



COOKS

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.

TEMPER, TEMPER

Aleah Vinick

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

C is for chocoholic! Create simple truffles as a gift for the holidays or keep them all to yourself. Learn from Chef Aleah how to temper, make fillings, and roll out these little nuggets of decadence.

Dark Chocolate Ganache Truffle with Fleur de Sel; Peanut Butter Truffle; Chocolate Cabernet Truffle; Tempering Chocolate.

BAGUETTES 101

Amy Kovacs

SP TUESDAY, DECEMBER 3, 6 PM - 8:30 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 Stillwater 101 session, you'll have baguette making in the bag.

Traditional French Baguettes.

COOKIES AND COCKTAILS

Cynthia Maxwell

SP WEDNESDAY, DECEMBER 4, 6 PM - 8:30 PM, \$90

MPLS MONDAY, DECEMBER 16, 6 PM - 8:30 PM, \$90

If you like holiday cookies and holiday cocktails, you are going to love this long-standing favorite class. Cookies and Cocktails will get you cocktailing and baking all the good stuff of the season! All participants must be 21 or above. Cheers!

Chocolate Candy Cane Dips; Raspberry Cheesecake Thumbprints; Salted Butter Chocolate Chunk Shortbreads; French Toast Macarons with Maple Cinnamon Buttercream; White Christmas Martini; Cranberry Old Fashioned; Hot Buttered Rum.

MAKE AND TAKE A LETTER CAKE

Aleah Vinick

SW SATURDAY, DECEMBER 7, 10 AM - 11 AM, \$55

SW SATURDAY, DECEMBER 7, NOON - 1 PM, \$55

It's time to celebrate, and nothing sets off a shindig like a personalized letter cake. This cake will surprise the recipient, and they'll know it couldn't be for anyone else. In this one-hour participation class, you will be guided in creating a picture-perfect Letter Cake that is ready to take home. Bring on the alphabet!

One letter cake with chocolate ganache filling.

SWEETS FOR SWEDISH FIKA

Amy Kovacs

SP SATURDAY, DECEMBER 7, 10 AM - 12:30 PM, \$80

It's all Swedish here as we take our new favorite mealtime break, a fika! A relaxing coffee and cake — those Swedes are really onto something. Join Chef Amy for this new hands-on class where you'll create Swedish sweets to set the mood for your fika. Tack!

Toscakaka (Swedish almond caramel cake); Mini Prinsesstårta; Havreflarn (Swedish oat cookies dipped in sea salt and chocolate); Mandel Kakor (Swedish butter cookies adorned with pearl sugar).

MACARON WORKSHOP

Amy Kovacs

MPLS MONDAY, DECEMBER 9, 6 PM - 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 to make your own. Learn the difference between French and American versions of these beautiful little pastries.

Hot Cocoa; Gingerbread and White Chocolate; Cinnamon with Dulce de Leche; Honey Apple Crisp.

CANDY IS KING

Randi Madden

MPLS SATURDAY, DECEMBER 14, 10 AM - 12:30 PM, \$80

We believe that there is a little bit of Willy Wonka in all of us. So if you like the idea of being in a candy wonderland, the Crocus Hill Candy Queen, Chef Randi, has a golden ticket for you! In this class, you'll be learning all things sugar as you create classic, seasonal sweets. Ascend the throne of sweetness this holiday season!

Peppermint Bark; Elvis Truffles (banana, peanut butter, bacon); Salted Caramel Nut Brittle; Coffeehouse Marshmallows.

BÛCHE DE NOËL

Amy Kovacs

MPLS SUNDAY, DECEMBER 15, 11 AM - 1:30 PM, \$85

If your sweet tooth is feeling festive, or your cakes just simply must be in log form, then we have the cake class for you! In this festive holiday-inspired baking class, you will learn how to make a traditional Bûche de Noël (or Yule log cake) guaranteed to taste fantastic and set you up as a holiday baking star. Each student will get to make and take home a mini Yule log cake!

