



# 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.

### THE ART OF FRENCH BAKING

Randi Madden

**SW** SATURDAY, SEPTEMBER 11, 10 AM – NOON, \$85

#### PARTICIPATION

Simplicity can be deceptive. For example, take *pâte sucrée*, a French pastry crust that's made with only flour, salt, sugar, egg and butter. But oh, what a magical combination those five ingredients can create. Find out how to make the best dough and use it for sweet or savory pastries that will elevate your baking to a new level.

*Rosemary Sables; Crusty Fruit Hand Pies; Lime Curd Tartlets.*

### LATE SUMMER GARDEN BAKING

Aleah Vinick

**SP** SATURDAY, SEPTEMBER 11, 10 AM – NOON, \$80

#### DEMONSTRATION

Waste not, want not, and watch Chef Aleah use up all the late harvest fruits and vegetables in the most delicious way. There is no such thing as too many zucchinis or berries for this class!

*Double Berry Tart; Savory, Crusty Zucchini Pizza; Spanakopita.*

### FRESH FRUIT TARTS

Aleah Vinick

**VIRTUAL** THURSDAY, SEPTEMBER 16, 10 – 11:30 AM, \$50

#### PARTICIPATION

A cool fall night, fresh fall fruit on the counter, time to whip up a fruit tart! Join us for some virtual fruit tart fun as Chef Aleah walks you through creating the perfect tart with seasonal ingredients. Yum!

*Fruit Tart.*

### PLEASE PASS THE MUFFINS

Rachel Brumitt

**MPLS** THURSDAY, SEPTEMBER 16, 6 – 8 PM, \$85

#### PARTICIPATION

We all love the sweet comfort of a good muffin, but these handy little quick breads have a savory side too! Chef Rachel will share three flavorful recipes for savory muffins fit for breakfast, lunch or dinner sides. The recipes feature whole-grain flours, herbs and vegetables that will mix up your muffin game in a jiffy!

*Squash, Feta, Rosemary and Olive Muffins; Nutty Buckwheat Seed Muffins; Pepperjack and Chive Cornmeal Muffins.*

### MACARON WORKSHOP

Amy Kovacs

**SP** SATURDAY, SEPTEMBER 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; Chocolate Crunch; Salted Caramel.*

### ALL BOW TO THE KOUIGN AMANN

Randi Madden

**SP** SUNDAY, SEPTEMBER 19, 10 AM – 2 PM, \$120

#### PARTICIPATION

Get ready for the best in laminated dough applications — the Kouign Amann. Delicious croissant dough layered with a bit more butter and cinnamon sugar, folded into a muffin cup and voilà! Learn all the tips and tricks in this real-deal four-hour pastry class. Chef Randi will have prepared your dough in advance and you will get down to business getting your hands dirty. Register soon; seats are limited.

*Kouign Amann.*

### HEAVEN IN YOUR HANDS

Sheryl Grover

**SW** WEDNESDAY, SEPTEMBER 22, 6 – 8 PM, \$85

#### PARTICIPATION

Hand Pies, empanadas, pasties and the like are what we're talking about, people. In this delicious class, you will get into rolling, filling, pinching and baking. Join Chef Sheryl and learn to create mouthwatering hand pies and how to make them to enjoy again and again in your own kitchen. Yum!

*Jamaican Beef; Greek Spanakopita; Mixed Berry Hand Pies.*

### KNEAD A DOUGHNUT?

Juliette Lelechuk

**SW** SUNDAY, SEPTEMBER 26, NOON – 2 PM, \$85

As much as other pastries attempt to displace it, the doughnut always seems to keep its place as the pinnacle of treat excellence. And for good reason: What other snack offers such creativity, inspiring childlike wonder? Come and play, as Chef Juliette leads you through a hands-on class that showcases new doughnut creations that you can easily make at home.

*Apple Fritters; Raised Glazed; Cherry Compote-Filled Brioche Doughnuts.*



**Thanks Minnesota,  
We love you too.**

**2021 Best of MN  
Star Tribune Winner**

Three time winner

Gold: Cooking and Kitchen Store + Adult Classes

Bronze: Where to Find a Gift

## 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: SLICE IT RIGHT Manfred Krug

SW FRIDAY, SEPTEMBER 3, 6 - 8 PM, \$90

Fresh Herb and Vegetable Summer Rolls; Chicken Skewers with Spicy Peanut Dipping Sauce; Ginger-Mango Compote over Vanilla Ice Cream.

