



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.

MARIA ZIZKA VISITS COOKS

Maria Zizka

MPLS SATURDAY, MAY 4, 6 - 8 PM, \$80

Join us for an evening of insights and demonstrations from one of the most innovative chefs of the hour, as she whips up a feast, demonstrating dishes you can cook with the ones you love with tips and tricks for setting up and sharing your home kitchen. Each guest will receive a copy of her newest book *The Newlywed Table*, with each registration (\$29.95 value).

Manchego-Paprika Gougeres; Salmon and Herb Sauce; Green Rice with Preserved Lemons; Strawberry-Rose Shortcakes.

ELIZABETH KARMEK VISITS COOKS

Elizabeth Karmel

SP WEDNESDAY, MAY 29, 6 - 8 PM, \$90

North Carolina native Elizabeth Karmel, is a nationally respected authority on grilling, barbecue and Southern food and she is coming to Cooks! Come along for a fun filled evening of stories, demonstrations and delectable bites as Elizabeth engages us in her magic. Each guest will receive a copy of her newest book, "Steak and Cake" with each registration (\$22.95 value). Join us!

TBD.

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.

BAKING WITH BONNIE

Bonnie Sparman

MPLS SATURDAY, MAY 4, 10 AM - 12:30 PM, \$80

Chef Bonnie is a brilliant baker. Sweet or savory, big or small, you name it, Bonnie has baked it all. In this delicious and aromatic demonstration class, Bonnie will walk you through making her favorite baked goods so you can bake up deliciousness in your own kitchen. Join us!

Asparagus, Jarlsberg Tartin in a Pâte Brisée, (flakey pie crust); Mixed Greens with Strawberries, Toasted Almonds and Honey Lime Vinaigrette; Light and airy, part Whole Wheat Berry Scones; Fallen Chocolate Cake with Raspberry Coulis and Softly Whipped Cream.

GOOD BOY BISCUITS!

Michael Moore

MPLS THURSDAY, MAY 9, 6 - 7:30 PM, \$70

We love our dogs at Cooks, so much so, we want to get them involved in the kitchen! Enter the Darling of Dogs, Mater of Mutts, Prince of Puppies, yes! Cooks of Crocus Hill's very own Michael Moore is leading this tail waggingly good class on how to make gourmet treats for our furry best friends!

Bacon Apple Pupcakes; Peanut Butter Doggie Biscuit; Pumpkin and Peanut Butter Dog Treats.

MOTHER'S DAY CAKES

Cynthia Maxwell

SP SATURDAY, MAY 11, 10 AM - 12:30 PM, \$80

Party Cakes by Cheryl & Griffith Day is our kind of book with page after page of perfect cakes that are so good you can taste them at every turn of the page. If this sounds like your kind of read then join Chef Cynthia as she leads this sweet class in preparing some of our favorite best recipes from the book. All participants will receive a copy of the book (\$12.95 value) with the purchase of their seat.

Chocolate Cream Cake with Dark Chocolate Ganache; Caramel Cake with Salted Caramel Frosting; Janie's Lemon Cake with Lemon Meringue Buttercream; Alabama Lane Cake.

MACARON: A DAY IN A FRENCH BAKERY

Amy Kovacs

SW SUNDAY, MAY 12, 11 AM - 1:30 PM, \$80

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.

SCIENCE OF BAKING: FOAM CAKES

Ranelle Kirchner

SP SATURDAY, MAY 18, 10 AM - 12:30 PM, \$80

It's not quite meringue, it's not quite sponge cake, it's the best of both worlds! In this sweet baking class, Chef Ranelle will show you how to bake the ideal angel food foam cake while comparing the effects of flour, cream of tartar, and the extent of folding. Soak in the delicious results!

Angel Food Cake; Whipped Cream and Berries.

EASY AS PIE!

Aleah Vinick

SP SUNDAY, MAY 19, 11 AM - 1:30 PM, \$80

As the name suggests, this hands-on pie baking class is neither complex or difficult; just simple, honest, delicious sweet fillings, wrapped in luxurious pastry. A perfect class for the beginning baker or the pie professional!

