



# cooks

[cooksofcrocushill.com](http://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.

### CROISSANTS 101

Randi Madden

**MPLS** THURSDAY, MARCH 4, 6 - 8 PM, \$85

#### PARTICIPATION

In Paris, you can't walk two blocks without running into a small bakery pulling a batch of fresh-baked croissants out of the oven. Around here, not so much. In this hands-on class, Chef Randi will show you how to make light, buttery croissant dough, roll it out and create flaky pastries that would make a Frenchman drool.

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

### SOUR D'OH

Matt Hunter

**MPLS** THURSDAY, MARCH 11, 6 - 8 PM, \$85

#### PARTICIPATION

It's no secret that there are quite a few secrets in the making of sourdough bread. Learn the ins and outs with our resident sourdough master, Chef Matt. Tasty bread hot out of the oven!

*Sourdough Boule.*

### PI(E) DAY BAKE ALONG

Lorelei McInerny

**SP** SUNDAY, MARCH 14, 2 - 4 PM, \$75

#### PARTICIPATION

Pi 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. Better register for two!

*French Silk Pie; Triple Berry Pie.*

### VIRTUAL PI(E) DAY BAKE ALONG

Lorelei McInerny

**VIRTUAL** SUNDAY, MARCH 14, 11 AM - 12:30 PM, \$50

#### PARTICIPATION

Pi 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. Better register for two!

*French Silk Pie; Triple Berry Pie.*

## MACARON WORKSHOP

Amy Kovacs

**MPLS** THURSDAY, MARCH 18, 6 - 8 PM, \$85

#### 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.*

## ART OF BAKING FOCACCIA

Tammy Haas

**SP** SUNDAY, MARCH 21, NOON - 2 PM, \$85

#### PARTICIPATION

Earn your bread baking chops in this make-and-take class where you'll create deliciously edible focaccia that is Instagram ready. Learn tips, tricks and bread beautification from our resident bread artist, Chef Tammy. Don't loaf around — this class will fill up fast!

*Gardenscape Focaccia.*

## EASY BREADS

Aleah Vinick

**MPLS** THURSDAY, MARCH 25, 6 - 8 PM, \$85

#### 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; Cinnamon Bread.*

## STAR BREAD ON THE SCREEN

Aleah Vinick

**VIRTUAL** SUNDAY, MARCH 28, 10 AM - NOON, \$50

#### PARTICIPATION

A fan favorite is being brought right into your kitchen. Star Bread is a favorite and a family pleaser. Create the perfect star with Chef Aleah as she guides you through the full process with breaks in this hands-on virtual experience. Sign up soon to be the star of this bread show!

*Savory Pesto Star Bread.*

## 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.

### DATE NIGHT IN STILLWATER: BOURBON STREET

Manfred Krug

**SW** FRIDAY, MARCH 5, 6 - 8 PM, \$90

#### PARTICIPATION

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

### NIGHT OUT IN NORTH LOOP: CARIBBEAN CELEBRATION

Tracy Figueroa

**MPLS** FRIDAY, MARCH 5, 6 - 8 PM, \$90

#### PARTICIPATION

*Fried Plantains with Garlic Lime Sauce; Jerk Chicken with Pineapple and Mint Salad; White Rice and Cuban-Style Black Beans.*

### NIGHT OUT IN NORTH LOOP: TACO NIGHT

Lorelei McInerny

**MPLS** SATURDAY, MARCH 6, 6 - 8 PM, \$90

#### PARTICIPATION

*Smoky Guacamole with Fresh Tortilla Chips; Sweet Potato Black Bean Taco with Sweet-Spicy Slaw; Apple Pie Sundaes with Pie Crust Crackers.*

### DATE NIGHT IN STILLWATER: BAJA

Peter Tignor

**SW** SATURDAY, MARCH 6, 6 - 8 PM, \$90

#### PARTICIPATION

*Baja Fish Taco with Tortillas, Cumin-Lime Slaw, Scallion Aioli and Quick Pickles; Cilantro-Lime Rice.*

### DATE NIGHT IN STILLWATER: CURRIED KEBAB PARTY

Tammy Haas

**SW** FRIDAY, MARCH 12, 6 - 8 PM, \$90

#### PARTICIPATION

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

## Field Company Cookware

## Explore the whole family

Starting at \$125.00

## GRAND NIGHT OUT: NEW YORK BODEGA

Tracy Figueroa

**SP** **FRIDAY, MARCH 12, 6 – 8 PM, \$90**  
**PARTICIPATION**

*Chopped Cheese Sandwich; Jamaican Beef Patties; Elote Bowl with Lime and Chickpeas.*

