



# COOKS

[cooksofcrocushill.com](http://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 DINNER

Paul Berglund and Lynne Rossetto Kasper

**SP** **FRIDAY, FEBRUARY 7, 6:30 PM - 8:30 PM, \$90**

**SP** **SATURDAY, FEBRUARY 8, 6:30 PM - 8:30 PM, \$90**

### IN THE KITCHEN WITH PAUL BERGLUND

Paul Berglund

**SP** **SATURDAY, FEBRUARY 8, 11 AM - 1:30 PM, \$135**

\*\*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.

### GLOBAL BREAKFAST BREADS

Cynthia Maxwell

**SP** **SATURDAY, FEBRUARY 1, 10 AM - 12:30 PM, \$80**

No matter where you're from or where you go, there will always be bread for breakfast. Sweet or savory. Toasted or fresh from the oven. Bread is a breakfast staple. Join us and participate in baking breakfast breads from around the globe.

*Pretzel Bun Breakfast Sandwiches with Eggs and Sausage; Japanese Milk Bread Cinnamon Rolls; Sesame Honey Bagels with House-made Ricotta and Spicy Honey; English Muffin Toasting Bread with Fresh Strawberry Jam.*

### DÉLICIEUSE FRENCH PASTRY

Randi Madden

**MPLS** **SATURDAY, FEBRUARY 1, 10 AM - 12:30 PM, \$75**

Join Chef Randi as she shares tips, tricks and demonstrations in creating the most delicious pastries imaginable. Pop over to our Minneapolis kitchen, sit back and watch this baking guru in action!

*Frittata Italiano; Caramel Apple Tarte Tatin; Croissant Bread Pudding.*

### BAGUETTES 101

Amy Kovacs

**MPLS** **SUNDAY, FEBRUARY 2, NOON - 2:30 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 Minneapolis 101 session, you'll have baguette making in the bag.

*Traditional French Baguettes.*

### WHAT CHOUX TALKING ABOUT?!

Ryan Siess

**SW** **SATURDAY, FEBRUARY 8, 10 AM - 12:30 PM, \$80**

Pronounced "pot ah SHOO" (à vos souhaits!), French specialty pâte à choux might mean "cabbage paste," but it's got nothing to do with the crunchy vegetable. Instead, it's a versatile dough that forms the base for some of the dreamiest, must-have pastries on the planet. Think cream puffs, éclairs and profiteroles. (If that's what cabbages tasted like, we'd all be farmers.) In this hands-on class, Chef Ryan reveals the secrets of these divine desserts.

*Chocolate-Dipped Vanilla Pastry Cream-Filled Éclairs; Crème Chantilly Cream Puffs; Fresh Herb and Gruyère Gnocchi with Gorgonzola Cream Sauce.*

### MACARON WORKSHOP

Amy Kovacs

**MPLS** **SATURDAY, FEBRUARY 15, 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 to make your own. Learn the difference between French and American versions of these beautiful little pastries.

*Passion Fruit; Strawberry Cheesecake; Pistachio; Chocolate Toffee.*

### FLOUR POWER

Randi Madden

**MPLS** **SUNDAY, FEBRUARY 16, 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.*

### KNEAD A DOUGHNUT

Amy Kovacs

**MPLS** **SATURDAY, FEBRUARY 22, 10 AM - 12:30 PM, \$80**

As much as other pastries attempt to displace it, the doughnut always seems to keep its place as the pinnacle of treat excellence. And for good reason — What other snack offers such creativity, inspiring childlike wonder? Come and play, as Chef Amy leads you through a hands-on class that showcases new doughnut creations that you can easily make at home.

*Apple Fritters; Maple Bacon; Raised Glazed; Cherry Compote-Filled Brioche Doughnuts.*

### CROISSANTS 101

Randi Madden

**MPLS** **SUNDAY, FEBRUARY 23, 11 AM - 1:30 PM, \$85**

In Paris, you can't walk two blocks without coming across a small boulangerie pulling fresh-baked croissants out of an oven. Around here, not so much. In this hands-on class, Chef Randi will show you how to make light, flaky, buttery croissant dough, roll it out and create beautiful pastries that you don't need a passport to get!

