



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.

PINKU VISITS COOKS

John Sugimura

MPLS THURSDAY, JULY 30, 6 - 7:30 PM, \$80

DEMONSTRATION

Owner of PinKU Japanese Street Food, John Sugimura is taking time to whisk you away across the world, on a journey through time and flavor. Discover how Chef John found his love for sushi and learn all about his techniques and hear about his famous crispy rice and spicy tuna. These seats won't last long for this truly unique experience from a real sensei.

Craft Cocktail; Crispy Rice Cake with Spicy Tuna; Three Dumplings.

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.

MAKE-AND-TAKE PIES

Lorelei McInerney

SP FRIDAY, JULY 3, 10 AM - NOON, \$49

SP FRIDAY, JULY 3, 1 - 3 PM, \$49

PARTICIPATION

Pie! Who doesn't want a homemade (with the guidance of the best chef in town) pie, brought right into their home to share with the people they love. Um ... sign us up! Get ready to join Chef Lorelei in the kitchen as she helps you to create the perfect berry pie. This is a make-and-take class which means you make it with us and take it home to enjoy, maybe with a big dollop of chilled cream. Who wants pie? Sign up soon!

Berry Streusel Pies.

SOURDOUGH

Ryan Seiss

SP SUNDAY, JULY 12, 11 AM - 1:30 PM, \$80

PARTICIPATION

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.

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

BAKIN' ME CRAZY!

Randi Madden

MPLS SATURDAY, JULY 18, 10 AM - 12:30 PM, \$80

PARTICIPATION

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

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

BOOZY BAKES

Amy Kovacs

MPLS SATURDAY, JULY 25, 10 AM - 12:30 PM, \$80

PARTICIPATION

Top the keg and plug in the KitchenAid because it's time for Boozy Bakes. We have turned the Stillwater kitchen into a craft cocktail bakery for this spirited hands-on class. Each dessert is inspired by a classic cocktail; if a mimosa cake isn't your thing, maybe a mini margarita cheesecake is calling your name. Sign up quick for this sure-to-be-boozy blast!

Lemon Elderflower Cordial Tart; Dark and Stormy Sticky Toffee Puddings; Mini Margarita Cheesecakes; Mimosa Cake.

MACARON WORKSHOP

Amy Kovacs

SP SATURDAY, JULY 18, 10 AM - 12:30 PM, \$80

MPLS SUNDAY, JULY 19, 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.

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: SUMMER STEAKS AND SIDES

Manfred Krug

SP FRIDAY, JULY 2, 6 - 8:30 PM, \$85

PARTICIPATION

Cumin-Crusted Strip Steaks with Grilled Avocados; Garlic Spinach; Cilantro Smoky Corn and Tomato Salad; Grilled Sweet Potato Salad with Sweet-Sour Bacon Dressing; Mudslide Cookies.

■ DATE NIGHT IN STILLWATER: AMERICANA

Randi Madden

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

PARTICIPATION

Dilly Potato Salad; Summer Platter Salad with Basil Vinaigrette; Buttermilk Fried Chicken Sandwiches with Spicy Slaw; Berry Hand Pies and Ice Cream.

Sound the trumpets!

Trumpet Mushrooms

9.5-oz of Organic King Trumpet Mushrooms

\$7.00

REGISTER ONLINE // cooksofcrocushill.com // 651.228.1333  

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

■ NIGHT OUT IN NORTH LOOP: SUMMER IN THE CITY

Van Keszler

MPLS **FRIDAY, JULY 10, 6 - 8:30 PM, \$90**

PARTICIPATION

Pan-Seared Salmon Fillets with Green Lentils and Balsamic Essence; Frisee Salad with Goat Cheese Croquettes; Ginger-Carrot Soup; Grilled Asparagus; Profferoles with Fresh Berries and Cream.

