



# cooks

[cooksofcrocushill.com](http://cooksofcrocushill.com)

## Guest Chef

Cooks has been hosting world-renowned chefs in the Twin Cities for more than 30 years. Luminaries such as Marcus Samuelsson, Thomas Keller and Sean Brock — not to mention local all-stars like Gavin Kaysen, Paul Berglund and Ann Kim!

### CHERYL DAY VISITS COOKS

Cheryl Day

**VIRTUAL THURSDAY, JANUARY 13, 6 - 7:30 PM, \$80**

#### DEMONSTRATION

Can we talk about Cheryl Day? Not only is she a James Beard Award-nominated baker and bestselling cookbook author, she is also simply a joy to be around. She and her husband Griff (a Gopher State native!) first visited Cooks on their book tour for *The Back in the Day Bakery Cookbook*. Our copies of that book are now flour-coated, dog-eared, and well-loved. Now Cheryl is back with her first-ever solo cookbook, *Cheryl Day's Treasury of Southern Baking*, and it's a showstopper. A definitive exploration of Southern baking, the book is a guide to 200 sweet and savory recipes leavened with Cheryl's friendly guidance and family stories. You'll find muffins and scones, brownies and bars, cookies and pies, three separate chapters on cake, and more. In a word (OK, two), it's fabulous!

Join us for a memorable virtual experience where you can meet Cheryl, have a chat and bake right along with her. She will be showing us her famous Flaky Butter Biscuits and Scallion Cheddar Cathead Biscuits. Each registration will include a copy of her book. Do not delay. This will make you happy. We're happy just thinking about it!

Please Note: All books will ship via UPS beginning the week of January 3, 2022. A tracking number will be sent to you. Login credentials will be emailed 1 WEEK BEFORE CLASS. Please ensure shipping and email addresses are correct.

*Flaky Butter Biscuits; Scallion Cheddar Cathead Biscuits.*

### SNOWY CABIN COOKBOOK

Jen Stevenson, Marnie Hanel

**VIRTUAL THURSDAY, JANUARY 27, 6 - 7:30 PM, \$70**

#### PARTICIPATION

When we received our copy of *The Snowy Cabin Cookbook*, we were smitten. Jen Stevenson and Marnie Hanel have nailed it. We've pretty much decided that we're taking this book, selecting three things, stopping by the grocery store, buying ingredients and heading north. It doesn't even matter where the cabin is! This book is that good!

Join us and the authors as they take us through the book, the je ne sais quois of cabin cooking ... in your kitchen, on the perfect snowy Minnesota day. Trust us. You'll look forward to February when you have this book on your counter! This virtual class includes a copy of the book. So that you can cook along with Jen and Marnie, from your own kitchen.

Please Note: All books will ship via UPS beginning the week of January 10, 2022. A tracking number will be sent to you. Login credentials will be emailed 1 WEEK BEFORE CLASS. Please ensure shipping and email addresses are correct.

*Calvados Cocktail; Whiskey and Bitters Bar Mix; Foolproof Fondue; Apple-Cranberry Strudel.*

### CHRIS MCDADE VISITS COOKS

Chris McDade

**VIRTUAL THURSDAY, FEBRUARY 10, 6 - 7:30 PM, \$70**

#### PARTICIPATION

We've been in love with this book — *The Magic of Tinned Fish* — since it first popped across our desk. Mediterranean cultures have been exquisitely canning seafood for longer than most of us have been alive. Chris McDade has taken all of our curiosities and wrapped them into a tantalizing exploration of many of our favorite cuisines — Spanish, Italian and Moroccan, to name a few. Whether it's the star of the show or the critical flavor component of the perfect sauce, *The Magic of Tinned Fish* is the belle of the ball. Join Chris as he enlightens you on all the tasty possibilities of tinned fish. This virtual class experience includes a copy of Chris' book. So you can join him in preparing this meal in your kitchen.

This wonderful book will open many new culinary discoveries. Welcome!

Please Note: All books will ship via UPS beginning the week of January 10, 2022. A tracking number will be sent to you. Login credentials will be emailed 1 WEEK BEFORE CLASS. Please ensure shipping and email addresses are correct.

