



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 — regularly bring their skills and passion to our kitchens.

LYNNE AND PAUL POP-UP

Lynne Rossetto Kasper and Paul Berglund

SP **FRIDAY, JANUARY 10, 6:30 PM – 8:30 PM, \$85**

SP **SATURDAY, JANUARY 11, 6:30 PM – 8:30 PM, \$85**

IN THE KITCHEN WITH PAUL BERGLUND

Paul Berglund

SP **SATURDAY, JANUARY 11, 10 AM – 12:30 PM, \$135**

BAR BRIGADE VISITS COOKS

Franklin Hunter

SP **THURSDAY, JANUARY 16, 6 PM – 8 PM, \$80**

**Check online for more details.

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.

BAKING BOOT CAMP

Randi Madden

MPLS **SATURDAY, JANUARY 4, 9 AM – 3 PM, \$195**

Doughs tend to require practice, patience and precision, but the end results are always worth it! Join Chef Randi in this full-day class as she guides you in the art of delectable layered doughs and fresh, flaky pastries. We'll even make sure there's enough for you to take home, to showcase your work!

Pâte Sucrée; Seasonal Fruit Tart; Pâte Brisée; Bourbon Pecan Pie; Puff Pastry; Tomato, Preserved Lemon and Goat Cheese Bites.

BAGEL: ROLL WITH A HOLE

Amy Kovacs

SW **SATURDAY, JANUARY 4, 10 AM – 12:30 PM, \$80**

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

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

MACARON WORKSHOP

Amy Kovacs

SW **SATURDAY, JANUARY 11, 10 AM – 12:30 PM, \$80**

SP **TUESDAY, JANUARY 28, 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 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.

GLOBAL BAKES

Cynthia Maxwell

SW **SATURDAY, JANUARY 18, 10 AM – 12:30 PM, \$80**

Is math the international language? Or does love hold that distinction? We beg to differ either way. If you want to know a global touchstone, it's got to be cake. Think of France's bittersweet chocolate ganache, suspended over a multilayered dacquoise. Or an Italian tiramisù, so light that it seems to float above the plate. In this hands-on class, you'll learn to speak cake, one delicious bite at a time.

Hazelnut Dacquoise with Brandied Bittersweet Chocolate Ganache (France); White Chocolate Strawberry Tiramisù (Italy); Walnut Torte (Hungary); Sachertorte (Austria).

GLUTEN-FREE BAKING

Libby Bolen

SP **SATURDAY, JANUARY 18, 10 AM – 12:30 PM, \$80**

Gluten-free cooking and baking continue to be popular, and Chef Libby is back with an all-new gluten-free baking class. Learn about naturally gluten-free ingredients to enhance recipes, learn how to choose the right gluten-free flour for you and fill up on some heavenly gluten-free goodies that you'll get to bake yourself in this participation class!

Flourless Chocolate Cake; Vanilla Macarons; Cheesy Rosemary Baked Custard; Gluten-Free Banana Muffins.

EASY BREADS

Aleah Vinick

MPLS **SATURDAY, JANUARY 18, 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.

SOURDOUGH

Ryan Siess

SP **SUNDAY, JANUARY 19, NOON – 2:30 PM, \$80**

It's the best for soup and the greatest for sandwiches, yep we are talking about sourdough bread. Join us as we discover how to create the tangiest slices in town. Whether it is starting from the old family bread starter or active yeast, this unique experience will help you create your perfect loaf. Sign up soon for this perfect cold weather class.

Sourdough Pain de Campagne (country style with rye/ whole wheat).

FLOUR POWER

Randi Madden

SW **SUNDAY, JANUARY 19, 11 AM – 1:30 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; Lemon Poppyseed Muffins.

CAKES DECORATED

Amy Kovacs

MPLS **SATURDAY, JANUARY 25, 10 AM – 12:30 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 and flowers, plus ombre frosting techniques. Culinary and visual artists apply here!