Fruit Tart with Gingersnap Crust; Banana-y Cream Pie with Chocolate Crust; Cherry Bourbon Pie with Streusel Topping; Perfect Lemon Meringue Pie.

GLOBAL BREAKFAST BREADS

Cynthia Maxwell

MPLS SUNDAY, MAY 19, 11 AM - 1:30 PM, \$80

No matter where you're from or where you go, there will always be bread for breakfast. Sweet or savory. Toasted or fresh from the oven. Bread is a breakfast staple. Join us and participate in baking breakfast breads from around the globe.

Pretzel Bun Breakfast Sandwiches with Eggs and Sausage; Japanese Milk Bread Cinnamon Rolls; Sesame Honey Bagels with House-made Ricotta and Spicy Honey; English Muffin Toasting Bread with Fresh Strawberry Jam.

BAKING SOUTH OF THE MASON DIXON LINE

Randi Madden

SP TUESDAY, MAY 21, 6 - 8:30 PM, \$80

Southern style cuisine is sort of a byword for decadence and this could not be more true than for the baked goods you find below the Mason Dixon line. Join Chef Randi in St. Paul for a heavenly baking experience where you will learn and experience how to create mouth watering Southern goodies.

Mustard Biscuits with Herb Butter; Jalapeno and Green Chile Cornbread Muffins; "Pecan Pie" Cupcakes with Candied Pecan Buttercream; Peach Crumble Bars.

FLOUR POWER

Randi Madden

SW SATURDAY, MAY 25, 10 AM - 12:30 PM, \$80

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

Strawberry and Cherry Crisp Pie; Dark Brown Sugar Chocolate Chip Cookies; Yeasted Gluten-Free Sweet Rolls; Lemon Poppy seed Muffins.



Let's get ready to roast!

All-Clad Large Stainless Steel Roaster

\$179.99 (regularly \$260.00)

KNEAD A DOUGHNUT?

Amy Kovacs

SP SATURDAY, MAY 25, 10 AM – 12:30 PM, \$80 🗓️

As much as other pastries attempt to displace it, the doughnut always seems to keep its place as the pinnacle of treat excellence. And for good reason-what other snack offers such creativity, inspiring childlike wonder? Come and play, as Chef Terry John leads you through a hands-on class that showcases new doughnut creations that you can easily make at home.

French Crullers; Toffee Crunch Doughnuts; Baked Chocolate Cake Doughnuts; Jelly Filled Doughnuts.

CAKES: DECORATED

Amy Kovacs

MPLS TUESDAY, MAY 28, 6 – 8:30 PM, \$80 🗓️

Chef Amy knows a thing or two about dazzling cake creations, and if you have an artistic streak and an appetite for beautiful cakes, this is a chef you want to get to know. Learn how to create elegant borders, leaves, flowers and ombre frosting techniques. Culinary and visual artists apply here!

Lemon Layer Cake with Pistachio Crunch with Swiss Meringue Buttercream.

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.

NIGHT OUT IN NORTH LOOP: DESERT ISLAND FEAST

Brian Hauke

MPLS FRIDAY, MAY 3, 6 – 8:30 PM, \$85 🗓️

If we were stranded on a desert island, what we take? Chef Brian! Because he would have a backpack chock-full of cooking gear and an uncompromising Caribbean menu to share! Join us as Brian creates a tasty island style Date Night in our North Loop kitchen. You might also pick up desert island survival tips aka cooking tips.

Jamaican Jerk Grilled Eggplant; Caribbean Beans and Rice; Grilled Pork Tenderloin with Pineapple, Jalapeno and Lime Sauce; Rum Chocolate Pudding Cakes.

DATE NIGHT IN STILLWATER: THAI ME TO THE MOON

Manfred Krug

SW FRIDAY, MAY 3, 6 – 8:30 PM, \$85 🗓️

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.

GRAND NIGHT OUT: ITALIAN DINNER PARTY

Tammy Haas

SP FRIDAY, MAY 3, 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: MEXICAN STREET FOOD

Suzanne Schilling

SP SATURDAY, MAY 4, 6 – 8:30 PM, \$85 🗓️

Cinco de Mayo is a huge deal for everyone, north or south of the border. Join us to celebrate May 5th, Mexico's Day of Independence, in this quintessential Mexican class. ¡Viva Mexico!

