



cooks

cooksofcrocushill.com

Guest Chef

Cooks has been hosting world-renowned chefs in the Twin Cities for more than 30 years. Luminaries such as Marcus Samuelsson, Thomas Keller and Sean Brock - not to mention local all-stars like Gavin Kaysen, Paul Berglund and Ann Kim!

SOUTH: ESSENTIAL RECIPES AND NEW EXPLORATIONS

Sean Brock

SP SATURDAY, NOVEMBER 2, 6 PM - 8:30 PM, \$125

Sean Brock is one of the most revered chefs working today. From James Beard winning restaurants to award winning writing and television to creating programs for embracing and saving heritage animals, grains, and cooking techniques, Sean is on the leading edge. Plus, he's a kind hearted, engaging and welcoming person. No wonder every aspiring chef wants to meet him, work for him or just be like him. He's the real deal. He is visiting Cooks, and we could not be happier.

Join us for a wonderful evening of conversation and tasting, as our team prepares a lovely four-course ensemble of recipes from his latest book, *South: Essential Recipes and New Explorations*. This is sure to be a spectacular evening of stories, conversation and great food. Each guest receives a copy of Sean's new book (value \$40.00).

CULINARY CROSSROADS

Sean Brock and Gavin Kaysen

ASI SUNDAY, NOVEMBER 3, 1 PM, \$60

Here's the perfect recipe for a Sunday afternoon: Sean Brock and Gavin Kaysen in conversation at the American Swedish Institute about all things food and culture. Hailing from opposite ends of the country, each with unique and interesting history, immigration, food and celebration, their stories will reveal the similarities and differences between North and South. Collect some friends, head to ASI, grab a coffee at Fika, find a seat, relax, learn, be inspired and enjoy. This event is Co-Hosted by Cooks and ASI. Each guest receives a signed copy of Sean's new book *South: Essential Recipes and New Explorations* (value \$40.00).

This event will take place at the American Swedish Institute - 2600 Park Ave, Minneapolis, MN 55407.

It is co-hosted by Cooks and ASI.

AN EVENING WITH THE NAUGHTY GREEK

Anjali Ranieri

SP THURSDAY, NOVEMBER 7, 6 PM - 8:30 PM, \$75

Back from her food travels to Greece, The Naughty Greek's Chef Anjali will be joining us in the St. Paul Kitchen to tell us tales from her adventures and explore a menu filled with Greek family recipes and some brand-new offerings. Greek out with this night of cheeky stories and delightful food.

Trio of Greek Mezze Spreads with Grilled, Seasoned Pita — including Naughty Greek's Scrumptious Eggplant Spread; Tiropita (molten Greek feta wrapped in flaky phyllo dough); Moussaka (the pinnacle of Greek comfort food); Layered eggplant, minced beef and tomatoes, and a béchamel sauce with Parmesan.

BLACKBIRD, PUBLICAN, AVEC — OH MY! PAUL KAHAN VISITS COOKS

Paul Kahan

MPLS THURSDAY, NOVEMBER 7, 6 PM - 8:30 PM, \$95

If you've been to Chicago, and have even half an interest in eating well, you've eaten in one of Paul's restaurants, be it Blackbird, Publican, AVEC, Big Star, Pacific Standard Time, to name a few. His name is synonymous with a James Beard-level dining experience. Heck, Paul's won just about every James Beard Award that a guy can win — not to mention awards from *Food and Wine*, *Chicago Magazine*, *New York Times* and more! Were absolutely thrilled that he and his co-author Perry Hendrix will be making a return visit to introduce our Cooks Family to their new book *Cooking for Good Times*. Paul and Perry will regale you with stories and great cheer. Each guest will get a copy of the book (value \$35.00).

Salmon Escabeche with Lemon Mayo; Roasted and Marinated Roots with Smoky Yogurt, Crisp Lentils and Dill Vinaigrette; Chicken with Roasted Grapes and Vetrli's Fennel; Olive Oil Cake with Vanilla Pears.