Lemon Layer Cake with Pistachio Crunch and Swiss Meringue Buttercream.

TROPICAL TREATS

Aleah Vinick

SP **SUNDAY, JANUARY 26, 11 AM – 1:30 PM, \$80**

With short days and winter chills in full swing, bright, fruity treats are just the ticket to help you escape. In this hands-on class, you will learn how to make three out-of-this-world tropical treats. Sunglasses required.

Cocanut Ambrosia Cake; Tropical Fruit Pavlova; Passion Fruit Tart.

Give the best there is!

Wüsthof Classic 4.5" Asian Utility

\$49.97 // Originally \$91.00

Now until 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: THOROUGHLY MODERN MEXICO

Suzanne Schilling

SW FRIDAY, JANUARY 3, 6 PM - 8:30 PM, \$85

There's Mexican food and Thoroughly Modern Mexican food — this is the latter. Sample what our neighbors south of the border are getting up to in the kitchen in this lively, hands-on, Date Night event. Make sure to pack an empty stomach, because you'll be heading home filled with tasty souvenirs!

Crab Cake with Tomatillo Avocado Sauce; Rack of Lamb with Pumpkin Seed Crust; Tamales with Tomatoes Poblanos and Mexican Crema; Pear and Mango Tartlets.

DATE NIGHT IN STILLWATER: EFFORTLESS ELEGANCE

Sheryl Grover

SW SATURDAY, JANUARY 4, 6 PM - 8:30 PM, \$85

A fancy menu doesn't necessarily mean years of culinary school and hours of practice, no, no! In this class, we'll give you the skills to create this eclectic menu of divine dishes, using maximum elegance, with minimal effort.

Citrus and Avocado Salad; Herbed Pork Tenderloin with Sherry Cream; Yukon Gold Potato Stacks; Warm Chocolate Cake with Raspberries.

DATE NIGHT IN STILLWATER: AMAZIN' ASIAN

Marty Hegna

SW FRIDAY, JANUARY 10, 6 PM - 8:30 PM, \$85

Spice things up a bit this fall with fresh, zippy Asian fare! Explore light, bright and refreshing flavors of Asia with Chef Marty. In this fun-filled evening, you and your date will be working in the kitchen to prepare delicious recipes while learning from the expert. Nothing like a little fresh kimchi to brighten your palate and wake up your taste buds. Grab a pal, come on over and add a little spice to your weekend.

Asian Green Bean Salad; Pork Pot Stickers; Kimchi Fried Rice; Thai Tea Cupcakes.

DATE NIGHT IN STILLWATER: FUSION REVOLUTION

Cynthia Maxwell

SW FRIDAY, JANUARY 17, 6 PM - 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.

NIGHT OUT IN NORTH LOOP: LITTLE ITALY

Marty Hegna

MPLS FRIDAY, JANUARY 17, 6 PM - 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.

DATE NIGHT IN STILLWATER: WINTER IN FRANCE

Manfred Krug

SW FRIDAY, JANUARY 24, 6 PM - 8:30 PM, \$85

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.

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

NIGHT OUT IN NORTH LOOP: JAPANESE STEAKHOUSE

Brian Hauke

MPLS SATURDAY, JANUARY 25, 6 PM - 8:30 PM, \$85

There's a whole lot more to Japanese cuisine than rice 'n' ramen. And when it comes to making a fantastic steak, the Japanese are pretty hard to beat. This is for 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.

DATE NIGHT IN STILLWATER: MASTERING SPANISH OLÉ!

Suzanne Schilling

SW SATURDAY, JANUARY 25, 6 PM - 8:30 PM, \$90

Get ready to taste the flavors of authentic Spanish dishes in this one-of-a-kind hands-on date night. Challenge your kitchen skills as you split into teams and take on a recipe to master your Spanish flare. After the work is complete in the kitchen, enjoy the fruits of your labor in a shared meal fiesta-style! Chef Suzanne will guide, provide tips and tricks, and tell a bit of history and insights in Spanish cuisine. Olé!

