



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.

KINDA A PIG DEAL

Charlie Torgerson, Ryan Cox

SP THURSDAY, JULY 18, 6 - 8:30 PM, \$80

When it comes to pork, Ryan and Charlie are the real deal butchers, instructors and chefs, with culinary skills that are second to none. By day, Ryan, is an Associate Professor of the Meat Science Department at the University of Minnesota and, Charlie, owns RC's BBQ at the Minnesota State Fair and Charlie T's Foods. For this amazing night, we have joined forces with the Minnesota Pork Board to share the finer points of pig butchery, along with plenty of knowledge about that mighty fine swine. The menu is fantastic and their insights and preparations will make you dream about dancing pork. Really! We love these guys. We love the Minnesota Pork Board. This is sure to be one of the best events in July. Anywhere in town. Hands down! This class is sponsored by the National Pork Board and hosted by Cooks of Crocus Hill.

Apple Brined Pork Steaks, seasoned with BBQ Rub; Slow Smoked Pork Collar Bahn Mi Sandwich with Korean BBQ Sauce and Cilantro-Sriracha Mayo; Honey Chipotle Brined Pork Sirloin Tip Roast with Seasonal Vegetables.

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.

BAKE LIKE A BRIT

Aleah Vinick

SW SUNDAY, JULY 7, 11 AM - 1:30 PM, \$80

Whether you're a huge fan of The Great British Baking Show, as we are, or you just want to master some charming desserts from across the pond, this is the hands-on class for you. Join Chef Aleah and try your hand at scones, pretty Battenberg cake and more.

Battenberg Cake; Eton Mess; Currant Scones; Sticky Toffee Pudding.

FRENCH MACARON WORKSHOP

Amy Kovacs

MPLS TUESDAY, JULY 9, 6 - 8:30 PM, \$80

Half the fun of visiting France is seeing those shops that feature gorgeous, petite, richly colored treats piled high in pyramids of deliciousness. No need to book a trip, though, when Chef Amy can teach you how to make your own. Learn the difference between French and American versions of these beautiful little pastries.

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

THE MINNESOTA BAKERY

Cynthia Maxwell

SW SATURDAY JULY 13, 10 AM - 12:30 PM, \$80

Ah, the North Star State; home of character-building winters. Ole, Lena, an enormous blue ox AND some of the best baked treats you can get your hands on! Chef Cynthia, who knows more about baking than just about anyone, will be sharing some of her favorite and perfected recipes for a few of Minnesota's most iconic baked goodies.

Individual Nutella Bundt Cakes with Hazelnut Praline; Grain Belt and Bacon Beer Bread Muffins with Cheddar Cheese Dipping Sauce; Honeycrisp Apple Hand Pies; Scotcheroo Budinos (butterscotch pudding with chocolate whipped cream and caramelized krispies).

CAKES: DECORATED

Amy Kovacs

MPLS SUNDAY, JULY 14, NOON - 2:30 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.

BOOZY BAKES

Amy Kovacs

SW THURSDAY, JULY 18, 6 - 8:30 PM, \$80

Tap the keg and plug in the KitchenAid because it's time for Boozy Bakes. We have turned the Stillwater kitchen into a craft cocktail bakery for this spirited hands-on class. Each dessert is inspired by a classic cocktail; if a mimosa cake isn't your thing, maybe a mini margarita cheesecake is calling your name. Sign up quick for this sure to be boozy blast!

Lemon Elderflower Cordial Tart; Dark and Stormy Sticky Toffee Puddings; Mini Margarita Cheesecakes; Mimosa Cake.

MACARON: KING OF THE COOKIE

Cynthia Maxwell

MNKA TUESDAY, JULY 16, 6 - 8 PM, \$80

Did you know that the ruffled effect around the macaron is called the "crown"? Now we know why we think these French delicacies are the king of cookies. Chef Cynthia, will be your guide while creating a mix of traditional and modern flavors that will be a royal treatment for your taste buds. This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

Lemon Macarons with Lemon Curd Filling; French Toast Macarons with Maple Cinnamon Swiss Meringue Buttercream; Chocolate Raspberry Macarons with Framboise Ganache.