■ GRAND NIGHT OUT: WOK THIS WAY

Tammy Haas

SP **SATURDAY, JULY 11, 6 - 8:30 PM, \$90**

PARTICIPATION

Pork Spring Rolls with Peanut-Lime Dipping Sauce; Crisp Tilapia with Stir-Fried Peppers and Snow Peas in Sweet-Sour Glaze; Cantonese Pan-Fried Noodles; Stir-Fried Hot-and-Sour Slaw; Sesame Shortbread Cookies.

■ DATE NIGHT IN STILLWATER: ITALIAN DINNER PARTY

Tammy Haas

SW **FRIDAY, JULY 17, 6 - 8:30 PM, \$80**

PARTICIPATION

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

■ GRAND NIGHT OUT: GOURMET GRILLING

Manfred Krug

SP **FRIDAY, JULY 17, 6 - 8:30 PM, \$90**

PARTICIPATION

Crisp Green Salad with Pepitas, Avocado and Charred Lime Vinaigrette; Grilled Shrimp with Turmeric — Coconut Sauce; Jalapeno Grilled Pork Chops; Smoked Peach Melba.

■ NIGHT OUT IN NORTH LOOP: NEWLY TEX-MEX

Tammy Haas

MPLS **FRIDAY, JULY 24, 6 - 8:30 PM, \$90**

PARTICIPATION

Mexican Street Corn Soup; Confetti Quesadillas; Chicken and Tomatillo Salsa Enchiladas; Mexican Tomato Rice; Tres Leches Cake.

■ DATE NIGHT IN STILLWATER: PICNIC IN PARIS

Randi Madden

SW **SATURDAY, JULY 25, 6 - 8:30 PM, \$85**

PARTICIPATION

Lemon Caper Chicken Lettuce Wraps; Three Olive Orzo Salad; Honey-Roasted Parsnips; Brioche Toasts with Bacon Jam; Tarte Tatin.

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.

SAVORY HAND PIES

Robin Asbell

SP **TUESDAY, JULY 28, 6 - 8:30 PM, \$80**

PARTICIPATION

Unfortunately, hand pies aren't as much of a tradition around here as they are in other countries like Jamaica and Columbia. Here's the good news: You can change that. Join Chef Robin in a hands-on class that will have you shaping, filling, cooking and, most importantly, tasting. From samosas to empanadas, you'll have the world in the palm of your hand.

Jamaican Veggie Patties; Indian Red Lentil and Sweet Potato Samosas with Tomato Chutney; Classic Margherita Calzones; Asparagus, Lox and Lemon Salad Calzones.

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.

PIZZA WORKSHOP

Antonio Cecconi

SW **TUESDAY, JULY 7, 6 - 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.

HANDS-ON PASTA

Antonio Cecconi

SP **WEDNESDAY, JULY 15, 6 - 8:30 PM, \$85**

PARTICIPATION

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.

BACKYARD BARRIO

Randi Madden

MPLS **SATURDAY, JULY 18, 6 - 8:30 PM, \$85**

PARTICIPATION

Put some delicious heat into your next party. In this hands-on class, Chef Randi will give you plenty of insight into how to bring Spanish, Mexican and Southwestern flavors into your next backyard gathering. Freshen up your dishes with classic flavors like avocado, cilantro and lime, and even learn how to make your own tortilla chips! After working in groups to prepare a portion of the meal, our chef will bring it all together as you enjoy the feast.

Chicken Poblano Sliders; Avocado Salsa with Cilantro Lime Rice; Southwest "Tater" Salad; Homemade Tortilla Chips; Toasted Coconut Cupcakes.

THAI TIME

Tammy Haas

SP **THURSDAY, JULY 30, 6 - 8:30 PM, \$85**

PARTICIPATION

It's time to dial up the flavor for summer, and we have the perfect class to get your taste buds up and moving. Join us in the kitchen with our Thai Master, Chef Tammy, as she guides teams through a challenging and tasty menu. Learning the balance of spice and flavor, this class will start your summer off with some zest!

Shrimp and Cucumber Salad; Chili Beef Skewers; Thai Asparagus; Spicy Fried Noodles; Caramelized Pineapple Wedges.

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.

