cake) with Vanilla Bean Custard Ice Cream.

Roasting Steel

All-Clad Small Stainless Steel Roaster

\$159.99 (regularly \$200.00)

Now through April and just in time for Easter.

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 with 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: CASUAL ITALIAN

Sheryl Grover

SW FRIDAY, APRIL 5, 6 - 8:30 PM, \$85 🍷

Italians understand casual, so much so, it's practically a national sport. And the same can be said for this Casual Italian menu we have in store for you! Learn how to prepare a super special, truly authentic Italian feast that oozes with sophistication, but couldn't be easier to master.

Quick Giardiniera; White Bean and Broccoli Rabe Crostini; Tostadas (spicy pork risotto); Limoncello Ricotta Mini Cakes.

GRAND NIGHT OUT: ST. PAUL CORDON BLEU

Van Keszler

SP SATURDAY, APRIL 6, 6 - 8:30 PM, \$85 🍷

Chef Van has taken some St. Paul classic supper club fare and turned it into extraordinary! Join Van as he transforms ho-hum to oh-yum in this lively date-night-style event designed to get you into a relish-tray-passing kind of mood!

Sun-Dried Tomato and Goat Cheese Crostini; Herb-Crusted Flank Steak with Pan-Roasted Grapes; Ricotta Mashed Potatoes; Grilled Asparagus; Caramel Fleur de Sel Cheesecakes.

DATE NIGHT IN STILLWATER: SENSATIONAL SUPPER CLUB

Manfred Krug

SW SATURDAY, APRIL 6, 6 - 8:30 PM, \$85 🍷

At this lively Date Night class, you'll work in teams to prepare a portion of this tasty multicourse meal. Chef Manfred 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 Remoulade; Wedge Salad with Creamy Blue Cheese Dressing; Rosemary Roasted Potatoes; Rib-Eye Steak with Sautéed Mushrooms and Onions; Bread Pudding with Scotch Sauce.

NIGHT OUT IN NORTH LOOP: FUSION REVOLUTION

Cynthia Maxwell

MPLS FRIDAY, APRIL 12, 6 - 8:30 PM, \$85 🍷

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; Kielbasa and Black Bean Tacos with Roasted Tomato Salsa; Sweet Curry Shortbread Ice Cream Sandwiches with Candied Pistachios.

DATE NIGHT IN STILLWATER: TROPICAL ESCAPE

Marty Hegna

SW FRIDAY, APRIL 12, 6 - 8:30 PM, \$85 🍷

Since the memory of winter's chill still lingers, we can't blame you for wanting a getaway, even just for the night. Allow Chef Marty to whisk you away on a culinary tropical escapade. Trade in your winter diet of carbs and comfort food for the exotic flavors of the Caribbean!

Jicama Lime Slaw; Mojito-Marinated Chicken; Cuban-Style Black Beans and Rice; Coconut and Mango Rice Pudding.

NIGHT OUT IN NORTH LOOP: LATIN SABORES

Tammy Haas

MPLS SATURDAY, APRIL 13, 6 - 8:30 PM, \$85 🍷

Latin food lovers, this is the class for you! Join Chef Tammy in preparing a tasty menu of authentic Latin American recipes full of fiesta and fun.

From-Scratch Flour Tortillas; Avocado and Tomatillo Salsa; Homemade Tortilla Chips; Flank Steak Fajitas with Chimichurri; Mexican Chicken Salad; Chocolate Soufflés with Cinnamon Chile Cream.

NIGHT OUT IN NORTH LOOP: ITALIAN DINNER PARTY

Tammy Haas

MPLS FRIDAY, APRIL 19, 6 - 8:30 PM, \$85 🍷

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!

Arancini (stuffed rice balls); Panzanella; Fettuccine with Bolognese; Chocolate Hazelnut Tiramisu.

DATE NIGHT IN STILLWATER: LONE STAR KITCHEN

Suzanne Schilling

SW FRIDAY, APRIL 19, 6 - 8:30 PM, \$85 🍷

Texas is not just BBQ and thick toast anymore. The New Garde is constantly developing creative new approaches to utilizing seasonal and regional ingredients, putting a whole new spin on one of the things that make Texas great: the food! Sign up now for a spot in our Lone Star Kitchen.

