



cooks

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.

FLORA COOKIES

Tracy Figueroa

VIRTUAL SATURDAY, FEBRUARY 6, 10 - 11:30 AM, \$50

PARTICIPATION

We're bringing spring into your kitchen. In this class, you will create a delectable shortbread cookie and add bits of the garden to top it into a beautiful delight. Edible flowers and fresh herbs take center stage in the completion of already perfect shortbread. Oh my!

Shortbread Cookies with Edible Flowers and Herbs.

TIME FOR TEA ... SNACKS

Ranelle Kirchner

VIRTUAL SUNDAY, FEBRUARY 7, 11 AM - 12:30 PM, \$50

PARTICIPATION

Tea is delicious, of course, but it's the accompanying snacks that get our attention. Chef Ranelle is here to help your tea party become THE tea party with the additions of delicious snack treats. Break out the fine china and heat up the oven and log in ... tea time is almost here.

Chewy Gingersnaps: Pistachio, Hazelnut, and Raspberry Fritands: Spelt Banana Bread.

SOUP FOR THE SOUL (AND BREAD TOO)

Aleah Vinick

VIRTUAL SUNDAY, FEBRUARY 7, 5 - 6:30 PM, \$50

PARTICIPATION

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 two simple soups and a bread to pair with them.

Cornbread: Mushroom and Wild Rice Soup; Celeriac and Fennel Chowder.

LOVE LANGUAGE TREATS

Tracy Figueroa

VIRTUAL THURSDAY, FEBRUARY 11, 6 - 7:30 PM, \$50

PARTICIPATION

Capture the best of the love holiday with these sweet treat recipes made to last! Tell them how much you love them with the love language of ... treats! These recipes will deliver all you need to express your love. Chef Tracy will lead the way!

White Chocolate Raspberry Truffles; Chocolate Cinnamon Biscotti.

MACARON CHEZ VOUS

Randi Madden

VIRTUAL SATURDAY, FEBRUARY 13, 10 - 11:30 AM, \$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.

CULINARY HOMEROOM: CINNAMON ROLLS

Tracy Figueroa

VIRTUAL FRIDAY, FEBRUARY 26, NOON - 1 PM, \$45

PARTICIPATION

Let's dive into a delicious cinnamon bun to ward of the dreariness of mid winter! Bake alongside Chef Tracy as she teaches about dough, flavoring and the best part — tasting! Sign up soon. The virtual classroom is open!

Cinnamon Rolls with Cream Cheese Icing.

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: DINNER IN THE GREEK ISLES

Sheryl Grover

VIRTUAL FRIDAY, FEBRUARY 5, 6 - 7:30 PM, \$50

PARTICIPATION

Shirazi Salad (Persian cucumbers, citrus vinaigrette); Mediterranean Pan-Seared Trout with Tzatziki; Baklava.

DATE NIGHT AT HOME: SIMPLE FRENCH FARE

Shelagh Mullen

VIRTUAL FRIDAY, FEBRUARY 12, 6 - 7:30 PM, \$50

PARTICIPATION

Chicken with Herbs and a Dijon Wine Sauce; Pommes Puree; Apple Galette.

DATE NIGHT AT HOME: PIZZA NIGHT

Randi Madden

VIRTUAL SATURDAY, FEBRUARY 27, 6 - 7:30 PM, \$50

PARTICIPATION

Pizza Dough; Easy Red Sauce; Three Cheese Topping; Herb Salad.

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.

STILL SQUASH SEASON FOR A REASON

Ranelle Kirchner

VIRTUAL TUESDAY, FEBRUARY 9, 6 - 7:30 PM, \$50

PARTICIPATION

Squash! It's been the vegetable of this season and the season before and what's all the hype? In this virtual class Chef Ranelle will guide you through various types of squash and the very best recipes for preparing them. Season to season, tasty squash prevails for a reason.

Stuffed Delicata Squash with Kale Tabbouleh; Butternut Riccchiette Pasta with Spinach.

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.

MOO SHU PORK AT HOME

Tammy Haas

VIRTUAL SATURDAY, FEBRUARY 6, 6 - 7:30 PM, \$50

PARTICIPATION

Forget the takeout boxes and all those pairs of extra flatware. It's time to take control in the kitchen and create delicious Moo Shu Pork in the comfort of your own home. Sign up with Chef Tammy as she adds the kick of spice your palate has been waiting for. Wowza!