Chocolate Yule Cake with Pistachio Filling.

MACARON: KING OF THE FRENCH COOKIE

Cynthia Maxwell

MNTKA TUESDAY, DECEMBER 17, 6 PM - 8 PM, \$55

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.

KRIS KRINGLE CAKES

Randi Madden

SW SATURDAY, DECEMBER 21, 10 AM - 12:30 PM, \$80

Join Chef Randi and our Stillwater cooking elves while they lead you in a full-on holiday cake-baking extravaganza in this class. You will learn tips and tricks, and sample some of the season's sweetest treats. A holiday favorite!

Kentucky Bourbon Bundt Cake; Butterscotch Almond Roll; Bakewell Tart; Orange Marmalade Loaf with Orange Icing.

SUPER STAR BREAD

Lorelei McInerney

SP SUNDAY, DECEMBER 22, 10 AM - NOON, \$45

SP SUNDAY, DECEMBER 22, 11:30 AM - 1:30 PM, \$45

Ready to bake like a superstar? We're not talking about the rich and famous, we're talking about Chef Lorelei's Super Star Bread baking class. Choose one of two stellar fillings: savory sun-dried tomato or sweet cinnamon, bake your own starry loaf in our St. Paul kitchen and then take it home to enjoy!

Sun-Dried Tomato Pesto Star Bread or Cinnamon Star Bread.

FOLD IT LIKE A PRETZEL

Amy Kovacs

MPLS SUNDAY, DECEMBER 29, 11 AM - 1:30 PM, \$80

No matter how you enjoy them, pretzels are the humble companion of many treats and snacks, and we think it's time they take the limelight. In this class, you'll learn the secrets of the perfect pretzel. Join us for a twisted good night of pretzel-y goodness.

Soft Pretzel Rolls; Traditional Soft Pretzels; Caramelized Apple and Cheddar Pretzels; Homemade Pretzel Dogs; Beer Cheese Dipping Sauce; Honey Mustard Dipping Sauce.

Give the Gift of Hot Cocoa.
It's the Bomb!

Honey Hot•Cocoa Bomb

\$4.75. While supplies last.

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: CHINESE TAKEOUT

Brian Hauke

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

When life gives you lemons, we say eat Chinese takeout. In this class, you will learn some of the secrets to creating tasty Chinese takeout at home. Lemons optional.

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

DATE NIGHT IN STILLWATER:

TEX MEX TACO TRUCK

Randi Madden

SW **SATURDAY, DECEMBER 7, 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 class 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.

NIGHT OUT IN NORTH LOOP:

FAVORITE WINTER DISHES

Van Keszler

MPLS **SATURDAY, DECEMBER 7, 6 PM - 8:30 PM, \$85**

Let's just call this our "Festival to Celebrate Winter Dishes" class. Cooks invites you to one of the most flavorful parties on the calendar. Flavorful winter dishes that work for a crowd, a couple or just for you. This class is sure to be a palate pleaser!

Beer and White Cheddar Soup; Toast Skagen (Swedish shrimp toast); Wilfed Winter Greens with Garlic and Cherries; Apple- and Mushroom-Stuffed Pork Loin with Dijon Glaze; Bread Pudding with Scotch Caramel Sauce.

DATE NIGHT IN STILLWATER:

NEW MEXICO CELEBRATION

Cynthia Maxwell

SW **FRIDAY, DECEMBER 13, 6 PM - 8:30 PM, \$85**

No more cold! We're going to New Mexico! Time to start the Christmas festivities with a new tradition. Delectable Mexican-inspired foods will turn up the heat and amp up the flavor in this unique Date Night. Honey-baked ham can have another holiday because this holiday spread is bright colors and fabulous flavors. Grab your honey and ditch the snowshoes. It's time for a new-style Christmas feast.

Vegetable Empanadas; Pomegranate and Jicama Salad with Pepitas and Avocados; Pork Shoulder Pozole; New Mexican Chocolate Pudding with Biscochitos.