KNEAD A DOUGHNUT?

Amy Kovacs

SW SATURDAY, JULY 20, 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 Amy 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.

FLOUR POWER

Randi Madden

SP SATURDAY, JULY 20, 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.

SUMMER FRUIT: BUCKLES, CRISPS AND GRUNTS

Cynthia Maxwell

SP SUNDAY JULY 28, NOON - 2:30 PM, \$80

Are you ready to learn some new recipes and techniques for the abundance of summer fruits? Come join us in this hands-on baking extravaganza where we will learn four invaluable methods of cooking with summer fruits. There will be plenty of whipped cream and ice cream available to enjoy alongside!

Almond-Plum Buckle; Peach-Pecan Crisp; Spiced Blueberry Grunt; Cream Shortcakes with Berries.

PETALING FLORAL FLAVORS

Amy Kovacs

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

Aromas of summer are fragrant, delicate and floral. In his hands-on baking class, we'll explore floral flavors with our own champion of roses, Chef Amy. Before you know it, you'll be petaling out fragrant, delicious and delightful desserts for summer. Ahhh, sweet!

Persian Love Cake (citrus, rose and pistachio); Lemon Yogurt Cake with Candied Violets; Orange Blossom Madeleines; Iced Shortbread Cookies with Sugared Flowers.



Shun Classic 4" Paring Knife

\$49.99 (regularly \$113.00)

CAFÉ PASTRIES AT HOME

Libby Bolen

SW SUNDAY, JULY 28, NOON – 2:30 PM, \$80 

Chef Libby's bringing the coffeehouse home with these tasty riffs on café favorites. But be careful: once they taste these homemade creations, your friends will never want to meet at the coffee shop again!

Orange-Scented Popovers; Biscuits with Quick Berry Jam; Honey-Oat Muffins; Sweet-and-Savory Apple Cheddar Scones.

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: AMERICANA

Marty Hegna

SW FRIDAY, JULY 5, 6 – 8:30 PM, \$85 

You're invited to celebrate all that is Americana! Classic American dishes are given a fresh new spin from our own Chef Marty. This date night class will bring back memories of family picnics, diner dates and block parties. Come create some new Americana memories in our kitchen. You will be slicking back your hair and giving a thumbs up in no time. Aaaaay!

Dilly Potato Salad; Summer Platter Salad with Basil Vinaigrette; Buttermilk Fried Chicken Sandwiches with Spicy Slaw; Berry Hand Pies and Ice Cream.

DATE NIGHT IN STILLWATER: MEET ME IN MEXICO

Brian Hauke

SW SATURDAY, JULY 6, 6 – 8:30 PM, \$85 

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

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.

GRAND NIGHT OUT: LET ME ENTERTAIN YOU

Brian Hauke

SP FRIDAY, JULY 12, 6 – 8:30 PM, \$85 

Entertaining a large group of family or friends can be, well, a lot of pressure. The pressure's no fun, but cooking is! In this participation class, you will learn how a couple of solid recipes and a few kitchen techniques (prep and timing are everything) will allow you to entertain with ease and grace and still have time enjoy your guests.

Roasted Beef and Chèvre Crostini; Citrus-Scented Roasted Vegetables; Salmon en Croûte with Dill Sauce; Lemon Hazelnut Tart with Fresh Berries and Whipped Cream.

NIGHT OUT IN NORTH LOOP: ROMAN HOLIDAY

Lorelei McInerny

MPLS FRIDAY, JULY 26, 6 – 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: ST. CROIX RIVIERA

Manfred Krug

SW FRIDAY, JULY 12, 6 – 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 groups to prepare a portion of the meal, Chef Manfred will bring it all together as you enjoy the feast and a tasty beverage.

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

DATE NIGHT IN STILLWATER: WOK THIS WAY

Randi Madden

SW FRIDAY, JULY 26 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; Shrimp Fried Rice; Kung Pao Chicken; Dark Chocolate Coconut Simple Sundae.