*Traditional Croissant; Pain au Chocolat; Sweet Ricotta Pinwheels; Two Savory Croissants.*

### PARISIAN SWEET PASTRIES

Suzanne Schilling

**SW** **SATURDAY, FEBRUARY 29, 10 AM - 12:30 PM, \$80**

Paris is home to more patisseries than you can shake a baguette at. In this hands-on class, you will learn tips and techniques to create pastries in your own patisserie, and your taste buds will think you have moved to the Champs-Élysées.

*Cherry Clafouti; Pithivier (puff pastry cake filled with almonds and rum); Crêpe Layer Cake with Whipped Chocolate Ganache Filling; Hazelnut Raspberry financiers (small French nut cake) with Vanilla Bean Custard Ice Cream.*

## 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: URBAN KITCHEN

Lorelei McInerney

**SP** **SATURDAY, FEBRUARY 1, 6 PM - 8:30 PM, \$85**

Ditch the other date night trends because the urban kitchen is rolling into Cooks and it is ready to sling some vegetarian fare! Fresh salads and clever substitutes will keep you on your toes as you learn how to grill a carrot dog...? This is a must-attend for food adventurers and food lovers. Sign up soon!

*Kale, Mint, Feta Salad; Grilled Carrot "Hot Dog" with Tangy Slaw; Kimchi Potato Salad; White Chocolate Matcha Mousse with Sesame Brittle.*

**Hand Made.  
Hand Approved.**

**Chef's Bar Soap.**  
It's worth every single buck. We love it.

## GRAND NIGHT OUT: WOK THIS WAY

Brian Hauke

**SP** **FRIDAY, FEBRUARY 21, 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 Sundaes.*

## DATE NIGHT IN STILLWATER: NEWLY TEX-MEX

Tammy Haas

**SW** **FRIDAY, FEBRUARY 21, 6 PM – 8:30 PM, \$85**

We all were fusion before it was cool. Tex-Mex, the original fusion food that took the South by storm, is about to be fresh and new. Join Chef Tammy as she adds some new life and flavors that acutely enhance classic Tex-Mex dishes. Give your palate a chance to relax with southern comfort food at its finest. Buckle up, cowboy, this is going to be delicious.

*Mexican Street Corn Soup; Confetti Quesadillas; Chicken and Tomatillo Salsa Enchiladas; Mexican Tomato Rice; Chocolate-Cinnamon Soufflés.*

## NIGHT OUT IN NORTH LOOP: CARIBBEAN CRAVINGS

Randi Madden

**MPLS** **SATURDAY, FEBRUARY 22, 6 PM – 8:30 PM, \$85**

The Caribbean is home to some beautiful sights and a balmy climate. Heaven knows we could all use a little of that right about now. What we really find interesting about the islands is the food! Come along on a sunlit voyage with us, sans seasickness, and experience just how easy it is to make Caribbean classics.

*Fried Plantains with Garlic Sauce; Jerk Chicken with Pineapple and Mint Salad; White Rice and Black Beans; Coconut Bar Cookies.*

## DATE NIGHT IN STILLWATER: WINTER IN PARIS

Suzanne Schilling

**SW** **SATURDAY, FEBRUARY 22, 6 PM – 8:30 PM, \$85**

As the snowflakes 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 Onion Soup with Gruyère Cheese Toasts; Bacon-Wrapped Pork Tenderloins Stuffed with Goat Cheese, Spinach and Pork Sausage with Apple Riesling Sauce; French Lentils with Caramelized Celery Root and Parsley; Chocolate Raspberry Clafoutis (baked custard).*

## NIGHT OUT IN NORTH LOOP: TACO-TACULAR

Cynthia Maxwell

**MPLS** **FRIDAY, FEBRUARY 28, 6 PM – 8:30 PM, \$85**

There are so many two-word phrases that we love: incurable romantic, dark chocolate, and wine pairing, just to name a few. But up at the top of the list has to be "taco night." That's especially true when you pair fantastic ingredients with expert insights, and this hands-on class has both. Join Chef Cynthia as she guides you through the best taco night ever, filled with spice, chile and lime. And yes, there's even chocolate.