Artichoke Soup with Cajita Cornmeal Fritters; Asparagus Salad with Tomatoes, Capers, Mixed Greens and Portobello Dressing; Seared Gulf Red Snapper with Caramelized Fennel and Olive Crostini; Pecan Soufflé with Bourbon Butter.

GRAND NIGHT OUT: GREEKING OUT

Randi Madden

SP FRIDAY, APRIL 19, 6 - 8:30 PM, \$85 🍷

Prepare to Greek out in this fantastic cornucopia of authentic and altogether awesome Greek cuisine class. We'll split you into groups to work on each classic component of this Greek feast under the watchful eye of Chef Randi and our staff (and the Gods), before enjoying the fruits of your labor.

Greek Salad Skewers (chef will prepare); Lemon and Rosemary Potatoes; Olive and Orzo Salad; Spanakopita; Kotosoupa (lemon chicken soup); Loukoumades (Greek doughnuts).

DATE NIGHT IN STILLWATER: CHINESE TAKEOUT

Brian Hauke

SW SATURDAY, APRIL 20, 6 - 8:30 PM, \$85 🍷

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; Almond Cookies.

NIGHT OUT IN NORTH LOOP: KHANTOK, A GLORIOUS THAI CELEBRATION

Randi Madden

MPLS FRIDAY, APRIL 26, 6 - 8:30 PM, \$85 🍷

If you're into Thai, then you'll want register for this class. The khantok is a glorious welcome feast. In Chiang Mai, it's a big deal and it is a big meal! You will learn some fantastic Thai dishes before sitting down to enjoy your very own Chiang Mai khantok.

Hot Pot with Prawns and Rice Vermicelli; Miso Roasted Chicken; Shiitake Mushroom and Rice Stuffing; Fried Cauliflower Florets with Chili Sauce; Thai Roti Dessert Crêpes; Bonus Drink: Vietnamese Almond Coffee.

DATE NIGHT IN STILLWATER: AMERICAN CELEBRATION

Marty Hegna

SW FRIDAY, APRIL 26, 6 - 8:30 PM, \$85 🍷

Roll out the red, white and blue, because being able to create and enjoy food this good makes us proud to be American! Grab a date and join us in Stillwater for a celebratory feast of great American cuisine. Put an apron on and let our staff lead the way, while Chef Marty leads us in a chant of USA! USA!

Vegetable Salad with Pine Nuts and Lemon Bacon Vinaigrette; Hasselback Potatoes with Sage; Lemon and Garlic Chicken with Spiced Spinach; Decadent Warm Brownie Sundae with all the Fixings.

DATE NIGHT IN STILLWATER: TACO-TACULAR

Cynthia Maxwell

SW SATURDAY, APRIL 27, 6 - 8:30 PM, \$85 🍷

There are so many two-word phrases that we love: incurable romantic, dark chocolate, and wine pairing, just to name a few. But up at the top of the list has to be "taco night." That's especially true when you pair fantastic ingredients with expert insights, and this hands-on class has both. Join Chef Cynthia as she guides you through the best taco night ever, filled with spice, chile and lime. And yes, there's even chocolate.

Spicy Shrimp Tacos with Cilantro Slaw; Chorizo and Potato Tacos with Pico de Gallo; Chile and Lime Acorn Squash Tacos; Tortilla Chips with Guacamole; Mexican Chocolate Cake.

GRAND NIGHT OUT: READY, SET, GOA!

Randi Madden

SP SATURDAY, APRIL 27, 6 - 8:30 PM, \$85 🍷

Goa is an interesting and delicious part of the world. With its roots in Indian cuisine and heavy Portuguese influences, there are few cuisines with profiles, combinations and surprises as enticing as Goan fare. So, if you're looking for something new and totally unique, look no further.

Serrano Ham, Manchego Cheese Grilled Bread Skewer with Date Purée; Vegetarian Samosas (chamucca); Braised Chicken with Garlic White Wine Sauce; Pork Vindaloo; Pastéis de Nata (sweet egg custards).

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.

CAULIFLOWER THIS, CAULIFLOWER THAT

Lorelei McInerny

SP TUESDAY, APRIL 9, 6 - 8:30 PM, \$80 🍷

Cauliflower, cauliflower, cauli-cauli-cauliflower! As you might have guessed, we're a little obsessed with this versatile veggie, whether it's raw or roasted. As well as being crammed full of vitamins and nutrients, you can use the cauliflower to create all sorts of things, from crackers to crusts. Our own Cauliflower Queen, Chef Lorelei, is going to show you what it's all about.