GRAND NIGHT OUT: POSITANO SUNSET

Randi Madden

SP **FRIDAY, DECEMBER 13, 6 PM - 8:30 PM, \$85**

It's time to experience the tastes of Southern Italy. Dreaming of delicious pastas and savory seafood is practically a national pastime in this region, and this class will be no different. Introducing simple meals made to bring these tasty eats into your kitchen. Chef Randi will guide you along the southern coast as you learn how to prepare an Italian menu filled with dishes to surprise and delight your taste buds.

Cacio e Pepe Pizettas; Eggplant Parmigiano; Cioppino; Grilled Radicchio Salad; Red Wine-Poached Cherries with Chocolate Biscotti and Mascarpone.

DATE NIGHT IN STILLWATER: CHRISTMAS IN ITALY

Suzanne Schilling

SW **FRIDAY, DECEMBER 20, 6 PM - 8:30 PM, \$85**

Sleigh bells ring ... are you listening? Wait, that's the dinner bell! Hop on your sleigh and head to our Stillwater kitchen for a Christmas fete featuring some of Italy's favorite holiday classics. Hearty pastas and savory seafood await for this special Date Night. What are you waiting for?

Holiday Vegetable Minestrone; Linguine with Clams and White Wine Tomato Sauce; Sicilian-Style Swordfish Steaks (grilled with olive oil, lemon juice and oregano); Struffoli, Honey Balls.

GRAND NIGHT OUT: A STUDY IN YUM

Marty Hegna

SP **FRIDAY, DECEMBER 20, 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 spyglasses 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.

GRAND NIGHT OUT: CELEBRATE DECEMBER

Van Keszler

SP **SATURDAY, DECEMBER 21, 6 PM - 8:30 PM, \$85**

With the sun setting on 2019, we believe it's time to celebrate large. In this hands-on experience, you and your date will enjoy preparing a fabulous menu of some of the holidays' most creative and tasty dishes. Take it all in, eat, celebrate and use this as your launch point for the rest of month!

Spinach Salad with Apples, Candied Pecans, Blue Cheese and Herbed Vinaigrette; Flank Steak with Red Wine Jus and Caramelized Shallots and Roasted Red Potatoes; Stout Brew Cupcakes with Bailey's Cream Frosting.

DATE NIGHT IN STILLWATER:

WINTER WONDERLAND

SW **FRIDAY, DECEMBER 21, 6 PM - 8:30 PM, \$85**

Is there anything more luscious than getting cozy on a blustery winter day? (Answer: nope.) Come and celebrate the season's richest flavors, at a class to remember. You'll revel in winter classics, with some innovative tastes thrown in as well. Spiced, warm and delicious — sounds like a Date Night nobody should miss.

Classic Caesar Salad; Haricots Verts Amandine; Pappardelle in Walnut Cream; Herb-Roasted Lamb Chops; Boca Negra and Salted Caramel.

GRAND NIGHT OUT:

WINTER WONDER COMFORT FOODS

Randi Madden

SP **SATURDAY, DECEMBER 28, 6 PM - 8:30 PM, \$85**

You watch the weather report like it's a declaration of war. The walk to your car turns you into the Hunchback of Notre Dame. Time for some winter comfort food! Leave all that snow and ice far behind with a class that celebrates the most warming, deeply satisfying dishes you can imagine. (Yes, that means chicken pot pie is involved.) Learn to love the season again, thanks to Chef Randi, bacon dressing and maple pecans.

Seasoned Potato Wedges with Sour Cream Chive Onion Dip; Cozy Individual Chicken Pot Pies; Seasonal Slaw with Maple Pecans; Roasted Brussels Sprouts Salad with Bacon Dressing; Upside-Down Apple Cake with Maple 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.