KNIFE SKILLS

Manfred Krug

SW **SATURDAY, JULY 11, 10 AM - 12:30 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.

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!

TEEN CAMP: RESTAURANT COPYCAT

Tracy Figueroa

SP **MONDAY, JULY 6 - 8, 10 AM - 12:30 PM, \$225**

PARTICIPATION

After a quick poll, it turns out a few teen favorite restaurants for eats are Chipotle, Olive Garden and The Blue Door. Join Chef Cynhia in our very own imitation game in this three day Restaurant Copycat course, where teams will learn how to recreate restaurant faves at home.

This three day camp runs July 6, 7 and 8. Seats are for teens only, ages 13-17.

Day One: Mexican (Chipotle) Pressure Cooker Carnitas; Cilantro-Lime Rice; Roasted Tomato Salsa; Guacamole; Alfajores. Day Two: Italian (Olive Garden) Pasta; Chicken Parmesan; Tomato Butter Sauce; Tiramisu. Day Three: American (Blue Door Pub) Sausage Jalapeno Poppers; Hand-Cut Oven-Roasted French Fries; Bacon Cheddar Juicy Lucys; Apple Handpies.

KIDS COOK: THE BRITISH ARE COMING

Aleah Vinick

SP **SATURDAY, JULY 11, 10 AM - 12:30 PM, \$65**

PARTICIPATION

What do you say to a morning off, while the kiddywinks have a go at some beautiful British puddings? We'll turn the little treasures loose in our kitchen as they learn to replicate some of Britain's favorite desserts. They will return to you with recipes and expertise. Simply tickety-boo!

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

KIDS CAMP: GLOBAL TOP CHEF

Tracy Figueroa

SW **MONDAY, JULY 13 - 15, 10 AM - 12:30 PM, \$225**

PARTICIPATION

Send your kids around the world, without ever leaving the kitchen. In this camp, junior chefs will travel through multiple international cuisines, sampling and cooking along the way. From Italy's rich Alfredo sauce to Vietnam's spring rolls, your kiddo will learn to whip up dinner for the whole family.

This class is a three-day series on July 13, 14 and 15. Seats are for kids only, ages 8-12.

Day One: Italy - Caesar Salad; Homemade Pasta; Marinara Sauce; Pesto Sauce; Alfredo Sauce; Lemon-Olive Oil Cakes. Day Two: Latin America - Flour Tortillas; Salsa Mexicana; Guacamole; Fried Tortilla Chips; Fajitas with Chimichurri Sauce; Mexican Chocolate Coffee Cake. Day Three: Asia - Lettuce Wraps; Spring Rolls with Nuoc Cham; Stir-Fried Chicken and Vegetables; Cilantro-Lime Rice; Pineapple Upside-Down Cakes.

KIDS CAMP: BEST BAKERIES

Randi Madden

SP **MONDAY, JULY 20 - 22, 10 AM - 12:30 PM, \$225**

PARTICIPATION

Fire up the hot air balloon and set a course to the lands of freshly baked yumies! Follow in the footsteps of our own baker/explorer, Chef Randi to experience some of the world's tastiest baked goodies from Italy, Germany and Spain. No passport required for this sweet and savory trip!

This class is a three-day series on July 20, 21 and 22. Seats are for kids only, ages 8-12.

Day 1 - Italy: Biscotti; Tiramisu Cups; Mini Focaccia. Day 2 - Germany: Soft Pretzels; Black Forest Cupcakes; Gingerbread. Day 3 - Spain: Miguelitos; Pestinos; Tarta de Santiago.

TEEN CAMP: RESTAURANT COPYCAT

Tracy Figueroa

SP MONDAY, JULY 27 - 29, 10 AM - 12:30 PM, \$225

PARTICIPATION

After a quick poll, it turns out a few teen favorite restaurants for eats are Chipotle, Olive Garden and The Blue Door. Join Chef Cynthia in our very own imitation game in this three day Restaurant Copycat course, where teams will learn how to recreate restaurant faves at home.