## NIGHT OUT IN NORTH LOOP: LA FRENCH SOIRÉE

Van Keszler

**MPLS** **SATURDAY, MARCH 13, 6 – 8 PM, \$90**  
**PARTICIPATION**

*Spiced Citrus Salad; Salmon en Croute; Chocolate Pots de Crème.*

## NIGHT OUT IN NORTH LOOP: CLASSIC + COZY

Van Keszler

**MPLS** **FRIDAY, MARCH 19, 6 – 8 PM, \$90**  
**DEMONSTRATION**

*Hasselback Potatoes; Crispy Braised Chicken with Sweet-and-Sour Cabbage; Lemon Custard with Grand Marnier Macerated Berries.*

## DATE NIGHT IN STILLWATER: PUB TREATS FROM THE EMERALD ISLE

Randi Madden

**SW** **FRIDAY, MARCH 19, 6 – 8 PM, \$90**  
**PARTICIPATION**

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

## DATE NIGHT IN STILLWATER: COZY CELTIC

Randi Madden

**MPLS** **SATURDAY, MARCH 20, 6 – 8 PM, \$90**  
**PARTICIPATION**

*Roasted Vegetable Hash with Cream Sauce; Pub-Style Burger; Sticky Toffee Pudding.*

## NIGHT OUT IN NORTH LOOP: THAI ME TO THE MOON

Van Keszler

**MPLS** **SATURDAY, MARCH 20, 6 – 8 PM, \$90**  
**PARTICIPATION**

*Spring Rolls; Chicken with Green Coconut Curry; Mango Sticky Rice.*

## DATE NIGHT IN STILLWATER: TURKISH DELIGHT

Manfred Krug

**SW** **FRIDAY, MARCH 26, 6 – 8 PM, \$90**  
**PARTICIPATION**

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

## NIGHT OUT IN NORTH LOOP: COZY COOKING

Lorelei McInerny

**MPLS** **FRIDAY, MARCH 26, 6 – 8 PM, \$90**  
**PARTICIPATION**

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

## DATE NIGHT IN STILLWATER: LATIN LOVIN STREET FOOD

Manfred Krug

**SW** **SATURDAY, MARCH 27, 4 – 6 PM, \$90**  
**SW** **SATURDAY, MARCH 27, 7 – 9 PM, \$90**  
**PARTICIPATION**

*Pork Pinchos with Guava BBQ Sauce and Pineapple Salsa; Chicken Tinga Tacos with all the Fixin's; Brazilian Brigadeiros.*

## Date Night at Home

Cozy on up to your kitchen counter and pop a cork because date night is coming to you! It's everything you love about a date night without the hassle. Get ready to create a culinary masterpiece and impress a date or two. Delicious!

## DATE NIGHT AT HOME: ITALIAN ROMANCE

Sheryl Grover

**VIRTUAL** **FRIDAY, MARCH 5, 6 – 7:30 PM, \$50**  
**PARTICIPATION**

*Mussels Steamed in Tomato, Garlic and White Wine; Arugula, Pear, Dried Cherry Salad with Sherry Dijon Dressing and Candied Almonds; Strawberry Cannoli.*

## CHINESE TAKEOUT AT HOME

Tammy Haas

**VIRTUAL** **SATURDAY, MARCH 6, 6 – 7:30 PM, \$50**  
**PARTICIPATION**

*Cream Cheese and Caramelized Onion Wontons with Sweet-and-Sour Dipping Sauce; Kung Pao Chicken.*

## FRIDAY NIGHT FLAVORS

Kathleen Thames

**VIRTUAL** **FRIDAY, MARCH 26, 6 – 7:30 PM, \$50**  
**PARTICIPATION**

*Veggie Burgers; Parsley-Avocado Sauce; Fresh Berry Tart with Nut Crust.*

## DATE NIGHT AT HOME: NEW ORLEANS CELEBRATION

Sheryl Grover

**VIRTUAL** **SATURDAY, MARCH 27, 6 – 7:30 PM, \$50**  
**PARTICIPATION**

*Louisiana Sunburst Salad; Crawfish Étouffée.*

## 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.

## SUPERFOODS

Kathleen Thames

**SP** **THURSDAY, MARCH 11, 6 – 8 PM, \$85**  
**PARTICIPATION**

Do you know your Superfoods? Come and learn about why, how and when to incorporate these antioxidant-rich, life-enhancing foods into your menus. Eating well is about both pleasure and good health, and these recipes offer both.