JAPANESE PANTRY

Rachel Brumitt

MPLS **TUESDAY, DECEMBER 17, 6 PM - 8:30 PM, \$75**

This is Japanese pantry heaven! Just look at the menu! Wowza. Join Chef Rachel Brumitt from Spoon River as she takes you on a tour of Japan and all of its amazing ingredients. This class is good for you and your pantry.

Sudachi Citrus Mocktail; Dried Shiitake-Konbu Broth with Silken Tofu and Scallions; Miso-Glazed Winter Squash, Braised Swiss Chard with Mirin, Urmeboshi Cucumber and Radish Pickle, and Sesame Mirin Baked Egg; Red Bean Paste with Sticky Rice.

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.

OAXACA THE HEART OF MEXICO

Suzanne Schilling

SW **SUNDAY, DECEMBER 8, 3 PM - 6 PM, \$80**

Dive into the heart of Mexico in this new hands-on class featuring the very best of Mexican cuisine. Immerse yourself in the bright ingredients and layered warm aromas from Oaxaca in Central Mexico. Chef Suzanne is your guide through the region as each group takes on a recipe to create a bountiful meal at the end. Sign up soon! This class is sure to create a little heat this winter.

Tetelas (triangular bean-stuffed pouches); Marinated Chicken wrapped in Banana Leaves; Mole-Style Baked White Beans with Chipotle, Bacon, Brown Sugar and Spices; Apple Tarts with Cajeta (Mexican dulce de leche) and Pecans.

HANDS-ON STUFFED PASTA

Antonio Ceccoli

SW **TUESDAY, DECEMBER 10, 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.

KNOW YOUR GNOCCHI

Robin Asbell

SP **TUESDAY, DECEMBER 10, 6 PM - 8:30 PM, \$80**

Want to win friends and influence people? Well, you can always try making them some gnocchi, one of the most lovable foods known to man. You'll learn what gnocchi is (and isn't) and how to make, shape, cook and, of course, eat this mouthwatering mixture to your heart's content.

Classic Potato Gnocchi with Porcini-Prosciutto Ragoût; Pumpkin Gnocchi with Creamy Mascarpone Sauce; Spinach Gnocchi with Gorgonzola in Creamy Leek Sauce; Goat Cheese Gnocchi in Lemony Broccoli Rabe Sauce.

PROVENÇAL GETAWAY

Ranelle Kirchner

MPLS **FRIDAY, DECEMBER 13, 6 PM - 8:30 PM, \$80**

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

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

SUSHI 101

Jeremy Reinicke

SW **SATURDAY, DECEMBER 14, 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 slammmin' 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.

TAGINE DREAM

Sheryl Grover

SW **SUNDAY, DECEMBER 15, 4 PM - 6:30 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 Vegetable Salad with Olives; Chicken and Chickpea Tagine with Apricots and Harissa Sauce; Sweet-and-Spicy Carrots; Flourless Orange Almond Cake.

VIETNAMESE, PLEASE!

Cynthia Maxwell

SP SUNDAY, DECEMBER 15, 4 PM – 6:30 PM, \$80

The Twin Cities area is the best place outside of Vietnam for wholesome, genuine Vietnamese food. And at Cooks of Crocus Hill, you can learn how to replicate it! Get busy with simple, authentic dishes that will keep hunger at bay, and eat tasty Vietnamese fare every day!

Pork Meatball Bánh Mì; Shrimp Spring Rolls with Peanut Sauce; Caramelized Tofu Noodle Salad; Chicken Pho.

SERIOUS SUSHI

Nils Westdal

MPLS WEDNESDAY, DECEMBER 18, 6 PM – 8:30 PM, \$90

Comfy with tempura, nigiri and hand rolls? Take it up a notch. Join sushi expert extraordinaire Nils Westdal, from Coastal Seafoods, as he teaches you all the tips and tricks you need to prepare perfect rolls and nigiri at home.

Miso Soup; Inside-Out Rolls; Pickled Mackerel (saba); Caterpillar Roll (with eel); Spider Roll (with soft-shell crab); Tuna Tataki Salad; Japanese Poke; Live Uni; a Variety of Sashimi.

