



# cooks

[cooksofcrocushill.com](http://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.

### CLASSICS REINVENTED

Aleah Vinick

**MPLS** SATURDAY, AUGUST 3, 10 AM - 12:30 PM, \$80 📅

No one wants to mess with a tried-and-true classic until you try these turns on old favorites! Challenge yourself to give these time-honored sweets added twists, new status and rave reviews from family and friends. Join us for this bake-tastic class and shake up the classics.

*Baked Alaska with Boozy Sauce; Triple Coconut Cream Pie; Stella Parks' Really Good Lothouse-Style Cookies with Homemade Sprinkles; Cream-Filled Chocolate Cupcakes.*

### THE ART OF FRENCH BAKING

Randi Madden

**SP** SATURDAY, AUGUST 3, 10 AM - 12:30 PM, \$80 📅

Simplicity can be deceptive. For example, take *pâte sucrée*, a French pastry crust that's made with only flour, salt, sugar, egg and butter. But oh, what a magical combination those five ingredients can create. Find out how to make the best dough and use it for sweet or savory pastries that will elevate your baking to a new level.

*Rosemary Sables; Award-Winning Caramel Apple Pie; Crusty Fruit Hand Pies; Lime Curd Tartlets.*

### FRENCH MACARON WORKSHOP

Amy Kovacs

**SP** THURSDAY, AUGUST 8, 6 PM - 8:30 PM, \$80 📅

**SW** SATURDAY, AUGUST 24, 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.*

### BAGEL: ROLL WITH A HOLE

Amy Kovacs

**MPLS** SATURDAY, AUGUST 10, 10 AM - 12:30 PM, \$80 📅

Bagels are more than a tasty morning bread. Ahh bagels: chewy in all the right places, can take on flavors like nobody's business, and are as good on their own as they are with piles of other stuff. Now's your chance to master the art of the New York-style bagel, including those delicious spreads. Forget about it!

*Asiago Cheese Bagel; Veggie Cream Cheese Stuffed Bagels; Pumpernickel Bagels; Sesame Bagels. Spreads: Whipped Orange Blossom and Honey Cream Cheese; Veggie Cream Cheese.*

### GREEK PASTRY GRATIFICATION

Suzanne Schilling

**SP** SUNDAY, AUGUST 11, 11 AM - 1:30 PM, \$80 📅

Of all the pastries the world has to offer, few are quite as sinful and decadent as the treats from Greece. If you have a love affair with sweet pastries and want to take your relationship to the next level, go Greek in this fabulous class!

*Diples (fried spiral dough finished with honey and walnuts); Amygdalota (almond cookies); Kataifi (shredded phyllo pastry topped with vanilla custard, pistachios and whipped cream); Chocolate Saragli (rolled baklava).*

### AROUND THE WORLD IN 80 BAKES

Ranelle Kirchner

**MPLS** SATURDAY, AUGUST 17, 10 AM - 12:30 PM, \$80 📅

This next episode of Around the World in 80 Bakes hails from Down Under. Chef Ranelle will be guiding and teaching recipes for a few favorite desserts and sweet treats from Australia and New Zealand. Fair dinkum, cobber!

*Pavlova with Strawberry Sauce; Fresh Curd Tart with Currants; Anzac Biscuits.*

### FRESH BREAKFAST BREADS

Libby Bolen

**MPLS** SATURDAY, AUGUST 17, 10 AM - 12:30 PM, \$80 📅

Waking up to the smell of bread baking is one of life's greatest pleasures not to be missed by any of us. This season, we will be offering a morning artisanal bread-baking class where you will experience the marvel and aroma of fresh-baked bread for yourself. Mmmmmmm.

*Classic Cinnamon Streusel Coffee Cake; Orange Honey Sweet Rolls, English Muffins; Jalapeno-Sweet Potato Biscuit.*

### GLUTEN-FREE BAKERY

Libby Bolen

**SW** SUNDAY, AUGUST 18, 11 AM - 1:30 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.*

### VEGAN BAKING 101

Robin Asbell

**SP** MONDAY, AUGUST 19, 6 PM - 8:30 PM, \$80 📅

Ever wonder how to get the fluff without eggs in your baked goods? How about buttery goodness without butter? Vegan Baking 101 is a beginner's guide to the world of animal product-free baking. Not only will Chef Robin arm you with tasty vegan recipes but she'll also show you how to convert grandma's cookie recipe into a new vegan tradition! Go Vegan!