Mandarin Pancakes; Marinated Pork Stir-Fry.

CLASSIC ITALIAN DINNER AT HOME

Tammy Haas

VIRTUAL FRIDAY, FEBRUARY 19, 6 - 7:30 PM, \$50

PARTICIPATION

Prepare for a night of delicious pasta made by, yep, you guessed it — you! Join us in your kitchen as we prepare a classic Italian meal together, complete with dessert. Chef Tammy will guide you through tips, tricks and techniques to make your meal out of this world.

Caesar Salad; Pasta Carbonara.

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.

WE LOVE APPS!

Lorelei McInerney

VIRTUAL SATURDAY, FEBRUARY 13, 6 - 7:30 PM, \$50

PARTICIPATION

Grab your sweetie and create your best love apps in this cutie of a Valentine's Day class. Bring your snack appetite and curiosity to create interesting finger foods until the fire goes out.

Classic Shrimp Cocktail and Sauce; Chive Biscuits; Crudité with Caper Citrus Vinaigrette.

BIG HEART VALENTINE'S BRUNCH

Lorelei McInerney

VIRTUAL SUNDAY, FEBRUARY 14, 10 - 11:30 AM, \$50

PARTICIPATION

Your Valentine's Day will be headed in the right direction when you Join Chef Lorelei and cook alongside her in this fresh and romantic brunch class. You'll be guided through prep, cooking and serving your best brunch ever. L'amour!

Avocado Citrus Crunch Salad; Cloud Eggs; Quick Chocolate Croissants.

VALENTIN'ES DAY VIRTUAL SOIRÉE

Tracy Figueroa

VIRTUAL SUNDAY, FEBRUARY 14, 4 - 5:30 PM, \$50

PARTICIPATION

Stir up a little Valentine's romance in your kitchen this Valentine's Day. Join Chef Tracy playing Cupid while whipping up some of the best apps this side of the river ... or, um, screen. Romance and appetites are calling. Sign up soon!

Charred Bread with Ricotta and Cherry Salsa; Lemon-Pepper Salami Bites; Caramelized Shallot Yogurt (Best Onion Dip Ever!).

VALENTINE'S DINNER SURPRISE

Tracy Figueroa

VIRTUAL SUNDAY, FEBRUARY 14, 6 - 7:30 PM, \$50

PARTICIPATION

Surprise! It's a virtual cook-along in your kitchen! Of course we will provide the chef and all the know-how to make this your best V-Day din-din ever. Stir in the romance, spice up the sauce and get cooking! Chef Tracy will lead the way to a delicious dinner for two.

Spring Greens with Smoked Salmon and Lemon Vinaigrette; Pan Roasted Brined Pork Chops with Roasted Asparagus; Chocolate Truffle Cupcake.

FIRESIDE DINNER

Tracy Figueroa

VIRTUAL SATURDAY, FEBRUARY 20, 6 - 7:30 PM, \$50

PARTICIPATION

Cozy on up to the kitchen and make some of the best meals for winter. Join Chef Tracy as she pulls out the season's best to create a meal that will warm your belly on cold Minnesota nights. Get ready for comfort foods galore in this seasonal class.

Winter Greens Salad with Tart Cherries and Almonds; Fresh Pasta with a Smoked Salmon Cream Sauce; Honey Walnut Baked Pears.

SHEPHERD'S PIE STANDARDS

Tammy Haas

VIRTUAL SUNDAY, FEBRUARY 21, 5 - 6:30 PM, \$50

PARTICIPATION

Tired of casseroles? Favorite hot dish recipes leave you feeling flat? Losing confidence in one-dish wonders? Join Chef Tammy for a cozy night in the kitchen with the culinary classic preparation of shepherd's pie. Get your ingredients, fire up your device and get into the kitchen! Aromas will prevail, your heart will be warm and your taste buds will be singing. Aw, that's nice.

Classic Lamb Shepherd's Pie with Mashed Potato Crust.

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: 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: GRILLING

Tracy Figueroa

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

PARTICIPATION

Guava BBQ Pork Chops and Veggie Kebabs.



Butter is back!

Our favorite hand-rolled French butter is here.

Order by January 25th

\$20.00

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.