PASTA PARADISO

Randi Madden

MPLS SATURDAY, DECEMBER 21, 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 Bunat Cake.

WINTER IN FRANCE

Brian Hauke

SP SUNDAY, DECEMBER 22, 4 PM – 6:30 PM, \$75

As the snowflakes begin to fall, Parisians cozy down with the warmth of winter dishes that reflect the foods and herbs of French cuisine. This class will take us there for a stylish evening.

French Lentil Salad with Walnuts and Chèvre; Tourin (creamy garlic soup); Steak Diane; Île Flottante with Fresh Raspberries.

WOK THIS WAY

Randi Madden

MPLS SUNDAY, DECEMBER 22, 4 PM – 6:30 PM, \$80

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

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

ESSENTIAL ITALIAN

Marty Hegna

MPLS THURSDAY, DECEMBER 26, 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 Minneapolis instead! In this hands-on class, Chef Marty leads you through a night to remember, with Italian specialties that will leave you swooning.

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

MOROCCAN FLAVORS

Ranelle Kirchner

SP THURSDAY, DECEMBER 26, 6 PM – 8:30 PM, \$80

Morocco is regarded by some as the bohemian capital of North Africa. In this participation class, Chef Ranelle 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.

FRENCH, SIMPLE, MAGNIFIQUE

Peter Tignor

SW SATURDAY, DECEMBER 28, 6 PM – 8:30 PM, \$80

The South of France is renowned worldwide as being a nirvana for all things edible, but you don't have to buy a plane ticket to sample superb French food! In this class, you'll be ditching Stillwater for Marseille and trying your hand at creating this delightful French feast. Mmm! C'est bon!

Strawberry Salad with Champagne Vinaigrette; Potatoes Anna; Pan-Seared Tuna with Mixed Olive Tapenade over White Bean, Tomato and Basil Ragout; Crêpes with Fresh Fruit and Whipped Cream.

PIZZA WORKSHOP

Antonio Ceccoli

MPLS MONDAY, DECEMBER 30, 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.

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.

THE BRUNCH BUNCH

Marty Hegna

MPLS SATURDAY, DECEMBER 7, 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.

BRAISING: ONE-POT MEALS

Manfred Krug

SP SUNDAY, DECEMBER 8, 4 PM – 6:30 PM, \$75

Nothing makes the house smell better than the rich aromas of a wonderful braised dish. Chef Manny can help you get that smell! He'll help you prepare some sensational simmering pots sure to warm up your family on a chilly Minnesota day.

Irish Lamb Stew with Garlic Mashed Potatoes; Pork in Green Curry over Basmati Rice; Beef Burgundy over Wild Rice; Apple-Pear Crisp with Walnuts.

SWEET MOTHER OF SAUCES!

Ranelle Kirchner

MPLS SATURDAY, DECEMBER 21, 10 AM – 12:30 PM, \$80

Join Chef Ranelle in this hands-on participation class and master the art of sauce making. You will start by learning about the roots of any good sauce, or just gravy. And you'll end with knowledge of how to create sauces on your own at home, along with samples of the good stuff. Go grovy!

Crudités with Herbed Aioli; Cheesy Mac and Cheese; Sautéed Chicken with White Wine Beurre Blanc; Crème Anglaise and Berries with Pound Cake Croutons.

PROFESSIONAL APPROACH TO THE BASICS

Manfred Krug

SP THURSDAY, DECEMBER 26, 9 AM – 3:30 PM, \$365

One of our most popular courses ever! Learn the basics of modern techniques from an accomplished chef, then jump in the kitchen to apply them to classic recipes. Gain a wealth of hands-on experience and take home ideas for dozens of repeatable and eminently eatable dishes. This two-day workshop is ideal for the beginner or intermediate cook who wants to build a strong foundation for lifelong culinary adventures. This class meets two days, six hours with a 30-minute break each day. Thursday, December 26, and Friday, December 27, from 9 AM to 3:30 PM.