### NIGHT OUT IN NORTH LOOP: STREET FOOD Tracy Figueroa

MPLS SATURDAY, SEPTEMBER 4, 6 - 8 PM, \$90

Etoles (Mexican street corn); Dominican Chimichurri Burgers; French Crêpes with Strawberries Whipped Cream.

### DATE NIGHT IN STILLWATER: EXQUISITE JAPANESE Tammy Haas

SW FRIDAY, SEPTEMBER 10, 6 - 8 PM, \$90

Pork Shumai (steamed pork dumplings); Chicken Katsu and Steamed Rice; Stir-Fried Vegetables.

### GRAND NIGHT OUT: EFFORTLESS ELEGANCE Sheryl Grover

SP FRIDAY, SEPTEMBER 10, 6 - 8 PM, \$90

Citrus and Avocado Salad; Herbed Pork Tenderloin with Sherry Cream; Yukon Gold Potato Stacks.

### NIGHT OUT IN NORTH LOOP: PROVENÇAL GETAWAY

Van Keszler

MPLS FRIDAY, SEPTEMBER 10, 6 - 8 PM, \$90

Tapenade and Caramelized Onion Tart; Niçoise Salad; Lavender Crème Brûlée.

### DATE NIGHT IN STILLWATER: PIZZA FEVER Randi Madden

SW SATURDAY, SEPTEMBER 11, 5 - 7 PM, \$90

Spring Green Salad with Caramelized Pecans; Mini Pork Meatball Pizza; Vegetable Pizza Bianca; Dark Brown Sugar Chocolate Chip Cookies.

### NIGHT OUT IN NORTH LOOP: TURKISH DELIGHT Lorelei McInerny

MPLS SATURDAY, SEPTEMBER 11, 6 - 8 PM, \$90

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

### GRAND NIGHT OUT: STIR-FRY IT Tammy Haas

SP SATURDAY, SEPTEMBER 11, 6 - 8 PM, \$90

Moo Shu Pork; Vegetable Fried Rice; Kung Pao Chicken.

### GRAND NIGHT OUT: AUTUMNAL RISOTTO DINNER Shelagh Mullen

SP FRIDAY, SEPTEMBER 17, 6 - 8 PM, \$90

Risotto with Dried Porcini, Peas and Spinach; Roasted Chicken Breast with Lemon and Fresh Thyme; Pistachio Almond Cake with Lemon Drizzle.

### DATE NIGHT IN STILLWATER: THAI TIME Tammy Haas

SW FRIDAY, SEPTEMBER 17, 6 - 8 PM, \$90

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

### NIGHT OUT IN NORTH LOOP: TACO TANGO Zoë Moskowitz

MPLS SATURDAY, SEPTEMBER 18, 6 - 8 PM, \$90

Pico de Gallo and Chips; Grilled Fish Tacos with Slaw; Key Lime Pie Shooters.

### DATE NIGHT IN STILLWATER: MODERN BAVARIAN TASTES Manfred Krug

SW SATURDAY, SEPTEMBER 18, 5 - 7 PM, \$90

Roasted Parsnip Salad with Blue Cheese, Hazelnuts and Wheat Beer Vinaigrette; Crispy Sauerkraut Fritters; Sautéed Salmon with Horseradish, Pickled Beets and Potatoes.

### NIGHT OUT NORTH LOOP: VEGAN! VEGAN! Rachel Brumitt

MPLS FRIDAY, SEPTEMBER 24, 6 - 8 PM, \$90

Creamy Artichoke Spinach Dip with Baguette; Tempeh Bolognese with Pasta and Cashew Parmesan; Vegan Lemon Curd with Pistachio.

### GRAND NIGHT OUT: AUTUNNO ITALIANO Manfred Krug

SP FRIDAY, SEPTEMBER 24, 6 - 8 PM, \$90

Butternut Squash Gnocchi with Maple Cream Sauce; Parmesan Pear Salad; Sicilian Cannoli.

### DATE NIGHT IN STILLWATER: OKTOBERFEST THE BEST!

Tammy Haas

SW FRIDAY, SEPTEMBER 24, 6 - 8 PM, \$90

Beer-Battered Onion Rings with Honey-Mustard Dipping Sauce; Oktoberfest Stew (sausage, potatoes, caramelized onions, cabbage, beer, caraway); Honey-Rye Beer Bread.