This three day camp runs July 27, 28 and 29. Seats are for teens only, ages 13-17.

Day One: Mexican (Chipotle) Pressure Cooker Carnitas; Cilantro-Lime Rice; Roasted Tomato Salsa; Guacamole; Alfajores. Day Two: Italian (Olive Garden) Pasta; Chicken Parmesan; Tomato Butter Sauce; Tiramisu. Day Three: American (Blue Door Pub) Sausage Jalapeno Poppers; Hand-Cut Oven-Roasted French Fries; Bacon Cheddar Juicy Lucys; Apple Handpies.

KIDS CAMP: LA PETIT PATISSERIE

Aleah Vinick, Amy Kovacs

MPLS MONDAY, JULY 27 - 29, 10 AM - 12:30 PM, \$225

PARTICIPATION

For kids who are ready to learn how to make first-class French pastries, sign them up for French pastry heaven. In this camp, kids will learn how to make a variety of the best soft, sweet, flaky and sticky treats this side of the Seine. *Delicieux!*

This class is a three-day series on July 27, 28 and 29. Seats are for kids only, ages 8-12.

Day One: Cream Patisserie Fruit Tarts; Citrus Curd Tart; Berry Clafoutis; Tarte Tatin. Day Two: Madeleines; Chocolate Souffle; Pate a Choux Swans. Day Three: Easy Chocolate Truffles; Profiteroles with Chocolate Sauce; Chocolate Mousse Parfaits; Rolled Chocolate Cookies.

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.

BOURBON AND BBQ

Van Keszler, John Seal

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

DEMONSTRATION

What is better than Scotch and Steak, you ask? Well ... it's BBQ and Bourbon! Van and John are here to bring you a whole new assortment of delicious eats, expertly paired with an assortment of small-batch boutique-style bourbon whiskeys.

Grilled Bread with Roquefort and Chives and Honey; Bacon-Wrapped Sweet Potato with Aioli; BBQ Ribs with Tangy Coleslaw and Boozy Baked Beans; Grilled Cinnamon-Sugar Pineapple with Pecan-Vanilla Ice Cream and Bourbon.

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.

GLAMPING

Lorelei McInerny

MPLS THURSDAY, JULY 9, 6 - 8:30 PM, \$85

PARTICIPATION

This isn't your regular camping food ... oh no, this is the next step up and decide! Join Chef Lorelei as she teaches you the best darn glamping cooking tips around. Tackling one recipe at a time the whole meal comes together at the very end to provide a feast fit for traveling royalty!

Chickpea Za'atar Salad; Red Wine Marinated Steaks with Chive Butter; Grilled Flatbread; S'mores Cake.

SUMMER LOVIN': COOKING FOR TWO

Van Keszler

MPLS FRIDAY, JULY 17, 11 AM - 1:30 PM, \$75

PARTICIPATION

Just the two of us. We can make it if we try! With Chef Van's recipes, that's certainly true. Whether you're a new couple, empty nesters or just two people who like to eat together, these hearty salads using seasonal ingredients will make your life easier and still tickle your taste buds.

Grilled Steak Salad; Mexican Chicken Salad; Lemon Thyme Grilled Chicken; Pan Bagnat; Fresh Fruit Crisp.

CERAMIC GRILLING

Charlie Torgerson

SP SUNDAY, JULY 19, 4 - 6:30 PM, \$75

DEMONSTRATION

Kamado Joe? Big Green Egg? These grills are top notch and they are THE backyard remedy for having been cooped up for 3 months. Chef Charlie is Minnesota's master of the Big Green Egg. It's time to learn all about the Egg. From getting started to all the finer points of use and mastery, Charlie is your muse. His menu is not only inspirational, it's demonstration! If you don't have a ceramic grill, you'll want to get one. If you have one, you'll want to snuggle it right up close to the back door - you're really gonna want to use that bad boy up -- Outdoor living, at it's finest!

Smoky Old Fashioned; Roasted Whole Cauliflower with Lemon and Dill; Vietnamese Caramel Pork Belly with Pickled Carrots and Herbs; Oaxacan Chicken Tinga Tacos; Grilled Peaches with Goat Cheese and Lavender Honey.