Section 1: Stocks: Brown Veal/Beef Stock; Chicken Stock; Fish Fumet. Sautéing: Sole Meuniere; Chicken Marsala; Spicy Chicken Breast; Potatoes Parisienne. Boiling/Steaming: Broccoli; Glazed Carrots; Green Beans. Sauce: Hollandaise; Béarnaise. Section 2: Sauces: Brown Sauce (Espagnole); Veloute; Vinaigrette. Soups: Cream of Mushroom; Split Pea with Ham; Shrimp Bisque; French Onion. Section 3: Braising: Beef Short Ribs; Coq au Vin; Pork Blanquette; Braised Cabbage; French Peas; Ratatouille. Potatoes: Duchesse Potatoes. Section 4: Roasting: Whole Chicken; Fish en Papillote; Stuffed Pork Loin. Sauces: Supreme; Allemande; Beurre Blanc; Vin Blanc; Robert; Port Wine. Starch: Rice Pilaf; Omelet; Pumpkin Bread.

TUSCAN SUNNY SIDE UP

Randi Madden

SW THURSDAY, DECEMBER 26, 10 AM – 12:30 PM, \$80

Brunch menus seem to be the same little procession of dishes, endlessly repeated. Until now. Join Chef Randi in this hands-on class that puts distinctive Tuscan flair into those late-morning meals. With secrets like making your own ricotta gnocchi and elevating eggs to a whole new level, you can infuse Italian flavors into every at-home brunch gathering.

Smoky Pan Eggs with Feta and Toast; Honey and Fig Tart with Almond; Spinach and Ricotta Gnocchi with Fresh Tomato Salad; Broccolini and Pancetta Fritters.

KNIFE SKILLS

Brian Hauke

MPLS SATURDAY, DECEMBER 28, 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 COOK: HOLIDAY COOKIE WORKSHOP

Libby Bolen

SP SATURDAY, DECEMBER 14, 10 AM – 12:30 PM, \$65

Here's some math worth doing even on a holiday school break: kids + innovative recipes = a stocked cookie jar for everybody. Chef Libby leads junior pastry chefs on a baking adventure that includes a fresh take on the classics. In this hands-on class, kids ages 8–12, will roll, cut, bake and of course, sample their goodies. Seats are for kids ages 8–12. Enjoy your free time, parents!

Chocolate-Dipped Shortbread with Candy Cane Crunch; Citrus Poppy Seed Cookies; Sugar Cookie Cutouts with Frosting and Sprinkles; Cinnamon Roll Cookies.

KIDS COOK: THE BRITISH ARE COMING

Aleah Vinick

SP SATURDAY, DECEMBER 21, 10 AM – 12:30 PM, \$65

What do you say to a morning off, while the kiddywinks have a go at some beautiful British puddings? We'll turn the little treasures loose in our kitchen as they learn to replicate some of Britain's favorite desserts and feel as if they are on the set of the popular British baking TV show. They will return to you with recipes and expertise. Simply tickety-boo! Seats are for kids ages 8–12. Enjoy your free time, parents!

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

KIDS COOK: MACARONS

Libby Bolen

SW FRIDAY, DECEMBER 27, 10 AM – 12:30 PM, \$65

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

Macarons: Chocolate, Vanilla, Raspberry, and Lavender.

LITTLES IN THE KITCHEN: PASTA

Lorelei McInerney

SP SATURDAY, DECEMBER 28, 10 AM – 11:30 AM, \$45

SP SATURDAY, DECEMBER 28, 12:30 PM – 2 PM, \$45

Calling all Mamas, Papas, Aunties, Uncles and Bambinos! If you know a young noodle who's mad about Italian, sign that youngster up today and get wrist-deep in dough as we school you both in the ways of pasta! This class is for children ages 6 to 10 years old, with an adult. Seats are priced per guest, and all children must be accompanied by one adult.