Lamb Meatballs with Mint, and White Wine, Beef Stock and Tomato Sauce; Roasted Butternut Squash and Apple Salad with Quince, Manchego Cheese, Balsamic Vinegar and Smoked Paprika Dressing; Catalan Fish Stew with Romesco Sauce and Shrimp, Clams and Fish; Almond Cake with Citrus Syrup and Whipped Cream.

NIGHT OUT IN NORTH LOOP: LA BRASERIA

Van Keszler

MPLS FRIDAY, JANUARY 31, 6 PM - 8:30 PM, \$85

Chef Van is back and he's bringing the Latin fever with him! Feast your eyes and your tummies on this exciting menu, featuring some scintillating staples from Central and South America that you'll have a chance to prepare, cook and enjoy in our very own Minneapolis fiesta! This is an essential class for Latin food lovers.

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

DATE NIGHT IN STILLWATER: THAI ME TO THE MOON

Sheryl Grover

SW FRIDAY, JANUARY 31, 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.

NIGHT OUT IN NORTH LOOP: TURKISH DELIGHT

Manfred Krug

SP FRIDAY, JANUARY 31, 6 PM - 8:30 PM, \$85

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.

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.

SUPERFOODS FOR THE NEW YEAR

Robin Asbell

MPLS TUESDAY, JANUARY 7, 6 PM - 8:30 PM, \$75

Superfoods get that title for a reason. These ultra-healthful fruits, vegetables, healthful fats, and beneficial proteins not only give you sustained energy throughout the day, but they can also give your immune system a boost and so much more. Join Chef Robin as she explains superfoods and demonstrates some delicious combinations that will put the wow in your wellness plan.

Superfood Juice and Green Smoothies; Arugula, Pears and Berries in Pomegranate Vinaigrette; Roasted Broccoli with Pistachios; Quinoa-Crusted Baked Salmon with Cucumber Lime Salsa; Dark Chocolate-Mandarin Shots.

ITALIAN-INSPIRED PALEO

Brian Hauke

SW WEDNESDAY, JANUARY 15, 6 PM - 8:30 PM, \$80

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

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

PAGING DR. GUT

Rachel Brumitt

MPLS TUESDAY, JANUARY 21, 6 PM - 8:30 PM, \$75

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

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

PASTA LA VISTA, GLUTEN

Robin Asbell

SP MONDAY, JANUARY 27, 6 PM - 8:30 PM, \$80

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

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

Ethnic + Regional

For those looking to broaden their horizons and expand their culinary repertoires, Ethnic + Regional classes focus on cuisines from culinary regions around the country and around the globe.

READY, SET, GO!

Randi Madden

MPLS SUNDAY, JANUARY 5, 4 PM - 6:30 PM, \$80

Goa is an interesting and delicious part of the world. With its roots in Indian cuisine and heavy Portuguese influences, there are few cuisines with profiles, combinations and surprises as enticing as Goan fare. So, if you're looking for something new and totally unique, look no further.

Serrano Ham, Manchego Cheese Grilled Bread Skewer with Date Purée; Vegetarian Samosas (chamucha); Braised Chicken with Garlic White Wine Sauce; Pork Vindaloo; Pastéis de Nata (sweet egg custards).

EMPANADAS

Tracy Figueroa

SP SUNDAY, JANUARY 12, 6 PM - 8:30 PM, \$80

The word 'empanada' derives from the Spanish word 'empanar', which means "to coat with bread." Which means empanadas are the dream food if you like a stuffed to the brim with delicious filling in pastry, then either frying or baking the result. Fillings are varied and can range from sweet, dessert-type flavors to savory meats, cheeses and vegetables. Basically the empanada is the perfect addition to any meal or even a meal on their own. Join empanada queen, Chef Tracy in our kitchen today and learn to create a sweet and savory variety of empanaditas from around the world.

Empanada fillings: Beef; Pulled Chicken; Guava and Goat Cheese; Apple and Dulce de Leche.