Seedy Cauliflower Crackers and Roasted Tomato Spread; Roasted Cauliflower Salad with Gruyere and Sherry Vinaigrette; Creamy Alfredo Sauce with Fettuccine and Greens; Dairy-Free Chocolate Stout Cake.

MEXICAN-INSPIRED PALEO

Brian Hauke

SP THURSDAY, APRIL 25, 6 - 8:30 PM, \$80 🍷

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.

GLUTEN-FREE SPRING

Robin Asbell

SP TUESDAY, APRIL 30, 6 - 8:30 PM, \$80 🍷

As the warm comfort food turns to bright spring dishes, you may be considering going gluten-free, or you ditched gluten long ago and just want some fresh ideas for spring. Either way, get ready to be GF in delicious style. Chef Robin shows off some simple techniques and knockout dishes that make the most of the season.

Scarlet Quinoa Salad with Raspberries and Baby Beets; Gluten-Free Potato Gnocchi with Asparagus and Lemon; Handmade Fresh Pasta Primavera; Lemon Chiffon Cake.

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.

THE ART OF PRIMO PIATTO

Antonio Ceccoli

MPLS TUESDAY, APRIL 2, 6 - 8:30 PM, \$80 🍷

It's not quite an appetizer and it's not quite an entree, but as Chef Antonio will tell you, primo piatto is the 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 JERUSALEM BAKERY

Zehorit Heilicher

SP THURSDAY, APRIL 4, 6 - 8:30 PM, \$80 🍷

For many peoples, cultures and religions, Israel and Jerusalem are at the very center of the world; certainly true where food is concerned! The ethnic and cultural melting pot that is Israel is home to all sorts of delicious baked goods with influences stretching from Northwest Europe to the Caucasus Mountains and Chef Zehorit has a few of these sweet treats that she'd like to share with you in this baking class focusing on classic Israeli recipes!

Chocolate Babka; Baklava rolls; Everyday Chocolate Cake; Date Cookies.

LA BRASERÍA

Van Keszler

MPLS FRIDAY, APRIL 5, 6 - 8:30 PM, \$80 🍷

Chef Van is back and he's bringing the Latin fever with him! Feast your eyes and your tummies on this exciting menu, featuring some scintillating staples from Central and South America that you'll have a chance to prepare, cook and enjoy in our very own Minneapolis fiesta! An essential class for Latin food lovers.

Pão de Queijo (Brazilian cheese bread); Mexican Chopped Salad; Shredded Chicken Rice Bowl with Smoked Salsa; Latin Black Beans and Rice; Coconut Macarons.

KEBAB PARTY

Tammy Haas

SP **FRIDAY, APRIL 5, 6 - 8:30 PM, \$80** 🍷

Kebabs, the original food on a stick. They're spicy, feisty and flavorful. They're Greek, Turkish, Indian, African and Middle Eastern, and they're not your State Fair fare. Join us as we dive into the bright flavors of the Middle East.

Samosas; Lamb, Chicken and Vegetable Kebabs with Spicy Peanut Sauce; Curried Pineapple Almond Rice; Coconut Panna Cotta.

VIETNAMESE, PLEASE

Cynthia Maxwell

SP **MONDAY, APRIL 8, 6 - 8:30 PM, \$80** 🍷

The Twin Cities area has some of the best places outside of Vietnam for wholesome, genuine Vietnamese food. And at Cooks of Crocus Hill, you can learn how to replicate it! Get busy with simple, authentic dishes that will keep hunger at bay, and eat tasty Vietnamese fare every day!

Pork Meatball Bánh Mì; Shrimp Spring Rolls with Peanut Sauce; Caramelized Tofu Noodle Salad; Chicken Pho.

COOKS TRATTORIA

Manfred Krug

SP **FRIDAY, APRIL 12, 6 - 8:30 PM, \$80** 🍷

Eating trattoria-style is similar to eating at a diner, but it's all Italian. Trattoria style is a casual meal, featuring big plates of classic, homestyle food that Mama used to make — and wine that flows freely. If you're looking for Italian comfort food in a chill environment, well, need we say more, amico mio?