*Pistachio Thumbprints with Apricot Jam; Vegan Oreos; German Chocolate-Covered Cherry Cupcakes; Avocado Cupcakes with Avocado Lime Frosting; Classic White Cupcakes with Fruit Filling and Fluffy "Buttercream."*

### PERFECT PIES

Libby Bolen

**SP** WEDNESDAY, AUGUST 21, 6 PM - 8:30 PM, \$80 📅

Pie, pie, in my eye, I want pie... If it's pie you're craving, we've got you covered in this all levels, sweet to savory edition of pie baking for everyone. In this hands-on class you'll learn the secrets to the best crust, how to fill without overdoing it and flavor combinations that work like a charm every time. Come and get your slice!

*Tomato Tarte Tatin; Double Blueberry Pie; Raspberry Ginger Plum Hand Pies; Fig and Goat Cheese Galette.*

### BAKIN' ME CRAZY

Randi Madden

**MPLS** SUNDAY, AUGUST 25, 12 PM - 2:30 PM, \$80 📅

People say we are crazy for turning on our ovens in August, but we know it is all for the love of baking. Join us for an insanely good time as we bake up a storm with our resident bake boss, Chef Randi. She knows how to get the juiciest pie and the fluffiest frostings around. Sign up soon before this crazy-fun class is full!

*Darn Good Cherry Pie Parfait; Brown Sugar Cupcakes with Browned Butter Frosting; Indeed Apple Fritters; Dark Brown Sugar Chocolate Chip Cookies.*

## Date Night

Let's redefine the date night. Of course it can be a romantic evening, but maybe it's a fantastically special evening with your mom, best friend or fellow foodie. Maybe you want to create a date night with a group of friends and launch some delicious new adventures. Join Cooks in these hands-on classes where you're split into groups to prepare a dish, and then come together to enjoy a spectacular dinner.

**DATE NIGHT CLASSES ARE PRICED PER GUEST.** One glass of wine or beer per student is included, so 21 and up only.

## Whip up a Smile for Back to School

## All-Clad 2-Piece Fry Pan

\$59.99 (regularly \$90.00)

Online and in Stores now until Supplies Last.

## NIGHT OUT IN NORTH LOOP: MUMBAI GETAWAY

Cynthia Maxwell

**MPLS** **FRIDAY, AUGUST 2, 6 PM - 8:30 PM, \$85**

The smell of authentic Indian food is like no other. In this participation Date Night class, you and your date will be instantly transported to colorful India, which is full of amazing aromatic herbs, spice-infused flavors and traditional Indian culinary combinations.

*Spiced Prawn Patties; No-Yeast Naan; Chana Masala; Saag Paneer; Butter Chicken.*

## DATE NIGHT IN STILLWATER: BAJA

Peter Tignor

**SW** **SATURDAY, AUGUST 3, 6 PM - 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.*

## NIGHT OUT IN NORTH LOOP: URBAN KITCHEN

Lorelei McInerney

**MPLS** **SATURDAY, AUGUST 3, 6 PM - 8:30 PM, \$85**

Minneapolis is bursting at the seams with life, walking dogs, chatting business folks and a food scene that is on fire! And our North Loop cooking school is in the heart of it. In this hands-on class Chef Lorelei will guide you and your significant other through a discovery of fresh ingredients and cooking with a menu that is bursting with urbanity. Get ready to fall back in love with city cookin'.

*Kale, Mint, Feta Salad; Grilled Carrot "Hot Dog" with Tangy Slaw; Brussels Sprout Tacos with Spicy Peanut Sauce; White Chocolate Matcha Mousse with Sesame Brittle.*

## MONDAY DATE NIGHT: PERFECT SUMMER

Sheryl Grover

**SW** **MONDAY, AUGUST 5, 6 PM - 8 PM, \$65**

Mmm with a capital M! Do we have some super summer recipes for you. Swing on over to Stillwater and learn how to make some of these light, bright summer bites, each the perfect staple for any summer shindig.