JAPANESE PANTRY

Rachel Brumitt

MPLS TUESDAY, JANUARY 14, 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, Umeboshi Cucumber and Radish Pickle, and Sesame Mirin Baked Egg; Red Bean Paste with Sticky Rice.

HOLY GLOBAL MEATBALLS!

Cynthia Maxwell

MPLS THURSDAY, JANUARY 16, 6 PM – 8:30 PM, \$80 📍

Whether you travel the world or the world market section of your local grocer, all ingredients and cultures support the universal meatball. Be it Swedish (get back, Ikea!), Vietnamese, Greek or Lebanese, meatballs are a cultural icon for spots around the globe. Join us for a trip around the world in celebration of the universally loved meatball.

Swedish Meatballs with Cauliflower-Potato Mash and Cranberry Sauce; Lamb Merguez Meatball Pitas with Herbed Yogurt Sauce and Pickled Onions; Vietnamese Chicken Meatball Noodle Salad with Nuoc Cham; Albondigas (saucy Spanish meatballs).

HANDS-ON PASTA

Antonio Ceconi

SW MONDAY, JANUARY 20, 6 PM – 8:30 PM, \$80 📍

You haven't eaten pasta until you've eaten the pasta you made yourself. Find out how just a few simple ingredients come together to create a new world of flavors, textures and experiences. You'll spend an enjoyable evening making pasta from scratch and sampling the amazing results.

Homemade Fettuccine Alfredo; Lasagna with Two Sauces; Tortellini with Mushroom Brandy Sauce; Baked Cannelloni.

CURRIED KEBAB PARTY

Tammy Haas

SP THURSDAY, JANUARY 23, 6 PM – 8:30 PM, \$80 📍

Stick it! Grab a skewer and let's get to creating kebabs. The curiosity is in the curry in this popular class, and we are sure you'll be back for more — kabobs, that is. Join Chef Tammy as she guides you through the history of Kebabs from various cultures. Roll up your sleeves and get down to creating your own delicious bites. Register quick! This one is bound to stick!

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

THAT FRENCH PROVINCIAL LIFE

Van Keszler

SP FRIDAY, JANUARY 24, 6 PM – 8:30 PM, \$80 📍

French food caters to all people, whether it's chic cuisine or pleasantly peasant-y. In this fab French cooking class, Chef Van will be looking at some classic and delicious staples from the French farmer's table, helping you bring this magnifique menu to life before you enjoy the spread. Très bien!

French Onion Soup; Coq au Vin; Peas à la Française; Duchesse Potatoes; Crêpes Suzette.

MOROCCAN FLAVORS

Ranelle Kirchner

SP SUNDAY, JANUARY 26, 4 PM – 6:30 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.

LATIN SABORES

Tammy Haas

MPLS SUNDAY, JANUARY 26, 4 PM – 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.

WOK THIS WAY

Manfred Krug

SW TUESDAY, JANUARY 28, 6 PM – 8:30 PM, \$80 📍

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

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

HANDS-ON STUFFED PASTA

Antonio Ceconi

MPLS WEDNESDAY, JANUARY 29, 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.

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.

EGG-CELLENT EGGS

Ranelle Kirchner

MPLS SUNDAY, JANUARY 5, NOON – 2:30 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-traordinary 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.

SALT, FAT, ACID, HEAT: 4-PART SERIES

Tracy Figueroa

SP MONDAY, JANUARY 6, 6 PM – 8:30 PM, \$320 📍

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, Fat, Acid 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. Sign up for ALL FOUR classes in this series and save \$40 on your registration.

