



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.

CAKES DECORATED

Amy Kovacs

SP THURSDAY, MARCH 5, 6 PM - 8:30 PM, \$80

PARTICIPATION

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.

CAFE PASTRIES AT HOME

Libby Bolen

MPLS SATURDAY, MARCH 7, 10 AM - 12:30 PM, \$80

PARTICIPATION

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

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

BAKING THE CLASSICS REINVENTED

Aleah Vinick

MPLS THURSDAY, MARCH 12, 6 PM - 8:30 PM, \$80

PARTICIPATION

We love a good baked classic dessert. It's tasty every time with a nod to nostalgia. You can never go wrong. In this class, we've taken the classics and added a layer of newness to each recipe to create some tasty twists on them. This is every baker's dream!

Baked Alaska with Boozy Sauce; Triple Coconut Cream Pie; Stella Parks' Really Good Lighthouse-Style Cookies with Homemade Sprinkles; Cream-Filled Chocolate Cupcakes.

PI(E) DAY BAKE-ALONG

Cynthia Maxwell

SP SATURDAY, MARCH 14, 10 AM - NOON, \$50

SP SATURDAY, MARCH 14, 1 PM - 3 PM, \$50

PARTICIPATION

Pi(e) Day at Cooks means just that: 2x the PIE! Yes, in this fun-packed baking class, you will learn the secrets to perfect pies every time while creating two mini pies to take home with you. Celebrate the day that brought math and dessert together.

French Silk Pie; Triple Berry Pie.

ABOVE-AVERAGE GLUTEN-FREE BAKING

Sheryl Grover

SW SATURDAY, MARCH 14, 10 AM - 12:30 PM, \$80

PARTICIPATION

Decadent and gluten-free are not typically seen together. This class is about to change that! Join Chef Sheryl for a class in gluten-free baking where the ingredients and outcomes are delicious and well above average. In this class, you'll learn how to take GF baking from ho-hum to yum-yum.

Moroccan Orange and Almond Cake; Meringues; Mini Cheesecakes; Flourless Chocolate Cake with Ganache.

MACARON WORKSHOP

Amy Kovacs

SW SUNDAY, MARCH 15, 11 AM - 1:30 PM, \$80

PARTICIPATION

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.

BREAD BAKING WORKSHOP

Randi Madden

SP SATURDAY, MARCH 21, 9 AM - 3 PM, \$195

PARTICIPATION

Crispy, warm, crusty bread! Mmm ... the smell of homemade bread guarantees cozy in the kitchen every time. Join us for this informative bread workshop where you'll learn how to create easy breads to more challenging loaves. Discover the different effects of ancient grains to fresh flours. Sign up soon; the class number is rising.

Focaccia; Bread Flours/Easy Breads; Chelsea Buns; Enriched Breads; Spelt Rolls; Ancient Grains.

MARVELOUS MISS MACARON

Libby Bolen

MPLS SATURDAY, MARCH 21, 10 AM - 12:30 PM, \$80

PARTICIPATION

Currently hailed as the most coveted cookie, the macaron is all things to all cookie lovers. It's a party pleaser, loved by adults and kids alike. It can withstand light travel and lasts more than two days without losing its counter appeal. Learn the tricks and tips to take your macaron making to the next level.

Macarons: Chocolate, Vanilla, Raspberry, and Lavender.

TROPICAL TREATS

Aleah Vinick

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

PARTICIPATION

With short days and winter chills still hanging on, 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.

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

SWEET! SWEET SAUCES

Amy Kovacs

MPLS SUNDAY, MARCH 22, 11 AM - 1:30 PM, \$80

PARTICIPATION

If you are curious about the secrets to the sweet success of creating dessert sauces, this class is for you. Explore the wide world of dessert sauces with Chef Amy. You'll learn all the ins and outs of how to top off your desserts with the best of them!

Almond Cake; Crème Anglaise; Sabayon; Caramel Sauce; Hot Fudge Sauce.

