



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.

ULTIMATE GRILLING WITH JAMIE PURVIANCE

Jamie Purviance

SP MONDAY, JUNE 10, 6 - 8:00 PM, \$85

Weber Grill Master Jamie Purviance will be joining us for an evening of master grilling goodness while demonstrating selected menu items from his new book, *Weber's Ultimate Grilling*. Relax and watch this Weber ace at work as he utilizes fire and coals to create a menu of delicious grilled fare, and provides just enough instruction for you to be the grill master of your own backyard. As a bonus, each guest will receive a copy of Jamie's book with their registration (valued at \$26.99). See you on the patio!

THIS LITTLE PIGGY WENT TO ... COOKS

Charlie Torgerson, Tim McCarty

SP SATURDAY, JUNE 15, 6 - 8:30 PM, \$75

Two chefs and a big ol' pile of pig! The MN Pork Board knows just about all there is to know about great pork. No question about it. So, we're squealing with delight about this event! These chefs will share all the details on not only how to prepare the delicious white meat, but also the skinny on how pigs get from farm to plate, the best sources to buy pork and, the best part, you'll sample tasty dishes all focused on this farmyard favorite.

Vietnamese Caramel Pork Belly with Sticky Savory-Sweet Glaze; Crispy Pork Belly and Pickled Watermelon with Crisp Greens and Cilantro Ginger Dressing; Naked Empanadas with Mole-Braised Pork Cheeks; Corned Pork Cheeks and Rasher Bacon with Yukon Gold Smashed Potatoes.

THE LEXINGTON VISITS COOKS

Jack Riebel

SP FRIDAY, JUNE 28, 6 - 8:30 PM, \$90

The Lexington is a St. Paul classic and we are thrilled to bring Chef Jack Riebel in for visit. In this lively class, Chef Jack will offer up house recipes, perfectly paired wines, and stories of life at the Lex. Sit back, relax and enjoy the Lexington experience.

Assorted Montados Tapas (Avocado with Boquerones, Olive and Chiles; Serrano Ham and Manchego Toast with Local Honey; Tomato Bread, Garlic, Olive Oil; Goat Cheese and Apricot and Pepper); Green Apple Gazpacho; Grilled Celery, Frozen Grapes, Marcona Almonds; Pinchos - Berkshire Pork Skewers with Bean Salad, Sherry Vinegar and Aioli; Grilled Spring Vegetables (spring onions, asparagus, artichokes); Sweet Science Chocolate Sorbet; flight of wine pairings.

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.

BAGUETTES 101

Amy Kovacs

SP SATURDAY, JUNE 1, 10 AM - 12:30 PM, \$80

A freshly baked loaf is pretty glorious in itself, but a warm, soft, crunchy-crust baguette is simply magnifique. After getting your hands floury in this St. Paul 101 session, you'll have baguette making in the bag.

Traditional French Baguettes.

PIE IN THE SKY

Cynthia Maxwell

MPLS SATURDAY, JUNE 1, 10 AM - 12:30 PM, \$80

Join Chef Cynthia as she guides you through the techniques and tips of flaky crusts, light, crumbly bases and, of course, the delicious fresh ingredients that go into the center of scrumptious seasonal pies.

Butterscotch Peach Hand Pies; Smore Pie; Lemon Meringue Pie; Cherry Berry Lattice Pie.

CRÊPES 101: DELICIOUS ORIGIN!

Ranelle Kirchner

SP SATURDAY, JUNE 8, 10 AM - 12:30 PM, \$80

Join Chef Ranelle in this delicious debut class featuring all things crêpes: the history, the evolution of ingredients and, the best part, the delicious samples along the way! Whether you're a fan of crêpes for breakfast or crêpes for brunch or dinner, Ranelle has a crepe story and taste for you.

Crêpes with the following fillings: Comté with Onion Jam and Mushrooms; Egg, Cheese, and Ham; Smoked Salmon with Crème Fraîche and Dill; Sweet Lemon.

SWEET, SWEET SUMMER

Cynthia Maxwell

SP SUNDAY, JUNE 9, 11 AM - 1:30 PM, \$80

Summer has never been so sweet! Add a little pavlova, cheesecake or rocky road to your summer sweet treat recipe box and you'll be singing the same song. Join us for a hands-on baking class focused on creating a series of small and sweet summery treats, perfect for picnics, parties and lunch pails.

