



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.

## EASY BREADS

Aleah Vinick

SW SUNDAY, MAY 2, NOON - 2 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.*

## CROISSANTS 101

Randi Madden

MPLS THURSDAY, MAY 13, 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.*

## MACARON WORKSHOP

Amy Kovacs

SP WEDNESDAY, MAY 26, 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.*

## LET'S BAKE FRESH FRUIT TARTS

Aleah Vinick

VIRTUAL SATURDAY, MAY 29, 10 - 11:30 AM, \$50

## PARTICIPATION

Warm summer night, fresh summer 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 seasonal ingredients. Yum!

*Fruit Tart.*

## MAKE-AND-TAKE PIE

Randi Madden

SW SUNDAY, MAY 30, NOON - 2:30 PM, \$85

## PARTICIPATION

Join Chef Randi on a little pie-baking journey. Along the way you will discover all the key elements in how to make your best crust, filling and the finishing touches. At the end of class, you'll box up your pie and take it home to finish it off in your oven, so you can serve it fresh and à la mode. Now that's nice!

*Mojito Pie.*

## How To Bake

Our latest Virtual Series is focused on learning the basics of baking. You'll learn all the secrets, tips, tricks and techniques it takes to create consistently delicious baked goods at home. This is a four-part series taking place on Saturdays in the comfort of your own kitchen.

## SERIES: LEARN TO BAKE

Tracy Figueroa

VIRTUAL SATURDAY, MAY 1, 9 - 10:30 AM, \$125

## PARTICIPATION

*Week 1: Orange Cream Scones with Devonshire Cream; Cherry Tomato and Pecorino Quiche. Week 2: Lemon Bread with a Vanilla Glaze; Mushroom and Gruyère Galette. Week 3: Breakfast Strata (fancy egg bake); Fresh Berry Pie. Week 4: Biscuits with a Sausage and Fennel Gravy; Classic Apple Tart.*

## LEARN TO BAKE: SCONES + QUICHE

Tracy Figueroa

VIRTUAL SATURDAY, MAY 1, 9 - 10:30 AM, \$50

## PARTICIPATION

*Orange Cream Scones with Devonshire Cream; Cherry Tomato and Pecorino Quiche.*

## LEARN TO BAKE: SWEET QUICK BREAD + SAVORY GALETTE

Tracy Figueroa

VIRTUAL SATURDAY, MAY 8, 9 - 10:30 AM, \$50

## PARTICIPATION

*Lemon Bread with a Vanilla Glaze; Mushroom and Gruyère Galette.*

## LEARN TO BAKE: STRATA + FRUIT PIE

Tracy Figueroa

VIRTUAL SATURDAY, MAY 15, 9 - 10:30 AM, \$50

## PARTICIPATION

*Breakfast Strata (fancy egg bake); Fresh Berry Pie.*

## LEARN TO BAKE: BISCUITS + TART

Tracy Figueroa

VIRTUAL SATURDAY, MAY 22, 9 - 10:30 AM, \$50

## PARTICIPATION

*Biscuits with a Sausage and Fennel Gravy; Classic Apple Tart.*

## 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: PIZZA FEVER

Randi Madden

SW SATURDAY, MAY 1, 4 - 6 PM, \$90

## PARTICIPATION

*Spring Green Salad with Roasted Beets and Caramelized Pecans; Handmade Pizza Dough; Garlic Chicken Basil Alfredo with Roasted Cauliflower; Vegetable Pizza Bianca (tomato, fennel, mushroom, caramelized onions).*

## NIGHT OUT IN NORTH LOOP: CURRY IN A HURRY

Tammy Haas

MPLS SATURDAY, MAY 1, 6 - 8 PM, \$90

## PARTICIPATION

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

## DATE NIGHT IN STILLWATER: NEWLY TEX-MEX

Tammy Haas

SW FRIDAY, MAY 7, 6 - 8 PM, \$90

## PARTICIPATION

*Mexican Street Corn Soup; Chicken and Tomatillo Salsa Enchiladas; Tres Leches Cake.*

## GRAND NIGHT OUT: TACOS FANTÁSTICOS

Randi Madden

SP FRIDAY, MAY 7, 6 - 8 PM, \$90

## PARTICIPATION

*Sweet Potato Black Bean, Spiced Chicken, Blackened Fish Tacos; Pico de Gallo Salad; Upside-Down Lime Drizzle Cakes.*



The Italian Workhorse

Hestan Cookware has arrived

Starting at \$149.99

## NIGHT OUT IN NORTH LOOP: JAPANESE STEAKHOUSE

Van Keszler

**MPLS** FRIDAY, MAY 7, 6 – 8 PM, \$95

### PARTICIPATION

Crisp Green Salad with Creamy Ginger-Miso Dressing; Grilled Steak with Asian Mustard Sauce; Miso-yaki Onigiri (grilled rice patties with miso).