*Grilled Chicken and Scallions with Romesco Sauce; Summer Squash Gratin; Roasted Strawberry Parfaits with Lemon Cream.*

## DATE NIGHT IN STILLWATER: ST. CROIX RIVIERA

Peter Tignor

**SW** **FRIDAY, AUGUST 9, 6 PM - 8:30 PM, \$85**

Whether you're having a date night with mom, your sweetie, your BFF or a new coworker, you're in for a fun-filled and delicious evening with this blend of summertime favorites. After working in teams to prepare a portion of the meal, Chef Peter will bring it all together as you enjoy the feast and a tasty beverage.

*Pan-Seared Wild Salmon Fillets with Green Lentils and Balsamic Essence; Frisée Salad with Goat Cheese Croquettes; Ginger-Carrot Soup; Grilled Asparagus; Profferoles with Fresh Berries and Cream.*

## NIGHT OUT IN NORTH LOOP: MINNEAPOLIS CORDON BLEU

Van Keszler

**MPLS** **FRIDAY, AUGUST 9, 6 PM - 8:30 PM, \$85**

Chef Van has taken some 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: PICNIC IN PARIS

Randi Madden

**SW** **SATURDAY, AUGUST 10, 6 PM - 8:30 PM, \$85**

Summer is the time to think about outdoor dining, and the French have nailed the art of the perfect picnic. Forget the usual potato salad and hot dogs. In this class, you will learn all the tips and techniques to pack your basket with enough French flare to turn your picnic blanket (or dining room table) into a Michelin Star restaurant in no time.

*Lemon Caper Chicken Lettuce Wraps; Three Olive Orzo Salad; Honey-Roasted Parsnips; Brioche Toasts with Bacon Jam; Tarte Tatin.*

## GRAND NIGHT OUT: A STUDY IN YUM

Marty Hegna

**SP** **SATURDAY, AUGUST 10, 6 PM - 8:30 PM, \$85**

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

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

## NIGHT OUT IN NORTH LOOP: MEDITERRANEAN SUNSET

Ranelle Kirchner

**MPLS** **SATURDAY, AUGUST 10, 6 PM - 8:30 PM, \$85**

Imagine jetting off for the evening to somewhere that's always warm, the beach is close and the light, bright food is fresh ... somewhere like the Mediterranean, for example! Trick your taste buds into believing you are in the isles while eating and preparing the best of the Med!

*Mediterranean Cauliflower Couscous Salad; Classic Ratatouille with Sausage; Eggplant Fries with Tatziki Dipping Sauce; Pear Tart with Vanilla Bean Ice.*

## NIGHT OUT IN NORTH LOOP: ROMAN HOLIDAY

Lorelei McInerney

**MPLS** **FRIDAY, AUGUST 16, 6 PM - 8:30 PM, \$85**

It's time to take a break. Throw on your sunglasses and hop on the Vespa because we just booked you a Roman Holiday! We explore the fantastic foods of Italy in this fun-filled date night class. Learn the ins and outs of true Italian flavors and put together the meal of your dreams.

*Fresh Herbed Ricotta Crostini; Big Italian Salad; House-made Fettuccine with Green Olive Sauce with Spicy Breadcrumbs; Lemon Semifreddo.*

## DATE NIGHT IN STILLWATER: MOROCCAN FLAVORS

Manfred Krug

**SW** **FRIDAY, AUGUST 16, 6 PM - 8:30 PM, \$85**

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

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

## DATE NIGHT IN STILLWATER: ONLY IN MN

Cynthia Maxwell

**SW** **SATURDAY, AUGUST 17, 6 PM - 8:30 PM, \$85**

When it comes to good food, we really do live in a wonderful state. We have unparalleled access to both homespun and haute cuisine. Join us to prepare a meal that is native to the Land of 10,000 Lakes.

*Grain Belt-Battered Cheese Curds; Minnesota Corn and Tomato Salad with Fresh Herbs; Jalapeño Popper Juicy Lucys; Maple Nut Goodie Bars.*

## NIGHT OUT IN NORTH LOOP: SUMMER NIGHTS

Brian Hauke

**MPLS** **SATURDAY, AUGUST 17, 6 PM - 8:30 PM, \$85**

Breathe in! Breathe out! Now shut your eyes and picture the perfect dinner date. You instantly think of ... Chris Evans. Ha! Just kidding. It is delicious, freshly made, locally sourced, mind-blowingly scrumptious food. And there is no place more romantic or better to help you create that meal than our very own North Loop kitchen, where Chef Brian is ready to set this summer date night off right. Let's pour the wine, grab an apron and get ready for some sweet summer lovin'.