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

DATE NIGHT IN STILLWATER: EUROPEAN FOOD-FEST

Sheryl Grover

SW FRIDAY, MAY 10, 6 – 8:30 PM, \$85 🗓️

Guten-tag, Ciao, Bonjour and a jolly old Hullo to you all! Chef Cheryl just got back from her European vacation and has brought a few of her favorite recipes back with her. Join us for a European Food-Fest, featuring classic dishes from Germany, Italy, France and Great Britain, all without the cost of a plane ticket!

German Asparagus Tarts, Italian Fingerling Potatoes; Parisian Roast Chicken with a Tarragon Beurre Blanc; English Lemon Posset with Blueberries.

NIGHT OUT IN NORTH LOOP: WOK THIS WAY

Terry John Zila

MPLS FRIDAY, MAY 10, 6 – 8:30 PM, \$85 🗓️

You may talk the talk, but we know how to wok the wok and so will you after attending this amazing Asian-inspired class. Get to grips with this ancient and versatile workhorse and let your taste buds and tummy reap the rewards. This is a Cooks favorite!

Chinese Sizzling Beef Lettuce Wraps; Spicy Mock Duck; Kung Pao Chicken; Dark Chocolate Coconut Simple Sundae.

GRAND NIGHT OUT: CORDON BLEU COOK OFF

Van Keszler

SP FRIDAY, MAY 10, 6 – 8:30 PM, \$85 🗓️

No one knows more about Cordon Bleu quality than our very own Chef Van Keszler. If you're looking for a fine dining experience with a difference (and without having to worry about the tip!) Sign up today for the Cordon Bleu Cook Off, sit back, relax and watch Chef Van get to work.

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: MEZE

Suzanne Schilling

SW SATURDAY, MAY 11, 6 – 8:30 PM, \$85 🗓️

Meze is the business of delightful little Mediterranean appetizers or entire meals made up of small plates. Healthy, easy and fun to make and serve. Meze lets you graze and sample many different dishes without over doing it. Sign up and sample a HUGE menu of small bites.

Grecian Savory Hand Pies of Chicken, Sultanas, Pine Nuts and Sweet Spices; Syrian Toasted Bread and Summer Vegetable Salad; Turkish Batter-Fried Mussels with Garlic and Pine Nut Sauce; Moroccan Pastry of Phyllo filled with Almonds, Cinnamon and Orange Water Rolled and Coiled (snake cake).

NIGHT OUT IN NORTH LOOP: SEOUL FOOD

Cynthia Maxwell

MPLS FRIDAY, MAY 17, 6 – 8:30 PM, \$85 🗓️

Every culture has comfort food, because everyone needs comfort now and then. Even our favorite spicy BBQ Korean bowls of goodness are considered comfort food in the Korean culture. Join Chef Cynthia as she whips up a few Korean faves in this lively and flavor forward class.

Pajeon (seafood and green onion pancakes) with Spicy Soy Dipping Sauce; Sticky-and-Sweet Fried Chicken Wings; Pork and Mushroom Kimchi Udon; Bulgogi with Quick Pickled Daikon, Watermelon Radishes, and Carrots.

DATE NIGHT IN STILLWATER: LITTLE ITALY

Marty Hegna

SW FRIDAY, MAY 17, 6 – 8:30 PM, \$85 🗓️

Chef Marty 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.

GRAND NIGHT OUT: DESTINATION AUSTIN, TX

Randi Madden

SP FRIDAY, MAY 17, 6 – 8:30 PM, \$85 🗓️

Those who don't associate ATX with romance haven't seen the sun set over the City of the Violet Crown. Take part in creating some real Texas favorites from the cultural capital of the South, and discover that food isn't just bigger in Texas, it's better too!

Black Bean and Bacon Chipotle Chili; Dry-Rub Chicken with Sweet BBQ Sauce; Fried Corn Cakes with Honey Butter; Fire-Roasted Peppers with Green Chile Cream Sauce; No-Bake Strawberry Margarita Trifle.