These classes take place in our St. Paul kitchen from 6:00 PM to 8:30 PM on the dates of January 6, January 20, February 3 and February 17. Menu: SALT: Spring Greens with Citrus Vinaigrette; Maple-Ginger-Soy Glazed Salmon; Baby Bok Choy with Catsup Manis; Ginger Panna Cotta with Maldon. FAT: Butter and Olive Oil Tasting; Italian Chopped Salad; Fresh Pasta with Grilled Chicken and Creamy Alfredo Sauce; Sautéed Broccoli Rabe; Affogato with Whipped Cream. ACID: Fennel Salad with Champagne-Lemon Vinaigrette; Citrus Roasted Chicken; Cilantro-Lime Rice; Lemon-Buttermilk Ice Cream. HEAT: Poached Halibut Salad with a Citrus Vinaigrette; Grilled Sirloin Steak with Creamy Mushroom Sauce; Skillet-Fried Potatoes with Red Peppers and Onions; Bananas Foster with Vanilla Bean Ice Cream.

SALT, FAT, ACID, HEAT: PART 1

Tracy Figueroa

SP MONDAY, JANUARY 6, 6 PM – 8:30 PM, \$80 📍

Some will say cookery is about science. Others will say that it's about art. We say it's a bit of science, a bit of art plus a wonderful mix of Salt, Fat, Acid 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 first class focuses on the elements of salt and its fundamental importance in the kitchen.

Spring Greens with Citrus Vinaigrette; Maple-Ginger-Soy Glazed Salmon; Baby Bok Choy with Katsup Manis; Ginger Panna Cotta with Maldon.

BRUNCH BOSS

Cynthia Maxwell

MPLS SATURDAY, JANUARY 11, 11 AM – 1:30 PM, \$85 📍

Brunch hot spot? Look no further. In this brunch-focused class, you'll start your meal with a cocktail then dive into a delicious world of savory and sweet midmorning eats. You'll master brunch favorites and enjoy a cup of coffee alongside our own brunch boss, Chef Cynthia. Now this is brunch at its best!

Brussels Sprout, Sausage, and Shiitake Hash with Crispy Eggs; Bacon-Zucchini Fritters with Garlic and Herb Yogurt Sauce; Cranberry Orange Scones with Fresh Ricotta; Cinnamon Apple Coffee Cake Muffins; Morning Mule Cocktail; Coffee with Homemade Irish Cream.

COCK-A-DOODLE DO'S AND DON'TS

Randi Madden

MPLS SUNDAY, JANUARY 12, 4 PM – 6:30 PM, \$80 📍

Chicken butchery is filled with do's and don'ts. And while some of the guidelines might be obvious, others are a mystery. Join us for a chicken clinic covering anatomy, spatchcocking and deboning, and tricks beyond basic butchery knifery. Sign up soon and get ready to add "chicken butchery expert" to your LinkedIn.

Pan-Seared Chicken with Sautéed Vegetables; Spatchcocked Chicken with Herbs and Citrus; Israeli Couscous Salad.

SOUP FOR THE SOUL (AND BREAD, TOO)

Aleah Vinick

SW SUNDAY, JANUARY 12, 6 PM – 8:30 PM, \$80 📍

On a dark and frosty night, nothing is quite as comforting as a hearty bowl of soup and a warm, crusty loaf to dunk in it! In this class, you will learn to make three simple soups and breads to pair with them.

Sweet-and-Savory Tomato Lentil Soup with Combread; Mushroom and Wild Rice Soup with Whole-Wheat Rolls; Celeriac and Fennel Chowder with Popovers.

INTRO TO SAUTÉING, BRAISING AND STEWING

Van Keszler

MPLS MONDAY, JANUARY 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 while watching Chef Van showcase tips and tricks of sautéing, braising and stewing. 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.

COOKING FOR THE BUSY PROFESSIONAL

Lorelei McInerney

SP TUESDAY, JANUARY 14, 6 PM – 8:30 PM, \$75

You may be on the go, but that doesn't have to mean a life of takeout and frozen pizza. Watch as Chef Lorelei presents sensational recipes that take 40 minutes or less from start to finish. She'll also cover cooking tips and substitution techniques, so that no matter what you're working with, you can pull together a satisfying meal lickety-split.