MOLLY STEVENS VISITS COOKS

Molly Stevens

SP FRIDAY, NOVEMBER 15, 6 PM - 8:30 PM, \$80

Molly Stevens. She's one of the pre-eminent James Beard Award-winning food writers and cooking instructors in the US. We're guessing that you already have a few of her books in your kitchen. She's that good! On Friday, November 15th, Molly will be visiting Cooks. She's stopping in to share her thoughts and ideas, and demo from her book *All About Dinner*. It is fantastic and is sure to get you queued up with a long list of new and intriguing ideas for dinner. Just in the nick of time! It's All About Dinner ... and Molly. You're gonna love them both!

Each guest receives a copy of Molly's new book *All About Dinner* (value \$40.00) with registration.

Chard and Onion Tart with Two Cheeses; Celery Salad with Candied Almond; Roasted Chicken with Butternut Squash and Kale; Flourless Dark Chocolate Cookies.

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.

THE GREAT BAKE-OFF!

Aleah Vinick

MPLS SUNDAY, NOVEMBER 10, 11 AM - 1:30 PM, \$65

It's time for the technical challenge, and today's challenge was chosen by Cooks! Any advice for the bakers? Sign up early. You and a partner will be given a brief recipe and all the ingredients needed to produce your baked treat. We will have Chef Aleah on hand ready, to give out a few tips before getting ready to judge. It's just like being in the tent only no Paul Hollywood or Prue Leith ... but we know Karl does a great Prue impression.

Surprise baked goods!

DITCH THE GLUTEN — HOLIDAY TREATS

Robin Asbell

SP TUESDAY, NOVEMBER 12, 6 PM - 8:30 PM, \$80

If you're avoiding gluten, it might seem as if the holidays can't zip by fast enough. But slow it down and savor the season with some amazing gluten-free desserts that are even more delicious than the gluten-packed versions. Chef Robin guides you through the skills and techniques you need for cookies, pie crust, pies and cakes, all without a pinch of gluten.

Gluten-Free Cutout Cookies with Royal Icing; All-Purpose Pie Crust and Pumpkin-Cream Cheese Pie; Cranberry Upside-Down Cake; Orange-Spice Chiffon Cake.

BAKE IT IN CERAMIC!

Tammy Haas

SW SUNDAY, NOVEMBER 17, 11 AM - 1:30 PM, \$75

"I love bread ... I love bread!" — Oprah. We can quote Oprah herself on loving bread. What you didn't know is that we are bringing in the bread experts. Emile Henry also loves bread and wants you to love it too! Join us over in Stillwater and discover the world of bread. Try out Emile Henry products and techniques while learning from our own bread enthusiast, Chef Tammy. Sign up quick because this class is going to be better than ... well, sliced bread!

Honey Beer Sandwich Bread; No-Knead Boule with Everything Bagel Crust; Pesto Parmesan Swirl Bread (from the Emile packaging); Spinach, Roasted Garlic and Prosciutto Focaccia.

EASY BREADS

Aleah Vinick

MPLS SATURDAY, NOVEMBER 23, 10 AM - 12:30 PM, \$80

Ninety-nine out of one hundred scientists agree: There's nothing like the smell of fresh bread! Let Chef Aleah help you overcome that irrational fear of baking with a fun-packed, hands-on lesson in making dough, proofing and creating always-beautiful breads.

French Boule Loaf; Whole-Wheat Bread; White Bread; Cinnamon Bread; Pizza Dough.

BAGUETTES 101

Amy Kovacs

SP SUNDAY, NOVEMBER 24, 11 AM - 1:30 PM, \$80

A freshly baked loaf is pretty glorious in itself, but a warm, soft, crunchy-crusted 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.

So-o thankful for these two ...

Wüsthof Classic 2-pc Carving Set

\$99.97 (Originally \$299.00)

On sale in stores and online until supplies last.

POP OVER HERE!

Tammy Haas

SW SUNDAY, NOVEMBER 24, 11 AM – 12:30 PM, \$55

Over the years, the popover has become a Minnesotan staple. But who knew it could be so much more than the amuse-bouche from the Oak Room at Dayton's? Savory or sweet. Remarkably simple to make and mind-bogglingly versatile. If you don't know how to pop a good popover, now is the time to get that skill under your belt. Before you know it, you'll find out that there's a popover for every meal!

Herby-Cheesy Popovers; Scrambled Egg Popovers; Sweet Orange-Scented Popovers.

GRAND PIE-A-PALOOZA!