NIGHT OUT IN NORTH LOOP: COOKS TRATTORIA

Van Keszler

MPLS SATURDAY, MAY 18, 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 featuring elegant Italian classics. Chef Van will set you up to jump into the kitchen and get cookin'! Then sit down and enjoy the feast with an adult beverage.

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.

GRAND NIGHT OUT: PROVENÇAL GET AWAY

Ranelle Kirchner

SP SATURDAY, MAY 18, 6 – 8:30 PM, \$85 🗓️

The meeting point for Northern Europe and the Mediterranean, the south of France is home to some of the world's greatest cuisines, and is just the ticket for mixing up your repertoire this spring. Follow the lead of our resident globe-trotter, Chef Ranelle, and plan your getaway to Provence, without leaving Minnesota!

Tapenade and Caramelized Onion Tart; Niçoise Salad; Bouillabaisse (seafood stew); Lavender Crème Brûlée.

DATE NIGHT IN STILLWATER: PIZZA FEVER

Randi Madden

SW FRIDAY, MAY 24, 6 – 8:30 PM, \$85 🗓️

Sumptuous, handmade dough that fills the kitchen with the aromas of Italy, inventive toppings like fennel and caramelized onions, and a taste that will knock your socks off! Yes, this is our pizza class, all right. In this hands-on course, Chef Randi will guide you through pizza creation from start to plate.

Spring Green Salad with Roasted Beets and Caramelized Pecans; Handmade Pizza Dough; Garlic Chicken Basil Alfredo with Roasted Cauliflower; Vegetable Pizza Bianca (tomato, fennel, mushroom, caramelized onions); Artichoke, Feta and Spring Onion; Asparagus, Zucchini and Goat Cheese.

NIGHT OUT IN NORTH LOOP: PROVENÇAL GET AWAY

Brian Hauke

MPLS FRIDAY, MAY 24, 6 – 8:30 PM, \$85 🗓️

The meeting point for Northern Europe and the Mediterranean, the south of France is home to some of the world's greatest cuisines, and is just the ticket for mixing up your repertoire this spring. Follow the lead of our resident globe-trotter, Chef Brian, and plan your getaway to Provence, without leaving Minneapolis!

Tapenade and Caramelized Onion Tart; Niçoise Salad; Bouillabaisse (seafood stew); Lavender Crème Brûlée.

DATE NIGHT IN STILLWATER: SURFIN' TURFIN' USA

Peter Tignor

SW SATURDAY, MAY 25, 6 – 8:30 PM, \$85 🗓️

With spring in the air, now's the time to revitalize your repertoire and add some excitement to your plate with this hands-on session of Surf 'n' Turf! Whether it swims in the sea or trots the terrain, Chef Peter and our team of experts will show you that no matter where it came from, it's gonna be tasty!

Coconut Shrimp with Pineapple Mustard Sauce; Mango Jicama Slaw; Sweet-and-Sour Crispy Chicken with Cilantro Lime Rice; Pineapple Rum Upside-Down Cakes.

DATE NIGHT IN STILLWATER: BAJA

Peter Tignor

SW FRIDAY, MAY 31, 6 – 8:30 PM, \$85 🗓️

Who's ready for 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 date night to remember.

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

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.

MIGHTY MEATLESS DINNER PARTY

Randi Madden

MPLS SATURDAY, MAY 11, 6 – 8:30 PM, \$80

The possibilities for a meatless dinner party are endless and Chef Randi is here to show you how. Join her as she puts together a party full of flavor and satisfaction while humbly putting aside the meat. Yes, meatless can be mighty and tasty!

Black Bean Burgers; Marinated Grilled Vegetables; Orzo Salad; Brussels Sprout Slaw; Lemon Meringue Pie.

MEAT-FREE MONDAY

Ranelle Kirchner

SP MONDAY, MAY 13, 6 – 8:30 PM, \$80

In this unique class, look at all that is good and green. We'll show you the incredible potential for wholesome plant-based dishes and prove that meat doesn't always make the meal.