Individual Black Forest Pavlovas; Lemon Curd and White Chocolate Bars; Blueberry and Cheesecake Sponge Cake with Blueberry-Thyme Sauce; Rocky Road Brownie Ice Cream Sandwiches with Marshmallow Sauce.

PICTURE-PERFECT SWEETS

Cynthia Maxwell

SP WEDNESDAY, JUNE 12, 6 - 8:30 PM, \$80

Join us for this sweet class where everything you make will be Instagram ready AND so tasty! Chef Cynthia will lead you through preparation of the recipes, then have you join in the photo-worthy fun!

Bourbon Peach Milkshakes with Brown Sugar Peach Handpies; Geode Sugar Cookies; Cereal Milk Cupcakes; Pistachio Macarons with Gold Leaf.

FRENCH MACARON WORKSHOP

Amy Kovacs

SW SATURDAY, JUNE 15, 10 AM - 12:30 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.

CRIOSSANTS 101

Randi Madden

MPLS SUNDAY, JUNE 23, 11 AM - 2:00 PM, \$80

In Paris, you can't walk two blocks without running into a small bakery pulling a batch of fresh-baked croissants out of the oven. Around here, not so much. In this hands-on class, Chef Randi will show you how to make light, buttery croissant dough, roll it out and create flaky pastries that would make a Frenchman drool.

Traditional Croissant; Pain au Chocolat; Sweet Ricotta Pinwheels; Two Savory Croissants.

SUMMER BREADS

Aleah Vinick

MPLS SATURDAY, JUNE 29, 10 AM - 12:30 PM, \$80

If you thought that bread making was reserved for winter's deep dark days, think again. Summer breads are the perfect accompaniment to overflowing garden bounty and seasonal farmers market finds. In this hands-on class, Chef Aleah guides you through two quick breads and one yeast bread, using a wealth of summer's abundant vegetables and fruits.

Strawberry Cream Cheese Bread; Farmers Vegetable Bread; Roasted Tomato Flatbread.

Le Creuset 2.25qt Saucepan

On Sale **\$119.99** // Orig. \$220

While supplies last.

SWEETS FROM THE GARDEN

Libby Bolen

SP SUNDAY, JUNE 30, 11 AM – 1:30 PM, \$80 🍷

Our gardens are filled with awesome ingredients. Yes, those ingredients ... what exactly do you do with all of them? Chef Libby has solutions. Join her as she works her magic into new sweet, savory and sophisticated baked goods. Simple delights from the garden to the oven. Ahhhh – sounds delicious!

Blackberry Mint Scones; Lemon Lavender Cake; Rosemary Sea Salt Focaccia; Strawberry Basil Balsamic Pizza.

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: PROVENÇAL GETAWAY

Peter Tignor

SW SATURDAY, JUNE 1, 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 Peter, and plan your getaway to Provence, without leaving Minnesota!

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

GRAND NIGHT OUT: KHANTOK, A GLORIOUS THAI

Randi Madden

SP SATURDAY, JUNE 1, 6 – 8:30 PM, \$85 🍷

If you're into Thai, then you'll want to 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: FOOD TRUCK FAVORITES

Manfred Krug

SW FRIDAY, JUNE 7, 6 – 8:30 PM, \$85 🍷

Food trucks offer a wide range of tasty fare, spanning many flavors of world cuisine. In this street food-focused class, Chef Manny will share the secrets of making his Food Truck Favorites without having to walk to the curb.

Vietnamese Spring Roll Salad; Double Brie and Bacon Grilled Cheese Sandwiches with Onion Jam; Open-faced Arepa with Pork, Cumin Black Beans and Cotija; Doughnuts with Chocolate Peanut Butter Glaze.

NIGHT OUT IN NORTH LOOP: SUMMER, ONE BITE AT A TIME

MPLS FRIDAY, JUNE 7, 6 – 8:30 PM, \$85 🍷

At our lively, hands-on Date Night classes, you'll be split into teams to prepare a portion of a multicourse meal. Cooks will supply the wine and beer. This month, come in from the soaring humidity and swarming mosquitoes and enjoy a fresh look at summer in the Land of 10,000 Ingredients.

Crispy Salmon with Chile Citrus Sauce; Grilled Summer Vegetables with Chardonnay; Tamarind-Glazed Flank Steak with Mango Jicama Salsa; Rhubarb and Roasted Strawberries with Cinnamon Ice Cream.