Cynthia Maxwell

SP WEDNESDAY, NOVEMBER 27, 9 AM – 11 AM, \$49

SP WEDNESDAY, NOVEMBER 27, 10:30 AM – 12:30 PM, \$49

SP WEDNESDAY, NOVEMBER 27, 1:30 PM – 3:30 PM, \$49

SP WEDNESDAY, NOVEMBER 27, 3 PM – 5 PM, \$49

SP WEDNESDAY, NOVEMBER 27, 4:30 PM – 6:30 PM, \$49

SP WEDNESDAY, NOVEMBER 27, 6 PM – 8 PM, \$49

Come one! Come all! The day before Thanksgiving shall ever be known as the Grand Pie-a-Palooza! In this one-of-a-kind experience, pie professional Chef Cynthia will be spending the whole day teaching you how to make perfect Thanksgiving pies. With two superb recipes to choose from, you select your favorite, prepare and bake it and then take the finished product home just in time for Turkey Day. Glass pie plate included with registration.

Choose one: Pecan Cheesecake Pie or Pear-Cranberry Crumble Pie.

PIE-A-PALOOZA: MINNEAPOLIS

Randi Madden

MPLS WEDNESDAY, NOVEMBER 27, 1:30 PM – 3:30 PM, \$49

MPLS WEDNESDAY, NOVEMBER 27, 3 PM – 5 PM, \$49

MPLS WEDNESDAY, NOVEMBER 27, 4:30 PM – 6:30 PM, \$49

MPLS WEDNESDAY, NOVEMBER 27, 6 PM – 8 PM, \$49

Come one! Come all! The day before Thanksgiving shall ever be known as the Minneapolis Pie-a-Palooza! In this one-of-a-kind experience, pie professional Chef Randi will be spending the whole day teaching you how to make perfect Thanksgiving pies. With two superb recipes to choose from, you select your favorite, prepare and bake it and then take the finished product home just in time for Turkey Day. Glass pie plate included with registration.

Chose one: Pecan Cheesecake Pie or Pear-Cranberry Crumble Pie.

FRESH-BAKED BREAKFAST BREADS

Libby Bolen

SP FRIDAY, NOVEMBER 29, 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 bread-baking class where you will experience the marvel and aroma of fresh-baked bread for yourself. Mmmmmmm.

Classic Cinnamon Strudel Coffee Cake; Orange Honey Sweet Rolls; English Muffins; Jalapeño-Sweet Potato Biscuit.

CROISSANT WORKSHOP

Randi Madden

MPLS SATURDAY, NOVEMBER 30, 9 AM – 3:30 PM, \$210

Grab your aprons and gear up for your best day of baking ever. Chef Randi is about to school you in the ways of laminated dough and delectable fillings. In this six-hour class, you will explore all things croissant. From sweet to savory and more interesting shapes than you can shake your pasty bag at! Sign up quick! It is sure to fill up fast.

Pan au Chocolat; Pinwheels; Croissant; Almond Creme Plaits; Pistachio Pesto Kites; Cinnamon Spice Rosettes. (Lunch Included.)

MACARON WORKSHOP

Amy Kovacs

SP SATURDAY, NOVEMBER 30, 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.

Passion Fruit; Strawberry Cheesecake; Pistachio; Chocolate Toffee.

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.

GRAND NIGHT OUT: EATING THE MN FALL

Brian Hauke

SP FRIDAY, NOVEMBER 1, 6 PM – 8:30 PM, \$85

Marty Hegna

SP FRIDAY, NOVEMBER 22, 6 PM – 8:30 PM, \$85

The fall harvest is in, our larders and pantries in St. Paul are full of fantastic local produce and we would like to share all of this with you, a date and an appetite! Join us for this autumnal, Midwestern-themed date night, and let the eating begin.

Fall Salad with Maple Cider Vinaigrette; Wild Rice with Wild Mushroom Risotto; Cider-Braised Pork with Apples and Kale; Browned Butter-Honeycrisp Apple Pandowdy.

DATE NIGHT IN STILLWATER: PETER, PETER, PUMPKIN EATER

Suzanne Schilling

SW SATURDAY, NOVEMBER 2, 6 PM – 8:30 PM, \$85

Date Night in the fall would not be complete without pumpkins as a feature. Come over to our Stillwater kitchen and dive into this pumpkin versatility class. Become a pumpkin believer and not just a pumpkin eater. Fall lovers rejoice as you create our favorite autumn dishes with a dash of pumpkin.