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

VEGETARIAN SPRING FLING

Robin Asbell

MPLS MONDAY, MAY 20, 6 – 8:30 PM, \$75

Why spend extra money on meat when Robin's veggie dishes can't be beat? Come celebrate the sexy, green stars of springtime in this fun-filled, informative class that will have you embracing a more healthful lifestyle in no time.

Asparagus-Quinoa Risotto; Baby Greens and Roasted Spring Onions with Pistachio-Crusted Goat Cheese; French Spring Vegetable Soup with Edamame Pistou; Provencal Caramelized Onion, Greens and Chevre Frittata; Triple Mushroom Creamy Linguine; Rhubarb Streusel Bars with Cashew Ice Cream.

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.

IFELIZ CINCO DE MAYO!

Sheryl Grover

SW SUNDAY, MAY 5, 4 – 6:30 PM, \$80

Cinco de Mayo is a huge deal for everyone, north or south of the border. Join us to celebrate May 5th, Mexico's Day of Independence, in this quintessential Mexican class. ¡Viva Mexico!

Carnitas Street Tacos with Pico de Gallo; Cheese Enchiladas; Skillet Nachos with Guacamole; Baked Churros.

ASIAN DUMPLINGS AND ROLLS

Robin Asbell

MPLS MONDAY, MAY 6, 6 – 8:30 PM, \$80

Babies. Bonsai plants. Miniature schnauzers. Everything's instantly cuter when it's smaller, and Chef Robin's, delectable summer rolls and dumplings are no exception. Try your hand at these wonders. Then taste the savory and fillings and the perfectly crafted shells.

Beautiful Edamame and Edible Flower Summer Rolls with Peanut Satay Sauce; Soba and Pea Shoot Summer Rolls with Wasabi Dip; Tofu Shiitake Cashew Poststickers; Steamed Shrimp and Garlic Chive Dumplings.

HANDS-ON STUFFED PASTA

Antonio Cecconi

SP TUESDAY, MAY 7, 6 – 8:30 PM, \$80

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.

PIZZA WORKSHOP

Antonio Cecconi

SW TUESDAY, MAY 14, 6 – 8:30 PM, \$80

Looking for a time-tested, mama-approved way to dazzle your friends, family and guests? How about cooking up the best pizzas they'll ever eat! Chef Antonio is back to unveil the Italian secrets of making fresh pizza dough and a sampling of other authentic favorites.

Pizza Dough; Stuffed Rustic Pizza; Four-Season Pizza; Calzone.

STIR-FRY IT

Terry John Zila

SW WEDNESDAY, MAY 22, 6 – 8:30 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.

STREET FOOD FROM MALAYSIA

Tracy Figueroa

MPLS WEDNESDAY, MAY 22, 6 – 8:30 PM, \$80

Got time for an around-the-world trip? You will with a hands-on class that celebrates the lively, inventive street food that's found across the globe. From Cuban sandwiches that offer zippy flavors to Mexican grilled corn that's found at every street market in that country to Malaysian dishes that make the most of their local ingredients, you'll be a culinary jetsetter in no time.

Mexican Elotes; Cuban Sandwiches; Chicken Satay with Peanut Sauce; Beef Empanadas.

GRILLING ARGENTINE STYLE: ASADO

Suzanne Schilling

SP THURSDAY, MAY 23, 6 – 8:30 PM, \$80

No-one does grilling or BBQ quite like the Argentinians, in fact Asado (cooking over an open flame) is a central component to a traditional Argentinian gathering. Join us as we explore cooking with flames Asado-style and of course the mouth watering sides to accompany the meal.

Pears with Iberico Ham, Parsley, Olive Oil and Garlic Sauce; Lamb with Mustard, Oregon and Lemon Confit; Smashed Potatoes with Tapenade Crust; Chocortorta layered with Dulce de Leche and Topped with Chocolate Ganache.

SUSHI 101

Jeremy Reinicke

MPLS SATURDAY, MAY 25, 11 – 1:30 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 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.

READY, SET, GO!