DATE NIGHT IN STILLWATER: TACO-TACULAR

Cynthia Maxwell

SW SATURDAY, JUNE 8, 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.

NIGHT OUT IN NORTH LOOP: MARKET FRESH!

Lorelei McInerney

MPLS FRIDAY, JUNE 14, 6 – 8:30 PM, \$85 🍷

With as many farmers markets as we have in our two fine cities, jam-packed with seasonal fruits and veggies, we all need to have a simple game plan and a few stand-by recipes to handle the weekly bounty. In this lively class, Chef Lorelei will take you on a trip through the kitchen after a trip to the market and engage you in creating a delicious seasonally inspired meal.

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

DATE NIGHT IN STILLWATER: MEALS FROM THE MAN CAVE

Randi Madden

SW SATURDAY, JUNE 15, 6 – 8:30 PM, \$85 🍷

Say goodbye to fancy libations and frilly salads! In this popular class, we'll show you how to cook and eat like REAL men! Meat two ways with lots of fixin's and potatoes, yep. Manly dreams come true!

Dry-Rubbed Flank Steak with Grilled Scallions, Tomatoes and Peppers; 60/40 Packed and Stacked Silders with Multiple Toppings; Smashed Potatoes with Lemon Garlic Aioli; Roasted Whole Multicolored Carrots with Rosemary-Infused Butter Sauce; Honey Chipotle Vanilla Ice Cream Bonbons.

DATE NIGHT IN STILLWATER: LA BRASERÍA

Sheryl Grover

SW FRIDAY, JUNE 14, 6 – 8:30 PM, \$85

Chef Sheryl is back and she's bringing the Latin fever with her! 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 Minnesota fiesta! An essential class for Latin food lovers.

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

DATE NIGHT IN STILLWATER: ON THE ITALIAN COAST

Suzanne Schilling

SW FRIDAY, JUNE 21, 6 – 8:30 PM, \$85 🍷

Italian cuisine doesn't just stop at pizzas, oh no! The Northeastern, Adriatic Coast is famous for its pasta, seafood and legendary pork. In this hands-on class you will experience firsthand the secrets and techniques for creating some of these amazing North Italian staples in your own kitchen.

Grilled Pork Chops with Cipolline Onion and Chianti Wine Sauce; Chilled Fresh Tomato, Basil, and Bread Soup; Grilled Vegetables with a Walnut Sauce; Crêpes with Blueberry Compote and Lemon Ice Cream.

DATE NIGHT IN STILLWATER: EATING SANTA FE

Tammy Haas

SW SATURDAY, JUNE 22, 6 – 8:30 PM, \$85 🍷

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 you 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.

NIGHT OUT IN NORTH LOOP: GLOBAL KITCHEN

Randi Madden

MPLS SATURDAY, JUNE 22, 6 – 8:30 PM, \$85 🍷

Chef Randi has knocked it out of the park! The menu is so impressive, we all want to take this class. Sign up quick before the Cooks team takes all the seats!

Korean BBQ Pizza; Búnch Mi Meatball Bites; South African Bunny Chow (curried meat buns); Lemongrass Lemon Bars.

NIGHT OUT IN NORTH LOOP: IN SEASON

Van Keszler

MPLS FRIDAY, JUNE 28, 6 – 8:30 PM, \$85 🍷

At Cooks of Crocus Hill, we like to keep up to date with current trends, particularly when it comes to seasonal produce. Sign up now to learn what's in this season and what's out, ensuring that your repertoire this summer is not only fashionable, but also fresh, delicious and rewarding too.

Market-Fresh Salad with Smoked Paprika Croutons; Green Beans and Thick-Cut Bacon Potato Salad; Pork Tenderloin with Peach Cherry Mostarda; Flourless Chocolate Cake with Raspberry Coulis.

DATE NIGHT IN STILLWATER: MINNESOTA'S BOUNTY

Marty Hegna

SW FRIDAY, JUNE 28, 6 – 8:30 PM, \$85 🍷

In this hands-on, date night experience you, and your date, will try your hands at creating and eating all of the summer season's best ingredients that Minnesota can offer. And what could be better than Stillwater on a beautiful summer eve?

Wild Rice Salad; Pecan-Crusted Fish with Sun-Dried Cherry Pan Sauce; Zucchini Rosette Tart; Roasted Strawberry and Lemon Cream Parfait.