Pumpkin-Sage Flan with Apple Cider Sauce; Julia Child's Pumpkin Soup Cooked and Baked in Individual Pumpkins; Pumpkin Stew with Pork and Fresh Fennel; Pumpkin Mascarpone Tart with Macadamia Nut Crunch.

DATE NIGHT IN STILLWATER: FALL IN PROVENCE

Suzanne Schilling

SW FRIDAY, NOVEMBER 8, 6 PM – 8:30 PM, \$85

It's one of the most dazzling cities in Europe and the food is delicate, rich and plentiful. The South of France is a food lover's dream so embrace your inner romantic and join us for a Date Night inspired by Provence. Experience the tastes of southern France without a trip through the TSA line!

White Beans, Garlic and Herbs Dip with Crudités and Toasted French Bread; Olive- and Lemon-Crusted Rack of Lamb; Roasted Smashed Potatoes with Truffle Salt; Flourless Cinnamon Chestnut Chocolate Cake.

GRAND NIGHT OUT: MÁS CERVEZA

Randi Madden

SP SATURDAY, NOVEMBER 9, 6 PM – 8:30 PM, \$85

Uno, dos, tres ... Más Cerveza! Just in case your Spanish isn't up to snuff, we are enjoying all things beer! But with a south-of-the-border style that will give those fish and chips a run for their money. Grab a date, a pal or your best friend and join Chef Randi for a beer-forward menu that will keep all beer lovers quite happy.

Salsa Verde Enchiladas with Beer-Poached Chicken; Cheese-Stuffed Poblano Peppers; Mexican Red Rice and Roasted Tomato Salsa; Sweet Potato Tostadas; Skillet Fruit Crisp; Homemade Corn and Flour Tortillas.

NIGHT OUT IN NORTH LOOP: ROMAN HOLIDAY

Van Keszler

MPLS SATURDAY, NOVEMBER 9, 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: AUTUMN FEAST

Randi Madden

SW SATURDAY, NOVEMBER 16, 6 PM – 8:30 PM, \$85

Of course we love summer and all its farmers market finds. But wow, do we ever relish putting the salads away and getting ready for those rich autumn flavors. Poached, roasted, spiced and melted, our fall favorites get us positively swoony for cold weather. Grab a friend, family member or sweetheart and join Chef Randi in a class that celebrates the best of the season.

Sweet Potato Apple Soup; Poached Pears over Field Greens with Blue Cheese, Spicy Pecans and Balsamic Vinaigrette; Roasted Whole Chickens with Preserved Lemons, Herbs and Citrus; Parsnip Gratin; Chocolate Guinness Cupcakes.

NIGHT OUT IN NORTH LOOP: WARM OVEN FAVORITES

Ranelle Kirchner

MPLS SATURDAY, NOVEMBER 16, 6 PM – 8:30 PM, \$85

We are firing up the oven in North Loop for another fantastic hands-on Date Night class. Get comfy in the kitchen as you and your date join in the fun of preparing a delicious meal for all to share. Comfort food at its best and in the coziness of our North Loop kitchen.

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

DATE NIGHT IN STILLWATER: WOK THIS WAY

Randi Madden

SW FRIDAY, NOVEMBER 22, 6 PM – 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 Cook's 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: FEAST IN THE ORCHARD

Tammy Haas

MPLS FRIDAY, NOVEMBER 22, 6 PM – 8:30 PM, \$85

When it comes to sumptuous, hearty, glorious dishes, we have to admit that it's fall that completes us. Grab your honey, pal, neighbor, mom or whoever wants to join you on this flavor-packed adventure, and let Chef Tammy lead you through a hands-on class full of fall favorites. From perfect focaccia to autumnal apple cheesecakes, you'll sample the best of autumn.

Smoked Trout Salad with Apples, Hazelnuts and Cider Vinegar Poppyseed Dressing; Rosemary-Roasted Garlic Focaccia; Herb-Roasted Turkey Breast with Sweet Potato, Bacon and Apple Hash with Marsala Sauce; Caramel Apple Cheesecake Tart.