Randi Madden

MPLS FRIDAY, MAY 31, 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 Puree; Vegetarian Samosas (chamucca); Braised Chicken with Garlic White Wine Sauce; Park Vindaloo; Pastéis de Nata (sweet egg custards)

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.

KNIFE SKILLS

Cynthia Maxwell

MNTKA TUESDAY, MAY 14, 6 – 8 PM, \$55

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 Cynthia, will take you through every aspect of knife use and care.

Artisan Cheese Board.

DINNER PARTY POP-UP: IT'S EASY!

Tammy Haas

SW THURSDAY, MAY 16, 6 – 8:30 PM, \$80

Planning a dinner party can be stressful. Deciding the right menu and knowing how to confidently prepare it is the real deal breaker. Let Chef Tammy show you the way with a simple and easy meal plan and recipes that are winners every time. Your dinner invite will be the one everyone is waiting for!

Carrot and Star Anise Soup; Asian Fish and Noodles in Parchment; Pear, Walnut and Blue Cheese Salad; Chocolate Volcano Souffles.

CAST-IRON COOKERY

Tammy Haas

LOC SUNDAY, MAY 19, 4 – 6:30 PM, \$85

Join our own Iron Chef Tammy while she prepares recipes in the hottest cookware in the kitchen! Cast iron ... known for its many desirable cooking properties. Tammy will pull recipes from one of our favorite books: Cast-Iron Cooking: Recipes & Tips for Getting the Most out of Your Cast-Iron Cookware. All participants receive a copy of the book with the purchase of a seat!

TBD.

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: MACARONS

Amy Kovacs

SW SUNDAY, MAY 5, NOON – 2:30 PM, \$65

If your kids love to help on baking day, then why not get them out of your kitchen and into ours for day of making the perfect mini treats: macarons! They'll learn how to make these simple, sumptuous tidbits from scratch. Seats are for kids ages 8-12. Parent's enjoy your free time!

Birthday Cake; Raspberry; Peanut Butter Cup; French Toast.

ALL AGES: BRUNCH FOR THE BUNCH

Ranelle Kirchner

MPLS SATURDAY, MAY 11, 10 – 11:30 AM, \$45

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

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

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.

ROSÉ TINTED GLASSES

Chuck Kanski

SP FRIDAY, MAY 24, 6 – 7:30 PM, \$65

Whether you're a fan of red wines or a connoisseur of white wines, there's something for everyone in a Rosé tinted glass. Chuck Kanski, wine expert and proprietor of Solo Vino is paying us a visit to talk all about his favorite pink drinks, and invites you to sample some of his favorite Rosés, Rosatos and Rosados; that's something to drink too!

Flight of Rosé Wines; Artisan Cheese Plate.

BUBBLES + BRUNCH WITH MOM

Lorelei McInerny, Matt Carson

MPLS SUNDAY, MAY 12, 11 AM – 1:30 PM, \$80

Celebrate with Mom with a festive brunch in our North Loop kitchen. While the two of you are sipping mimosa our Chef Lorelei will demonstrate brunch basics and fun tips and tricks in the kitchen. Lovely and fun for you and your Mum!

Asparagus and Avocado Salad with Mint; French Toast with Peaches and Coffee Maple Syrup; Poached Eggs with Parmesan and Smoked Salmon Toasts.

PRETTY IN PINK

Alison Perrier

SP SATURDAY, MAY 11, 2 - 3:30 PM, \$65

It's back! Rose screams from the '70s, but we are loving its return! Fresh from the terroir of France, this rosy beauty is not just for ladies who lunch on the Riviera; it's for all of us. In this class, you will learn all the right and wrong reasons to pair rosé with whatever strikes your fancy and then some.

Flight of Rosé; Artisan Fruit and 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.

GETTIN' SAUCY FOR SUMMER

Manfred Krug

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

Whenever we run a class on how to make great sauces, we often call on the services of one Chef Manfred Krug- because this chef is renowned for being one saucy guy. In this class, he will be applying his culinary mastery to seasonal sauces perfect for bright summer meals.