### GRAND NIGHT OUT: TUSCAN HARVEST FEAST Juliette Lelechuk

SP SATURDAY, SEPTEMBER 25, 6 - 8 PM, \$90

Ribollita (vegetable and bread soup); Pappardelle con Ragù Bianco Toscano (pasta with Tuscan sausage ragù); Schiacciata con l'Uva (sweet grape focaccia).

### DATE NIGHT IN STILLWATER: CHINESE TAKEOUT xChef

SW SATURDAY, SEPTEMBER 11, 5 - 7 PM, \$90

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

## 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.

### AUTUMN GRAIN BOWLS Juliette Lelechuk

MPLS THURSDAY, SEPTEMBER 30, 6 - 8 PM, \$85

Bowls of deliciousness have been on trend for, um, well, a century, but are enjoying the spotlight in modern cuisine at the moment. In this bowl-centric class, you'll discover how grains change the makeup of our favorite fall flavors. Join us for a hearty and flavor forward class designed to fill you up with the good stuff. Sure to add a new fall favorite recipe to your book.

Farro with Delicata Squash, Pickled Apple and Radicchio; Bulgur with Lamb Meatballs, Marinated Carrot and Citrus Yogurt; Quinoa with Peruvian Spiced Chicken, Creamy Cilantro Sauce and Crunchy Corn.

## 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.

### PIZZA WORKSHOP Antonio Cecconi

SP TUESDAY, SEPTEMBER 7, 6 - 8 PM, \$85

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.

### PAELLA

Matthew Green

MPLS FRIDAY, SEPTEMBER 17, 6 - 8 PM, \$85

Although paella is a traditional Spanish dish, it's gone global for a reason: it's amazing. You can vary ingredients to emphasize seafood, vegetables or chorizo. And of course, serving some tapas alongside just heightens the fantastic flavors.

Paella; Frisée Salad with Garlic Citrus Vinaigrette; Semolina Citrus Cake.

### HANDS-ON PASTA

Antonio Cecconi

SW WEDNESDAY, SEPTEMBER 29, 6 - 10 AM, \$85

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; Tortellini with Mushroom Brandy Sauce; Baked Cannelloni.

## 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.

### INSTANT PRESSURE

Tammy Haas

**SP** TUESDAY, SEPTEMBER 14, 6 - 8 PM, \$20

#### DEMONSTRATION

Whether it's stovetop or electric, pressure cooking has reached a new all-time high in popularity. It's healthy, fast and flavorful. Discover the versatility, ease and the remarkable results you get from cooking with both stovetop and electric pressure cookers. No pressure ... this class sells out fast!

*Indian Butter Chicken; Lemon Herb Risotto; Carnitas Tacos.*

### EGG-CELLENT EGGS

Ranelle Kirchner

**SW** SATURDAY, SEPTEMBER 18, 10 AM - NOON, \$85

We have been waiting awhile for an egg-centric class like this. The class will be separated into groups to make a few eggs-traordinary recipes with the guidance of our own egg-centric Chef Ranelle. We anticipate this will be an egg-ceptional class for all levels of cooking, so you better get cracking if you want to have a seat in this class. And just like that the egg puns are over, easy!

*Eggs Benedict; Deviled Eggs; Scrambled Eggs Two Ways; Omelet Two Ways; Diner-Style vs. Fancy Pants.*

### TARTINE ON THE TABLE

Zoë Moskowitz

**MPLS** THURSDAY, SEPTEMBER 23, 6 - 8 PM, \$85

It's as simple as an open-faced sammie, or is it? In this class, you'll learn the ins and outs of creating a perfect tartine worthy of snack, lunch or dinner fare. The French make elegance look simple and this little gem is no exception. Learn what really makes the best Tartine combinations and try your hand at creating the "little black dress" of the French food world. No combination is too much for the tartines. Oui!

*Savory Tartine with Chèvre and Pear; Vegan Tartine with Swiss Chard and White Beans; Sweet Tartine with Ricotta and Blueberries*

## PROFESSIONAL APPROACH TO THE BASICS

Tracy Figueroa

**SP** SATURDAY, SEPTEMBER 25, 9 AM - 3 PM, \$425

One of our most popular courses ever! Learn the basics of modern techniques from an accomplished chef, then jump in the kitchen to apply them to classic recipes. Gain a wealth of hands-on experience and take home ideas for dozens of repeatable and eminently eatable dishes. This two-day workshop is ideal for the beginner or intermediate cook who wants to build a strong foundation for lifelong culinary adventures.