*Spicy Shrimp Tacos with Cilantro Slaw; Chorizo and Potato Tacos with Pico de Gallo; Chile and Lime Acorn Squash Tacos; Tortilla Chips with Guacamole; Mexican Chocolate Cake.*

## DATE NIGHT IN STILLWATER: LITTLE ITALY

Sheryl Grover

**SW** **FRIDAY, FEBRUARY 28, 6 PM – 8:30 PM, \$80**

Chef Sheryl 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: PIZZA FEVER

Randi Madden

**SW** **SATURDAY, FEBRUARY 29, 6 PM – 8:30 PM, \$85**

Sumptuous, handmade dough that fills the kitchen with the aromas of Italy, inventive toppings like fennel and caramelized onions, and a taste that will knock your socks off! Yes, this is our pizza class, all right. In this hands-on course, Chef Randi will guide you through pizza creation from start to plate.

*Spring Green Salad with Roasted Beets and Caramelized Pecans; Handmade Pizza Dough; Garlic Chicken Basil Alfredo with Roasted Cauliflower; Vegetable Pizza Bianca (tomato, fennel, mushroom, caramelized onions); Artichoke, Feta and Spring Onion; Asparagus, Zucchini and Goat Cheese.*

## GRAND NIGHT OUT: ST. PAUL CORDON BLEU

Van Keszler

**SP** **SATURDAY, FEBRUARY 29, 6 PM – 8:30 PM, \$85**

Chef Van has taken some St. Paul classic supper club fare and turned it into extraordinary! Join Van as he transforms ho-hum to oh-yum in this lively date-night-style event designed to get you into a relish-tray-passing kind of mood!

*Sun-Dried Tomato and Goat Cheese Crostini; Herb-Crusted Flank Steak with Pan-Roasted Grapes; Ricotta Mashed Potatoes; Grilled Asparagus; Caramel Fleur de Sel Cheesecakes.*

## 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.

## OUTSMART WINTER: GREAT BOWL OF GOODNESS

Rachel Brumitt

**MPLS** **THURSDAY, FEBRUARY 6, 6 PM – 8:30 PM, \$75**

We are in that part of winter where the temperature drops another 10 degrees and we start seriously asking ourselves, "Why do we live here?" Instead of pondering your ancestral roots, take this class to learn about creating delicious foods your body needs during the harsher winter months. Join Chef Rachel as she helps you discover the missing ingredient to surviving the winter blues and boost your immune system during (added bonus). Sign up soon. This class looks like a lifesaver!

*Magic Garlic Mineral Broth with Kombu; Shiitake Barley Soup with Kale and Garlic; Creamy Lemon Sesame Ramen with Turmeric, Spinach, and Roasted Sweet Potato; Spicy Lemongrass and Lime Soup with Rice Vermicelli, Cilantro and Tofu.*

## MEAT-FREE MONDAYS

Ranelle Kirchner

**MPLS** **MONDAY, FEBRUARY 10, 6 PM – 8:30 PM, \$80**

In this unique class, look at all that is good and green. We'll show you the incredible potential for wholesome plant-based dishes and prove that meat doesn't always make the meal.

*Green Beans and Mushrooms with Tahini and Lentils; Watercress and Chickpea Soup with Rose Water and Ras El Hanout; Chermoula Eggplant with Bulgur and Yogurt; Halvah Mousse Parfait with Blueberry Compote and Chickpea Brittle.*

## CAULIFLOWER POWER

Ranelle Kirchner

**SP** **WEDNESDAY, FEBRUARY 12, 6 PM – 8:30 PM, \$90**

Cauliflower is popping up every. One of the most versatile vegetables in our garden gets a punch of flavor with recipes that are designed to make you think twice about this vegetable de jour. In this class, you will learn what all the hubbub is about while you cook inspired by the book, *Cauliflower Power*. Each registered guest will receive a copy of the book for free. Great class, free book, what more could you want? (Book value: \$19.99.)

*Cauliflower Falafel in Garlic Naan; Whole Roasted Cauliflower; Sweet Potato Cauliflower Curry Boats; Turmeric Cauliflower Rice; Candied Cauliflower bites over Strawberry Ice Cream.*

## VEGAN BAKING 101

Robin Åsbell

**MPLS** **TUESDAY, FEBRUARY 18, 6 PM – 8:30 PM, \$80**

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

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

## VEGAN: NORDIC MADE

Rachel Brumitt

**MPLS** **THURSDAY, FEBRUARY 27, 6 PM – 8:30 PM, \$80**

Join us for a new class that takes your favorite winter vegetables and blends them seamlessly with traditional Nordic flavors to create new takes on traditional dishes. Chef Rachel will highlight traditional Nordic fare and add all the vegan flair to make it, well, vegan. Enjoy! This Nordic favorite is sure to be popular, so please register early. We are in the land of the Nordic and the vegan, after all.