*Crunchy Cardamom Granola with Fruit; Three Juices: Immunity Shot; Greens; Sprouted Almond Mocha; Make your own Broccoli Sprouts.*

## COOKING THROUGH SIX SEASONS

Ranelle Kirchner

**SP** **TUESDAY, MARCH 23, 6 – 8 PM, \$85**  
**PARTICIPATION**

Are you ready for next-level vegetable cooking? Let's assume you said yes, and invite you to join Chef Ranelle as you cook some James Beard award-winning vegetables. Enjoy the simplicity — and complexity — of vegetables in a deliciously beloved book, *Six Seasons: A New Way with Vegetables*, raved about as one of the best vegetable books around. You will be the star of your next dinner as you dazzle with these spectacular dishes.

*Pumpkin Bolognese and Fresh Pasta; Fried Celery Root Steaks; Parsnip, Date and Hazelnut Loaf Cake with Lemon Glaze.*

## FERMENTATION NATION

Ranelle Kirchner

**SP** **SATURDAY, MARCH 27, 10 AM – NOON, \$85**  
**PARTICIPATION**

We are looking for you to join! Learn how to create kimchi at home. Make your own starter batch to take your snack game up a level. Jarred up and ready to go!

*Kimchi.*

## 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.

## MID-MORN IN THE MID-EAST

Zehorit Heilicher

**VIRTUAL** **SUNDAY, MARCH 7, 11 AM – 12:30 PM, \$50**  
**PARTICIPATION**

We're talkin' Middle Eastern-inspired brunch! Wake up your palate with the exciting flavors of Israel. Chef Zehorit will guide you through this international journey of creating a delicious brunch of her homeland. Let brunch be your bridge to new culinary adventures, no passport required.

*Eggplant-Feta Shakshuka; Homemade Pita; Greek Yogurt with Za'atar; Hawajej-Style Tea.*

## STEAMED BUNS SIMPLIFIED

Robin Asbell

**VIRTUAL** **MONDAY, MARCH 8, 6 – 7:30 PM, \$50**  
**PARTICIPATION**

Learn the art of creating perfect steamed buns with Chef Robin. Simple to make and delicious to snack on. Sure to become your new family fave!

*Saucy Steamed Pork Buns; Bok Choy Buns; Dim Sum Dipping Sauce.*

## SUSHI 101

Keane Amdahl

**VIRTUAL** **TUESDAY, MARCH 9, 6 – 7:30 PM, \$50**  
**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 Coastal Seafood's Keane.

*Tuna Roll; California Roll; Salmon Nigiri.*

## FRESH ITALIAN

Tammy Haas

**VIRTUAL** **SATURDAY, MARCH 13, 6 – 7:30 PM, \$50**  
**PARTICIPATION**

Tonight let's take on some fresh Italian. Join Chef Tammy as she guides you through classic techniques and teaches a few tricks to impress your pals. Yep, this one is going to be *impastabile* to miss.

*Chicken Milanese with Sage-Butter Sauce and Arugula Salad; Individual Tiramisù.*

## ST. PATRICK'S DAY CELEBRATION

Shelagh Mullen

**VIRTUAL** **WEDNESDAY, MARCH 17, 6 – 7:30 PM, \$50**  
**PARTICIPATION**

Sure, it's celebrated with green beer and four-leaf-clover cookies, but let's bring back the real Irish flavors in honor of St. Patrick's Day. Cook along with Chef Shelagh from the classic Irish cookbook *The Farmette Cookbook, Recipes & Adventures from My Life on an Irish Farm*. May the road rise up to meet you in this standout class!

*Imen's Comforting Fish Pie; Smoky and Salty Buttermilk Vanilla Fudge; Irish Coffee.*

## TASTE OF MOROCCO

Shelagh Mullen

**VIRTUAL** **SUNDAY, MARCH 21, 4 – 5:30 PM, \$50**  
**PARTICIPATION**

They say that there is no such thing as a Moroccan restaurant - real Moroccan food is always made at home. Come learn to make this glorious food in your own home for a taste you will never forget!

*Harissa-Spiced Beef with Dates and Couscous; Moroccan Carrot Salad.*

## EMPANADA WORKSHOP

Tracy Figueroa

**VIRTUAL** **SUNDAY, MARCH 28, 4 – 5:30 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!

*Argentine Chicken Empanadas; Goat Cheese-Honey-Guava Empanadas.*

## CURRY IN A HURRY

Van Keszler

**MPLS** MONDAY, MARCH 29, 6 – 8 PM, \$85  
PARTICIPATION

Can the rich, gorgeous flavors of curry be put on the kitchen equivalent of speed dial? Oh, yes. Join Chef Van in this popular hands-on class. Revel in the big flavors, the nuanced dishes, and the tips and tricks that come with creating perfect curries.