BOOZY BAKES

Ryan Siess

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

PARTICIPATION

This decadent baking class goes over the top with key ingredients that are so delicious you could drink them (and many do). That's right, it's baking with a delicious boozy twist. Join Chef Ryan as he takes you on an informative baking journey like no other. No fancy glass required.

Port-poached Pears; Bananas Foster; Bread Pudding with Bourbon Sauce; Crêpes Suzette.

BETTER (FOR YOU) BAKING

Ranelle Kirchner

MPLS SATURDAY, MARCH 28, 10 AM - 12:30 PM, \$80

PARTICIPATION

Learn how to utilize less sugar in baking while not sacrificing taste and texture. Sensible and flavorful is the theme of this baking alternative class. Sweet, sumptuous treats, just as good with a fraction of the sugar. This is real baking, but better for you.

Gingersnaps; Soft and Chewy Oatmeal Raisin Cookies; Sugar Cookies; Classic Butter Cookies; Chocolate Chip.

**Ideal for searing, browning,
and pan-frying everything!**

**All-Clad HA1 Nonstick
12" Covered Fry Pan**

\$79.99 (regularly \$110.00)

EASY BREADS

Aleah Vinick

MPLS SUNDAY, MARCH 29, 11 AM – 1:30 PM, \$80

PARTICIPATION

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.

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: ITALIAN DINNER PARTY

Tammy Haas

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

PARTICIPATION

Arcanini (stuffed rice balls); Panzanella; Fettuccine with Bolognese; Chocolate Hazelnut Tiramisu.

NIGHT OUT IN NORTH LOOP: BOURBON STREET

Marty Hegna

MPLS SATURDAY, MARCH 7, 6 PM – 8:30 PM, \$85

PARTICIPATION

Crab Cakes and Remoulade; Cajun Roasted Cauliflower Salad; Chicken and Rice Pilau; Salted Banana Pudding with Toasted Peanuts.

DATE NIGHT IN STILLWATER: THOROUGHLY MODERN MEXICO

Suzanne Schilling

SW SATURDAY, MARCH 7, 6 PM – 8:30 PM, \$85

PARTICIPATION

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

GRAND NIGHT OUT: TRÈS BIEN!

SP FRIDAY, MARCH 13, 6 PM – 8:30 PM, \$85

PARTICIPATION

Potage au Chou-fleur (rustic cauliflower soup); Ratatouille; Chicken Provençal with Rice Pilaf; Chocolate Mousse with Toasted Hazelnuts and Dried Currants.

DATE NIGHT IN STILLWATER: CHINESE TAKEOUT

Marty Hegna

SW FRIDAY, MARCH 13, 6 PM – 8:30 PM, \$85

PARTICIPATION

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

GRAND NIGHT OUT: PROVENÇAL GETAWAY

Ranelle Kirchner

SP SATURDAY, MARCH 14, 6 PM – 8:30 PM, \$85

PARTICIPATION

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

NIGHT OUT IN NORTH LOOP: PUB TREATS FROM THE EMERALD ISLE

Randi Madden

MPLS SATURDAY, MARCH 14, 6 PM – 8:30 PM, \$85

PARTICIPATION

Cheese Fondue with Beer and Bourbon; Pork, Apple and Cider Pies; Colcannon (mashed potatoes with leeks, caramelized onion and cabbage); Sticky Toffee Pudding.

GRAND NIGHT OUT: BAJA

Brian Hauke

SP FRIDAY, MARCH 20, 6 PM – 8:30 PM, \$85

PARTICIPATION

Baked Coconut Shrimp; Baja Fish Taco with Tortillas, Cumin-Lime Slaw, Scallion Aioli and Quick Pickles; Cilantro-Lime Rice; Hot Fruit Compote over Mango Sorbet.

