



cooks

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.

FALL BAKING

Amy Kovacs

SP SATURDAY, OCTOBER 2, 10 AM - 12:30 PM, \$95

PARTICIPATION

As the weather cools, prep your oven for some superb fall favorites. In this hands-on class, Chef Amy will guide you through the creation of a variety of hearty, seasonal baked goods that are perfect to make at home with endless variations. Warm up your oven!

Cider Doughnut Cake; Honey Pecan Shortbread; Salted Caramel Pumpkin Cake with Honey Pepita Brittle.

THE ART OF FRENCH BAKING

Randi Madden

SW SUNDAY, OCTOBER 3, NOON - 2:30 PM, \$95

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.

ART OF BAKING FOCACCIA

Tammy Haas

SP SATURDAY, OCTOBER 16, 10 AM - 12:30 PM, \$95

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.

BRIOCHE FOR BEGINNERS

Randi Madden

SP SUNDAY, OCTOBER 17, 10 AM - 1 PM, \$95

PARTICIPATION

What's better than homemade bread? Brioche bread! One of the most versatile baked goods. Join Chef Randi in the kitchen as she helps you make all your bread dreams come true. Sandwiches, toasts, buttered or pull-aparts this bread does it all. Sign up soon.

Brioche.

MACARON WORKSHOP

Amy Kovacs

SP WEDNESDAY, OCTOBER 20, 6 - 8:30 PM, \$95

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.

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: INDIAN FOR BEGINNERS

Tammy Haas

SP FRIDAY, OCTOBER 1, 6 - 8:30 PM, \$100

PARTICIPATION

Curried Chicken with Basmati Rice; Aloo Gobi (potatoes and cauliflower); Naan Bread.

DATE NIGHT IN STILLWATER:

THAI ME TO THE MOON

Manfred Krug

SW FRIDAY, OCTOBER 1, 6 - 8:30 PM, \$100

PARTICIPATION

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

DATE NIGHT IN STILLWATER: TAPAS

Zoë Moskowicz

SW SATURDAY, OCTOBER 2, 5 - 7:30 PM, \$100

PARTICIPATION

Tomato and Roasted Red Pepper Salad; Chicken Skewers with Smoky Aioli; Miguelitos.

NIGHT OUT IN NORTH LOOP: PIZZA FEVER

Randi Madden

MPLS FRIDAY, OCTOBER 8, 6 - 8:30 PM, \$100

PARTICIPATION

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

DATE NIGHT IN STILLWATER: CASUAL ITALIAN

Sheryl Grover

SW FRIDAY, OCTOBER 8, 6 - 8:30 PM, \$100

PARTICIPATION

Quick Giardiniera; White Bean and Broccoli Rabe Crostini; Tastasal (spicy pork risotto).

NIGHT OUT IN NORTH LOOP: DELIGHTFUL DISHES

Zoë Moskowicz

MPLS SATURDAY, OCTOBER 9, 6 - 8:30 PM, \$100

PARTICIPATION

Pear Arugula Salad; Braised Celery with Onion, Pancetta, and Tomatoes; Gnocchi Alla Bava (potato gnocchi with fontina cheese sauce).

DATE NIGHT IN STILLWATER:

NEW ORLEANS AT IT'S BEST

Suzanne Schilling

SW SATURDAY, OCTOBER 9, 5 - 7:30 PM, \$100

PARTICIPATION

Autumn Salad with Apples, Comte Cheese and Hazelnuts; Pan-Roasted Chicken Breast with Dried Cherries and Pinot Noir Sauce; Best-Ever Almond Cookies.

DATE NIGHT IN STILLWATER: SWEATER WEATHER

Patrick O'Hare

SW FRIDAY, OCTOBER 15, 6 - 8:30 PM, \$100

PARTICIPATION

Balsamic Roasted Vegetables; Mushroom-Stuffed Pork Loin with Whiskey Pan Sauce; Cinnamon-Apple Hand Pies.