*Fresh Garlic Naan; Roast Chicken with Sumac and Red Onions; Dolmas with Herb-Lemon Yogurt Sauce; Greek Yogurt Panna Cotta with Honey-Wine Poached Apricots.*

## NIGHT OUT IN NORTH LOOP: LOVIN' THE LOOP

Tammy Haas

**MPLS** **FRIDAY, AUGUST 23, 6 PM - 8:30 PM, \$85**

We are convinced that after a date night in our North Loop cooking school with a menu like Chef Tammy is preparing in this class, you will be back for more! The seductive aromas and flavors will have you inspired to make every night a date night in the kitchen. Register and be wowed!

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

## DATE NIGHT IN STILLWATER: JAPANESE STEAKHOUSE

Brian Hauke

**SW** **FRIDAY, AUGUST 23, 6 PM - 8:30 PM, \$85**

There's a whole lot more to Japanese cuisine than rice 'n' ramen. And when it comes to making a fantastic steak, the Japanese are pretty hard to beat. This is far from your traditional American steakhouse, but it is every bit as beefy. Sign up today!

*Crisp Green Salad with Creamy Ginger-Miso Dressing; Grilled Steak with Asian Mustard Sauce; Miso-yaki Onigiri (grilled rice patties with miso); Castella (honey sponge cake) with Berries.*

## DATE NIGHT IN STILLWATER: TEX-MEX TACO TRUCK

Randi Madden

**SW** **SATURDAY, AUGUST 24, 6 PM - 8:30 PM, \$85**

Being so hard to find (probably because it can drive away), a good taco truck is worth its weight in gold. If only there were a way to replicate that Tex-Mex goodness at home ... oh wait! You could always sign up for this tip-top Taco Date Night and get your hands on some quality street eats and the recipes to boot!

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

## DATE NIGHT IN STILLWATER: LA BRASERIA

Sheryl Grover

**SW** **FRIDAY, AUGUST 30, 6 PM - 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: FOOD TRUCK FAVORITES

Marty Hegna

**SW** **SATURDAY, AUGUST 31, 6 PM - 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 Marty 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.*

## 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.

## POWERFUL HERBS

Rachel Brumitt

**MPLS** **TUESDAY, AUGUST 6, 6 PM - 8:30 PM, \$75**

Superfoods are a well-known nutritional secret, but have you heard the term Powerful Herbs? These flavor-packed plants are the star of the show in a herb-tastic class with chef, Rachel Brumitt of the award-winning, Spoonriver Restaurant. Nutritional expert and herb lover, is diving deep into hidden superfoods, basics of plant-based diets and how to bring out flavor in low-salt cooking. This will be an herb-a-licious adventure. Sign up quick these seats will go fast!

*Ginger-Basil Oil with Melon and Feta; Rosemary, Thyme, and Sage Dressing with Lemon and Honey over Slow-Roasted Plum Tomatoes; Argentinian Chimichurri Sauce Sampled with Roasted Sweet Potato and Corn Chips; Mint-Cilantro-Date Chutney Sampled with Red Lentil Dal and Rice; Tarragon Macerated Strawberry Trifle.*

## SPANISH VEGETARIAN

Robin Asbell

**MPLS** **MONDAY, AUGUST 12, 6 PM - 8:30 PM, \$80**

Barcelona, the land of ham and seafood, can be a paradise for vegetarians, in part because the Spanish love of vegetables is so strong. But it's also a modern city, where vegetarian options are appearing on menus to meet growing interest. Come taste the flavors of sunny Spain!

*Catalan Potato Onion Tortilla; Hazelnut Romesco Sauce and Grilled Asparagus; Vegetable Paella; Spinach and Egg Empanadas.*

## ITALIAN-INSPIRED PALEO

Brian Hauke

**SW** TUESDAY, AUGUST 13, 6 PM – 8:30 PM, \$80 🍴

Unless you are genuinely a caveman, a Paleo diet doesn't have to be all nuts, berries and any animal that can't outrun you. Chef Brian invites you to turn this prehistoric diet into a night of bona fide Italian sophistication. All the benefits of Paleo, without cheating. Bellissimo!