This class meets for two days, six hours each day with a 30-minute break each day. Saturday, September 25, and Sunday, September 26, from 9 AM to 3:30 PM.

*Day 1: Chicken Stock; Vegetable Stock; Knife Skills; Omelet; Poached Eggs; Hollandaise Sauce; Citrus Vinaigrette; Halibut with Beurre Blanc; Coq au Vin; Glazed Carrots; Green Beans.*

*Day 2: Crêpes; Biscuits; Pie Dough; Caramelized Onion Galette; Shrimp Bisque; Carbonnade à la Flamande; Salmon en Papillote; Veloute Sauce; Roasted Chicken; Stuffed Pork Loin; Sauce Suprême; Rice Pilaf.*

### BEAUTIFUL BRUNCH

Sheryl Crover

**SW** SATURDAY, SEPTEMBER 25, 10 AM - NOON, \$80

Breakfast is great, but brunch is better! "Brunch," perhaps the most well-known portmanteau word, lets us blur the line between morning errands and afternoon fun.

*Chorizo and Corn Frittata; Sweet Potato Hash; Caramelized Autumn Fruits.*

## 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.

### WHISKEY, TANGO, FALL TROT

Matthew Green, Matt Carson

**MPLS** SUNDAY, SEPTEMBER 26, 6 - 8 PM, \$100

#### DEMONSTRATION

We all covet favorite fall dishes. Hearty stews, warm soups, maple flavors abound and root veggies resurface, to name a few. Another fall favorite? Whiskey! In this fresh take on autumnal cooking, we will add whiskey pairing to make it a complete roasty, toasty dinner experience. Join us!

*Honeyed Goat Cheese and Chives Crostini; Wild Rice and Italian Sausage Stuffed Squash; Pecan Pie Squares. Flight of Whiskey.*

### GIRLS' NIGHT OUT: MEDITERRANEAN MEAL

Shelagh Mullen

**SP** WEDNESDAY, SEPTEMBER 29, 6 - 8 PM, \$90

Going on a night out with your girls and looking to celebrate the bonds of sisterhood? Try something a little different this fall and join us for this master class in all things Mediterranean. The ladies will thank you!

*M'Hamsa Couscous with Herbs; Dolmades and Tomato Olive Tapenade; Preserved Lemon Chicken; Mint-Lemon Cocktail.*

## 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.

### JAMAICAN BBQ

Van Keszler

**SP** FRIDAY, SEPTEMBER 3, 6 - 8 PM, \$85

Come taste a variety of vibrant Caribbean flavors in this island-inspired class. It's chock-full of dishes that'll take you straight to Jamaica, mon!

*Grilled Pork Tenderloin with Pineapple, Jalapeño and Lime Sauce; Caribbean Beans and Rice; Rum Chocolate Pudding Cakes.*

### COZY COOKING

Ranelle Kirchner

**SW** SUNDAY, SEPTEMBER 19, 3 - 5 PM, \$85

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 Stillwater 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 Citrus Vinaigrette and Toasted Hazelnuts; Quick Rogoût with Fresh Linguini; Red Wine-Poached Pears with Vanilla Crème Anglaise.*



## Come join our growing team!

We are looking for more team members to add to our crew. If you know your way around a kitchen, a retail store or a bakery AND you understand the importance of hospitality, we would love to have a chat. Working as a team member allows great perks: 30% discount on retail products, free cooking classes, loads of incentive opportunities, and more. Full- and part-time positions available. Check out current openings and apply in-store or on our website.



## It's big Bundt world

**Nordic Ware Bundts.**  
Let's get baking ... with Bundts!

KEY	<span style="background-color: red; color: white; padding: 2px;">SP</span> <b>CLASS IN ST. PAUL</b>
	<span style="background-color: gray; color: white; padding: 2px;">SW</span> <b>CLASS IN STILLWATER</b>
	<span style="background-color: gray; color: white; padding: 2px;">MPLS</span> <b>CLASS IN MINNEAPOLIS (NORTH LOOP)</b>
	<span style="background-color: green; color: white; padding: 2px;">VIRTUAL</span> <b>CLASS AT HOME</b>

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.