NIGHT OUT IN NORTH LOOP: SIX DEGREES OF KEVIN (BACON)

Randi Madden

MPLS SATURDAY, JUNE 29, 6 – 8:30 PM, \$85 🍷

How many degrees of separation are you from bacon? Join us and you'll forever be connected. This evening will consist of SERIOUS amounts of the amazing pork cut. Enjoy!

Bobbi Salad (beyond original Cobb); Sweet Potato Hash with Bacon and Maple Syrup Reduction; BLTs (bacon, lettuce, tomato jam, bacon mayo) on Brioche Bread; Canded Bacon Shortcakes.

Eat Well + Be Well

Who says that healthful eating has to be ho-hum? Certainly not our chefs and students. For nutrient-packed meals with plenty of flavor, opt for Eat Well + Be Well classes.

MEXICAN-INSPIRED PALEO

Brian Hauke

MPLS WEDNESDAY, JUNE 5, 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.

FIT FOR SUMMER

Ranelle Kirchner

SP SATURDAY, JUNE 15, 10 AM – 12:30 PM, \$80 🍷

Yes, it is possible to easily create delicious desserts that are fit for summer eating, that won't result in extra trips to the gym. Just ask Chef Ranelle! In this easy dessert class, you'll get your hands dirty as she shows you how to make sweet, seasonal treats that are loaded with good stuff and light on the bod. Sweet!

Superfood Brownie Bites; Banana "Ice Cream" with Cocoa Nuts; Brown Rice Crispy Treats; and Polenta Cake with Strawberry Rhubarb Topping.

PAGING DOCTOR GUT

Rachel Brumitt

MPLS MONDAY, JUNE 24, 6 – 8:30 PM, \$75

Having a healthy gut can help manage or prevent obesity, diabetes, heart disease and even autoimmune diseases, not to mention overall tummy pains. In this informative, demonstration-style class, join Chef Rachel, from Spoonriver Restaurant, as she takes you on a journey to understanding how delicious probiotic and prebiotic foods are key to maintaining a happy, healthy gut.

Overnight Oats with Cocoa, Banana, and Flax Seed; Baby Greens with Creamy Lemon-Chive Yogurt Dressing; Apple, Radish, and Pumpkin Seeds; Sweet, Smoky BBQ Beans; Spicy Kimchi and Miso Potato Salad; Kefir Peach Ginger Smoothie.

PASTA LA VISTA, GLUTEN

Robin Åsbell

SP TUESDAY, JUNE 25, 6 – 8:30 PM, \$80 🍷

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

Fresh Egg Pasta and Chèvre Spinach Tortellini; Pasta Primavera; Potato Gnocchi Gratinéed with Cheddar and Veggies; Raw Tomato-Avocado Sauce and Zucchini Noodles.

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.

HANDS-ON PASTA

Antonio Ceconio

MPLS MONDAY, JUNE 3, 6 - 8:30 PM, \$80 🍴

SW MONDAY, JUNE 24, 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.

SUSHI SECRETS

Robin Asbell

SP TUESDAY, JUNE 4, 6 - 8:30 PM, \$85 🍴

If the sight of a sushi mat and sticky rice makes you feel overwhelmed, don't worry. We have a secret for you: It's not as hard as it seems. Chef Robin gives you the tips and techniques you need to make exquisite sushi that will wow your friends and palate alike.

Clamshell Sushi; Inside-Out Caterpillar Roll; Teriyaki Salmon Teriyaki Roll; Battleship Sushi with Salmon Caviar.

ITALIAN DINNER PARTY

Tammy Haas

SP FRIDAY, JUNE 7, 6 - 8:30 PM, \$80 🍴

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

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

WOK THIS WAY

Van Keszler

SP FRIDAY, JUNE 14, 6 - 8:30 PM, \$80 🍴

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; Shrimp Fried Rice; Kung Pao Chicken; Dark Chocolate Coconut Simple Sundaes.

STIR-FRY IT!

Manfred Krug

SW TUESDAY, JUNE 18, 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.

JAMAICAN BBQ

Marty Hegna

SP FRIDAY, JUNE 21, 6 - 8:30 PM, \$80 🍴

Chef Marty is a jerk expert. Come taste a variety of vibrant Caribbean flavors in this island-inspired class. It's chock-full of dishes that'll take you straight to Jamaica, mon!