Pan-Roasted Chicken with Chickpea Harissa; Lentil Lettuce Wraps; Spicy Pork and Mustard Green Soup.

SALT, FAT, ACID, HEAT: PART 2

Tracy Figueroa

SP MONDAY, JANUARY 20, 6 PM – 8:30 PM, \$80 📍

Some will say cookery is about science. Others will say that it's about art. We say it's a bit of science, a bit of art plus a wonderful mix of Salt, Fat, Acid 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 class focuses on the elements of fat and its fundamental importance in the kitchen.

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

KITCHEN TALK

Cynthia Maxwell, Manfred Krug and Tammy Haas

SP WEDNESDAY, JANUARY 22, 6 PM – 7:30 PM, \$25

Working on that new recipe — checking out a blog post or two — and finding it doesn't exactly look right. What went wrong? Scouring the internet for a picture or a nugget of advice is like looking for a top to that piece of Tupperware that you haven't seen in a few months. (Seriously, where do those go?) Now is the time to write down all those questions and head on over to cooks for your own personal roundtable talk on all the mysteries of the kitchen. Enjoy a rousing discussion as well as a hot Q&A on anything you can come up with. Get ready to finally have those inquiries answered!

Artisan Cheese Board.

INSTANT PRESSURE

Tammy Haas

SP SATURDAY, JANUARY 25, 10 AM – 12:30 PM, \$75

Whether it's stovetop or electric, pressure cooking has reached a new all-time high in popularity. It's healthy, fast and flavorful. Discover the versatility, ease and the remarkable results you get from cooking with both stovetop and electric pressure cookers. No pressure ... this class sells out fast!

Indian Butter Chicken; Thai Chicken and Rice Bowls; Lemon Herb Risotto; Carnitas Tacos.

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!

TEENS COOK: MACARONS

Cynthia Maxwell

MPLS **FRIDAY, JANUARY 3, 10 AM - 12:30 PM, \$65**

If your teen loves 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 teens — ages 12 to 17 only. Enjoy your free time, parents!

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

LITTLES IN THE KITCHEN: FRENCH? OUI, OUI!

Lorelei McInerny

SP **FRIDAY, JANUARY 3, 10 AM - 11:30 PM, \$45**

SP **FRIDAY, JANUARY 3, 12:30 PM - 2 PM, \$45**

It's never too early to discover the delicious flavors of France. Join us in our St. Paul Kitchen as we guide young chefs through classic techniques and tasty twists on favorite treats. Accents optional. 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.

Ham- and Cheese-Filled Crêpes; Petit Pains au Chocolat; Melon and Berry Salad.

KIDS COOK: MACARONS

Libby Bolen

MPLS **MONDAY, JANUARY 20, 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 to 12 only. Enjoy your free time, parents!

Macarons: Chocolate, Vanilla, Raspberry, and Lavender.

KIDS COOK: MAMBO ITALIANO

Marty Hegna

SP **MONDAY, JANUARY 20, 10 AM - 12:30 PM, \$65**

It's the kids' night to make dinner and what better to make than homemade pasta and delicious Italian cuisine. Get your kids cooking in the Cooks kitchen, learning essential Italian dishes and favorite sauces as they immerse their taste buds in the flavors of Italy. Don't wait too long to sign up; these seats are hot, hot, hot! Seats are for kids ages 8 to 12 only. Enjoy your free time, parents!

Classic Caesar Salad; Spaghetti and Meatballs with Marinara; Garlic Bread; Chocolate Dipped Cannoli.

KIDS COOK: SLEDDING PARTY

Lorelei McInerny

SP **FRIDAY, JANUARY 24, 10 AM - 12:30 PM, \$65**

This winter break, get the kids in the kitchen. Better yet, bring them to our kitchen (we'll do the cleanup!). In this hands-on class, Chef Lorelei shows your junior chefs how to put together a post-sledding feast that warms and nourishes in every way. From homemade marshmallows in their hot cocoa to cheese fondue that makes them crave veggies, your kids will love this party. Seats are for kids ages 8 to 12 only. Enjoy your free time, parents!