Italian Greens with Vinaigrette; Homemade Pasta with Marinara Sauce.

KIDS COOK: NEW YEAR'S EVE PRE-PARTY

Cynthia Maxwell

SP TUESDAY, DECEMBER 31, 10 AM – 12:30 PM, \$65

In this New Year's Eve class for kids, we have a full lineup of appetizers designed for fun, celebration and learning all wrapped up in a party environment. Ring in 2020 with us! Seats are for kids ages 8–12. Enjoy your free time, parents!

Crispy Taco Cups; Bacon-Wrapped Mac and Cheese Bites; Pizza Sliders; Brownie Batter Dip; Non-Alcoholic Sparkling Cider Toast.

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.

WHISKEYS OF THE WORLD WITH A WINTER MEAL

Van Keszler and John Seal

MPLS SATURDAY, DECEMBER 28, 6 PM - 8:30 PM, \$95

Now that it has officially frozen over and the nip in the air is here to stay, it is time for the warmth of whiskey. Join us for a truly unique whiskey experience paired perfectly with sensational winter fare. Wet your whistle, fill your belly and learn how to create the best winter whiskey wonderland. All participants must be 21 or older.

Bacon-Fennel and Apple Chutney, on Grilled Bread with Sharp Cheddar; Ras el Hanout Chickpea Salad with Dates and Pistachios; Grilled Steak with Smoky Roasted Carrots; Flourless Chocolate Cake; Flight of Whiskey.

BUBBLES!

Matt Carson

SP MONDAY, DECEMBER 30, 6 PM - 7:30 PM, \$60

We're all becoming familiar with prosecco, but did you know what else Italy has? Franciacorta, Metodo Classico, and Asti Spumante! Sip Italian sparkling wines with Sommelier Matt Carson as he shares his passion for these tasty teasers. Surely, a class you won't want to miss. After all ... how can you say no to bubbles? All participants must be 21 or older. Cheers!

A Flight of Sparkling Wines; Artisan Cheese Tray.

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.

ITALIAN WINTER FEAST

Sheryl Grover

SP SUNDAY, DECEMBER 1, 4 PM - 6:30 PM, \$80

Winter in Italy really is no different from the rest of the year, certainly not in the kitchen or on the dinner table. Why? Because Italians eat well no matter the season. If you're a sucker for genuine Italian cuisine, but looking for something other than pasta or pizza, the Italian Winter Feast checks all the boxes.

Mussels Steamed in Tomato, Garlic and White Wine; Arugula, Pear and Dried Cherry Salad; Pork Loin with Fennel and Orange; Strawberry Cannoli.

FAVORITE WINTER DISHES

Tammy Haas

MPLS SUNDAY, DECEMBER 8, 4 PM - 6:30 PM, \$80

Let's just call this our "Festival to Celebrate Winter Dishes" class. Cooks invites you to one of the most flavorful parties on the calendar. Flavorful winter dishes that work for a crowd, a couple or just for you. This class is sure to be a palate pleaser!

Beer and White Cheddar Soup; Toast Skagen (Swedish shrimp toast); Wilted Winter Greens with Garlic and Cherries; Apple- and Mushroom-Stuffed Pork Loin with Dijon Glaze; Bread Pudding with Scotch Caramel Sauce.

APRONS + APPS WITH SAWDUST SAVVY

Cynthia Maxwell

SW SATURDAY, DECEMBER 14, 10 AM - 12:30 PM, \$90

We've partnered with our pals at Sawdust Savvy for this one-of-a-kind experience. Participants will begin the day using a customized stencil to create a masterpiece apron to take home. After getting a creative fix, the class will head over to the kitchen at Cooks where a cooking demonstration will take place with delicious bites and tasty treats! This is two-hit combo, you can't go wrong with!

PLEASE NOTE: This class starts at Sawdust Savvy, 324 S. Main Street Suite #7 in Stillwater. Each guest will create an apron using one of four stencils.