Prosciutto and Melon Salsa Crostini; Panzanella Salad; Handmade Pasta with Creamy Pesto Sauce; Sicilian Eggplant and Tomato Caponata with Grilled Chicken; Lemon Olive Oil Cake.

SUSHI 101

Jeremy Reinicke

SP **SATURDAY, APRIL 13, 6 - 8:30 PM, \$85** 🍷

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 slammmin' 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.

SPRING IS IN THE AIR

Sheryl Grover

SW **SUNDAY, APRIL 14, 4 - 6:30 PM, \$80** 🍷

A fancy menu doesn't necessarily mean years of culinary school and hours of practice, no, no! In this Date Night class, we'll give you the skills to create this eclectic menu of divine dishes, using maximum elegance, with minimal effort.

Spinach, Apple, Edamame Salad; Mushroom Risotto with Fried Sage; Lemon Caper Chicken Paillard; Honey Cinnamon Poached Pears.

SALADS OF ASIA

Robin Asbell

MPLS **MONDAY, APRIL 15, 6 - 8:30 PM, \$80** 🍷

It's easy to think of salad as something you slather with ranch or Caesar dressing, but if you look further to the east, you'll find none of that, but plenty in the way of superb salads! Salads with noodles, rolls, basil and peanut sauce, to name a few. Join Chef Robin and have a crack at some unforgettable Asian-style salads and sides, perfect for appetizers and entrees alike.

Vietnamese Salad Rolls with Dipping Sauce; Lime-Chile Noodle Salad with Scallops and Thai Basil; Gado-Gado Salad with Peanut Sauce; Nonya Salad with Sweet-and-Sour Dressing and Shrimp; Vietnamese Green Papaya Salad with Chicken.

THAT FRENCH PROVINCIAL LIFE

Van Keszler

MNTR **TUESDAY, APRIL 16, 6 - 8 PM, \$55** 🍷

French food caters to all people, whether its couture cuisine or pleasantly peasant-y. In this fab French cooking class, Chef Van will be looking at some classic, delicious yet simple staples from the French farmer's table, helping you bring this magnifique menu to life before you enjoy the spread. Très Bien!

French Onion Soup; Coq au Vin; Duchesse Potatoes; Crêpes Suzette.

EATING SANTA FE

Tammy Haas

SP **SATURDAY, APRIL 20, 6 - 8:30 PM, \$80** 🍷

Santa Fe is a unique city in our American culture, blending American, European and Mexican influences and ingredients together to create innovative and fresh flavors that we all can appreciate. Join us along with Chef Tammy as she takes 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 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.

FRENCH, SIMPLE, MAGNIFIQUE

Peter Tignor

MPLS **SATURDAY, APRIL 20, 6 - 8:30 PM, \$80** 🍷

The south of France is renowned worldwide as being a nirvana for all things edible, but you don't have to buy a plane ticket to sample superb French food! In this class, you'll be ditching Minneapolis for Marseille 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 Ragoût; Crêpes with Fresh Fruit and Whipped Cream.

ANCIENT ARTS, ANCIENT CULTURES, CONTEMPORARY FOOD

Jody Eddy

SP **MONDAY, APRIL 22, 6 - 8:30 PM, \$75**

Fermentation, brewing, wine making, baking and cheese making, these are some of the hottest trends in food, and Chef Jody understands what goes around comes around. These crafts are the foundation of our most fundamental cooking and food production techniques. They all got their start in ancient monasteries in Lebanon, the Indian Himalayas, Peru, Japan, Quebec, Morocco, United States of America, France, Ireland and Italy. Talk about an interesting class! Chef Jody will share her discoveries, experiences and recipes from the cloistered doors to secret kitchens that few people have seen.

Roasted Potatoes and Sunchokes with Oysters and Chestnuts; Soba Noodle Sesame-Ginger Soup with Tofu and Nori; Baked Pumpkin Kibbeh with Caramelized Onions, Sumac and Pomegranate Molasses; Himalayan Rice Pudding.

HANDS-ON PASTA

Antonio Cecconi

SW **MONDAY, APRIL 22, 6 - 8:30 PM, \$80** 🍷

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.

LITTLE ITALY

Ranelle Kirchner

SP **FRIDAY, APRIL 26, 6 - 8:30 PM, \$80** 🍷

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

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

SUSHI 101

Jeremy Reinicke

SP **SATURDAY, APRIL 27, 6 - 8:30 PM, \$85** 🍷

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

PASTA PARADISO

Randi Madden

MPLS **SUNDAY, APRIL 28, 4 - 6:30 PM, \$80** 🍷

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 Randi guides you through the basics and some real saucy numbers. Mmm.