Virtual

Make the most from your time at home and sign up for a virtual cooking class. Learn live with a Cooks' Chef ready to answer questions and create a truly one-of-a-kind virtual cooking experience.

VIRTUAL, VIRTUOUS, VEGAN

Robin Asbell

VIRTUAL MONDAY, JULY 6, 6 - 7:30 PM, \$50

PARTICIPATION

Cook along with the author of Big Vegan, and make a meal that you don't need to be vegan to love! These fast and easy weeknight recipes will become regulars at your house, on Meatless Monday or any day.

Edamame Quesadillas with Mango Salsa; Green Quinoa; Sweet Corn with Avocado-Lime "Butter"; Chocolate-Spice Fondue with Pineapple.

ITALIAN DINNER-PRONTO!

Lorelei McInerny

VIRTUAL WEDNESDAY, JULY 22, 6 - 7:30 PM, \$50

PARTICIPATION

Who's ready for an Italian inspired dinner? Even better: no plane ticket required. Join us as we celebrate the distinctive, fabulously fresh flavors of an area known for its warm breezes and delicious dishes. Grab a pal for a delicious night at home.

Tomato and White Bean Salad; Green Puttanesca with Pasta; Sweet-Tart Lemon Custard with Mint and Berries.

STIR-FRY IT!

Randi Madden

VIRTUAL SUNDAY, JULY 26, 6 - 7:30 PM, \$50

PARTICIPATION

If your vision of stir-fry is limp bean sprouts and indistinct flavors, served in a mushy heap, then get ready for a revelation. This hands-on class will give you the foundation you need to master the versatility of stir-fry, so you can create a dynamite Asian dish anytime. With bright, delectable flavors and expert techniques, you can change your vision of stir-fry for good.

Kung Pao Chicken; Mongolian Beef; Stir fried Vegetables; Iced Sweet Thai Lemongrass Drink.

JULY CROP SHARES

COOKS OF CROCUS HILL

We work with local farmers and growers to bring the best and most unique fresh ingredients we can muster up!

Seasonal meats, veggies, and surprises sure to inspire your cooking habits~

Crop Shares are available for pickup at our locations in St. Paul, Stillwater and North Loop, unless specified otherwise.

CROP SHARE

— Peterson Craftsman Meats —

5 Pounds of Ground Pork.
\$50.00
Order by July 26.

CROP SHARE

— Peterson Craftsman Meats —

5 Pounds of Ground Lamb.
\$60.00
Order by July 26.

CROP SHARE

— Peterson Craftsman Meats —

5 Pounds Ground Limousin Beef
\$55.00
Order by July 26.

CROP SHARE

— Forest Mushrooms —

9.5 oz of Organic King Trumpet Mushrooms.
\$7.00
Order by July 22.

CROP SHARE

— Forest Mushrooms —

1 Pound of Organic Shiitake Mushrooms.
\$12.00
Order by July 22.

We're committed to preventing the spread of COVID

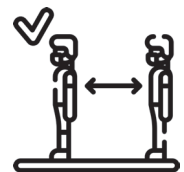
All class participants are expected to:

- Wear a mask
- Complete a temperature check and pre-covid questionnaire upon check-in
- Wash hands upon arrival
- Participate in smaller class sizes for social distancing

*We will continue to make changes to our protocols and procedures based on CDC and Minnesota Department of Health advisories.

Details at: [Cooksofcrocushill.com/faq-classes/](https://cooksofcrocushill.com/faq-classes/)

Please be respectful and follow these guidelines when attending a cooking class.



PURCHASE ONLINE

[COOKSOFCROCUSHILL.COM](https://cooksofcrocushill.com) | 651.228.1333

KEY

- SP CLASS IN ST. PAUL
- SW CLASS IN STILLWATER
- MPLS CLASS IN MINNEAPOLIS (NORTH LOOP)
- VIRTUAL CLASS AT HOME

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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