Grilled Jerk Shrimp with Lemon Crema and Mango Salsa; Jamaican Curried Greens; Grilled Pork Tenderloin with Pineapple, Jalapeño and Lime Sauce; Caribbean Beans and Rice; Rum Chocolate Pudding Cakes.

FRENCH STEAKHOUSE FANTASTIQUE

Van Keszler

MPLS FRIDAY, JUNE 21, 6 - 8:30 PM, \$75

Mon Dieu, this is going to be delicious! Relax and join Chef Van Keszler for a beefy, bacony, creamy, dreamy Francophile evening at the steakhouse. We promise you won't be disappointed!

Steak au Poivre (steak with peppercorn sauce); Frites aux Lardons (curly endive salad with Roquefort and bacon); Haricots Verts with Shallots (French green beans); Profiteroles (cream puffs with ice cream and chocolate sauce).

SUSHI 101

Jeremy Reinicke

SP SATURDAY, JUNE 22, 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 slamm'n' soy sauce to expert fish-slicing techniques, you'll be on par with the greats in no time. *Serrano Ham.*

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

AL FRESCO ITALIAN

Suzanne Schilling

SW SUNDAY, JUNE 30, 4 - 6:30 PM, \$80 🍴

There's no better way to celebrate the Italian concept of al fresco eating than with this authentic Italian menu of classic Italian flavors. Grab your complimentary beverage and prepare your feast in the fires of our kitchen. Bellissima!

Chilled Fresh Tomato, Basil and Bread Soup; Homemade Fettuccine with Pancetta and Basil Pesto and Pecorino Cheese Sauce; Grilled Vegetables with Walnut Dressing; Crêpes with Blueberry Compote and Lemon Ice Cream.

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.

LAST-MINUTE BRUNCH

Aleah Vinick

SW SUNDAY, JUNE 2, 11:00 AM - 1:30 PM, \$80 🍴

Don't panic! You really don't have to go all out in order to impress brunch guests. In fact, we've got a few delectable recipes that are so simple that you needn't worry about making them until you roll out of bed in the morning!

Fruit and Yogurt with Homemade Granola; Spring Vegetable Frittata; Strawberry Tarts; Savory Breakfast Quinoa Bowl; Homemade Sausage Patties.

GEAR UP FOR GRILLING

Brian Hauke

MPLS SATURDAY, JUNE 8, 6 - 8:30 PM, \$80 🍴

Break out the tongs, grab your lighter and fire up the grill, 'cause it's that time of year! Join Chef Brian as he stokes the fire and demonstrates hassle-free, outdoor cooking on the grill. Learn the ins and outs of creating delicious grilled meals in this foundation grilling class. This class has something for everyone from the beginner to the boss of the BBQ. See you on the patio!

Grilled Shrimp and Red Onion Skewers with Cashew Dipping Sauce; Grilled Beef Flank Steak with Tomato Relish; Chili Chicken Wings with Peanut Dipping Sauce; Grilled Pineapple with Rum-Lime Caramel Sauce and Ice Cream.

PROFESSIONAL APPROACH TO THE BASICS

Manfred Krug

MPLS SATURDAY, JUNE 8, 9 AM - 3:30 PM, \$365 🍴

One of our most popular courses ever! Learn the basics of modern techniques from an accomplished chef, then jump in the kitchen to apply them to classic recipes. Gain a wealth of hands-on experience and take home ideas for dozens of repeatable and eminently eatable dishes. This two-day workshop is ideal for the beginner or intermediate cook who wants to build a strong foundation for lifelong culinary adventures. This class meets two days, six hours with a 30-minute break each day. Saturday, June 8 and Sunday, June 9, from 9 AM to 3:30 PM.

Section 1: Stocks: Brown Veal/Beef Stock; Chicken Stock; Fish Fumet. Sautéing: Sole Meuniere; Chicken Marsala; Spicy Chicken Breast; Potatoes Parisienne. Boiling/Steaming: Broccoli; Glazed Carrots; Green Beans. Sauce: Hollandaise; Béarnaise.

Section 2: Sauces: Brown Sauce (Espagnole); Veloute; Vinaigrette. Soups: Cream of Mushroom; Split Pea with Ham; Shrimp Bisque; French Onion.