DATE NIGHT IN STILLWATER: FABULOUS FALL FLAVORS

Sheryl Grover

SW SATURDAY, NOVEMBER 23, 6 PM – 8:30 PM, \$85

Sweater weather and the cooking is inspired! It's that cozy time of year when our cravings are calling to sage, brown butter and apples, to name a few. Join Chef Sheryl for a culinary fall flavor tour and explore why these eternal favorites are so wonderful. Don't wait for the leaves to fall. Sign up soon!

Crispy Broccoli and House-made Ricotta Crostini with Spicy Honey; Gnocchi with Browned Butter and Sage; Apple-Stuffed Pork Loin with Cider Sauce; Chocolate-Pear Cake.

NIGHT OUT IN NORTH LOOP: STEAKHOUSE FAVORITES

Van Keszler

MPLS FRIDAY, NOVEMBER 29, 6 PM – 8:30 PM, \$85

It's a night for a classic American favorite ... Steakhouse! Rare, medium-rare or well, no one can deny the delicious, succulent flavors of a perfectly charred exterior enveloping the juicy pink interior to a perfectly grilled steak. Join Chef Van as he entertains and entices your inner Chop House aficionado!

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.

DATE NIGHT IN STILLWATER: THAI ME TO THE MOON

Manfred Krug

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

We're fans of many of the world's top cuisines, but there's a special place in our hearts for Thai dishes. How could there not be? Those rich, intoxicating flavors blending in a simple spring roll, or the deep nuances of a green coconut curry. Add in some mango sticky rice, and you're on the streets of Bangkok. So grab your sweetie, friend or neighbor and come tour the wonders of Thailand with us.

Spring Rolls; Tom Yum Soup; Chicken with Green Coconut Curry; Mango Sticky Rice.

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.

VEGAN PARTY

Rachel Brumitt

MPLS **FRIDAY, NOVEMBER 8, 6 PM – 8:30 PM, \$80**

Join Spoonriver's Chef Rachel and learn how to entertain on an "all-inclusive" level. Learn how to create a delicious menu with bright flavors, vegan techniques and ingredients. Ranelle will also dive into how to plan ahead for your week and how to prep ahead. This class checks all of the boxes!

Herbed Cashew Cream Canape with Cherry-Juniper Berry Relish; Parsnip Puree with Lemon Turmeric Drizzle; Autumn Roasted Vegetable Platter with Rosemary Apple Cider Vinegar Reduction and Garlicy Black-Eyed Peas with Wild Rice-Nutty Hazelnut Arugula; Dessert Platter of Frozen Chocolate Coconut Almond Bark, Maple Candied Walnuts, Fresh Seasonal Fruit.

HOLIDAYS ALA VEGAN

Robin Asbell

SP **MONDAY, NOVEMBER 25, 6 AM – 8:30 PM, \$80**

Taking a break from or just want to refresh your holiday meals? Try on Vegan! Breathe new life into traditional holiday meals with new twists on classic holiday favorites. Chef Robin will share recipes and techniques to creating delicious, balanced and festive vegan holiday meals and treats.

Mashed Sweet Potatoes with Creamy Mushroom Gravy; Maple Roasted Brussels Sprouts with Shallots; Turkey Roll with Stuffing; Big Smoky Salad with Almonds Pumpkin, Apple and Pear Individual Tarts.

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.

JAPANESE STEAKHOUSE

Brian Hauke

MPLS **SATURDAY, NOVEMBER 2, 6 PM – 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; Miso Yaki Onigiri (grilled rice patties with miso); Castella (honey sponge cake) with Berries.

SUSHI 101

Jeremy Reinicke

SW **SATURDAY, NOVEMBER 9, 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 slamin' 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.

PIZZA WORKSHOP

Antonio Ceconci

SW **WEDNESDAY, NOVEMBER 13, 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.

PASTA 101

Cynthia Maxwell

MNTKA **TUESDAY, NOVEMBER 19, 6 PM – 8:30 PM, \$55**

Due to ever-increasing demand, we've been able to offer another fantastic pasta class. Yay! In this class, you will learn all the basics of pasta making while eating delicious dishes! This class is located in Minnetonka at Roth Living: 11300 West 47th Street, Minnetonka, MN.

Salmon Spinach Lasagna; Fettucine with Caramelized Onions, Italian Sausage, and Arugula; Andouille and Roasted Pepper Cajun Pasta; Sirloin and Portobello Stroganoff.