NIGHT OUT IN NORTH LOOP: BACKYARD BARRIO

Randi Madden

MPLS SATURDAY, JULY 13, 6 – 8:30 PM, \$85 

Put some delicious heat into your next date night. In this hands-on class, Chef Randi will give you plenty of insight into how to bring Spanish, Mexican and Southwestern flavors into your next backyard gathering. Freshen up your dishes with classic flavors like avocado, cilantro and lime, and even learn how to make your own tortilla chips! After working in groups to prepare a portion of the meal, our chef will bring it all together as you enjoy the feast and a tasty beverage.

Chicken Poblano Sliders; Avocado Salsa with Cilantro Lime Rice; Southwest "Tater" Salad; Homemade Tortilla Chips; Toasted Coconut Cupcakes.

GRAND NIGHT OUT: MARKET FRESH

Ranelle Kirchner

SP SATURDAY, JULY 13, 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 Ranelle will take you on a trip through the kitchen after her 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.

GRAND NIGHT OUT: FUSION REVOLUTION

Cynthia Maxwell

SP SATURDAY, JULY 20, 6 – 8:30 PM, \$85 

The revolution will not be televised. No, instead we're going to prepare it, plate it and share it with you on a dish in this fusion-style menu-driven class. The Fusion Revolution is here! Cultures unite in a common cause on one plate, to delight your taste buds with cultures without the clash.

Korean Fried Chicken Bites with Kimchi Macaroni and Cheese; Chile Relleno Pasta; Kielbasa and Black Bean Tacos with Roasted Tomato Salsa; Sweet Curry Shortbread Ice Cream Sandwiches with Candied Pistachios.

DATE NIGHT IN STILLWATER: LITTLE ITALY

Marty Hegna

SW SATURDAY, JULY 20, 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.

NIGHT OUT IN NORTH LOOP: SOUTH BY SOUTHWEST

Randi Madden

MPLS SATURDAY, JULY 20, 6 – 8:30 PM, \$85 

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

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

DATE NIGHT IN STILLWATER: WOK THIS WAY

Randi Madden

SW FRIDAY, JULY 26, 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; Shrimp Fried Rice; Kung Pao Chicken; Dark Chocolate Coconut Simple Sundae.

DATE NIGHT IN STILLWATER: ONLY IN MINNESOTA

Cynthia Maxwell

SW SATURDAY, JULY 27, 6 – 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.

GRAND NIGHT OUT: MODERN DINER

Lorelei McInerny

SP SATURDAY, JULY 27, 6 – 8:30 PM, \$85 

Diners are an American tradition; menus filled with classics, a waitress named Margie who greets everyone with, "Hey, Hon. What 'a ya havin'?" In this date night class, we refresh the classic diner date into a modern dining experience. Chef Lorelei's fresh take on a classic menu has this class ready to slide those old tuna melts and fries right off the Formica counter.

Green Salad with Minty-Lemon Sumac Dressing; Crispy Oven Fries with Tamarind Ketchup; Indian Lime Relish Tuna Sandwiches; Rose-Scented Strawberry 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.

SALADS: ALL DRESSED UP

Robin Asbell

SP TUESDAY, JULY 23, 6 – 8:30 PM, \$75

At the height of summer, no one wants to be slaving over a hot stove, making heavy meat and potatoes, no thank you- not when you could enjoy delicious one-dish salads, served with lashings of sensational dressings and packed with flavor. Easy to master and rewarding every summer!

Scarlet Quinoa, Radish, Beet and Raspberry Salad with Pistachios; Big Buddha Bowl with Edamame and Pea Shoots and Creamy Turmeric Dressing; Crispy Sesame-Crusted Tofu Strips on Rice Noodles and Veggies in Holy Basil Pesto; Thai Tuna Salad Bowl with Sweet Pickles and Lime-Chile Dressing.

