



COOKS

cooksofcrocushill.com

IT'S ALL VIRTUAL HERE

If you like the idea of taking a cooking class but would rather attend from your own kitchen, we've got you covered! Our Virtual Classes are just as educational and engaging. Here's what you can expect and how to prepare: 1) One week prior to your scheduled class date, we will email you your class login information, the recipes, an equipment list and an ingredient list for shopping. 2) On the day of the class, have all ingredients, equipment and recipes in place and ready to go. 3) Set up your digital device in a place that is both convenient for viewing the class and cooking. 4) Put your apron on, and log in to start learning and cooking!

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.

BISCUITS VS. SCONES

Lorelei McInerny

VIRTUAL SATURDAY, JANUARY 2, 10 – 11:30 AM, \$50

PARTICIPATION

It's a breakfast battle! Who is going to reign supreme? Learn the ins and outs of two classic breakfast bakes, plus a quick jam to top your treats.

Biscuits: Cream Scones; Quick Jam.

LET'S BAKE: BRUNCH

Tracy Figueroa

VIRTUAL FRIDAY, JANUARY 8, NOON – 1:30 PM, \$50

PARTICIPATION

Cook along with Chef Tracy to make a scrumptious classic brunch, lunch, dinner, breakfast staple!

Mushroom and Bacon Quiche; Arugula and Springs Salad with Scallions, Sunflower Seeds and a Creme Fraiche Vinaigrette.

MACARON CHEZ VOUS

Randi Madden

VIRTUAL SUNDAY, JANUARY 10, 11 AM – 12:30 PM, \$50

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, can withstand light travel and lasts more than two days without losing its counter appeal. Learn the tricks and tips to take your macaron to the next level.

Classic Vanilla Macaron.

CAKE DECORATING

Randi Madden

VIRTUAL SUNDAY, JANUARY 17, 11 AM – 12:30 PM, \$85

PARTICIPATION

Chef Randi 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 a beautiful rose cake in the comfort of your own kitchen. With this class Cooks sets you up with the tools and the ingredients to create a bakery worthy cake. Culinary and visual artists apply here!

*With this class you will pick up ingredients and a class kit from Cooks of Crocus Hill — St. Paul on Saturday January 16th or Sunday January 17th. The class kit includes: One cake, four piping bags, one star tip, one offset spatula, parchment paper.

Vanilla Cake with Vanilla Buttercream.

LET'S BAKE: FRESH FRUIT TARTS

Aleah Vinick

VIRTUAL SATURDAY, JANUARY 30, 10 – 11:30 AM, \$50

PARTICIPATION

Think warm summer night, fresh summer fruit on the counter. Hey, even in the cold midwinter, we can whip up a fruit tart! Join us for some virtual fruit tart fun, as chef Aleah walks you through creating the perfect treat — for any season. Yum!

Seasonal Fruit Tart.

Date Night

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. Join Cooks in these virtual classes where everyone learns tips and tricks.

DATE NIGHT AT HOME: SPICE IS RIGHT

Shelagh Mullen

VIRTUAL SATURDAY, JANUARY 2, 6 – 7:30 PM, \$50

PARTICIPATION

Sambal Pork Noodles; Roasted Garlic Broccoli; Chocolate Ginger, Sesame Meringue Cookies.

DATE NIGHT AT HOME: A NIGHT IN CUBA

Matt Hunter

VIRTUAL FRIDAY, JANUARY 8, 6 – 7:30 PM, \$50

PARTICIPATION

Cuban-Style Black Beans; Garlic White Rice; Caribbean Chicken and Vegetable Skewers with Mojo Sauce.

DATE NIGHT AT HOME: NEWLY TEX-MEX

Tammy Haas

VIRTUAL FRIDAY, JANUARY 15, 6 – 7:30 PM, \$50

PARTICIPATION

Chicken and Tomatillo Salsa Enchiladas; Mexican Tomato Rice; Tres Leches Cake.

DATE NIGHT AT HOME: HAVANA GOOD TIME

Tracy Figueroa

VIRTUAL FRIDAY, JANUARY 22, 6 – 7:30 PM, \$50

PARTICIPATION

Medianoche Sandwich (cousin of the Cuban sandwich); Enchilado de Camarones (Creole shrimp stew); Yellow Saffron Rice.

DATE NIGHT AT HOME: TURKISH DELIGHT

Lorelei McInerny

VIRTUAL SATURDAY, JANUARY 23, 6 – 7:30 PM, \$50

PARTICIPATION

Grilled Eggplant with Spicy Chickpeas and Walnut Sauce; Lamb and Feta Meatballs with Pomegranate Molasses over Sesame Flatbreads; Minty Cucumber Salad.

DATE NIGHT AT HOME: SNOWY NIGHT IN

Cynthia Maxwell

VIRTUAL FRIDAY, JANUARY 29, 6 – 7:30 PM, \$50

PARTICIPATION

Caesar Salad; Quick Lamb Ragù over Creamy Polenta.

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.