CARIBBEAN STREET FOOD: CONTINUED

Tracy Figueroa

SP **TUESDAY, NOVEMBER 19, 6 PM – 8:30 PM, \$55**

You loved the beginnings of Caribbean Street Food, and we must confess the rest of the story is just as delicious! Join Chef Tracy as she continues the tale of street food with fresh new recipes and more flavor than your taste buds may even be able to handle. Sign up quick; these seats are hot, hot, hot!

Jibarito Plantain Sandwich; Elotes; Yucca Fries; Chicken Taquitos.

MOROCCAN FLAVORS

Manfred Krug

SP **SATURDAY, NOVEMBER 23, 6 PM – 8:30 PM, \$80**

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.

TURKISH DELIGHT

Lorelei McInerny

MPLS **SUNDAY, NOVEMBER 24, 4 PM – 6:30 PM, \$80**

There is an old Turkish proverb that resonates with us here at Cooks: "Life comes through the food." Seems pretty apt for this class! Experience the wonders of delightful, Turkish cuisine and explore the sweet, the sour, the fresh and the zesty in a culinary adventure you won't forget.

Grilled Eggplant with Spicy Chickpeas and Walnut Sauce; Lamb and Feta Meatballs with Pomegranate Molasses; Sesame Flatbreads; Minty Cucumber Salad; Semolina Orange Cake with Honeyed Cream.

HANDS-ON STUFFED PASTA

Antonio Ceconci

SP **TUESDAY, NOVEMBER 26, 6 PM – 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.

STIR-FRY IT

Tammy Haas

SW **WEDNESDAY, NOVEMBER 27, 6 PM – 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.

Mongolian Beef; Moo Shu Pork; Vegetable Fried Rice; Kung Pao Chicken; Indonesian Shrimp & Pasta Stir-Fry.

ESSENTIAL ITALIAN

Manfred Krug

SW **FRIDAY, NOVEMBER 29, 6 PM – 8:30 PM, \$80**

Strolling through the cobblestone streets of Milan, looking in bakery windows at the luscious tiramisù or pondering the best option for melt-in-your-mouth gnocchi. No need to become one of the jet set for this experience. Head to Stillwater instead! In this hands-on class, Chef Manny leads you through a night to remember, with Italian specialties that will leave you swooning.

Parmesan Gnocchi with Sage Butter Sauce; Chicken Breast Saltimbocca Romano; Insalata Caprese on a Stick; Bruschetta Siciliana; Tiramisù.

PASTA PARADISO

Randi Madden

SP **FRIDAY, NOVEMBER 29, 6 PM – 8:30 PM, \$80**

Forget your store-bought noodles, because Cooks invites you to try your hand at making REAL pasta. Treat yourself to a few hours on the Mediterranean coastline, while Chef Randi guides you through the basics and some real saucy numbers. Mmm.

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

DINNER IN THE FRENCH COUNTRYSIDE

Lorelei McInerny

SP **SATURDAY, NOVEMBER 30, 6 PM – 8:30 PM, \$80**

Imagine yourself cozied into a little French retreat in the Provence region of France in the middle of fall. Ducks nearby, a nip in the air, a fire crackling in your rustic hearth and a decadent chicken dish in the oven. Sounds marvelous! In this class, you will get all of that, minus the retreat of course, but a focus on French comfort food will be front and center.

Roasted Beet Salad with Marcona Almonds; Provençal Grilled Vegetable Rustic Tart; 40-Clove Chicken with a White Wine Sauce; Lemon Ricotta Cakes.

LATIN SABORES

Tammy Haas

MPLS **SATURDAY, NOVEMBER 30, 6 PM – 8:30 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.

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.

FRESH FISH IDEAS

Manfred Krug

SW **TUESDAY, NOVEMBER 5, 6 PM – 8:30 PM, \$80**

Sure, we all love fried fish, but after a while, that preparation gets a bit ho-hum. Perk up and revive your love for seafood with some fantastically innovative dishes from Chef Manny. In this hands-on class, you'll learn some new techniques and different approaches that make the most of salmon, shrimp, whitefish and other favorites.