Spiced Fig Jam and Goat Cheese Crostini with Crispy Prosciutto; Raspberry French Silk Tartlets.

FESTIVE FINGER FOODS

Sheryl Grover

SW WEDNESDAY, DECEMBER 18, 6 PM - 8:30 PM, \$80

Holidays are the perfect excuse to bust out trays of finger foods and pupu platters. Bite-sized morsels are one of the reasons to go to holiday parties, right? In this festive class Chef Sheryl will share and demonstrate tips and tricks to get your guests singing your platters' praises. Pass the tray!

Gruyère and Crab Palmiers; Papaya Spring Rolls with Spicy Peanut Sauce; Asparagus Tart; Three-Cheese Spanakopita Triangles; Spicy Sausage Wontons.

NORTHWOODS WINTER RETREAT

Randi Madden

SW THURSDAY, DECEMBER 26, 6 PM - 8:30 PM, \$80

If this schedule finds you curled up in a warm little nook and hibernating, we have just what you need to feed your soul. Indulge your winter retreat this year with new takes on cozy comfort food in this hands-on class.

Devils Riding on Crostini; Miso-Glazed Turnips and Kale; Hanger Steak with Roasted Shallots; Shiitake Mushroom Potato Cakes; Maple-Apple Walnut Cobbler.

LET ME ENTERTAIN YOU

Brian Hauke

MPLS FRIDAY, DECEMBER 27, 6 PM - 8:30 PM, \$80

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 will allow you to entertain with ease and grace and still have time enjoy your guests.

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

COZY COOKIN'

Lorelei McInerney

MPLS SUNDAY, DECEMBER 29, 4 PM - 6:30 PM, \$80

It is officially snuggle season. And for a good snuggle session you need warm, cozy and home-cooked bowls of goodness. Join us in our North Loop kitchen for a session in how to prepare homestyle comfort food. Wrap that chunky knit blanket around your shoulders and get comfy because it's time to hunker down with some good ol' belly-warming treats.

Bitter Greens Salad with Calamansi Vinaigrette and Toasted Hazelnuts; Quick Lamb Ragoût; Fresh Linguini; Red Wine-Poached Pears with Vanilla Crème Anglaise.

NYE PRE-PARTY

Sheryl Grover

SW SUNDAY, DECEMBER 29, 4 PM - 6:30 PM, \$90

Don't start the countdown yet! We are opening the doors for a New Year's Eve pre-party to help send off 2019 with a toast and ring in the New Year with a cheer. Join us in our Stillwater kitchen where you'll work together to create one memorable meal. Start your NYE bash with a night at Cooks. Cheers to that!

Prosecco Toast; Olive Tapenade on Crostini; Baked Sea Scallops; Radicchio, Pear and Fennel Salad with Blood Orange Vinaigrette; Steak Diane; Potatoes Savoyarde; Flourless Chocolate Cake with Ganache.

PARTY LIKE IT'S 2020!

Randi Madden

SP TUESDAY, DECEMBER 31, 6 PM - 9 PM, \$125

It's a wrap people! 2019 is ready to shut its doors and 2020 is waiting in the wings with bottles of prosecco! Celebrate the rest of 2019 and join us for a night to remember. Amazing food, delicious drinks and the warmest kitchen around. Not a bad way to say so long to the old and hello to the new ... 2020 that is!

Celebration Charcuterie Board; Roasted Butternut Squash Soup; Bang Bang Popcorn Chicken with Dipping Sauces; Browned Butter Upside-Down Apple Cakes. Three drink tickets are included with this class for beer, wine, sodas or sparkling waters.

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Get ready for hugs!
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KEY	SP CLASS IN ST. PAUL	FINE PRINT
	SW CLASS IN STILLWATER	
	MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)	
MNTKA CLASS AT ROTH IN MINNETONKA		
PARTICIPATION CLASS		

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.