Pappardelle Pasta with Garlic Cream Sauce; Lasagna Abruzzo-Style with Four Cheeses; Chicken Scarpariello; Mediterranean Mixed Salad; Orange Olive Oil Bundt Cake.

STIR-FRY IT!

Terry John Zila

SP **SUNDAY, APRIL 28, 4 - 6:30 PM, \$80** 🍷

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

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

MONDAY DATE NIGHT: COME THAI WITH ME ...

Sheryl Grover

SW **MONDAY, APRIL 29, 6 - 8 PM, \$65** 🍷

Let's Thai, let's Thai away! Start your week right and make this Monday night a little more exciting with a Monday Date Night in Stillwater. This month, Chef Sheryl will lead the class in a few of everyone's favorite Thai dishes, including crunchy spring rolls, a sizzling green Thai curry and sweet, sweet sticky rice. It's guaranteed to blow away any Monday blues!

Spring Rolls with Spicy Thai Peanut Sauce; Green Curry Chicken with Rice; Mango Sticky Rice.

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.

THE NEED FOR SOUS VIDE

Tammy Haas

SP **WEDNESDAY, APRIL 3, 6 - 8:30 PM, \$75**

Chef Tammy has the need; the NEED FOR SOUS VIDE! Sous vide cooking is only getting more popular. And if you've ever sampled the results, it's a no-brainer as to why! Leave those pots and pans in the cupboard and learn how you can cook almost anything to perfection in no time using little more than baggies, a vessel of (really) hot water and a little bit of patience.

Chicken Liver Mousse with Grilled Bread and Quick-Pickled Cucumbers; Oil and Herb Poached Trout Salad; Flank Steak with Chimichurri Sauce; Chocolate Pots de Crème.

BONE-APPÉTIT

Terry John Zila

MPLS **THURSDAY, APRIL 4, 6 - 8 PM, \$65** 🍷

Never cooked for your beloved pup? You needn't whimper. Chef Terry John Zila will show you the ropes to making healthy, mouthwatering dog treats, perfect for your pooch, so good you might want to sample.

Pumpkin Biscuits; Chewy Turkey Bites; Frozen Dog Treats; Peanut Butter Bones.

FOUNDATIONS IN FRENCH COOKING

Suzanne Schilling

SW **SUNDAY, APRIL 7, 4 - 6:30 PM, \$80** 🍷

The culinary world as we know it owes many things to the French, from the terminology and lingo, to how best to chop onions. Judging by the average French meal, it's a darned good thing too! If one can master French cuisine, then they can generally master all cuisine. It's been said, after learning a few tasty French dishes you may want to cook food à la français forever! Join Chef Suzanne for a fantastique French cooking 101 experience.

Black Olive Tapenade with Figs and Mint; Potato and Leek Soup; Beef Bourguignon; Crêpes with Creamy Caramel.

CHEESE, GLORIOUS CHEESE

Cynthia Maxwell

SP **TUESDAY, APRIL 23, 6 - 8:30 PM, \$80** 🍷

Queso, fromage, kase, ost, paneer — no matter what you call it, it's glorious. In this cheese class, our own Queso Queen, Chef Cynthia, will invite you to learn simple, flavorful dishes that champion all sorts of the good stuff ... cheese, which you will learn how to make. Yes! We will teach you how to make cheese at home. No goats or room for cows required.

Mascarpone with Grilled Peaches and Bourbon-Basil-Infused Honey; Boursin with Irish Soda Bread and Heirloom Tomatoes; Ricotta with Fresh Strawberry Jam on Buttermilk Biscuits; American Cheese Grilled Sandwiches with Green Chiles and Bacon.

KNIFE SKILLS

Brian Hauke

SP SATURDAY, APRIL 27, 10 AM - NOON, \$65 🍷

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.

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: CUPCAKE WARS

Libby Bolen

SP FRIDAY, APRIL 5, 10 AM - 12:30 PM, \$65 🍷

Lights, camera, cook-off! Some of the most exciting shows for kids these days are all about battles with pots, whisks and plenty of culinary know-how. But no need to make a jaunt to the Food Network sets when Cooks will put your junior chef in the spotlight right here. We re-create the popular Cupcake Wars — providing a hands-on cooking adventure, friendly competition and, of course, fun galore. This class is for ages 8 to 12. Enjoy your free time, parents!