*Spaghetti Puttanesca.*

## 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.

### EASY BREADS

Aleah Vinick

**SP THURSDAY, JANUARY 6, 6 - 8:30 PM, \$95**

#### 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.*

### THE ART OF FRENCH BAKING

Randi Madden

**SW SATURDAY, JANUARY 8, 10 AM - 12:30 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.*

### MACARON WORKSHOP

Amy Kovacs

**SP TUESDAY, JANUARY 18, 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.*

**Everyone's favorite gift is one you pick!**

**Cooks Gift Card the perfect experience**

Available in store and online!

## CROISSANTS 101

Randi Madden

**MPLS** WEDNESDAY, JANUARY 19, 6 – 8:30 PM, \$95

### 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.*

## BAKING WANDERLUST

Randi Madden

**SP** SATURDAY, JANUARY 22, 10 AM – 12:30 PM, \$95

### PARTICIPATION

Wanna bake around the world? We've got the perfect class for your baking wanderlust. Our ovens are warm, and chef Randi is waiting to take your taste buds on a trip. Enjoy learning new tasty baked treats from around the globe.

*Conchas (Mexico); Drømmekage (Denmark); Loukoumades (Greece).*

## BAGUETTES 101

Amy Kovacs

**MPLS** WEDNESDAY, JANUARY 26, 6 – 8:30 PM, \$95

### PARTICIPATION

A freshly baked loaf is pretty glorious in itself, but a warm, soft, crunchy-crust baguette is simply magnifique. After getting your hands floury in this Minneapolis 101 session, you'll have baguette making in the bag.

*Traditional French Baguettes.*

## 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:

### THAI ME TO THE MOON

Manfred Krug

**SW** FRIDAY, JANUARY 7, 6 – 8:30 PM, \$100

### PARTICIPATION

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

## GRAND NIGHT OUT: GREEK FEAST

Tammy Haas

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

### PARTICIPATION

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

## DATE NIGHT IN STILLWATER: CLASSIC CUISINE

Sheryl Grover

**SW** SATURDAY, JANUARY 8, 5 – 7:30 PM, \$100

### PARTICIPATION

*Braised Chicken with Sage; Creamy Lemon Herb Orzo; Wine-Poached Pears and Cranberries.*

## GRAND NIGHT OUT: COZY COOKING

Patrick O'Hare

**SP** FRIDAY, JANUARY 14, 6 – 8:30 PM, \$100

### PARTICIPATION

*Bitter Greens Salad with Citrus Vinaigrette and Toasted Hazelnuts; Quick Lamb Ragout with Fresh Linguini; Red Wine-Poached Pears with Vanilla Crème Anglaise.*

## DATE NIGHT IN STILLWATER:

### EFFORTLESS ELEGANCE

Sheryl Grover

**SW** SATURDAY, JANUARY 15, 5 – 7:30 PM, \$100

### PARTICIPATION

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

## GRAND NIGHT OUT: INDIAN FOR BEGINNERS

Tammy Haas

**SP** SATURDAY, JANUARY 15, 6 – 8:30 PM, \$100

### PARTICIPATION

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

## NIGHT OUT IN NORTH LOOP:

### MEET ME IN MEXICO

Van Keszler

**MPLS** SATURDAY, JANUARY 15, 6 – 8:30 PM, \$100

### PARTICIPATION

*Frijoles Borrachos (beer pinto beans with cilantro and bacon); Fresh Pineapple Salsa; Red Chile-Braised Chicken; Cilantro Rice.*

## DATE NIGHT IN STILLWATER: TROPICAL ESCAPE

Manfred Krug

**SW** FRIDAY, JANUARY 21, 6 – 8:30 PM, \$100

### PARTICIPATION

*Mojito-Marinated Chicken; Cuban-Style Black Beans and Rice; Coconut and Mango Rice Pudding.*