GRAND NIGHT OUT: GREEK FEAST

Tammy Haas

SP FRIDAY, OCTOBER 15, 6 - 8:30 PM, \$100

PARTICIPATION

Chicken Souvlaki with Fresh Pita; Greek Salad; Honeyed Yogurt Panna Cotta.

Small + Mighty Tailgating Grill

Kamado Joe Jr.

\$399.00

Order yours in store.

DATE NIGHT IN STILLWATER: EXQUISITE JAPANESE

Zoë Moskowitz

SW SATURDAY, OCTOBER 16, 5 – 7:30 PM, \$100

PARTICIPATION

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

DATE NIGHT IN STILLWATER: ITALIAN DINNER PARTY

Tammy Haas

SW FRIDAY, OCTOBER 22, 6 – 8:30 PM, \$100

PARTICIPATION

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

GRAND NIGHT OUT: ALPINE CUISINE

Juliette Lelchuk

SP FRIDAY, OCTOBER 22, 6 – 8:30 PM, \$100

PARTICIPATION

Candèri al Brodo (bread dumpling soup); Polenta con Funghi e Formaggio (polenta with mushrooms and cheese); Apfelstrudel (apple strudel).

DATE NIGHT IN STILLWATER: BASQUE BEST

Suzanne Schilling

SW SATURDAY, OCTOBER 23, 5 – 7:30 PM, \$100

PARTICIPATION

Spanish Vegetable Salad with Herby Vinaigrette; Chorizo-Potato Stew; Dulce de Leche Custard with Almonds.

GRAND NIGHT OUT: ITALIANO

Patrick O'Hare

SP FRIDAY, OCTOBER 29, 6 – 8:30 PM, \$100

PARTICIPATION

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

DATE NIGHT IN STILLWATER: FALL DINNER

Manfred Krug

SW FRIDAY, OCTOBER 29, 6 – 8:30 PM, \$100

PARTICIPATION

Crunchy Brussels Sprout Salad with Maple-Mustard Vinaigrette; Creamy Roasted Squash over Fresh Pasta with Gorgonzola; Apple-Cranberry Galettes with Cinnamon Whipped Cream.

NIGHT OUT IN NORTH LOOP: DUMPLING PARTY

Van Keszler

MPLS FRIDAY, OCTOBER 29, 6 – 8:30 PM, \$100

PARTICIPATION

Pork and Cabbage Pot Stickers; Beef Empanadas; Apple Dumplings and Ice Cream.

DATE NIGHT IN STILLWATER: SPOOKY SUPPER

Tammy Haas

SW SATURDAY, OCTOBER 30, 5 – 7:30 PM, \$100

PARTICIPATION

Heart-Beet Salad with Citrus Vinaigrette; Squid Ink Pasta with Snails; Cereal Killer Cannoli.

GRAND NIGHT OUT: SPICE IS RIGHT

Shelagh Mullen

SP SATURDAY, OCTOBER 30, 6 – 8:30 PM, \$100

PARTICIPATION

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

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.

PAGING DR. GUT

Rachel Brumitt

MPLS THURSDAY, OCTOBER 7, 6 – 8 PM, \$85

DEMONSTRATION

Having a healthy gut can help manage or prevent obesity, diabetes, heart disease and even autoimmune diseases, not to mention overall tummy pains. In this informative, demonstration-style class, join Chef Rachel as she takes you on a journey to understanding how delicious probiotic and prebiotic foods are key to maintaining a happy, healthy gut.

Overnight Oats with Cinnamon Stewed Apples; Baby Greens with Creamy Lemon-Chive Yogurt Dressing, Radish, and Pumpkin Seeds; Wild Rice Harvest Salad with Horseradish and Fermented Beets; Kefir Peach Ginger Smoothie.