Two Cupcakes (one sweet and one savory). Judging will focus on taste, decoration and presentation.

KIDS COOK: BEST BAKING BUDDIES

Aleah Vinick

SP SATURDAY, APRIL 13, 10 AM - 12:30 PM, \$65 🍷

In this utterly delicious baking class for kids, everyone will learn the basics of sweet and savory baked favorites. Easy-to-master classics are on the docket, perfect for introducing young chefs to baking. Kids will learn some tasty skills and leave with some new Baking Buddies!

Cinnamon Sugar Doughnut Muffins; Cream Cheese Raspberry Danish; Double Chocolate Banana Bread; Bacon and Cheddar Scones.

KIDS COOK: FRESHLY BAKED UNICORN

Aleah Vinick

SP SATURDAY, APRIL 6, 10 AM - 12:30 PM, \$65 🍷

Say what you want about unicorns, they make delicious cupcakes! Sign up your mini-bakers and micro-chefs and see how these delicious, majestic creatures can be made into simply magical cupcakes, sweet to the last crumb. No unicorns will be harmed in this class.

Confetti Cupcakes; Strawberry Mousse; Rainbow Buttercream; Rolled Fondant Ears.

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.

WINE TASTING: A LITTLE SOMETHING FROM THE CELLAR

Matt Carson

SW MONDAY, APRIL 8, 6 - 7:30 PM, \$65

Need an education in vino? Join Matt Carson in Stillwater for this fantastic course on wine tasting, featuring a few of Matt's favorite vintages from his own cellar. Learn about the wine-making process, the difference between the dizzying array of varieties and how to best enjoy them, along with a delectable, artisanal cheese board.

Artisan Cheese Board.

BLOODY MARY BRUNCH

Cynthia Maxwell

MPLS SUNDAY, APRIL 7, 11 AM - 1:30 PM, \$75

There's brunch and then there's BRUNCH. This is the latter — and boy, what a spread we have in store for you! Sit back and sip our signature Bloody Mary, while our culinary team prepares and serves you a weekend feast that will make you bonkers about brunch.

Bloody Mary; Eggs in Purgatory (eggs braised in spicy tomato sauce); Breakfast Poutine (sausage gravy over fries with sautéed red peppers and onion); Mexican Coffee Cake.

WINE TASTING:

A LITTLE SOMETHING FROM THE CELLAR

Alison Perrier

SP THURSDAY, APRIL 18, 6 - 7:30 PM, \$65

Need an education in vino? Join Alison Perrier in St. Paul for this fantastic course on wine tasting, featuring a few of Alison's bottles of choice. Learn about the wine-making process, the difference between the dizzying array of varieties and how to best enjoy them, along with a delectable, artisanal cheese board.

Artisan Cheese Board.

GIRLS' NIGHT OUT: SANGRIA AND TAPAS

Manfred Krug

SW THURSDAY, APRIL 25, 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; Chicken Skewers with Smoky Aioli; Migueillos; Stone Sangria.



Make your Easter Table Dazzle

Leg of lamb is ready to order.
Place your order by April 20!

KEY

SP CLASS IN ST. PAUL

SW CLASS IN STILLWATER

MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)

MNTKA CLASS AT ROTH IN MINNETONKA

KOW CLASS AT KOWALSKI'S WOODBURY

PARTICIPATION CLASS

FINE PRINT

Please understand that a lot of time, effort and resources go into the preparation of a successful class long before the class ever takes place. For this reason, we do require one week (two weeks for groups larger than four) advance notice on any class cancellation. For groups larger than six, please contact our private events team to learn about our group options at 651-288-7237. If canceling is necessary, and a one-week advance notice is given, we will offer you store credit usable toward the purchase of another class of your choice. We appreciate your understanding that there will be no exceptions made to this policy. The class fee includes instruction, printed recipes and tasting portion of the food prepared. In the event that Cooks of Crocus Hill cancels a class, a full refund will be given and you will be notified as soon as possible. Cooks of Crocus Hill does not cancel classes due to weather. The information in this schedule is subject to change. Please refer to our website for current class information and to confirm dates, times and location.

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