IMMUNE-BOOSTING EATS

Ranelle Kirchner

VIRTUAL TUESDAY, JANUARY 5, 6 – 7:30 PM, \$50

PARTICIPATION

Brrrr... In the midst of the winter wonderland, it can be hard to keep your immune system in fighting form. Over at the Cooks kitchen, we've got your back. Learn from our resident Chef Ranelle and find your new go-tos for an immune boost this winter.

Roasted Sweet Potatoes with Curried Yogurt and Homemade Harissa over Salmon.

READY, SET, BRUNCH!

Sheryl Grover

VIRTUAL SUNDAY, JANUARY 24, 11 AM – 12:30 PM, \$50

PARTICIPATION

Shall we do Sunday brunch? I know this lovely place that does a fabulous brunch. Your kitchen! Take away tips, tricks and tasty recipes to start your new year happy, healthy and GF.

Sweet Potato Crust Quiche; Poached Pear Salad.

Global

For those looking to broaden their horizons and expand their culinary repertoires, Global classes focus on cuisines from culinary regions around the country and around the world.

PASTA AT HOME!

Tracy Figueroa

VIRTUAL THURSDAY, JANUARY 14, 6 – 7:30 PM, \$50

PARTICIPATION

Learn to make pasta at home! Follow along in your kitchen as Chef Tracy walks you through ravioli making 101. Always doughy goodness and delicious!

Fettuccine with Marinara and Alfredo.

EMPANADA WORKSHOP

Tracy Figueroa

VIRTUAL SATURDAY, JANUARY 16, 5 – 6:30 PM, \$50

PARTICIPATION

Empanadas are the international hand pie. These delicious fried dough pockets are filled with sweet or savory goodness and burst with flavor when you bite into them ... ahhh! In this tasty class, Chef Tracy will have you making empanadas in your own home. It's time to get down with this empanada enthusiastic class!

Argentinian Chicken Empanadas; Goat Cheese-Honey-Guava Empanadas.

BETTER KNOW YOUR GNOCCHI

Robin Asbell

VIRTUAL MONDAY, JANUARY 25, 6 – 7:30 PM, \$50

PARTICIPATION

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

Classic Potato Gnocchi with Pan-Roasted Garlic-Tomato Sauce.

STIR-FRY IT

Randi Madden

VIRTUAL SATURDAY, JANUARY 30, 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 always-popular 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.

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.

WINTER CITRUS DINNER

Shelagh Mullen

VIRTUAL SUNDAY, JANUARY 3, 5 – 6:30 PM, \$50

PARTICIPATION

Believe it or not, this is the ziestiest time of year. Among the comfort foods of the winter, there are bright and wonderful citrus to celebrate. Join Chef Shelagh in an exploration into the wonderful winter flavors of citrus.

Pasta al Limone; Spicy Lemon Shrimp; Blood Orange Upside-Down Cake.

A CHEF'S LUNCH

Sheryl Grover

VIRTUAL SATURDAY, JANUARY 9, 11 – 12:30 PM, \$50

PARTICIPATION

Enjoy lunch with one of our culinary pros for an interactive dining experience only Cooks of Crocus Hill could deliver. Chef Sheryl will enlighten you on the tools and techniques behind the fabulous fare. Don your apron in your kitchen and meet up with others who share a passion for preparing a tasty lunch.

Salmon with Warm Mustard-Dill Couscous Salad and Cranberry White Chocolate Scones.

NEED FOR SOUS VIDE

Tammy Haas

VIRTUAL SUNDAY, JANUARY 17, 5 – 6:30 PM, \$50

PARTICIPATION

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.

Oil-Poached Fish; Flank Steak with Chimichurri; Green Beans with Mustard Sauce.

CHICKEN THREE WAYS

Lorelei McInerny

VIRTUAL MONDAY, JANUARY 18, 6 – 7:30 PM, \$50

PARTICIPATION

This year we are breaking down birds by hand! Learn how to prep chicken in three ways. Taking on the challenge of the chicken means learning from Chef Lorelei as she guides you in this step-by-step chicken-tackling class. Taking this bird on by the beak first, so to speak.

Herb and Lemon Roasted Chicken and Root Vegetables; Thai inspired Chicken Salad; Chicken Broth for a Quick Chicken Posole.

CAST-IRON COOKERY

Tammy Haas

VIRTUAL SUNDAY, JANUARY 24, 5 – 6:30 PM, \$50

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.

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

ABC'S OF WINE

Alison Perrier

VIRTUAL THURSDAY, JANUARY 28, 6 – 7:30 PM, \$95

PARTICIPATION

Love wine but just not sure where to begin when it comes to sniffing, swirling and tasting? Join professional sommelier Alison Perrier as she shows you all the basics. Learn how to taste, select and care for your wines with a variety of helpful tips from Cooks of Crocus Hill's very own wine guru.

This class includes wine and a snack that will need to be picked up from Cooks of Crocus Hill St. Paul location. There will be enough wine for 2-3 people to enjoy learning and tasting! Items will be available for pickup January 28 – 29th.