*Fennel Slaw with Prosciutto and Pistachio Pesto; Chicken Scaloppine with Artichokes; Bone Broth Osso Buco with Gremolata; Spaghetti Squash with Italian Sausage; Chocolate Almond Tart.*

## 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.

## LITTLE ITALY

Manfred Krug

**SW** FRIDAY, AUGUST 2, 6 PM – 8:30 PM, \$80 🍴

Chef Manny 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.*

## DESERT ISLAND

Marty Hegna

**SP** FRIDAY, AUGUST 2, 6 PM – 8:30 PM, \$80 🍴

Ahoy! No need for the passport or a life vest because we'll start this island paradise feast in our own St. Paul kitchen. Explore rich island flavors and celebrate the tropics with Chef Marty in this exciting hands-on experience. All aboard ... for your tropical getaway!

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

## CHINESE TAKEOUT

Van Keszler

**SP** SATURDAY, AUGUST 3, 6 PM – 8:30 PM, \$80 🍴

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

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

## HANDHELD HEAVEN

Cynthia Maxwell

**MPLS** WEDNESDAY, AUGUST 7, 6 PM – 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.*

## MEET ME IN MEXICO

Ranelle Kirchner

**MPLS** SUNDAY, AUGUST 11, 4 PM – 6:30 PM, \$80 🍴

Feeling like some honest, authentic Mexican food? Then you'll have to meet us in Mexico! Chef Ranelle will guide you through an evening of authentic preparation of Mexican fare. ¡Vámonos!

*Frijoles Borrachos (drunken pinto beans with cilantro and bacon); Fresh Pineapple Salsa; Red Chile-Braised Chicken; Cilantro Rice; Grilled Pineapple with Caramel Sauce and Ice Cream.*

## MÁS TACOS

Cynthia Maxwell

**SW** SUNDAY, AUGUST 11, 4 PM – 6:30 PM, \$80 🍴

This isn't your average taco night, this is Mexican fare with spicy, flavorful Mexican flare. Jump in and join us for a night of full-bodied flavors in this unique fun-filled taco night. Sure to be a fiesta you won't forget.

*Charred Zucchini Tacos with Guacamole and Pico de Gallo; Shrimp-Topped Chorizo Burgers with Paprika Aioli; Oaxacan Potato Tacos with Lemon Garlic Chard; Chicken Tinga Tostadas.*

## READY, SET, GO!

Randi Madden

**SP** SUNDAY, AUGUST 11, 4 PM – 6:30 PM, \$80 🍴

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 (chamua); Braised Chicken with Garlic White Wine Sauce; Pork Vindaloo; Pastéis de Nata (sweet egg custards).*

## FOR PHO'S SAKE!

Tammy Haas

**SW** TUESDAY, AUGUST 20, 6 PM – 8:30 PM, \$75 🍴

A brand-new twist on Chef Tammy's exceedingly popular pho class, with new recipes and new chances to be cheeky with the name! If you're mad about phenomenal pho, you'd be pho-king crazy to miss this sensational experience, perfect for the noodle novice and broth boss alike!

*Meatball Pho; Vietnamese Shrimp Spring Rolls; Tomato-Mint Salad; Banana Sherbet.*

## WALK ON THE WILD SIDE

Marty Hegna

**MPLS** THURSDAY, AUGUST 22, 6 PM – 8:30 PM, \$80 🍴

Feeling a little adventurous? Join Chef Marty for a slightly left-of-center culinary tour. From peppers to goat to gizzards to squid ink, this ain't your Auntie Mildred's Doily Cafe.