## GRAND NIGHT OUT: SEAFOOD + RISOTTO

Shelagh Mullen

**SP** FRIDAY, JANUARY 21, 6 – 8:30 PM, \$100

### PARTICIPATION

*Shrimp and Risotto Dinner.*

## DATE NIGHT IN STILLWATER:

### ITALIAN DINNER PARTY

Tammy Haas

**SW** SATURDAY, JANUARY 22, 5 – 7:30 PM, \$100

### PARTICIPATION

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

## NIGHT OUT IN NORTH LOOP:

### LATIN-LOVIN' STREET FOOD

Zoë Moskowitz

**MPLS** SATURDAY, JANUARY 22, 6 – 8:30 PM, \$100

### PARTICIPATION

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

## NIGHT OUT IN NORTH LOOP:

### MEDITERRANEAN MANIA

Van Keszler

**MPLS** FRIDAY, JANUARY 28, 6 – 8:30 PM, \$100

### PARTICIPATION

*Baked Falafel and Fresh Pita; Greek Salad; Baklava.*

## DATE NIGHT IN STILLWATER:

### FRENCH FOUNDATIONS

Patrick O'Hare

**SW** FRIDAY, JANUARY 28, 6 – 8:30 PM, \$100

### PARTICIPATION

*Salad Greens and a Vinaigrette; Coq au Vin Mousseux; Chocolate Profiterole.*

## NIGHT OUT IN NORTH LOOP:

### G.F.D.P.! (GLUTEN-FREE DINNER PARTY!)

Ranelle Kirchner

**MPLS** SATURDAY, JANUARY 29, 6 – 8:30 PM, \$100

### PARTICIPATION

*Lamb Meatballs over Forbidden Rice topped with Pistachio Butter; Parsnip Soup with Pine Nuts; Raw Winter Squash with Brown Butter Sauce and a Fennel-Honey Granola.*

## DATE NIGHT IN STILLWATER: THAI TIME

Tammy Haas

**SW** SATURDAY, JANUARY 29, 5 – 7:30 PM, \$100

### PARTICIPATION

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

## MEATLESS MEALS

Juliette Leitchuk

**MPLS** THURSDAY, JANUARY 13, 6 – 8:30 PM, \$95

### PARTICIPATION

We're bringing back meatless Mondays for the new year. Learn all you can from vegan enthusiast Chef Juliette. Convert classic recipes to a new meat-free dish. The kitchen is ready — we're just waiting on you!

*Eggplant "Meatballs" with Marinara; Nachos with Veggie "Chorizo" and Cashew Queso; Carrot "Hot Dogs" Cone Island-Style with Mushroom Chili.*

## CLEAN OUT THE FRIDGE

Ranelle Kirchner

**SP** THURSDAY, JANUARY 20, 6 – 8:30 PM, \$95

### PARTICIPATION

Hate tossing out your unused foods? We do too. That's why Chef Ranelle created the perfect class to create delicious food out of "scraps." Get clever in the kitchen and let's start cleaning out that fridge!

*Oscar the Grouch Green Sauce on Clean Out the Fridge Pizza; Radish Dip; Brandy Stewed Fruit over a Crisp Pavlova.*

## MIDEAST VEGETARIAN FEAST

Zehorit Heilicher

**MPLS** TUESDAY, JANUARY 25, 6 – 8 PM, \$85

### DEMONSTRATION

Join us on a culinary trip to the Middle East with all the winter favorites of Chef Zehorit. She will create traditional recipes full of aromatics, regional ingredients and stories of her homeland. A feast not to be missed!

*Spice Roasted Butternut Squash with Pomegranate and Feta; Garbanzo Beans-Basmati Rice Pilaf; Roasted Eggplant in Tomato Sauce and Tahina.*

## VEGAN BRUNCH

Juliette Leitchuk

**SP** SUNDAY, JANUARY 30, 10 AM – 12:30 PM, \$95

### PARTICIPATION

Brunch is still on the calendar but let's give it a vegan twist. Enjoy a meat-free, dairy-free menu for this midwinter mealtime. Chef Juliette is in the kitchen to help execute this veggie-forward class.

*Mushroom and Spinach Omelets with Melty Swiss "Cheese"; Crispy Polenta Benedict with Tofu Hollandaise; Lemon Blueberry Muffins with Almond Streusel.*

## 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.

## AUTHENTIC ITALIAN

Cooks Team

**SW** WEDNESDAY, JANUARY 5, 6 – 8:30 PM, \$95

### PARTICIPATION

Prepare to be bowled over by an authentic Italian meal made from scratch by an authentic Italian! This class will bring it all: fresh greens, pasta, hearty meats and, of course, a decadent dessert. Mmm, mmm, molto delizioso!

*Homemade Fettuccine Amatriciana (pasta with savory pancetta and basil sugo — sauce); Insalata Mediterranea (spinach and arugula salad with fresh herbs); Zabaione alle Fragole (strawberries with creamy marsala wine sauce).*

## HANDS-ON PASTA

Cooks Team

**MPLS** THURSDAY, JANUARY 6, 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.*

## STREET FOODS

Tracy Figueroa

**MPLS** SATURDAY, JANUARY 8, 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.

*Quick Naan and Tandoori Shrimp; Dominican Chimichurri Burgers; French Crêpes with Strawberries Whipped Cream.*

## SPICED BRUNCH

Zehorit Heilicher

**SP** SUNDAY, JANUARY 9, 10 AM - NOON, \$90

### DEMONSTRATION

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.