*Curried Root Vegetable Stew with Couscous; Som Tam (green papaya salad); Cà Rì Gà (Vietnamese curried chicken soup with baguettes).*

## CLASSIC POT STICKERS

Robin Asbell

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

Learn how this favorite take-out item can become an at-home menu staple. Join Chef Robin as she teaches the ins and outs of making the delectable pot sticker!

*Pork Pot Stickers; Shrimp and Holy Basil Pot Stickers; Spicy Sesame Sauce; Classic Dim Sum Sauce.*

## 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.

## HOW TO COOK: FRYING

Tracy Figueroa

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

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.

*Chicken and Vegetable Tempura.*

## BRUNCH BUDS

Randi Madden

**SW** SATURDAY, MARCH 6, 10 AM – NOON, \$85  
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, every day. Yes!

*Cinnamon Star Bread; Avocado Citrus Crunch Salad; Bacon-Whiskey Jam on Toast with a Poachie.*

## HOW TO COOK: POACHING

Tracy Figueroa

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

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.

*Karl's Chicken Curry; Poached Fish Salad.*

## KNIFE SKILLS

Manfred Krug

**SP** SATURDAY, MARCH 13, 10 – 11:30 AM, \$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.

## HOW TO COOK: SAUTÉING AND BOILING

Tracy Figueroa

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

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.

*Salmon with a Simple Salad; Creamy Mashed Potatoes.*

## COCK-A-DOODLE DO'S AND DON'TS

Randi Madden

**SW** SATURDAY, MARCH 20, 10 AM – NOON, \$85  
PARTICIPATION

Chicken butchery is filled with do's and don'ts. While some of the guidelines might be obvious, others are a mystery. Join us for a chicken clinic covering anatomy, spatchcocking and deboning, and tips and tricks beyond basic butchery knifery. Sign up soon and get ready to add "chicken butchery expert" to your LinkedIn profile.

*Pan-Seared Chicken with Sautéed Vegetables; Spatchcock Chicken with Herbs and Citrus; Israeli Couscous Salad.*

## HOW TO COOK: GRILLING

Tracy Figueroa

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

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.

*Guava BBQ Pork Chops and Veggie Kebabs.*

## 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.

## HAPPY TOGETHER: TATTERSALL DISTILLING VISITS COOKS

Lorelei McInerny, Blaine Young

**MPLS** SATURDAY, MARCH 6, 6 – 8 PM, \$125  
DEMONSTRATION

Spring break this year may mean staying a little closer to home, but in this tropical inspired class, delicious food and drink can transport you and your tastebuds to a warm sunny beach. Join Blaine Young from Tattersall Distillery and Cook's Chef Lorelei for a fun evening packed with Cooks culinary and Tattersall libation insights to freshen up your home repertoire.

*Three food items paired with three tropical-inspired cocktails.*

## 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!

## KIDS COOK: PATISSERIE

Aleah Vinick

**SP** SATURDAY, MARCH 6, 10 AM – NOON, \$65  
PARTICIPATION

For kids who are ready to learn how to make first-class French pastries, sign them up for French pastry heaven. Learn from the best: Chef Aleah is ready to guide your kiddos into the world of French patisserie!

*Madeleines; Chocolate Soufflé; Pâte à Choux Swans.*

## KIDS COOK: ASIAN INSPIRATION

Manfred Krug

**SP** THURSDAY, MARCH 25, 10 AM – 12:30 PM, \$65  
PARTICIPATION

There is nothing like homemade Asian food. It's fresh, bright and light for any meal. And now we are ready for kids to take over the kitchen as they learn culinary techniques to nail a sublime Asian-inspired menu.

*Sizzling Pork Lettuce Wraps; Veggie Fresh Spring Rolls; Fried Rice.*



# We're committed to preventing the spread of COVID.

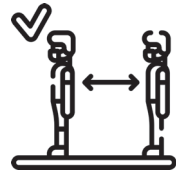
All class participants are expected to:

- Wear a mask (except while seated and eating or drinking)
- 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/](http://Cooksofcrocushill.com/faq-classes/)

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



## March Crop Shares are ready to order!

**March is filled with new crop shares.**  
That's meats, pasties, butter and more!

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.

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.

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

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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.