Dill-Parsley Sauce Caprese Salad; Quinoa Roasted Vegetable Salad with Green Tahini Sauce; Ancho Cherry BBQ Sauce and Grilled Chicken Thighs; Roasted Strawberry Sauce over Cheesecake Custard.

GRAND NIGHT OUT: FROM MARKET TO KITCHEN

Lorelei McInerny

SP SATURDAY, MAY 18, 6 - 8:30 PM, \$85

You sure can't beat cooking with market-fresh ingredients. Now that those wintry blues have been replaced with warmer blue skies, it is the perfect time for you to inject some fresh ideas and flavors into your cooking.

Carrot and Quinoa Salad; Sweet Potato Parmesan Gratin; Ancho Cherry BBQ Chicken; Honey Yogurt Custard with Orange-Scented Berries.

SALAD...ENTREE?!

Tammy Haas

SW SUNDAY, MAY 26, 4 - 6:30 PM, \$80

Summer is nearly here, meaning it is salad season-but who can survive on salad alone? You can! Sit back and learn all the tips and techniques to create filling summer salads while nibbling away at the menu.

Chile-Lime Noodle Salad with Sesame-Crusted Chicken; Smoked Trout Salad Niçoise; Maple-Mustard Pork Tenderloin with Apple, Bacon and Blue Cheese Salad; Grilled Steak Salad with Heirloom Tomatoes, Roquefort and Artisan Croutons.

GRILLING: JUST THE FACTS

Manfred Krug

SP FRIDAY, MAY 31, 6 - 8:30 PM, \$##

Tonight we will learn to prepare a meal on the backyard grill with delicious results. Chef Manfred will teach the fundamentals of meat preparation, grilling (direct and indirect), flavored wood chips, timing, heat choice, and the best techniques and methods for gas or charcoal grills.

Grilled Garlic- and Herb-Crusted Smoke-Roasted Whole Chickens; Peppercorn Portobello Mushroom Steaks with Parmesan Dressing; Grilled Fresh Mozzarella and Bread Skewers with Tomatoes; Red Onion and Pesto Vinaigrette; Grilled Pineapple and Banana Sundaes with Coconut Ice Cream.

MOTHER'S DAY: MAMA'S IN THE KITCHEN

Randi Madden

SP SUNDAY, MAY 12, 11 AM - 1:30 PM, \$85

Mama might be in the kitchen, but she's whipping up something different! This Mother's Day treat your Mom to a rip-roaring feast of Southern Style cookery while sipping mimosas and talking kitchen lore with our own Chef Randi. Yes!

Fit to be Tied Chicken Waffles; Bless Your Heart Salad; Kiss My Shrimp and Grits; Howdy Y'all Mint Julep Trifles; Lickety-Split Blood Orange Mimosa.

FANCY FRENCH FARE FOR MOM

Terry John Zila

SW SUNDAY, MAY 12, 4 - 6:30 PM, \$75

Ooh la la! Celebrate with Mom in this all French and all flare inspired cooking class with Chef Terry John. Classic French recipes are sure to please and leave you and Mom signing on Sienna. Oui!

Gougères (cheese puffs); Salad Niçoise; Herbed Lamb Chops with Lemany White Beans; Crêpes Suzette.

FROM OCEAN TO GRILL

Van Keszler

LOC SUNDAY, MAY 26, 4 - 6:30 PM, \$80

Most types of seafood benefit from the quick cooking and smoky flavor of grilling. Learn to sear fish so that you achieve a crispy outside while ensuring that the fish is cooked all the way through. We will discuss buying, preparing and storage of seafood, as well as the types of fire and smoke for the best results.

Sweet-and-Sour Grilled Salmon with Glazed Pineapple and Mint; Grilled Scallops with Corn-Avocado Relish; Shrimp and Vegetable Kebab with Dipping Sauce; Grilled Tuna Steaks with Cantaloupe Salsa.



Microgreens for May

Add some zip to your spring flavors.
Order by May 24.

KEY

SP CLASS IN ST. PAUL

SW CLASS IN STILLWATER

MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)

MNTKA CLASS AT ROTH IN MINNETONKA

PARTICIPATION CLASS




FINE PRINT

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

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

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