Three Wines plus a snack.

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!

CULINARY HOMEROOM: ITALIAN

Tracy Figueroa

VIRTUAL TUESDAY, JANUARY 26, 4 – 5 PM, \$45

PARTICIPATION

Is that the dinner bell or the school bell? It's both! We are getting kids and teens back into the kitchen this winter. Cook along with Chef Tracy on your screen to create a fantastic multicourse Italian meal. That's a win, win, WIN for the whole family. Sign up soon and get ready to log in!

Pasta with Meatballs and Marinara; Caesar Salad.

How To Cook

It's the time to learn the ins and outs of your kitchen. We want to help you feel comfortable and confident. Chef Tracy is ready to teach you everything you need to know to master any culinary challenge of 2021! Each class is designed to hone your skills and expand your technical cooking ability. Discuss how to make the most of pantry staples and what kitchen supplies are essential. Think of this as your direct kitchen hotline.

HOW TO COOK: SERIES — 11 SESSIONS

Tracy Figueroa

VIRTUAL SATURDAY, DECEMBER 30, 6 – 7:30 PM, \$365

PARTICIPATION

Session One: Crudités; Vegetable Stock; Caprese Crostini. Session Two: Omelet; Hard-Boiled Egg; Sunny-Side-Up; Poached. Session Three: Roasted Chicken; Steamed Broccoli. Session Four: Moroccan Chicken Tagine. Session Five: Pork Stir-Fry; Stir-Fried Vegetables; Knife Skills. Session Six: Biscuits with Berry Compote; Pumpkin Bread; Pie Crust. Session Seven: Marinara; Béchamel; Hummus; Quick Aioli; Vinaigrette. Session Eight: Chicken and Vegetable Tempura. Session Nine: Karl's Chicken Curry; Poached Fish Salad. Session Ten: Salmon with a Simple Salad; Creamy Mashed Potatoes. Session Eleven: Guava BBQ Pork Chops and Veggie Kebabs.

HOW TO COOK: KNIFE SKILLS

Tracy Figueroa

VIRTUAL WEDNESDAY, JANUARY 13, 6 – 7:30 PM, \$50

PARTICIPATION

Crudités; Vegetable Stock; Caprese Crostini.

HOW TO COOK: MASTERING EGG COOKERY

Tracy Figueroa

VIRTUAL TUESDAY, JANUARY 19, 6 – 7:30 PM, \$50

PARTICIPATION

Omelet; Hard-Boiled Egg; Sunny-Side-Up; Poached.

HOW TO COOK: ROASTING AND STEAMING

Tracy Figueroa

VIRTUAL WEDNESDAY, JANUARY 27, 6 – 7:30 PM, \$50

PARTICIPATION

Roasted Chicken; Steamed Broccoli.

HOW TO COOK: BRAISING

Tracy Figueroa

VIRTUAL TUESDAY, FEBRUARY 2, 6 – 7:30 PM, \$50

PARTICIPATION

Moroccan Chicken Tagine.

HOW TO COOK: STIR-FRY

Tracy Figueroa

VIRTUAL WEDNESDAY, FEBRUARY 10, 6 – 7:30 PM, \$50

PARTICIPATION

Pork Stir-Fry; Stir-Fried Vegetables; Knife Skills.

HOW TO COOK: BAKING

Tracy Figueroa

VIRTUAL TUESDAY, FEBRUARY 16, 6 – 7:30 PM, \$50

PARTICIPATION

Biscuits with Berry Compote; Pumpkin Bread; Pie Crust.

HOW TO COOK: SAUCES AND DIPS

Tracy Figueroa

VIRTUAL WEDNESDAY, FEBRUARY 24, 6 – 7:30 PM, \$50

PARTICIPATION

Marinara; Béchamel; Hummus; Quick Aioli; Vinaigrette.

HOW TO COOK: FRYING

Tracy Figueroa

VIRTUAL TUESDAY, MARCH 2, 6 – 7:30 PM, \$50

PARTICIPATION

Chicken and Vegetable Tempura.

HOW TO COOK: POACHING

Tracy Figueroa

VIRTUAL WEDNESDAY, MARCH 10, 6 – 7:30 PM, \$50

PARTICIPATION

Karl's Chicken Curry; Poached Fish Salad.

HOW TO COOK: SAUTÉING AND BOILING

Tracy Figueroa

VIRTUAL TUESDAY, MARCH 16, 6 – 7:30 PM, \$50

PARTICIPATION

Salmon with a Simple Salad; Creamy Mashed Potatoes.

HOW TO COOK: GRILLING

Tracy Figueroa

VIRTUAL WEDNESDAY, MARCH 24, 6 – 7:30 PM, \$50

PARTICIPATION

Guava BBQ Pork Chops and Veggie Kebabs.

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 seven days prior to the class. Fourteen days for groups larger than four.

We ask that you understand that — like a sporting event or a theater performance — 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.

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