*Ramen Noodles with a Kick; Zippy Chicken Tacos with Homemade Tortillas; Curried Goat with Rice; Squid Ink Pasta with Snails; Potato Chip Cookies.*

## SUSHI 101

Jeremy Reinicke

**MPLS** SATURDAY, AUGUST 24, 6 PM – 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.

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

## HANDS-ON PASTA

Antonio Ceccoli

**SP** MONDAY, AUGUST 26, 6 PM – 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.*

## HAVANA GOOD TIME

Tracy Figueroa

**MPLS** WEDNESDAY, AUGUST 28, 6 PM – 8:30 PM, \$85 🍴

Daquiris all around, because in this super summery Cuban cuisine class, Chef Tracy and the gang are going to make sure you guys are Havana Good Time! Sign up today and drive those taste buds wild with every zesty bite! An essential class for any Latin food fan. All applicants must be 21 or over.

*Medianoche Sandwich (cousin of Cuban sandwich); Enchilada de Camarones (Creole shrimp stew); Yellow Saffron Rice; Cuban Mango Mousse; Classic Daiquiri.*

## PIZZA WORKSHOP

Antonio Ceccoli

**MPLS** TUESDAY, AUGUST 27, 6 PM – 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.*

## CURRIED KEBAB PARTY

Tammy Haas

**SP** SATURDAY, AUGUST 31, 6 PM – 8:30 PM, \$80 🍴

Spice up your next grill night! Nothing says party on a stick like a kebab. It has been a grilled staple and block party favorite for eons. Join us on our St. Paul patio along with Chef Tammy, while she explores new life with kebab combinations, demonstrating how to master the curried kebab. Curry on over for our best flavor-on-a-stick night!

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

## 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

Brian Hauke

**SP** SUNDAY, AUGUST 4, NOON – 2 PM, \$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.*

## THE BRUNCH BUNCH

Ranelle Kirchner

**SW** SATURDAY, AUGUST 10, 10 AM – 12:30 PM, \$80 🍴

Whatever the reason brunch became a thing, we don't care, because brunch is the best meal of the day! In this class, we will take you through everything that makes brunch the top trending meal on everything. From the basics to the blintzes, you will find it in this class.

*Ultimate Egg and Bacon Sandwich; Avocado Citrus Crunch Salad; Cheese-Filled Blintzes with Blueberry Sauce; Quick Cinnamon Rolls with Cream Cheese Frosting.*

## SALT, FAT, ACID, HEAT: PART 3

Tracy Figueroa

**SP** WEDNESDAY, AUGUST 14, 6 PM – 8:30 PM, \$80 🍴

Some will say cookery is about science. Others will say that it's about art. We say it's a bit of science, a bit of art plus a wonderful mix of Salt, Acid, Fat and Heat. In fact, our pal Tracy is going to use Samin Nosrat's awesome book, with the same title, to dig into the art and science of cooking. This third class focuses on the elements of acid and its fundamental importance in the kitchen.

*Fennel Salad with Champagne-Lemon Vinaigrette; Citrus Roasted Chicken; Cilantro-Lime Rice; Lemon-Buttermilk Ice Cream.*

## JULIA CHILD'S BIRTHDAY PARTY

Cynthia Maxwell

**SP** THURSDAY, AUGUST 15, 6 PM – 8:30 PM, \$75 🍴

Who better to celebrate in the kitchen than Julia herself? And it's her birthday! In this festive class, we will toast and honor the doyenne of the culinary world with a birthday dinner in classic Julia style. Join us! It's going to be simply smashing. Cheers to that!

*Stuffed Tomatoes Provençal; Bouillabaisse (fish soup); Suprêmes de Volaille aux Champignons (creamy chicken and mushrooms); Cherry Clafoutis.*

## INTERMEDIATE FRENCH

Suzanne Schilling

**SP** SUNDAY, AUGUST 18, 4 PM – 6:30 PM, \$80 🍴

In this hands-on class, Chef Suzanne will get you preparing next-level French fare. Ever wonder the secret to soufflé? Or the technique behind a perfect white sauce (no, not gravy)? In this class, you'll learn the best of the French classics. Oui!

*Double-Baked Cheese Soufflé with Parmesan Cream; Marseille-Style Shrimp Stew; Veal Blanquette; Tarte Tatin.*

## 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 CAMP: GLOBAL TOP CHEF

Tracy Figueroa, Cynthia Maxwell, Ranelle Kirchner

**MPLS** MONDAY, AUGUST 5, 10 AM – 12:30 PM, \$225 🍴

Send your kids around the world, without ever leaving the kitchen. In this three-day camp for children ages 8 and up, your kiddos will travel through multiple international cuisines, sampling and cooking along the way. From Italy's rich Alfredo sauce to Vietnam's spring rolls, your junior chef will learn to whip up dinner for the whole family. This class is a three-day series on August 5th, 6th and 7th.