DATE NIGHT IN STILLWATER: COOKS TRATTORIA

Manfred Krug

SW FRIDAY, MARCH 20, 6 PM – 8:30 PM, \$85

PARTICIPATION

Prosciutto and Melon Salsa Crostini; Panzanella Salad; Handmade Pasta with Creamy Pesto Sauce; Sicilian Eggplant and Tomato Caponata with Grilled Chicken; Lemon Olive Oil Cake.

NIGHT OUT IN NORTH LOOP: CURRIED KEBAB PARTY

Tammy Haas

MPLS FRIDAY, MARCH 20, 6 PM – 8:30 PM, \$85

PARTICIPATION

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

GRAND NIGHT OUT: DINER FAVE'S

Randi Madden

SP SATURDAY, MARCH 21, 6 PM – 8:30 PM, \$85

PARTICIPATION

So Cheesy Breadsticks with Dipping Sauces; Challah-Back Melt Sandwiches; Kung Fu Tempura Vegetables; Michelin Star Hamburger Helper; Host-Ish Cupcakes.

DATE NIGHT IN STILLWATER: AROUND THE WORLD

Manfred Krug

SW SATURDAY, MARCH 21, 6 PM – 8:30 PM, \$85

PARTICIPATION

Aloo Tikki (curried potato cake with tamarind chutney); Ramen Noodles with Spicy Korean Dressing; Jerk Chicken Sliders with Pineapple Slaw; Coconut Panna Cotta with Lime Curd.

DATE NIGHT IN STILLWATER: MASTERING SPANISH. OLÉ!

Suzanne Schilling

SW FRIDAY, MARCH 27, 6 PM – 8:30 PM, \$90

PARTICIPATION

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.

GRAND NIGHT OUT: FEELING FRENCH

Van Keszler

SP FRIDAY, MARCH 27, 6 PM – 8:30 PM, \$85

PARTICIPATION

Green Beans with Mint, Lemon, and Almonds; Coq au Vin Blanc; Potato Galette; Poached Pear Mille-Feuille.

NIGHT OUT IN NORTH LOOP: IT'S A G.F.D.P. (GLUTEN-FREE DINNER PARTY!)

Ranelle Kirchner

MPLS FRIDAY, MARCH 27, 6 PM – 8:30 PM, \$85

PARTICIPATION

Lamb Meatballs over Forbidden Rice topped with Pistachio Butter; Parsnip Soup with Pine Nuts; Raw Winter Squash with Brown Butter Sauce and a Fennel-Honey Granola; Jam-Filled Almond Cupcakes.

DATE NIGHT IN STILLWATER: SURFIN' TURFIN' USA

Marty Hegna

SW SATURDAY, MARCH 28, 6 PM – 8:30 PM, \$85

PARTICIPATION

Coconut Shrimp with Pineapple Mustard Sauce; Mango Jicama Slaw; Sweet-and-Sour Crispy Chicken with Cilantro Lime Rice; Pineapple Rum Upside-Down Cakes.

GRAND NIGHT OUT: CRAVIN' SOME CAJUN

Cynthia Maxwell

SP SATURDAY, MARCH 28, 6 PM – 8:30 PM, \$85

PARTICIPATION

BBQ Shrimp and Cheesy Grits; Chicken and Andouille Sausage Gumbo; Fried Fish Po'Boys; Beignets.

Eat Well + Be Well

Who says that healthful eating has to be ho-hum? Certainly not our chefs and students. For nutrient-packed meals with plenty of flavor, opt for Eat Well + Be Well classes.

VEGAN TACO PARTY!

Rachel Brumitt

MPLS THURSDAY, MARCH 5, 6 PM – 8:30 PM, \$80

PARTICIPATION

Everyone loves tacos! It's true for omnivores and herbivores alike, and have we got some herbivorous tacos for you! In this crash course in vegan taco construction, we are going to travel from Tex-Mex country to the fresh, light flavors of Baja-style tacos and everywhere in between. Healthy plant-based proteins, killer sauces, and fresh, piquant salsas make mucho magic happen in our taco night. Enjoy the health benefits of a whole, plant-based diet, taco style!