Grilled Shrimp and Pineapple with Adobo de Achote; Fresh Guacamole and Pico de Gallo; Salmon BLT on Focaccia with Pesto Mayonnaise; Baja-Style Fish Tacos with Southwestern Slaw; Grilled Fish with Cilantro and Cashew Chutney.

BEAUTIFUL BOARDS (CHARCUTERIE!)

Lorelei McInerny

SP **SUNDAY, NOVEMBER 10, NOON – 2:30 PM, \$80**

In this unique class, you will learn tips and tricks to create beautiful charcuterie boards for everyday entertaining. You will learn what things pair well and look good together. We will also explore easy dips and talk on-hand staples. An inspirational book, *On Boards* (value of \$20), will be included with every class registration to keep you queuing up boards!

Fall Appetizer Spread, including Butternut Squash Tahini Dip, Quick Pickles and Fresh Pita; Dessert Board — Chocolate Salami, Frosted Grapes; Breakfast Toast Board.

COZY EATS

Sheryl Grover

SW **MONDAY, NOVEMBER 11, 4 PM – 6:30 PM, \$80**

As the weather turns to flurries, we love hunkering down with our favorite knit sweater and steaming mug of hot cider. Embrace the chilly winds with happy comfort foods from our kitchen. Chef Sheryl is ready and waiting with a savory, deliciously winter-inspired menu. Ovens are on and ready to go!

Roasted Beet, Squash and Arugula Salad; Meatloaf Surprise; Homemade Mac and Cheese with Churros; Flourless Chocolate Cake.

KNIFE SKILLS

Cynthia Maxwell

SP **MONDAY, NOVEMBER 11, 6 PM – 8 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 will take you through every aspect of knife use and care.

Artisan Cheese Board.

INTRO TO SAUTÉING, BRAISING AND STEWING

Van Keszler

MPLS **WEDNESDAY, NOVEMBER 13, 6 PM – 8:30 PM, \$75**

For all beginners, this class rolls three essential skills into one session. You'll learn to create several classic dishes and cap off the class with an incredible meal.

Carbonnade à la Flamande (beer-braised beef stew); Coq au Vin; Ratatouille; Braised Red Cabbage; Bananas Foster.

EGG-CELLENT EGGS

Ranelle Kirchner

MPLS SATURDAY, NOVEMBER 16, 10 AM - 12:30 PM, \$80

We have been waiting awhile for an egg-centric class like this. The class will be separated into groups to make a few eggs-raordinary recipes with the guidance of our own egg-centric Chef Ranelle. We anticipate this will be an egg-ceptional class for all levels of cooking, so you better get cracking if you want to have a seat in this class. And just like that the egg puns are over ... easy.

Eggs Benedict; Deviled Eggs; Scrambled Eggs two Ways ; Omelet two Ways; Diner-Style vs. Fancy Pants.

TURKEY 101

Van Keszler

MPLS SUNDAY, NOVEMBER 17, 11 AM - 12:30 PM, \$55

You know those people: the masters of turkey prep. They brine with ease, roast expertly until the turkey is golden brown, carve just-right slices, and then whip up a gravy that's both savory and nuanced. With this super casual, relaxed class, you'll learn how to join that turkey genius club, with simple tips and tools for putting a picture-worthy bird on the table.

Brined Turkey served with Herbed Turkey Gravy.

THE BRUNCH BUNCH

Ranelle Kirchner

SW FRIDAY, NOVEMBER 29, 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. Chef Ranelle will show you nontraditional methods for some slightly healthier, possibly even more delicious, eats!

Sweet Potato Hash; Chicken & Waffles; Lemon Ricotta Pancakes; Endive Caesar Salad; Eggs Florentine.

Kids

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

KIDS COOK: FOODS FROM AREDELLE

Cynthia Maxwell

SP SATURDAY, NOVEMBER 16, 10 AM - 12:30 PM, \$65

Let it go! Let it go! Let those blizzard winds bring you and your Frozen friends into the kitchen. We are cooking all things Frozen in celebration of Frozen 2. Sing along with all of your favorites and cook up a full Arendelle feast with Chef Cynthia. Let the snow fly and the ice run cold because we are off to another chilly adventure but in our own cozy kitchen.

Speculaas (Spiced Ginger) Cookies; Peppermint Shortbread Cookies; Eggnog Cakelets.