Hot Cocoa with Homemade Marshmallows; Tomato Soup with Grilled Cheese Sticks; Cheese Fondue with Vegetables; Sweet Potato Chili and Cornbread.

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.

PERFECT PAIRING

Lorelei McInerny and Matt Carson

SW **SATURDAY, JANUARY 11, 6 PM - 8:30 PM, \$95**

Swirl, sniff, sip, sample, repeat. In this date night experience, we will do just that. Sip perfectly curated wines paired with the best foods to accompany them. Sommelier Matt Carson will walk you through all the tasting notes, and Chef Lorelei will teach the simple prep of the food pairings. Sounds just swell. 21+ only, please.

Caramelized Onion Tart with Whole-Wheat Pastry; Fennel Apple Salad with Walnuts and Parmesan; Olive Oil-Braised Chicken with Carrots and Garlic; Ile Flottante.

SCOTCH AND STEAK: STRAIGHT UP

Van Keszler

SP **SATURDAY, JANUARY 25, 6 PM - 8:30 PM, \$95**

Go ahead. Feel snooty. You deserve it because you're about to taste some of the best Scotches available, paired to some of the most delicious food you'll ever put in your mouth. Chef Van and whiskey-pro John have teamed up with a pairing menu perfect for introducing you (or just reacquainting you) to Scotch, your new best friend.

Tuna Poke; Grilled Skirt Steak with Red Wine Caramelized Onions and Potato Cracklins; Pan-Roasted Pork Chops with Apple Glazed Carrots; Gingerbread Stout Cake with Vanilla Ice Cream.

BRANDY (YOU'RE A FINE GIRL)

Matt Carson

MPLS **THURSDAY, JANUARY 9, 6 PM - 7:30 PM, \$60**

Swirl it in a sniffer or savor it in a cocktail, brandy is a great spirit to have on your top shelf. From grape to other whole fruit varieties, Sommm Matt Carson will take you on a brandy journey that reveals the making, tasting, history and cocktail making.

Artisanal Cheese Board and a Flight of Brandy.

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.

WINTER COMFORT

Sheryl Grover

SP **FRIDAY, JANUARY 17, 6 PM - 8:30 PM, \$80**

Winter has never tasted so good as Chef Sheryl takes you on a comfort journey into a flavor-packed taste wonderland. Food to warm your heart, soul and the kitchen. Ahhh, we can almost feel the heat!

Duxelles with Goat Cheese Crostini; Winter Salad with Root Vegetables, Beets and Buttermilk Dressing; Cheesy Pommes Anna; Apple Tart with Calvados Cream.

WINTER WARMERS

Sheryl Grover

SW **TUESDAY, JANUARY 21, 6 PM - 8:30 PM, \$80**

Brrr! It's still plenty cold outside so you still need to take on a few more calories to beat back the chills! Take a new look at comfort food this January, mastering simple, yet sophisticated dishes, perfect to warm you up this winter.

Spinach, Apple, Edamame Salad; Mushroom Risotto with Fried Sage; Lemon Caper Chicken Paillard; Easy Chocolate Mousse.

LADLING OUT LATIN SOUPS

Suzanne Schilling

SW **THURSDAY, JANUARY 30, 6 PM - 8:30 PM, \$80**

An expert on Latin cuisine, Chef Suzanne will be warming things up in Stillwater with her favorite Latin soup recipes. She'll have you putting together terrific soups, stews and a delicious dessert all from south of the border.

Mexican Tortilla Soup with Cajita Cheese and Avocados; Brazilian Black Bean and Mango Stew; Cuban Game Hen Stew with Bacon, Sherry and Almonds; Argentinian Caramel Sandwich Cookies (alfajores).



Your favorite crop share is back!

Butter Pack. Two is always better than one!
Sweet and Salty Hand-Rolled French Butter.
\$20.00. Order by December 17th.

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 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.