Korean BBQ Tempeh Tacos with Kimchi Cilantro; Tex-Mex Spicy Pinto Bean with Pico de Gallo and Cashew Crema; Mushroom Mole Negro Taco with Sesame Seeds, Scallion and Radish; Sweet-and-Spicy Charizo-Style Tofu with Pineapple Salsa; Baja-Style Nori Baked Tofu, Red Cabbage, Avocado and Mango-Cilantro-Citrus Salsa.

SENSATIONAL SEA VEGETABLES

Rachel Brumitt

MPLS WEDNESDAY, MARCH 18, 6 PM – 8:30 PM, \$75

DEMONSTRATION

Let us direct your attention to the superfoods of the sea: Seaweed! Weather you call them seaweed, sea vegetables, or marine macroalgae, seaweeds have been sought out and enjoyed in the human diet for thousands of years. The endless culinary possibilities of seaweed may surprise you and so might the health benefits. Packed with gut-healthy fiber, vitamins and minerals, and hard-to-get nutrients like iodine, sea vegetables are well worth learning to enjoy and master. From bacon-like dulce, to rich sea-salty arame, experience a wide-ranging variety of recipes and techniques for using commonly available seaweeds.

Dulse Lettuce and Tomato Sandwiches with Vegan Wasabi Mayo; Onigiri Two Ways (sweet bean paste and sesame, fermented veggie); Coconut Vegetable Stew with Wakame and Tofu; Penne with Sun-Dried Tomato Arame Sauce, White Beans and Toasted Pine Nuts; Lemon-Coconut Kanten Tart.

GUILT-FREE COMFORT FOODS

Cynthia Maxwell

SW SUNDAY, MARCH 22, 4 PM – 6:30 PM, \$80

PARTICIPATION

Healthy and good-for-you foods don't need to be boring. Join Chef Cynthia as she explores tasty options for preparing comfort food classics without compromising flavor.

Buffalo Cauliflower Bites with Dairy-Free Ranch; Sweet Potato Chip and Chorizo Nachos with Nut-Free and Dairy-Free Cheese Sauce; Dairy-Free Creamy Chicken Chowder and Cloud Bread; Soy-Free Cauliflower Pork Fried Rice.

GLUTEN-FREE MEXICAN CUISINE

Robin Asbell

SP TUESDAY, MARCH 24, 6 PM – 8:30 PM, \$80

PARTICIPATION

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

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

VEGAN SPRING CELEBRATION

Robin Asbell

SP MONDAY, MARCH 30, 6 PM – 8:30 PM, \$80
PARTICIPATION

Little chickies are hatching and green grass is getting ready to burst through and celebrate spring. Enjoy a fresh and light vegan spread as you learn the best springtime fare. Cook your way through this fantastic vegan menu and say hello to spring!

Asparagus Spears wrapped in Phyllo with Lemon; Cauliflower Buffalo Wings; Chickpea Burgers with Avocado Tzatziki; Freekeh Radish Spring Salad with Spinach; Ruffled Phyllo Tart with Spring Fruits.

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.

CRY FOR ME, ARGENTINA

Van Keszler

MPLS SUNDAY, MARCH 1, 4 PM – 6:30 PM, \$80
PARTICIPATION

If you need a little late-winter pick-me-up, this is just the class for you. Experience the sassy flavors of Argentina in this lively workshop. You'll be split into groups to tackle a vibrant Latin menu. Let the spices flow in this flavor-filled class.

Three Pepper Quinoa Salad; Potato-Lentil Empanadas; Grilled Steak with Red Chimichurri Sauce; Churros with Chocolate Dulce de Leche Sauce.

EMPANADAS

Tracy Figueroa

SP TUESDAY, MARCH 3, 6 PM – 8:30 PM, \$80
PARTICIPATION

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 stuffing a pastry to the brim with delicious filling, 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, empanadas are 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 empanadas from around the world.