LOW SODIUM, HIGH FLAVORS

Rachel Brumitt

MPLS THURSDAY, OCTOBER 21, 6 – 8 PM, \$85

DEMONSTRATION

The benefits of a low-sodium diet have been well established, but our taste buds can often disagree. Join Chef Rachel to create a delicious, nutrient dense dish that will satisfy those buds. Learn how use of spices, flavorful oils, acids and cooking techniques to add a punch without salt.

Seared Mushroom and Onion Crostini with Fresh Dill; Baby Greens, Red Onion, and Apple with Three Herb Vinaigrette and Toasted Walnuts; Spice-Rubbed Tofu with Lemon Wedge and Roasted Sweet Potato.

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.

MEDITERRANEAN MANIA

Van Keszler

MPLS FRIDAY, OCTOBER 1, 6 – 8:30 PM, \$95

PARTICIPATION

Join Chef Van to prepare a multicourse meal featuring the fabulous flavors of the Mediterranean. Using that region's spice blends, sumptuous honeys and olive oils, this class has recipes to prove it! Then sit down and enjoy the feast.

Baked Falafel and Fresh Pita; Greek Salad; Baklava.

CLASSIC FRENCH FARE

Ranelle Kirchner

SP SATURDAY, OCTOBER 2, 6 – 8 PM, \$85

DEMONSTRATION

As the leaves begin to fall, Parisians cozy down with the warmth of these classic dishes that reflect the foods and herbs of French cuisine. This class will take us there for a stylish evening.

French Lentil Salad with Walnuts and Chèvre; Steak Diane; Île Flottante with Fresh Raspberries.

STREET FOOD

Tracy Figueroa

SP SATURDAY, OCTOBER 9, 6 – 8:30 PM, \$95

PARTICIPATION

Part of the thrill of traveling is the street food vendors — making every trip into a culinary adventure. Come globetrotting with Chef Tracy as she shows you how to bring the best of world street food into your kitchen.

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

TACOS À LA FRANÇAISE

Lorelei McInerney

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

PARTICIPATION

What the heck is a French taco? The most delicious food you have never heard of. Boasting foundational techniques and skills such as béchamel sauce, sautéing, frying, grilling ... phew! Join Chef Lorelei in the virtual French kitchen to help perfect your skills and enjoy seriously delicious food.

Grilled Chicken French-Style Taco.

PAELLA

Matthew Green

SP FRIDAY, OCTOBER 8, 6 – 8:30 PM, \$95

PARTICIPATION

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.

CROATIA IN THE KITCHEN

Sheryl Grover

SW THURSDAY, OCTOBER 7, 6 – 8:30 PM, \$95

PARTICIPATION

In this globe-trotting tasty class, you will take a culinary trip along the Croatian coast and through the countryside. Uniquely its own, Croatian cuisine is an eclectic mix of earthy goodness and ocean riches. Chef Sheryl guides you through a flavor vacation without leaving the country!

Tapenade (made with olives and anchovies) on Garlic Crostini; Eggplant, Zucchini and Tomato Bake with Goat Cheese and Herbs; Fig Cakes.

SIMPLE FRENCH FARE

Shelagh Mullen

SP SUNDAY, OCTOBER 10, 4 – 6:30 PM, \$95

PARTICIPATION

Let's do French! We've put together a French-inspired cooking class that is designed to dazzle and simple to boot! Chef Shelagh has created the perfect menu to test all your culinary chops. Sign up soon — this one will fill quickly.

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

POT STICKER TIME

Matthew Green

MPLS FRIDAY, OCTOBER 15, 6 – 8:30 PM, \$95

PARTICIPATION

Ding! Learn how this favorite takeout item can become an at-home favorite. Easy and delicious! Our own pot sticker professor, Chef Matt, teaches you the ins and outs of making delectable pot stickers.

Crisp Green Salad with Ginger-Miso Dressing; Pork Pot Stickers with Soy Dipping Sauce; Matcha White Chocolate Mousse.

PIZZA WORKSHOP

Antonio Ceconi

MPLS TUESDAY, OCTOBER 19, 6 – 8:30 PM, \$95

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.