*Spiced Baked Challah French Toast; Spiced Shakshouka over Labneh; Minted Orange Salad; Winter Spice Bourbon Cocktail.*

## SENSATIONAL SUSHI

Jeremy Reinicke

**SP** WEDNESDAY, JANUARY 12, 6 - 8:30 PM, \$125

### 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 Chef Jeremy's step-by-step instructions through the process. From sushi vinegar to slamin' soy sauce to expert fish-slicing techniques, you'll be on par with the greats in no time.

*Salmon and Tuna Nigiri, Cucumber Roll; Spicy Tuna Roll and Rainbow Roll.*

## POT STICKER TIME

Zoë Moskowitz

**MPLS** FRIDAY, JANUARY 14, 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 Zoë, 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.*

## CROATIA AT HOME

Sheryl Grover

**SW** THURSDAY, JANUARY 20, 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.*

## ALPINE CUISINE

Juliette Lechuk

**SP** SATURDAY, JANUARY 29, 6 - 8:30 PM, \$95

### PARTICIPATION

The cold is here and that means hearty, savory meals made to warm your belly. The kitchen is filled with homey smells of the Alpine cuisine. Chef Juliette is here to answer any and all questions while you take this trip into the Alps.

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

## 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.

## DINNER ON THE RUN

Lorelei McInerney

**MPLS** TUESDAY, JANUARY 11, 6 - 8 PM, \$90

### DEMONSTRATION

You may be on the go, but that doesn't have to mean a life of takeout and frozen pizza. Watch as Chef Lorelei presents sensational recipes that take 40 minutes or less from start to finish. She'll also cover cooking tips and substitution techniques, so that no matter what you're working with, you can pull together a satisfying meal lickety-split.

*Pan-Roasted Chicken with Chickpea Harissa; Lentil Lettuce Wraps; Spicy Pork and Mustard Green Soup.*

## MAKE-AHEAD BREAKFASTS

Shelagh Mullen

**SP** SATURDAY, JANUARY 15, 10 AM - 12:30 PM, \$95

### PARTICIPATION

Creating the best breakfast doesn't mean waking up at the crack of dawn. Chef Shelagh is tossing out the alarm clock and teaching you how to prep your breakfast ahead of time! Grab a coffee and enjoy your new morning routine.

*Frittata; Granola Bars; Egg Sandwiches.*

## KNIFE SKILLS

Tracy Figueroa

**SP** SUNDAY, JANUARY 23, NOON - 1:30 PM, \$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.

## CAST IRON COOKERY: BREAKFAST BAKES

Tammy Haas

**SW** SUNDAY, JANUARY 23, NOON - 2:30 PM, \$95

### 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. Sign up soon — this one sells out fast!

*Frittata Lyonnaise; Dutch Baby.*

## SOUP FOR THE SOUL (AND BREAD, TOO)

Aleah Vinick

**SW** SATURDAY, JANUARY 29, 10 AM - 12:30 PM, \$95

### 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 three simple soups and breads to pair with them.

*Sweet-and-Savory Tomato Lentil Soup with Combread; Mushroom and Wild Rice Soup with Whole-Wheat Rolls; Celeriac and Fennel Chowder with Popovers.*

## 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: FRENCH? OUI! OUI!

Zoë Moskowitz

**SP** SUNDAY, JANUARY 2, 10 - 11:30 PM, \$50

**SP** SUNDAY, JANUARY 2, 12 - 1:30 PM, \$50

### PARTICIPATION

It's never too early to discover the delicious flavors of France. Join us in our St. Paul Kitchen as we guide young chefs through classic techniques and tasty twists on favorite treats. Accents optional.

This class is for children ages 6 to 10 years old, with an adult. Seats are priced per guest, and all children must be accompanied by one adult.

*Ham- and Cheese Filled Crêpes; Petit Pains au Chocolat; Melon and Berry Salad.*

## 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.

## PERFECT PAIRING

Tracy Figueroa, Matt Carson

**MPLS** FRIDAY, JANUARY 7, 6 - 8:30 PM, \$125

### DEMONSTRATION

Swirl, sniff, sip, sample, repeat. In this date night experience, we will do just that. Sip perfectly curated wines paired with the best foods to accompany them. Sommelier Matt Carson will walk you through all the tasting notes, and Chef Tracy will teach the simple prep of the food pairings.