TEENS COOK: FROZEN FABULOUS FROZEN

Cynthia Maxwell

SP SUNDAY, NOVEMBER 17, 11 AM - 1:30 PM, \$65

Let those blizzard winds bring you and your Frozen friends into the kitchen. We are cooking all things Frozen in celebration of Frozen 2. Sing along with all of your favorites and cook up a full Arendelle feast with Chef Cynthia. Let the snow fly and the ice run cold because we are off to another chilly adventure but in our own cozy kitchen.

Vanilla Bean Springerle Cookies; Orange Gingerbread Cookies; Hot Chocolate Cakelets.

ALL AGES: COOKING THE FROZEN CHARACTERS

Lorelei McInerny

SP SATURDAY, NOVEMBER 23, 10 AM - 11:30 AM, \$45

SP SATURDAY, NOVEMBER 23, 12:30 PM - 2 PM, \$45

My name's Olaf and I like warm hugs! Join us with all of your Frozen favorites in this new all ages class that celebrates Elsa the Snow Queen and sister Anna in their upcoming new adventure in Frozen 2. Chef Lorelei will sing us through her favorite recipes that bring us right back to Arendelle and into a cozy kitchen.

Stone Trolls stuck in Snow with an Olaf Nose Cake for Dessert. (Swedish Meatballs; Mashed Potatoes; Mini Carrot Cakes).

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.

ZINFANDEL (AN AMERICAN RED)

Matt Carson

SP THURSDAY, NOVEMBER 14, 6 PM - 7:30 PM, \$60

Join fellow wine explorers as we discover or re-discover a true American Original, the Zinfandel grape! Just like our nation, it was originally trekked by immigrants and became its very own, very American thing. A varietal with so much variety, like our landscapes it's incredibly varied, running the gamut from deep and brooding to spicy and elegant.

Artisan Cheese Board.

PAIR IT UP: THANKSGIVING WINES

Matt Carson

MPLS TUESDAY, NOVEMBER 26, 6 PM - 7:30 PM, \$60

Sure, mastering that turkey prep can be crucial for Thanksgiving, but why stop there? Show off your party skills whether you're running the show or just taking a place at the table. Learn from Cooks' Sommelier & Beverage Specialist Matt about Thanksgiving meal wine pairings that will have any host or guest clamoring for more.

Wine Flight; Artisan 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.

THE GREAT PUMPKIN

Sheryl Grover

SW THURSDAY, NOVEMBER 21, 6 PM - 8:30 PM, \$80

Those bright orange varietal vine vegetables are finally in season. Yep, you know what we're talkin' 'bout ... PUMPKINS! Whether it's pumpkin bars or pumpkin drinks, we just can't get enough of the eternal fall favorite. Join Chef Sheryl for a class dedicated to the great pumpkin and all its seasonal goodness.

Roasted Garlic and Rosemary Pumpkin Hummus; Roasted Pumpkin Spinach Salad with Maple Vinaigrette; Creamy Pumpkin Spaghetti with Garlic Kale; Curry with Pumpkin, Eggplant and Chickpea; Pumpkin Coconut Cupcakes with Cinnamon Cream Cheese Frosting.

THANKSGIVING REINVENTED

Lorelei McInerny

SP WEDNESDAY, NOVEMBER 20, 6 PM - 8:30 PM, \$75

Tired of green bean casserole? We get it; it's a classic but sometimes we want something a little more exotic. This cooking class takes traditional holiday favorites and reinvents them just a bit. Tired of Aunt Marie's sweet potatoes with extra marshmallow? How about trying Chef Lorelei's reimaged roasted butternut squash salad instead. Yep, we just added it to our thanksgiving menu at home!

Charred Green Beans with Lemon and Fried Shallots; Sweet-and-Spicy Roasted Butternut Squash Salad; Corn- and Currant-Stuffed Chicken with White Wine-Sage Gravy; Pumpkin Custard with Whiskey Whipped Cream.

They go together like a horse and carriage.

10 lbs. Organic Fuji Apples + Bosc Pears \$98.00. Order by October 28th.

KEY

SP CLASS IN ST. PAUL

SW CLASS IN STILLWATER

MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)

MNTKA CLASS AT ROTH IN MINNETONKA

PARTICIPATION CLASS




FINE PRINT

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