Section 3: Braising: Beef Short Ribs; Coq au Vin; Pork Blanquette; Braised Cabbage; French Peas; Ratatouille. Potatoes: Duchesse Potatoes.

Section 4: Roasting: Whole Chicken; Fish en Papillote; Stuffed Pork Loin. Sauces: Supreme; Allemande; Beurre Blanc; Vin Blanc; Robert; Port Wine. Starch: Rice Pilaf.

KNIFE SKILLS

Brian Hauke

MPLS SATURDAY, JUNE 15, 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.

GRILLING, JUST THE FACTS

Brian Hauke

SP SATURDAY, JUNE 29, 6 - 8:30 PM, \$80 🍴

Tonight we will learn to prepare a meal on the backyard grill with delicious results. Chef Brian 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; Peppered 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.

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!

TEEN CAMP: CULINARY BOOT CAMP

Randi Madden

MPLS MONDAY, JUNE 17, 10 AM - 12:30 PM, \$225 🍴

In this fully comprehensive, three-day course, we'll cover all things from holding and caring for knives to how to slice, dice, mince, carve, julienne and even dissect a chicken in butchery form. Kids will also learn cooking techniques all along the way to enjoy the fruits of their newly found labor. This is a three-day series June 17, 18 and 19th. Seats are for teens only, ages 13 to 17.

Day One: Potato Hash with Bacon; Goat Cheese Frittata.

Day Two: Garlic Risotto; Flank Steak with Chimichurri; Dessert Crostini.

Day Three: Roasted Whole Chickens à la Julia Child's Technique; Roasted Carrots and Parsnips with Honey Glaze; Berry Trifles.

KIDS CAMP: ALL ABOUT BAKING

Libby Bolen

SP MONDAY, JUNE 24, 10 - 12:30 PM, \$225 🍴

Whether your young baker is bonkers for a or a beginner at baking, there's something for everyone in this camp class. Bakers will experience firsthand the tricks and techniques of how to create quiche, breads, pizza and a few other favorites (cream puffs!). Chef Libby has it all cooking in St. Paul in this brilliant, three-day baking boot camp on June 24, 25 and 26. Seats are for kids only, ages 8 to 12.

**Day One: Scones and Quick Jam; Muffins and Compound Butter; Veggie Quiche.*

Day Two: Sandwich Bread; Nutty Granola Bars; Irish Soda Bread.

Day Three: Cheese Pizza; Cream Puffs; Green Eggs and Ham'wich; Raspberry Pop-up.

KIDS CAMP: COOK-OFF IN THE KITCHEN

Manfred Krug

SW MONDAY, JUNE 24, 10 AM - 12:30 PM, \$225 🍴

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 three popular arenas — Cutthroat Kitchen, Chopped and Cupcake Wars — that provide hands-on cooking adventures, friendly competition, and of course, fun galore. This class is a three-day series on June 24, 25 and 26. Seats are for kids only, ages 8 to 12.

Day One: Cutthroat Kitchen Brunch Edition: Each team will make Lemon Ricotta Pancakes; Green Smoothies; Zesty Citrus Salad; Biscuits with Sausage Gravy. Each team will randomly draw from the "chef's hat" a challenge that will either help or hinder the production of each recipe!

Day Two: Chopped Classic Picnic Time: Each team will create a fantastic picnic meal with an appetizer, entree with side, and a dessert. The catch is, each group must use all the ingredients Chef provides AND make the food taste good! Ever had potato salad with marshmallows?

Day Three: Cupcake Wars: Kids will prepare their cupcakes. Two cupcakes (one sweet and one savory) will be judged on taste alone, one will be judged on decoration, and the last one will be judged on taste and presentation.

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.

GIRLS' NIGHT OUT: HEY, HEY ROSÉ

Matt Carson

SW THURSDAY, JUNE 20, 6 - 7:30 PM, \$65

Assemble your gal pals and grab the glasses because this Girls Night Out is all about our favorite hallowed pink drink; Rosé! Matt Carson's back and he will bring along his favorite Rosés to talk about while you sip and nibble to your heart's content. All balanced with beautiful boards of delicious fruits and cheeses. Cheers to that, Matt!

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.