*White Bean Dill Smørrebrød with Vinegared Red Onion; Creamy Leek, Fennel, and Potato Soup with Caraway; Lentil Mushroom Swedish Meatballs and Gravy, Garlicy Mashed Rutabaga, and Cranberry-Glazed Carrots; Spiced Parsnip Cake with Juniper Berry Maple Drizzle; Black Pepper Anise Cookies.*

## 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.

## MOROCCAN FLAVORS

Marty Hegna

**SW** **SATURDAY, FEBRUARY 1, 6 PM – 8:30 PM, \$80**

Morocco is regarded by some as the bohemian capital of North Africa. In this participation class, Chef Marty will be your guide as you bring an unforgettable, aromatic and delicious menu to life. Hemingway would be jealous, for sure.

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

## SPANISH VEGETARIAN

Robin Åsbell

**SP** **TUESDAY, FEBRUARY 4, 6 PM – 8:30 PM, \$80**

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

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

## CARIBBEAN CULINARY CRUISE

Suzanne Schilling

**SW** **THURSDAY, FEBRUARY 6, 6 PM – 8:30 PM, \$80**

Daydreaming about your winter getaway to the Caribbean? Here is your chance to prime the pump. In this hands-on class, you will be under the command of Captain Schilling, as she takes you on a culinary cruise through the azure blue waters of the Caribbean where you will experience a boatload of flavor. Yep.

*Tostones (double-fried plantains) with Mango Papaya Salsa; Jerk Pork Tenderloin with Pineapple Salsa Grilled with a Jerk Dry Rub; Yellow Rice with Scallions; Corn Kernels and Caribbean Spices; Mango and Cucumber Chow with Chiles, Lime and Cilantro; Toasted Coconut Custard Tart with Whipped Cream and Kiwi Garnish.*

## TURKISH DELIGHT

Lorelei McInerney

**MPLS** **SUNDAY, FEBRUARY 9, 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.*

## PIZZA WORKSHOP

Antonio Cecconi

**SW** **WEDNESDAY, FEBRUARY 12, 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.*

## ADVANCED SUSHI

Nils Westdal

**MPLS** **THURSDAY, FEBRUARY 13, 6 PM – 8:30 PM, \$90**

Like eating sushi and want to be able to make it for yourself? It's easier than you might think. Join fishmonger and sushi expert extraordinaire Nils Westdal, 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.*




## POSITANO SUNSET

Randi Madden

**MPLS** **SUNDAY, FEBRUARY 16, 4 PM – 6:30 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 Pizzettas; Eggplant Parmigiana; Cioppino; Grilled Radicchio Salad; Red Wine-Poached Cherries with Chocolate Biscotti and Mascarpone.*

REGISTER ONLINE // [cooksofcrocushill.com](http://cooksofcrocushill.com)    CALL US TODAY // 651.228.1333

Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.

## SUSHI 101

Jeremy Reinicke

**SP** SATURDAY, FEBRUARY 22, 6 PM – 8:30 PM, \$90 🍷

Most likely, you don't really have the time to study sushi skills in Japan, which can often take years of apprenticeship to perfect. Welcome to your shortcut. Wow your friends and family with your sushi prowess, thanks to Chef Jeremy's step-by-step instructions through the process. From sushi vinegar to slamm'n' soy sauce to expert fish-slicing techniques, you'll be on par with the greats in no time.

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

## SPANISH DELIGHT

Sheryl Grover

**SP** SUNDAY, FEBRUARY 23, 4 PM – 6:30 PM, \$80 🍷

Grab your passport, we're headed to sunny Spain in this delicious class. Join Chef Sheryl as she takes you on a food journey through the rolling countryside and some classic Spanish fare designed to have you running with the bulls and then some!