VEGETABLE BUTCHERY

Ranelle Kirchner

MPLS FRIDAY JULY 12, 6 – 8:30 PM, \$80 

Strolling through the local farmers market, we find vivid veggie popping up everywhere. Every stand feeding into the daydream about devouring crisp vegetables for breakfast, lunch and dinner. In this class, we will take inspiration from one of our favorite veggie cookbooks, *Vegetable Butchery*, where we will explore techniques, tricks and hints to make the most of your veggie bounty this summer. BONUS! Each registration comes with a copy of the book to take home! Sounds like a fresh deal.

Provençal-Style Braised Artichokes with Creamy Parm Polenta; Smashed and Seared Beets with Chimichurri and Goat Cheese Crema; Marinated Celery, Celery Leaf, and Chickpea Salad; Corn Fritters with Summer Bean Ragout; Mashed Fava Beans and Mint Crostini; Zucchini Olive Oil Cake with Lemon Drizzle.

GLUTEN-FREE MEXICAN CUISINE

Robin Asbell

MPLS MONDAY, JULY 29, 6 – 8:30 PM, \$75

Going GF doesn't mean you can't have a great meal. Summertime is a great time to try out a light, gluten-free menu with the flavors of Mexico. We'll be making some sauces from freshly ground spices and dried chilies, and making handmade tortillas for our crispy fried avocado tacos. We'll be making some sauces from freshly ground spices and dried chilies, and making handmade tortillas for our crispy fried avocado tacos.

Handmade Corn Tortillas; Fried Avocado Tacos with Salsa Verde and Slaw; Ultimate Green Rice with Pepita Garnish; Yucatán Fish with Pickled Onions, Wrapped in a Banana Leaf.

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.

PIZZA WORKSHOP

Antonio Ceconci

MPLS WEDNESDAY, JULY 3, 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.

JAPANESE STEAKHOUSE

Brian Hauke

SP FRIDAY, JULY 5, 6 - 8:30 PM, \$80

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; Misoyaki Onigiri (grilled rice patties with miso); Castella (honey sponge cake) with Berries.

TAGINE DREAM

Sheryl Grover

SW WEDNESDAY, JULY 10, 6 - 8:30 PM, \$80

Nothing beats the exotic flavors of Morocco. The blend of herbs and spices that balance into a savory mouthwatering tagine. Dreamy! In this marvelous class, you'll learn new takes on Moroccan cuisine. From the mysteries of traditional Mediterranean flavors to cherished tagine dishes that have made their way all over the world. This will be a dream you won't want to wake up from.

Moroccan Veg Salad with Olives; Chicken and Chickpea Tagine with Apricots and Harissa Sauce; Sweet-and-Spicy Carrots; Flourless Orange Almond Cake.

SUSHI 101

Jeremy Reinicke

SW SATURDAY, JULY 13, 6 - 8:30 PM, \$85

Most likely, you don't really have the time to study sushi skills in Japan, which can often take years of apprenticeship to perfect. Welcome to your shortcut. Wow your friends and family with your sushi prowess, thanks to Chef Jeremy's step-by-step instructions through the process. From sushi vinegar to 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.

ASIAN NOODLE SALADS

Sheryl Grover

SW SUNDAY, JULY 14, 4 - 6:30 PM, \$80

What is cold and hot at the same time? Asian Noodle Salads! Feast on the salads that don't let you get hungry. In this class, each Asian-Inspired salad is crafted to bring out the flavors from the East and create a stir at the table. Crunchy, chewy and filled to the brim with bright flavors and colors. These Asian salads will become the center of your picnics, cookouts and block parties.

Pad Thai; Vietnamese Citrus Noodle Salad with Fresh Herbs; Japanese Sesame Noodle; Asian Zucchini Noodle Salad.

OUR BIG ITALIAN FAMILY

Tammy Haas

SP FRIDAY, JULY 19, 6 - 8:30 PM, \$80

In Italy, food is a way of life. Gathering around the table and sharing stories, laughs and dishes. Italian traditions have revolved around the art and celebration of food for centuries. We invite you into our Italian family to enjoy great wine, fantastic classic Italian food, and friends and family. Register soon ... we invited the whole famiglia!