AUTUMN FEAST

Randi Madden

MPLS SATURDAY, OCTOBER 23, 6 – 8:30 PM, \$95

PARTICIPATION

Of course we love summer and all its farmers market finds. But wow, do we ever relish putting the salads away and getting ready for those rich autumn flavors. Poached, roasted, spiced and melted, our fall favorites get us positively swoony for cold weather. Grab a friend, family member or sweetheart and join Chef Randi in a class that celebrates the best of the season.

Poached Pears over Field Greens with Blue Cheese, Spicy Pecans and Balsamic Vinaigrette; Roasted Chicken with Preserved Lemons, Herbs and Citrus; Parsnip Gratin.

HANDS-ON PASTA

Antonio Ceccoli

SP TUESDAY, OCTOBER 26, 6 – 8:30 PM, \$95

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; Tortellini with Mushroom Brandy Sauce; Baked Cannelloni.

GNOCCHI? NO PROBLEM!

Juliette Lelchuk

MPLS THURSDAY, OCTOBER 28, 6 – 8:30 PM, \$95

PARTICIPATION

Who doesn't love gnocchi? If you've ever wanted to make gnocchi yourself, but aren't quite sure where to begin, this foundation course is just for you. Join us for a crash course in how to make this tasty versatile Italian classic.

Gnudi with Pesto and Tomatoes; Classic Potato Gnocchi with Pork Ragù; Sweet Potato Gnocchi with Browned Butter Sage Sauce.

PUMPKIN FEVER

Juliette Lelchuk

MPLS SATURDAY, OCTOBER 30, 6 – 8:30 PM, \$95

PARTICIPATION

Chilly autumn days have arrived and so has comfort food! Join us for a gluten-free, all-pumpkin cuisine with Chef Juliette. Bring out the fall flavors in this seasonal cooking class.

Thai Pumpkin Curry; Pumpkin and Gruyère Tart with Sorghum Crust; Chawanmushi (steamed Japanese custard) with Mushroom and Crab.

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

Tracy Figueroa

SP SATURDAY, OCTOBER 9, 10 – 11:30 AM, \$70

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 Tracy, will take you through every aspect of knife use and care.

SWEET MOTHER OF SAUCES

Matthew Green

SP TUESDAY, OCTOBER 19, 6 – 8:30 PM, \$95

PARTICIPATION

Master the art of sauce making in this hands-on-class. You will start by learning about the roots of any good sauce, or just gravy. And you'll end with knowledge of how to create sauces on your own at home, along with samples of the good stuff. Go gravy!

Cheesy Mac and Cheese; Sautéed Chicken with White Wine Beurre Blanc; Crème Anglaise and Berries with Pound Cake Croutons.

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!

LITTLES IN THE KITCHEN: BRUNCH

Aleah Vinick

SP SUNDAY, OCTOBER 10, 10 – 11:30 AM, \$45

PARTICIPATION

Hey, kids! Bring your favorite grown-up and learn how to make brunch for the bunch back home. Turn this late morning meal on its head with these soon-to-be classics. They are guaranteed to put a smile on your face and make brunch better than it already is.

Strawberry Salad; Green Eggs and Ham'wich; Raspberry Pop-tart.

KIDS COOK: PASTA!

Zoë Moskowitz

SW THURSDAY, OCTOBER 21, 10 AM – 12:30 PM, \$70

PARTICIPATION

Let's face it: kids often think of pasta as a food group. From toddler to college student, pasta has become an all-American staple. But it doesn't have to be a processed, flavorless choice. In this hands-on class, our chef teaches kids to make their own pasta dough, so they can discover how delicious their favorite food group can be.

Fettuccine; Red Sauce with Meatballs; Italian Salad.