*Day One: Italy – Caesar Salad; Homemade Pasta; Marinara Sauce; Pesto Sauce; Alfredo Sauce; Lemon-Olive Oil Cakes. Day Two: Latin – Flour Tortillas; Salsa Mexicana; Guacamole; Fried Tortilla Chips; Fajitas with Chimichurri Sauce; Mexican Chocolate Coffee Cake. Day Three: Asia – Lettuce Wraps; Spring Rolls with Nuoc Cham; Stir-Fried Chicken and Vegetables; Cilantro Lime Rice; Pineapple Upside-Down Cakes.*



## ALL AGES: UNICORN ROUNDUP

Cynthia Maxwell

**SP** FRIDAY, AUGUST 9, 10 AM - 11:30 AM, \$45 🗓️

Always be yourself, unless you can be a unicorn, then always be a unicorn. In this class, kids will make everything with unicorns at the center, allowing for creativity just as a unicorn would want it. Join Chef Cynthia for a unique unicorn adventure in our St. Paul kitchen! All attendees must register one adult with one child age 6 to 10.

*Rainbow Grill Cheese; Sweet-and-Salty Unicorn Horns (white chocolate and caramel-covered pretzel rods); Unicorn Cheesecake Parfaits.*

## KIDS COOK: BEST BAKING BUDDIES

Aleah Vinick

**SP** SATURDAY, AUGUST 10, 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.*

## TEEN CAMP: RESTAURANT COPYCAT

Cynthia Maxwell

**SP** MONDAY, AUGUST 12, 10 AM - 12:30 PM, \$225 🗓️

After a quick poll, it turns out a few teen favorite restaurants for eats are Chipotle, Olive Garden and The Blue Door. Join Chef Cynthia in our very own imitation game in this three-day Restaurant Copycat course, where teams will learn how to re-create restaurant faves at home. This three-day camp runs August 12th, 13th and 14th.

*Day One: Mexican (Chipotle) Pressure Cooker Carnitas; Cilantro-Lime Rice; Roasted Tomato Salsa; Guacamole; Alfajores. Day Two: Italian (Olive Garden) Pasta; Chicken Parmesan; Tomato Butter Sauce; Tiramisu. Day Three: American (Blue Door Pub) Sausage Jalapeño Poppers; Hand-Cut Oven-Roasted French Fries; Bacon Cheddar Juicy Lucys; Apple Hand Pies.*

## 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.

## INTERNATIONAL BLIND WINE BATTLE

Alison Perrier

**SP** THURSDAY, AUGUST 1, 6 PM - 8:30 PM, \$65 🗓️

Four countries, four mystery wines, can you guess which country these legends are from? Four of our favorites from Spain, France, Italy and California await you at this fun and casual event. Wherever you are on your wine journey, you will enjoy this wine trip around the globe, sampling and learning about some of the world's most iconic wine regions.

*Artisan Cheese Board; Flight of Wine.*

## FIVE FLAVORS OF GIN

Matt Carson

**MPLS** WEDNESDAY, AUGUST 21, 6 PM - 7:30 PM, \$65 🗓️

It's a spirited kind of day, and we are ready to begin the journey into the world of Gin. Truly unique from bottle to bottle, each has its own mix of pine-y, orange-y deliciousness. How to choose the best gin for the job? That is just what we have our gin genius, Matt Carson, for. Join us in the North Loop kitchen for a stirring good time.

*Artisan Cheese Board and a Flight of Gin Samples.*

## 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.

## MEET ME IN THE MARKET

Suzanne Schilling

**SW** SATURDAY, AUGUST 3, 10 AM - 1:30 PM, \$80 🗓️

We admit, we're kind of addicted to farmers markets. But with scores of vendors and all those fruits and vegetables, it can be challenging to shop without a plan. Chef Suzanne to the rescue! Showcasing the vendors of the Stillwater Farmers Market, she guides you through seasonal produce, with an eye toward making delicious Italian dishes after the outing. Class meets at the Stillwater Farmers Market at 3rd and Pine Street at 10 a.m.