House-made Fettuccine with Citrus Cream Sauce, Prosciutto and Shrimp; Eggplant Parmigiana with Crispy Breadcrumbs; Fennel Citrus Salad with Hazelnuts and Mint; Caramel Budino with Sea Salt Cream.

LATIN SABORES

Tammy Haas

MPLS SUNDAY, JULY 21, 4 - 6:30 PM, \$80

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

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

THE SISTERHOOD OF THE TRAVELING PANCAKES

Sheryl Grover

SP SATURDAY, JULY 27, 10 AM - 12:30 PM, \$80

Let's agree, here and now, that traveling the world and trying all of its pancakes won't change our bond with our beloved breakfast food! This class will only make your bond stronger. America isn't the only place that loves this breakfast staple; around the world each country has its own variety of this tasty morning treat. Join us as we flip out and have our fill of global pancakes!

Pupusa (El Salvador); Chinese Scallion; Korean Kimchi and Shrimp; Pannukaka with Blueberries (Finnish).

AMAZIN' ASIAN

Brian Hauke

MPLS SUNDAY, JULY 28, 4 - 6:30 PM, \$80

Prepare your taste buds for a flavor sensation they won't soon forget as you dive into the diversity of Asian ingredients. Worlds will collide in the kitchen while you master these recipes and demystify what makes this menu taste so good.

Vegetable Spring Rolls; Tempura Vegetables; Turkey Lettuce Wraps; Japchae (sweet potato noodle salad); Triple Ginger Cookies Dipped in Dark Chocolate.

HANDS-ON STUFFED PASTA

Antonio Ceconci

SW TUESDAY, JULY 30, 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.

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.

BOURBON AND BBQ

Van Keszler, John Seal

SP SATURDAY, JULY 6, 6 - 8:30 PM, \$80

From the duo that brought you Scotch and Steak, it's BBQ and Bourbon! Van and John are back to bring you a whole new assortment of delicious eats, expertly paired with an assortment of small-batch boutique-style Bourbon whiskeys.

TBD.

FILLET-A-FISH

Marty Hegna

MPLS TUESDAY, JULY 16, 6 - 8:30 PM, \$125

Fishing is easy. Toss the line in the water, wait for a tug and then reel like the dickens! What happens after can require a bit more finesse than cracking on a reel. Join us in North Loop for this unique hands-on class, where you learn to fillet a fish with basic skills that can make the difference between getting barely enough meat for a fish stick or a complete fishy feast. Each student will receive a Wüsthof fillet knife (value \$124.99) with registration.

Fish - TBD.

SALT, ACID, FAT, HEAT: PART 2

Tracy Figueroa

SP WEDNESDAY, JULY 17, 6 - 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 second class focuses on the elements of fat and its fundamental importance in the kitchen.

This is a glorious four-part series that will explore all the taste sensations and give you a firm foundation for your culinary adventures. Sign up for all four classes in this series and we'll help you prime the pump with a discount on all four classes.

Butter Tasting/Olive Oil Tasting; Italian Chopped Salad; Fresh Pasta with Grilled Chicken and Creamy Alfredo Sauce; Sautéed Broccoli Rabe; Affogato with Whipped Cream.

KNIFE SKILLS

Brian Hauke

SW SATURDAY, JULY 27, 10 AM - NOON, \$65

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

Artisan Cheese Board.

Kids

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

KIDS CAMP: GLOBAL TOP CHEF

Manfred Krug

SP MONDAY, JULY 8, 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 July 8, 9 and 10.

*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.*

KIDS COOK: LLAMA LLAMA

Libby Bolen

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

They're fluffy, they frolic, they slowly chew grass in open fields, and they are the next biggest craze: LLAMAS!!! This fun-packed kids class will have your little llama enthusiasts learning with our llama mama, Chef Libby, on how to create a llama-inspired cake. The best part? Kids will bring a little llama cake home to share. No barn or pasture required.

Individual Llama Cakes.