*Marinated Olives; Tortilla a la Espanyola (potato omelet); Coliflor con Pimenton (cauliflower with smoked paprika); Paella (seafood, saffron rice bake); Santiago Almond Torte.*

## HANDS-ON PASTA

Antonio Ceconni

**MPLS** TUESDAY, FEBRUARY 25, 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.*

## STREET FOOD FROM MALAYSIA TO MEXICO

Tracy Figueroa

**SP** WEDNESDAY, FEBRUARY 26, 6 PM – 8:30 PM, \$80 🍷

Got time for an around-the-world trip? You will with a hands-on class that celebrates the lively, inventive street food that's found across the globe. From Cuban sandwiches that offer zippy flavors to Mexican grilled corn that's found at every street market in that country to Malaysian dishes that make the most of their local ingredients, you'll be a culinary jetsetter in no time.

*Mexican Elotes; Cuban Sandwiches; Chicken Satay with Peanut Sauce; Beef Empanadas.*

## VIETNAMESE, PLEASE

Cynthia Maxwell

**SW** WEDNESDAY, FEBRUARY 26, 6 PM – 8:30 PM, \$80 🍷

The Twin Cities area has some of the best places 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.*

## INDIAN FOR BEGINNERS

Tammy Haas

**SP** FRIDAY, FEBRUARY 28, 6 PM – 8:30 PM, \$80 🍷

Consider this a beginner's guide to eating and cooking Indian food. Mouthwatering aromas, delicious flavor combinations and beautiful ingredients combine to make Indian food one of the wonders of the world (well, if you consider food a wonder). Chef Tammy guides you through a hands-on cooking experience sure to leave you craving nothing but more naan!

*Tandoori Shrimp; Curried Chicken with Basmati Rice; Aloo Gobi (potatoes and cauliflower); Naan Bread; Rum-Roasted Bananas with Vanilla Ice 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.

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

Tracy Figueroa

**SP** MONDAY, FEBRUARY 3, 6 PM – 8:30 PM, \$80 🍷

\*\*Check online for more details.

## THE NEED FOR SOUS VIDE

Tammy Haas

**SW** WEDNESDAY, FEBRUARY 5, 6 PM – 8:30 PM, \$75

Chef Tammy has the need; the NEED FOR SOUS VIDE! Sous Vide cooking is only getting more popular and if you've ever sampled the results it's a no brainer as to why! Leave those pots and pans in the cupboard and learn how you can cook almost anything to perfection in no time using little more than baggies, a vessel of (really) hot water and a little bit of patience.

*Chicken Liver Mousse with Grilled Bread and Quick-Pickled Cucumbers; Oil and Herb Poached Trout Salad; Flank Steak with Chimichurri Sauce; Chocolate Pots de Creme.*

## KNIFE SKILLS

Manfred Krug

**SP** MONDAY, FEBRUARY 10, 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, Chef Brian, will take you through every aspect of knife use and care.

*Artisan Cheese Board.*

## SOUP FOR THE SOUL (AND BREAD, TOO)

Aleah Vinick

**SP** TUESDAY, FEBRUARY 11, 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 Cornbread; Mushroom and Wild Rice Soup with Whole-Wheat Rolls; Celeriac and Fennel Chowder with Popovers.*

## THE BRUNCH BUNCH

Ranelle Kirchner

**SP** SATURDAY, FEBRUARY 15, 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.*

## SWEET MOTHER OF SAUCE

Lorelei McInerny

**SP** SUNDAY, FEBRUARY 16, 11 AM – 1:30 PM, \$80 🍷

Join Chef Lorelei 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 gravy!

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

## SALT, FAT, ACID, HEAT: PART 4 — HEAT

Tracy Figueroa

**SP** MONDAY, FEBRUARY 17, 6 PM – 8:30 PM, \$80 🍷

\*\*Check online for more details.

## PROFESSIONAL APPROACH TO THE BASICS

Manfred Krug

**SP** SATURDAY, FEBRUARY 29, 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. Saturday February 29th, and Sunday, March 1st, 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: Suprême; Allemande; Beurre Blanc; Vin Blanc; Robert; Port Wine. Starch: Rice Pilaf; Omelet; Pumpkin Bread.*

## Kids + Teens

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!

## LITTLES IN THE KITCHEN: BRUNCH

Ranelle Kirchner

**MPLS** SATURDAY, FEBRUARY 8, 10 AM – 11:30 AM, \$45 🍷

**MPLS** SATURDAY, FEBRUARY 8, 12:30 PM – 2 PM, \$45 🍷

Hey, kids! Bring your favorite grown-up and learn how to make brunch for the bunch back home. Turn this late morning mean on its head with these soon-to-be classics. They are guaranteed to put a smile on your face and make brunch better than it already is. THIS CLASS IS PRICED PER STUDENT. All attendees must register one adult with one child age 6 to 10.