*Caramelized Onion Tart with Whole-Wheat Pastry; Fennel Apple Salad with Walnuts and Parmesan; Olive Oil-Braised Chicken with Carrots and Garlic.*

## 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.

## TARTINE ON THE TABLE

Zoë Moskowitz

**SP** SUNDAY, JANUARY 16, 4 - 6:30 PM, \$95

### PARTICIPATION

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.*

## MIDEAST WINTER FEAST

Zehorit Heilicher

**MPLS** WEDNESDAY, JANUARY 12, 6 - 8 PM, \$85

### DEMONSTRATION

Learn how to make a classic braised dish and couscous from scratch in this introduction to Middle Eastern cooking, with an emphasis on skills and techniques that will last a lifetime.

*Hearty Mideast Spiced Beef Stew; From-Scratch Quick Couscous; Halvah-Chocolate Squares.*

## 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 Manny and Chef Randi are ready to teach you everything you need to know to master any culinary challenge of 2022! As you cook (and eat!), we will discuss, in depth, ingredients and equipment, guide you through how to make the most of your pantry staples, and answer all the burning culinary questions you have. You'll leave with the confidence to tackle any recipe. This class is both for the beginner and accomplished cook.

### HOW TO COOK: SERIES

Randi Madden, Manfred Krug

**SP** MONDAY, JANUARY 10, 17, 24. 31 + FEB. 7, 6 - 8 PM, \$425

#### PARTICIPATION

It's the whole dang series! If you want to learn it all, we created this nifty little bundle. Learn confidently and comfortably in your own kitchen. Join Chef Manny and Chef Randi a few times a week and dive into a culinary wonderland of techniques and skills. Get ready to impress and stun all your friends and family with your new home cooking flare.

*Green Salad with Sautéed Chicken and Citrus Vinaigrette. Macaroni and Cheese; Fresh Berries and Crème Anglaise Biscuits; Gougères; Apple Pie. Poached Shrimp and Herb Aioli; Roasted Vegetable Salad; Chocolate Pudding and Whipped Cream.*

### HOW TO COOK: KNIFE SKILLS

Manfred Krug

**SP** MONDAY, JANUARY 10, 6 - 8 PM, \$90

#### PARTICIPATION

*Green Salad with Sautéed Chicken and Citrus Vinaigrette.*

### HOW TO COOK: SAUCES

Manfred Krug

**SP** MONDAY, JANUARY 17, 6 - 8 PM, \$90

#### PARTICIPATION

*Macaroni and Cheese; Fresh Berries and Crème Anglaise*

### HOW TO COOK: QUICK BREADS

Randi Madden

**SP** MONDAY, JANUARY 24, 6 - 8 PM, \$90

#### PARTICIPATION

*Biscuits; Gougères.*

### HOW TO COOK: APPLE PIE

Randi Madden

**SP** MONDAY, JANUARY 31, 6 - 8 PM, \$90

#### PARTICIPATION

*Apple Pie.*

### HOW TO COOK: DINNER PARTY

Randi Madden, Manfred Krug

**SP** MONDAY, FEBRUARY 7, 6 - 8 PM, \$90

#### PARTICIPATION

*Poached Shrimp and Herb Aioli; Roasted Vegetable Salad; Chocolate Pudding and Whipped Cream.*



## Thomas Keller Knives

## A whole new knife line

We've got a new line of knives by Cangshan and Thomas Keller.

## COVID Prevention Practice



As we continue to monitor COVID-19 and how it's affecting our community we are adjusting to its impact on our physical environments and team members. We have one objective that guides us: keeping our guests and employees safe. At this time we require all team members to be masked. We strongly encourage all guests and students to do the same, except while eating or drinking. If you are feeling ill, please refrain from attending.

We will continue to make changes to our protocols and procedures based on CDC and Minnesota Department of Health advisories.

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 continuing our commitment to operating a sustainable business is included in pricing for all cooking classes.

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St. Paul, MN 55105  
651.228.1333

324 S. Main St.  
Stillwater, MN 55082  
651.351.1144

210 N. 1st St.  
Minneapolis, MN 55401  
612.223.8167

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.