KIDS COOK: HALLOWEEN TRICKS AND TREATS

Ranelle Kirchner

SP SATURDAY, OCTOBER 30, 1 – 3:30 PM, \$70

PARTICIPATION

There is nothing scarier than boring Halloween food. No risk of that with this fantastic class, geared toward bringing out plenty of creativity and fun for your kiddos. From delicious ingredients to Halloween-themed decorating, this is a morning of all treats, with plenty of cooking tricks.

Bat Wings (teriyaki chicken wings); Eyeball Tacos; Ghostly Brownies.

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.

WILLKOMMEN, TATTERSALL — PROST!

Lorelei McInerny, Blaine Young

SP SATURDAY, OCTOBER 16, 6 – 8:30 PM, \$125

DEMONSTRATION

Tattersall is back and they have been busy getting ready to take on German-inspired cocktails. While being paired with Chef Lorelei's Germanic menu will transport you right to Germany. Hearty meals with perfect cocktails, what's better? Oh, it's right next door. No passport needed! Auf Wiedersehen.

Soft Pretzels with Mustard and Pickles; Bratwurst with Apples, Fennel, and Sauerkraut; Apfelkuchen (German apple cake).

SCOTCH AND STEAK

Van Keszler, John Seal

SP SATURDAY, OCTOBER 23, 6 – 8:30 PM, \$125

DEMONSTRATION

It's back! Scotch and steak is a customer fave and one of ours too! Join Chef Van in this demonstration cooking class and enjoy a round or two of Scotch perfectly paired with a juicy steak. Raise a glass to celebrate the return of Scotch and Steak. Cheers!

Candied Walnut, Pear and Goat Cheese Bruschetta; Marinated Grilled Flank Steak with au Gratin Potatoes and Brussels Sprouts; Classic Apple Crisp.

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.

FABULOUS FALL FLAVORS

Van Keszler

MPLS SATURDAY, OCTOBER 16, 6 – 8:30 PM, \$95

PARTICIPATION

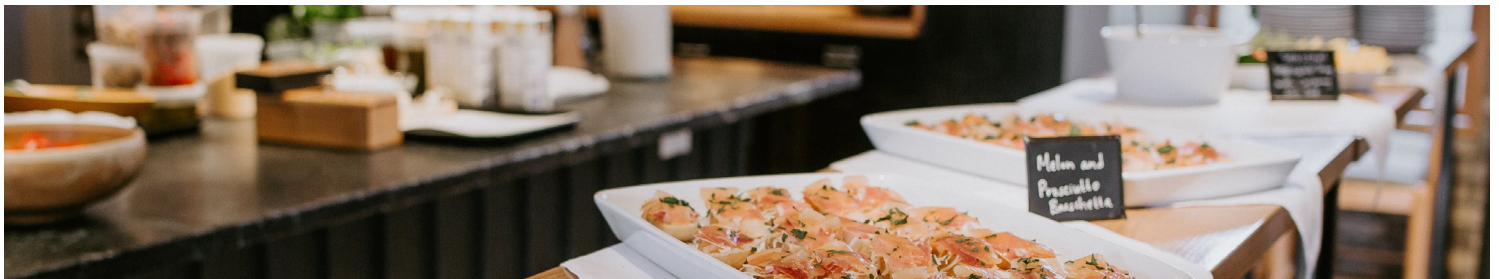
Sweater weather and the cooking is inspired! It's that cozy time of year when our cravings are calling to sage, brown butter and apples, to name a few. Join us for a culinary fall flavor tour and explore why these eternal favorites are so wonderful. Don't wait for the leaves to fall, sign up soon!

Crispy Broccoli and Housemade Ricotta Crostini with Spicy Honey; Gnocchi with Browned Butter and Sage; Apple-Stuffed Pork Loin with Cider Sauce.



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.



Private Events for all occasions

Business, Friends, Family — We'll host them all!

Join us in our kitchen or virtually in yours.



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.

A \$10 universal hospitality charge in support of providing a living wage for all team members, creating a professionalized pay scale and our commitment to operating a sustainable business is included in pricing for all cooking classes.

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REGISTER ONLINE // 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.