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

THAI ME TO THE MOON

Marty Hegna

SW FRIDAY, MARCH 6, 6 PM – 8:30 PM, \$80
PARTICIPATION

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. Come tour the wonders of Thailand with us.

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

GREEK OUT

Sheryl Grover

SW SUNDAY, MARCH 8, 4 PM – 6:30 PM, \$80
PARTICIPATION

Let's go Greek! Tangy treats and fresh bright herbs will get your palate ready for a Spring Break of sorts, a culinary journey through the Greek Isles. Join Chef Cheryl as she guides you in the preparation of some traditional Greek favorites. Opa!

Baba Ganoush; Cucumber Mint Salad; Greek Shrimp; Roasted Greek Vegetables; Classic Baklava.

HANDS-ON STUFFED PASTA

Antonio Ceccoli

SP MONDAY, MARCH 9, 6 PM – 8:30 PM, \$80
PARTICIPATION

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.

SUSHI 101

Jeremy Reinicke

SW SATURDAY, MARCH 7, NOON – 2:30 PM, \$85
PARTICIPATION

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.

DUMPLING PARTY

Lorelei McInerney

MPLS SUNDAY, MARCH 15, 4 PM – 6:30 PM, \$80
PARTICIPATION

Babies. Bonsai plants. Miniature schnauzers. Everything's instantly cuter when it's tiny, and Chef Lorelei's tiny, delectable dumplings are no exception. Come taste the savory and sweet fillings and the perfectly crafted shells. See what all the tiny fuss is about.

Pork and Cabbage Pot Stickers; Vegetable Samosas and Tamarind Chutney; Beef Empanadas; Fruit Dumplings.

READY, SET, GO!

Randi Madden

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

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 totally new and unique, look no further.

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

CARIBBEAN CELEBRATION!

Tracy Figueroa

SP MONDAY, MARCH 16, 6 PM – 8:30 PM, \$80
PARTICIPATION

Just because Minnesota is chilly doesn't mean we don't want to heat it up with some Caribbean flair! We are going to explore how this cuisine is stealing hearts and taste buds. Join Chef Tracy as she gets down Caribbean street-style in this one-of-a-kind class.

Fried Plantains with Garlic Lime Sauce; Jerk Chicken with Pineapple and Mint Salad; White Rice and Cuban-Style Black Beans; Apple and Dulce de Leche Empanadas.

FOR PHO'S SAKE!

Tammy Haas

SW THURSDAY, MARCH 19, 6 PM – 8:30 PM, \$75
PARTICIPATION

A brand-new twist on Chef Tammy's exceedingly popular pho class, with new recipes and new chances to be cheeky with the name! If you're mad about phenomenal pho, you'd be pho-king crazy to miss this sensational experience. This class includes both demonstrations by Chef Tammy and hands-on cooking by you. Perfect for the noodle novice and broth boss alike!

Meatball Pho; Vietnamese Shrimp Spring Rolls; Tomato-Mint Salad; Apple Clafoutis.

TURKISH DELIGHT

Lorelei McInerney

SP THURSDAY, MARCH 19, 6 PM – 8:30 PM, \$80
PARTICIPATION

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.

CASUAL ITALIAN

Sheryl Grover

SP SUNDAY, MARCH 22, 4 PM – 6:30 PM, \$80
PARTICIPATION

Italians understand casual, so much so, it's practically a national sport. And the same can be said for this Casual Italian menu we have in store for you! Learn how to prepare a super special, truly authentic Italian feast that oozes with sophistication, but couldn't be easier to master.

Quick Gardiniera; White Bean and Broccolini Crostini; Tostasal (spicy pork risotto); Limoncello Ricotta Mini Cakes.

FRENCH COUNTRY FARE

Sheryl Grover

SW WEDNESDAY, MARCH 25, 6 PM – 8:30 PM, \$80
PARTICIPATION

In this classic cooking class fit for any Francophile, you will cook and taste your way through the French countryside. Chef Sheryl will guide you through the hands-on cooking experience while providing instruction and stories of the beautiful French countryside that inspired the menu. Bon Vie!