*Grilled Margherita Pizza; Thyme- and Paprika-Rubbed Grilled Chicken with Ratatouille; Southwest Corn and Black Bean Salad; Raspberry Spoon Bread with Fresh Orange Whipped Cream.*

## GRILLING: VEG OUT

Cynthia Maxwell

**MPLS** SUNDAY, AUGUST 4, 4 PM - 6:30 PM, \$80 🗓️

Smoked, charred and grilled to perfection! The veg is the star of the show in this cookout class with a twist. In this lively hands-on class, Chef Cynthia will share her veggie secrets to turn your farmers market gems into the best grilled fare of the summer. Yay!

*Grilled Corn, Avocado and Fresh Herb Pasta Salad; Pulled Eggplant Sliders with Creamy Cilantro Slaw; Grilled Flatbread with Herbed Cheese and Heirloom Tomatoes; Grilled Halloumi Tacos with Roasted Red Peppers and Chimichurri Sauce.*

## SUMMER ONE BITE AT A TIME

Van Keszler

**SP** FRIDAY, AUGUST 16, 6 PM - 8:30 PM, \$80 🗓️

Come in from the soaring humidity and swarming mosquitoes and enjoy a fresh look at summer in the Land of 10,000 Ingredients. Join Chef Van where you'll work in groups to bring these delicious eats together and celebrate the season.

*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.*

## SWEET, SWEET CORN!

Rachel Brumitt

**MPLS** TUESDAY, AUGUST 20, 6 PM - 8:30 PM, \$75 🗓️

This might sound corny but we have fallen in love ... with CORN! Our neighbor to the south has never let us forget that corn is an essential summer food and can add a splash of bright, sunshine-yellow to any dish. This new hands-on class will offer new and varied uses for sweet corn while it is in season. The recipes will be highlighting corn as well as other summer fare. Shuck it! We are signing up now. See you there.

*Sweet Corn, Arugula and Seared Mushroom Salad with Apple Cider-Dijon Vinaigrette; Chipotle and Black-Eyed Pea Succotash; Creamy Vegan Summer Vegetable Chowder; Johnny Cakes with Maple-Bourbon Peaches.*

## SEE YA, SUMMER!

Mike Shannon

**MNTKA** TUESDAY, AUGUST 20, 6 PM - 8 PM, \$55 🗓️

As the days start to get shorter, our gardens give up their summer bounty leaving us with veggie drawers overflowing with freshness. With a few pantry ingredients, you can bring those veggies to table with flavor. Join Chef Mike as he shares some of his favorite late summer recipes. This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

*Roasted Beet Hummus with Fresh Veggies; Aug-soto Charred Corn and Tomato Quinoa Salad; Salmon and Avocado Spinach Salad; Easy Lemon Curd with Fresh Berries.*

## OCEAN TO GRILL

Brian Hauke

**SP** FRIDAY, AUGUST 30, 6 PM - 8:30 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.*

## AVANT GARDEN

Brian Hauke

**MPLS** SATURDAY, AUGUST 31, 6 PM - 8:30 PM, \$80 🗓️

In this forward-thinking class, Chef Brian will introduce you to a whole new world of vegetarian, vegan and a few GF dishes that are as robust and flavorful as their full-fledged meat and non-vegan cousins. Meals that can save the world, actually. Come on! Sign up today and be a hero!

*Roasted Squash Meatballs with Candied Walnuts; Beet Caviar with Dill and Bitter Greens; Vegetable Ceviche; Foraged Mushroom and Wild Rice Soup; Raspberry-Stuffed Doughnut Holes.*



# AP-PEACH-IATE

## The Little Things

**The Perfect Balance of Sweet + Tangy**

**\$60 for 10 Pounds // Order By August 23rd**

<p><b>KEY</b></p> <p><b>SP</b> CLASS IN ST. PAUL</p> <p><b>SW</b> CLASS IN STILLWATER</p> <p><b>MPLS</b> CLASS IN MINNEAPOLIS (NORTH LOOP)</p>	<p><b>MNTKA</b> CLASS AT ROTH IN MINNETONKA</p> <p><b>PARTICIPATION CLASS</b></p>	
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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.