ALL AGES: SUMMER PICNIC

Libby Bolen

SW SUNDAY, JULY 14, NOON - 1:30 PM, \$45

Minnesota summers are all about family and fun in the sun. Long days at the beach or hiking in your favorite parks. This is why having easy go-to munchies is a must. Join us in this all-ages class, where the kiddos are in the kitchen to create some kid-approved snacks! We learn how to prep food in advance for any spur-of-the-moment nature hike or impromptu picnic. You will be ready for any snack-venture! All attendees must register one adult with one child - all attendees age 6 to 10.

Mini Pizza Pinwheels; Thai-Style Roll-Ups with Apples and Carrots; Cookie Dough Energy Bites.

KIDS CAMP: BEST BAKERIES

Randi Madden

SP MONDAY, JULY 15, 10 AM - 12:30 PM, \$225

Fire up the hot-air balloon and set a course to the lands of freshly baked yumblers! Follow in the footsteps of our own baker/explorer, Chef Randi, to experience some of the world's tastiest baked goodies from America, Great Britain and France. No passport required for this sweet and savory trip! This class is a three-day series on July 15, 16 and 17.

*Day One: New York - Black and White Cookies; Rugelach; New York-Style Pizza.
Day Two: Great Britain - Scones; Jaffa Cakes; Chelsea Buns.
Day Three: France - Fruit Clafoutis; Macarons; Pièce Montée (edible confectionery centerpiece).*

KIDS CAMP: THE BAKER'S APPRENTICE

Cynthia Maxwell

SW MONDAY, JULY 22, 10 AM - 12:30 PM, \$225

In this three-day camp for kids, junior bakers will learn the basics, from bread and scones to cakes and cookies. With a solid foundation, kids can create some amazingly delicious treats, with plenty of creativity along the way. Give your kids the baking skills they can use for a lifetime — and maybe they'll make you some Danishes, bread and treats, too. This class is a three day series on July 22, 23 and 24.

*Day One: Blueberry Orange Cream Cheese Bread; French Toast Muffins; Sausage Rolls; Banana Chocolate Chip Breakfast Cookies.
Day Two: Smores Bars; Blueberry Coconut Snack Balls; Peanut Butter Pretzel Cookies; Ham and Cheese Pull-Aparts.
Day Three: Apple Tart; White Chocolate Raspberry Truffles; Black Forest Cheesecakes; Cheesy Garlic Monkey Bread.*

ALL AGES: STAR BREAD

Lorelei McInerny

SP FRIDAY, JULY 26, 11 AM - 12:30 PM, \$45 🍷

When you wish upon a Star ... bread! All your baking dreams come true. We invite the whole fam into the kitchen in this all-ages class. Get on over to the St. Paul kitchen where all your star bread wishes come true. All attendees must register one adult with one child - all attendees age 6 to 10.

Cinnamon Sugar-Filled Star Bread.

KIDS CAMP: LE PETIT PATISSERIE

Aleah Vinick

SP MONDAY, JULY 29, 10 AM - 12:30 PM, \$225

For kids who are ready to learn how to make first-class French pastries, sign them up for the three whole days in French pastry heaven. In this class, kids will learn how to make a variety of the best soft, sweet, flaky and sticky treats this side of the Seine. Delicieux! This class is a three-day series on July 29, 30 and 31.

Day One: Cream Patisserie Fruit Tarts; Citrus Curd Tart; Berry Clafoutis; Tarte Tatin. Day Two: Madeleines; Chocolate Soufflé; Pâte à Choux Swans. Day Three: Easy Chocolate Truffles; Profiteroles with Chocolate Sauce; Chocolate Mousse Parfaits; Rolled Chocolate Cookies.

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.

CABIN IN THE WINE

Matt Carson

MPLS THURSDAY, JULY 18, 6 - 8:30 PM, \$65

It's the season where spending time at the cabin has become a habit. All of your meals are grilled or cooked over an open flame, and you mastered how to fillet a fish. As the sun sets, it's time to relax with a good glass of wine. Sommelier Matt has the wines to go with those northern getaways. Whether it is hamburgers or walleye, Matt knows best in this wine pairing class for your cabin escape.