*Strawberry Salad; Green Eggs and Hamwich; Raspberry Pop-tart.*

## KIDS COOK: MACARONS

Libby Bolen

**SP** MONDAY, FEBRUARY 17, 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.*

## TEENS COOK: ITALIANO

Cynthia Maxwell

**SW** MONDAY, FEBRUARY 17, 11 AM – 1:30 PM, \$65 🍷

Move on over, adults, because the teens are back in the kitchen to tackle a culinary staple, Italian. Fresh pasta is the feature and we have ripe tomatoes ready for saucing! Come on into our kitchen and let's learn how to Mambo Italiano!

*Fresh Pasta and Tomato Butter Sauce; Chicken Parmesan; Tiramisu.*

## 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.

## STEP UP YOUR GAME DAY

Tammy Haas

**SW** SATURDAY, FEBRUARY 1, 10 AM – 12:30 PM, \$80 🍷

Game day is coming up and it is a lot of pressure. Well, we have your back with some go-to plays for your book. Come on by to the Cooks kitchen and learn the biggest plays in classic game day fare as well as some Hail Mary recipes to land you in the end zone of phenomenal game day spread. Got the game plan ready? Break!

*Jalapeño Popper Dip with Cumin-Lime Tortilla Chips; Spicy Marinated Shrimp; Spicy Apricot Chicken Wings; French Onion Siders; Chicken Chili.*

## CHILI SAYS IT ALL

Marty Hegna

**SP SUNDAY, FEBRUARY 2, 11 AM - 1:30 PM, \$80**

The air is officially cold and soups are stews are nice but now it's time for serious cozy comforts! We're talking bowls of delicious, hot and chunky chili. Whether it's a classic chili or a globally inspired traditional goulash, they are guaranteed belly warmers and mood lifters. Join us in St. Paul as we create a new winter trend and it starts with great chili and a snugly blanket.

*Classic Chili Con Carne; Smoked Chicken and White Bean Chili; Thai Chili.*

## COZY EATS

Sheryl Grover

**SW SUNDAY, FEBRUARY 9, 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 Beef, Squash and Arugula Salad; Meatloaf Surprise; Homemade Mac and Cheese with Chortzo; Flourless Chocolate Cake.*

## BEAT THE CHILL: ONE-POT MEALS

Manfred Krug

**SW WEDNESDAY, FEBRUARY 19, 6 PM - 8:30 PM, \$80**

Forget potpourri: if you want your home to smell welcoming and cozy on a chilly Minnesota day, nothing beats the wafting, rich aromas of a perfectly braised dish. Stews, goulashes, soups and slow-roasted meats don't just taste delectable, they also provide comfort and cheer during the worst of a polar vortex. In this hands-on class, Chef Manfred helps you prepare some sensational, simmering pots sure to warm the whole family.

*Korean Braised Short Ribs with Garlic Basmati; New Mexican Green Chile Stew over Rice; Park Goulash over Spätzle.*

## BIG FAT MARDI GRAS

Ryan Siess

**SW TUESDAY, FEBRUARY 25, 6 PM - 8:30 PM, \$80**

Fat Tuesday is the feast before the start of Lent. Join us for a float-ridin', bead-tossin' good time as we present and serve up Louisiana cookery classics sure to make you smile with Mardi Gras style. Laissez les bons temps rouler!

*Louisiana Sunburst Salad; Crawfish Étouffée; Jalapeño Shrimp Cornbread; Bananas Foster.*

## ♥ Valentine's Day at Cooks ♥

Love is in the air, and Cupid is doing his match-making at Cooks of Crocus Hill this year! Whether you're looking to impress your new boo, or express your love for the one, we have just the romantic events you're looking for. Kisses!