Coquilles Saint-Jacques; Winter Salad with Beets and Apples; Marseille-Style Shrimp; Apple Calvados Tart.

MOROCCAN MAGIC

Suzanne Schilling

SW SUNDAY, MARCH 29, 4 PM – 6:30 PM, \$80
PARTICIPATION

Morocco is home to some of North Africa's most delicious cuisine and is one of the world's real food Meccas. So, if you're looking for something off the beaten path in your culinary adventure, you should try your hand at this Moroccan magic.

Arugula and Mint Salad with Oil-Cured Black Olives, Oranges and Ricotta Salata; Moroccan Vegetable Soup with Root Vegetables, Zucchini, Saffron and Angel Hair Pasta; Chicken Tagine with Cipolline, Ginger, Olives, Preserved Lemons and Couscous; Apricot and Pistachio B'stilla (phyllo pastry tart).

PIZZA WORKSHOP

Antonio Ceccoli

SP TUESDAY, MARCH 31, 6 PM – 8:30 PM, \$80
PARTICIPATION

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.

CAST-IRON COOKERY

Tammy Haas

SW SUNDAY, MARCH 1, 4 PM – 6:30 PM, \$85
PARTICIPATION

Join our own Iron Chef Tammy while she prepares recipes in the hottest cookware in the kitchen! Cast iron ... known for its many desirable cooking properties. Tammy will pull recipes from one of our favorite books: *Cast-Iron Cooking: Recipes & Tips for Getting the Most out of Your Cast-Iron Cookware*. All participants receive a copy of the book (\$12.95 value) with the purchase of a seat!

Clam and Corn Fritters; Fajitas with Steak; Sweet and Light Cornbread; Apple Crisp with Vanilla Cream.

BRUNCH BUDS

Lorelei McInerney

SP SUNDAY, MARCH 8, 11 AM – 1:30 PM, \$80
PARTICIPATION

Grab your brunch buds and get ready to join in the creation of everyone's latest and greatest meal in this mouthwatering class. Flip, fry and toss yourself into a delicious brunch creation and learn how you can do it yourself, at home, everyday. Yes!

Cinnamon Star Bread; Yogurt with Toasted Quinoa, Dates and Pistachios; Avocado Citrus Crunch Salad; Bacon-Whiskey Jam on Toast.

THE ART OF FRENCH COOKING: SEAFOOD

Brian Hauke

SW WEDNESDAY, MARCH 11, 6 PM – 8:30 PM, \$75
DEMONSTRATION

For more than 50 years, Julia Child's epic cookbook has inspired both seasoned cooks and beginners to explore the countless delights of French cuisine. Join Chef Brian as he leads through the pages of this impressive volume and prepares a selection of seafood favorites.

Sole Meuniere; Bouillabaisse; Mussels Mariniere (mussels in a white wine sauce); Curried Shrimp and Mushrooms.

KNIFE SKILLS

Manfred Krug

MPLS TUESDAY, MARCH 24, 6 PM - 8 PM, \$65

PARTICIPATION

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 Manny, will take you through every aspect of knife use and care.

Artisan Cheese Board.

BRUNCH BOSS

Cynthia Maxwell

SP SUNDAY, MARCH 29, 11 AM - 1:30 PM, \$80

PARTICIPATION

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.

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!

KIDS COOK: MACARONS

Libby Bolen

MPLS SUNDAY, MARCH 8, 11 AM - 1:30 PM, \$65

PARTICIPATION

If your kids love to help on baking day, then why not get them out of your kitchen and into ours for a day of making the perfect mini treats: macarons! They'll learn how to make these simple, sumptuous tidbits from scratch.

Macarons: Chocolate, Vanilla, Raspberry, and Lavender.

TEEN KNIFE SKILLS

Randi Madden

SP SUNDAY, MARCH 15, 11 AM - 1:30 PM, \$65

PARTICIPATION

Teens who like to be in the kitchen will appreciate this Knife Skills Slice centered on learning solid knife use, techniques and care. Everything they need to know now for quesadilla prep and techniques and beyond for future beef bourguignon.