HERBALICIOUS KITCHEN

Sheryl Grover

SW SATURDAY, JUNE 8, 10 AM - 12:30 PM, \$80

Herbs, wonderful herbs! They're everywhere this time of year. Found fresh in farmers markets, gardens and grocery stores, no kitchen should be without a good stock of mixed, zesty leaves to add depth and character to any dish. Join us for a truly aromatic experience in Stillwater, featuring fresh summer herbs.

Trio of Salads with Herb Vinaigrette; Herb Butters with French Baguette; Herbed Zucchini Fritters; Chicken Paillards with Herbs and Lemon; Lavender Ice Cream.

HANDHELD HEAVEN

Cynthia Maxwell

MPLS THURSDAY, JUNE 13, 6 - 8:30 PM, \$80

Rolls, wraps, tacos: originally workmen's lunches containing comforting, rejuvenative sustenance one needed for the daily grind. While the ingredients may have changed over time, the sentiment that nothing tastes better than when it is eaten with your hands still holds true. Sample this Asian and Central American menu in a hands-on, handmade, handheld experience of heavenly food in the palm of your hand.

Crispy Avocado and Chicken Spring Rolls with Cilantro Dipping Sauce; Grilled Vietnamese Shrimp Summer Rolls with Peanut Dipping Sauce; Korean BBQ Chicken Lettuce Wraps; Pressure Cooker Pork Carnitas Tacos with Tomatillo Salsa

FATHER'S DAY STEAKOUT

Van Keszler

SP SUNDAY, JUNE 16, 4 - 6:30 PM, \$80

Dad, you and surf and turf. What could be better for a Father's Day experience? Nothing. You and Dad will join Chef Van while you try your hand at searing steaks and prepping the surf, with a real-deal pro in the kitchen and on the grill. Sides too! The perfect gift!

Lemon-Marinated Grilled Shrimp with Caper-Parsley Aioli; New Potato and Green Bean Salad with Dijon Vinaigrette; Classic Steakhouse Kebabs; Belgian Lambic Cherry Crisp with Vanilla Whipped Cream.

EATING THE SUMMER

Mike Shannon

MNKA TUESDAY, JUNE 18, 6 - 8:00 PM, \$55

A little bit of surf, a little bit of turf and a whole bunch of flavor will be had in this exciting and delicious demonstration-style class. So grab a drink and watch Chef Mike as you get a great taste of grilled summer! This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

Ginger-Honey Glazed Shrimp; Grilled Vegetables with Herb Vinaigrette; Herbed Lamb T-Bones with Sweet Potato "Fries"; Olive Oil Pound Cake with Lemon Buttermilk Sorbet.

FRESH FLAVORS

Sheryl Grover

SW SUNDAY, JUNE 23, 4 - 6:30 PM, \$80

We're all about keeping our classes fresh, but it seems Chef Sheryl is running with the theme literally with this new, summer menu of light, wholesome dishes, packed with fresh flavors. If that weren't enough, they're pretty easy to prepare too! Join us in Stillwater for this delicious, hands-on experience for a chance to freshen up your own repertoire!

Roasted-Chickpea and Kale Salad with Sun-Dried Tomato Vinaigrette; Salmon with Leeks and Orange Citrus Glaze; Broccolini with Garlic and Fresh Ginger; Lemon Blueberry Ice Cream.

30-MINUTE MEALS: SUMMER EDITION

Ranelle Kirchner

MPLS TUESDAY, JUNE 25, 6 - 8:30 PM, \$75

Watch as Chef Ranelle explains and prepares quick, fresh seasonal meals so delicious and fast that if you blink you might miss out. No really, this class is perfect for anyone who would rather be enjoying the outdoors vs. the kitchen without sacrificing delicious dinners. Quick, join us!

Summer Squash and Grilled Halloumi with Green Goddess Dressing; BBQ Chicken Skewers with Summer Succotash; Garlic-Lime Steak Salad; Strawberry Cream Biscuits.



Crop Share: Strawberries

KEY	SP CLASS IN ST. PAUL	MNTKA CLASS AT ROTH IN MINNETONKA	FINE PRINT
	SW CLASS IN STILLWATER		
	MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)		
			<p>Please understand that a lot of time, effort and resources go into the preparation of a successful class long before the class ever takes place. For this reason, we do require one week (two weeks for groups larger than four) advance notice on any class cancellation. For groups larger than six, please contact our private events team to learn about our group options at 651-288-7237. If 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.</p>

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 // cooksforcrocushill.com CALL US TODAY // 651.228.1333

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