## CUPID IN THE KITCHEN

Sheryl Grover

**SW FRIDAY, FEBRUARY 7, 6 PM - 8:30 PM, \$95**

Van Keszler

**MPLS FRIDAY, FEBRUARY 7, 6 PM - 8:30 PM, \$95**

Cynthia Maxwell

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

Ranelle Kirchner

**MPLS SATURDAY, FEBRUARY 8, 6 PM - 8:30 PM, \$95**

Celebrate the love in this annual favorite class. From the minute you enter the kitchen you'll be swept off your feet! Our team will lead the way as you and your sweetie create and a delicious, romantic dinner made for two (or more), from start to finish. Everyone will be happy and your cup will runneth over with love in this festive hands on style celebration class.

*Mozzarella Arancini Balls with Spicy Ragù Sauce; Radicchio Citrus Salad with Honey Vinaigrette and Candied Nuts; Italian Arrabbiata Sauce with Meatballs and Fresh Pasta; Chocolate Mousse Parfaits with Fresh Whipped Cream; Prosecco Toast.*

## BREAD FROM THE HEART

Aleah Vinick

**SP SUNDAY, FEBRUARY 9, NOON - 2:30 PM, \$70**

Nothing beats the smell of freshly baked bread. And when it's baked with love, what more could anyone ask for? Join us in the kitchen to create your own heart-shaped individual shaped chocolate babkas to share, and ruglach to taste in class.

*Chocolate Babkas; Decadent Fruit-Filled Rugelach.*

## WINE PAIRING VALENTINE'S DINNER

Tracy Figueroa and Alison Perrier

**SP THURSDAY, FEBRUARY 13, 6 PM - 8:30 PM, \$95**

While it may be true that love is all you need, some fantastic dishes and standout wines don't hurt. Join Chef Tracy and Wine Pro Alison as they join forces to create a swoon-worthy, four-course Valentine's dinner with wine pairings. Romance is delicious, and so are their creations, so grab your sweetie and come show your love for great food and drink. THIS CLASS IS PRICED PER STUDENT. Food will be paired with wines, so 21 and up only, please.

*Vinegar Brined Anchovies and Crisps; Spicy Citrus Shrimp and Toast; Wine Braised Beef Short Ribs over Polenta; Nibby Buckwheat Cookies.*

## LOVE BIRDS WHO LUNCH

Cynthia Maxwell

**MPLS FRIDAY, FEBRUARY 14, NOON - 1:30 PM, \$60**

We love lunch. We love Birds. Join us for some light bites for lovebirds on Valentine's Day! Your heart will be singing a new tune after you experience lunch with the birds and then some.

*Citrus and Arugula Salad; House-made Pasta with a Creamy Citrus Sauce and Shrimp; Heart-shaped Brownie for Two.*

## VALENTINE'S DAY DELIGHT

Manfred Krug

**SP FRIDAY, FEBRUARY 14, 6 PM - 8:30 PM, \$95**

Sheryl Grover

**SW FRIDAY, FEBRUARY 14, 6 PM - 8:30 PM, \$95**

Ranelle Kirchner

**MPLS FRIDAY, FEBRUARY 14, 6 PM - 8:30 PM, \$95**

Sheryl Grover

**SW SATURDAY, FEBRUARY 15, 6 PM - 8:30 PM, \$95**

Lorelei McInerney

**MPLS SATURDAY, FEBRUARY 15, 6 PM - 8:30 PM, \$95**

It's a time to celebrate all that is love! Grab your sweetie and your appetite and head on over to your favorite Cooks kitchen. Tie on the apron because tonight is about making delicious love-infused fare. Enjoy a night of not doing the dishes and saying yes to a toast — Cheers to love!

*Crab Cakes with Chipotle Aioli; Lemon-Marinated Grilled Shrimp with Caper-Parsley Aioli Winter Salad with Roasted Sweet Potatoes, Pomegranate, Radicchio and Vinaigrette; Classic Steak Kebabs; Chocolate Custard with Grand Marnier Macerated Strawberries.*

## BAKIN' ME CRAZY!

Randi Madden

**SW SATURDAY, FEBRUARY 15, 10 AM - 12:30 PM, \$80**

Crank up the oven because we are only half way through baking season! There are so many more pies, parfaits, cupcakes, cookies and fritters to go. Join us in our Stillwater Kitchen for a crazy good time while we, and you, bake up a storm. Grab a pal or two because the bake goods just go on and on and on ... you get it.

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



# Meet your new home skillet.

## Le Creuset 10.25" Skillet

**\$99.99** (regularly \$170.00)

Now until supplies last.

**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.