Roasted Whole Chickens à la Julia Child's Technique; Roasted Carrots and Parsnips with Honey Glaze; Berry Trifles.

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.

WINE OLYMPICS: ITALY VS. USA

Alison Perrier

SP THURSDAY, MARCH 26, 6 PM - 7:30 PM, \$65

DEMONSTRATION

The much-anticipated Wine Fight Club is here! We will throw down legendary US wines vs. their Italian counterparts side by side, and you will declare the winner. The contenders: Italian Primitivo vs. Lodi Zinfandel, Super Tuscans vs. Napa Cabernet Sauvignon, and Willamette Pinot Gris vs. Friuli Pinot Grigio. We look forward to seeing you ringside at this interactive, casual and fun-filled evening! Applicants must be 21 or above. And remember, the first rule of Wine Fight Club is to tell all your friends about Wine Fight Club. Also, no actual fistfighting, please.

A Wine Flight; Artisan Cheese Board.

Seasonal

Make the most of every season with classes that focus on the best bounty available now. From winter comfort foods to summer grilling, these classes are always in season.

COZY COOKING

Manfred Krug

SP SATURDAY, MARCH 7, 6 PM - 8:30 PM, \$80

PARTICIPATION

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 St. Paul 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 old belly-warming treats.

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

DINNER DATE

Van Keszler

MPLS FRIDAY, MARCH 13, 6 PM - 8:30 PM, \$85

DEMONSTRATION

Date night is finally here! The kitchen is cleaned, the oven is warmed and the wine has been poured. Join us over in the North Loop kitchen for a relaxing romantic night of fun by watching Chef Van create a meal just for you. It's the perfect way to reconnect.

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.

ST. PATRICK'S DAY FEAST

Cynthia Maxwell

SP TUESDAY, MARCH 17, 6 PM - 8:30 PM, \$80

DEMONSTRATION

Top o' the morning! We think we may have discovered the pot o' gold in this St. Paddy's Day celebration in the in the kitchen. In this festive class, we will split into cooking groups and prepare traditional Irish classic dishes. Oh Danny Boy, sign us up!

Smoked Salmon Toasts with Irish Butter; Colcannon with Corned Beef; Guinness Beef Stew with Soda Bread; Lemon Pudding Cake; Irish Buck; Bubbling Emerald Mist; Coffee with Fresh Irish Cream.

WAITING ON SPRING

Van Keszler

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

PARTICIPATION

Waiting for spring can be a big job this time of year and our palate is the biggest predictor. In this class, Chef Van will lighten and brighten things in the kitchen, on your plate and hopefully, the mood! Take on part of this fresh menu with a team to create a fresh fabulous spring-inspired menu. Let the sunshine in!

Market-Fresh Salad with Smoked Paprika Croutons; Green Bean and New Potatoes with Thick-Cut Bacon; Pork Tenderloin with Peach and Cherry Mostarda; Flourless Chocolate Torte with Raspberry Coulis.

Just May Be The Best Butter Ever!!

Beurre Trio. \$25.00. Order by February 28th.

KEY

SP CLASS IN ST. PAUL

SW CLASS IN STILLWATER

MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)

FINE PRINT

Cancellation Policy: No cancellations will be accepted after 7 days prior to the class. 14 days for groups larger than 4.

Like a sporting event or a theatre performance, we ask that you understand that a lot of time and resources go into the advance preparation for a successful class. For this reason we require one week (two weeks for groups larger than four) advance notice on any class cancellation or rescheduling to obtain a Cooks of Crocus Hill gift card for the registration amount. Within the one or two week window of time prior to class, refunds are not given, though you are welcome to transfer your registration to another guest of your choice. 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 does not cancel classes due to Weather.

The class fee includes instruction, printed recipes and a tasting portion of the food prepared.

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