Artisan Cheese Board. Flight of Wines.

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.

SUMMER STEAKS AND SIDES

Brian Hauke

SP WEDNESDAY, JULY 3, 6 - 8:30 PM, \$80 🍷

Everyone knows summer's finest flavors start on the grill and are enjoyed al fresco. Join Chef Manfred to learn how to prepare the best summer steaks and stunning sides that are sure to please all your guests.

Cumin-Crusted Strip Steaks with Grilled Avocados; Garlic Spinach; Cilantro Smoky Corn and Tomato Salad; Grilled Sweet Potato Salad with Sweet-Sour Bacon Dressing; Mudslide Cookies.

SIX DEGREES OF KEVIN (BACON)

Randi Madden

MPLS SUNDAY, JULY 14, 4 - 6:30 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!

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

CAMP KITCHEN

Ranelle Kirchner

SP SUNDAY, JULY 14, 4 - 6:30 PM, \$75

Minnesota camping is truly one of our state's greatest features. The parks, trails, rivers, building a tent, struggling to maintain a fire and being eaten alive by mosquitos ...OK, a few setbacks. But, the food? The best! Join us as we create camping classics in our St. Paul kitchen. No bug spray required.

Red Lentil Sloppy Joes with Grilled Corn; Dutch Oven Chili and Cornbread (one pot); Johnny Appleseed Oatmeal; Halloumi Breakfast Sandwich.

GRILLING: HERBIVORE-STYLE

Cynthia Maxwell

SP MONDAY, JULY 15, 6 - 8:30 PM, \$80 🍷

Move over hot dogs, ribs and chops, it's time for a veg-head throw down on the grill! Peaches, halloumi and eggplant are coming in hot and ready for delicious meat-free morsels as delicious grilled fare. This is the perfect class to get you out of a meat-heavy rotation and brighten up the grill with fresh tastes of summer ... Herbivore-Style.

Crostini with Grilled Peaches, Burrata, and Bourbon-Honey Sauce; Grilled Halloumi and Roasted Pepper Tacos with Chimichurri; Grilled Eggplant and Goat Cheese Flatbreads; Grilled Avocados Stuffed with Chile Lime Grilled Corn.

SUMMER LOVIN': COOKING FOR TWO

Van Keszler

MPLS MONDAY, JULY 22, 6 - 8:30 PM, \$75

Just the two of us. We can make it if we try! With Chef Van's recipes, that's certainly true. Whether you're a new couple, empty nesters or just two people who like to eat together, these hearty salads using seasonal ingredients will make your life easier and still tickle your taste buds.

Grilled Steak Salad; Mexican Chicken Salad; Lemon Thyme Grilled Chicken; Pan Bagnat; Fresh Fruit Crisp.

GRILL IT, GIRL

Tammy Haas

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

Grab your grilling gloves and snag a spot at the cookout because the girls are about to give your grill life! Get inspired with our grill guru gal who can talk the tongs and slay the spatula, Chef Tammy. She is ready to fire up the grill and dazzle your taste buds with this char-happy class at our St. Paul school.

Grilled Zucchini and Onions with Soy-Sake-Butter Sauce; Whole Grilled Salmon with Lemon Mustard Vinaigrette; Five-Spice Lacquered Chicken; Black Forest Ham, Goat Cheese and Spinach Pizza.



**Crop Share:
Sweet Dark Organic Cherries**

**From the Shores of Michigan
\$98.00 for 10 pound box!**

KEY

- SP** CLASS IN ST. PAUL
- SW** CLASS IN STILLWATER
- MPLS** CLASS IN MINNEAPOLIS (NORTH LOOP)
- MNTKA** CLASS AT ROTH IN MINNETONKA
- P** PARTICIPATION CLASS

FINE PRINT

Please understand that a lot of time, effort and resources go into the preparation of a successful class long before the class ever takes place. For this reason, we do require one week (two weeks for groups larger than four) advance notice on any class cancellation. For groups larger than six, please contact our private events team to learn about our group options at 651-288-7237. If 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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Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.