## DATE NIGHT IN STILLWATER: BACK TO BAJA

Manfred Krug

**SW** SATURDAY, MAY 8, 4 – 6 PM, \$90

**SW** SATURDAY, MAY 8, 7 – 9 PM, \$90

### PARTICIPATION

Corn and Bean Salsa; Shrimp Tacos with Fresh Tortillas; Key Lime Pie Shooters.

## NIGHT OUT IN NORTH LOOP: PROVENÇAL GETAWAY

Lorelei McInerny

**MPLS** SATURDAY, MAY 8, 6 – 8 PM, \$90

### PARTICIPATION

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

## DATE NIGHT IN STILLWATER: ST. CROIX RIVIERA

Manfred Krug

**SW** FRIDAY, MAY 14, 6 – 8 PM, \$90

### PARTICIPATION

Pan-Seared Salmon Filets with Green Lentils and Balsamic Essence; Frisée Salad with Goat Cheese Croquettes; Proffiteroles with Fresh Berries and Cream.

## GRAND NIGHT OUT: CARIBBEAN CELEBRATION

Tracy Figueroa

**SP** FRIDAY, MAY 14, 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: COOKS TRATTORIA

Van Keszler

**MPLS** SATURDAY, MAY 15, 6 – 8 PM, \$90

### PARTICIPATION

Prosciutto and Melon Salsa Crostini; Handmade Pasta with Creamy Pesto Sauce; Sicilian Eggplant and Tomato Caponata with Grilled Chicken.

## DATE NIGHT IN STILLWATER: BACKYARD BARRIO

Randi Madden

**SW** SATURDAY, MAY 15, 6 – 8 PM, \$90

### PARTICIPATION

Chicken Poblano Sliders; Avocado Salsa with Cilantro Lime Rice; Southwest "Tater" Salad; Homemade Tortilla Chips.

## NIGHT OUT IN NORTH LOOP: PAELLA

Matthew Green

**MPLS** FRIDAY, MAY 21, 6 – 8 PM, \$90

### PARTICIPATION

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

## DATE NIGHT IN STILLWATER: BOURBON STREET

Matt Hunter

**SW** FRIDAY, MAY 21, 6 – 8 PM, \$90

### DEMONSTRATION

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

## GRAND NIGHT OUT: PIZZA PARTY

Lorelei McInerny

**SP** SATURDAY, MAY 22, 6 – 8 PM, \$90

### PARTICIPATION

No-Knead Pizza Dough topped with Arugula, Prosciutto and Parmesan; Quick Pizza Dough with Italian Sausage and Mushrooms; Cinnamon Roll Pizza.

## DATE NIGHT IN STILLWATER: AMERICAN STEAKHOUSE

Tammy Haas

**SW** SATURDAY, MAY 22, 6 – 8 PM, \$90

### PARTICIPATION

Iceberg Wedge Salad with Blue Cheese Dressing, Fried Shallots and Pickled Red Onion; Crispy Smashed Potatoes; Grilled Steak with Garlic Herb Butter.

## NIGHT OUT IN NORTH LOOP: VEGETABLE BUTCHERY

Ranelle Kirchner

**MPLS** SATURDAY, MAY 22, 6 – 8 PM, \$90

### PARTICIPATION

Roasted Eggplant with Labneh and Chili Croutons; Spicy Celery-Cilantro Salad; Lentils with Roasted Red Peppers, Feta and Herb Vinaigrette.

## DATE NIGHT IN STILLWATER: ROMANTIC ITALY

Marty Hegna

**SW** FRIDAY, MAY 28, 6 – 8 PM, \$90

### PARTICIPATION

House-made Fettuccine with Citrus Cream Sauce, Prosciutto and Shrimp; Eggplant Parmigiana with Crispy Breadcrumbs; Fennel Citrus Salad with Hazelnuts and Mint.

## NIGHT OUT IN NORTH LOOP: URBAN KITCHEN

Matthew Green

**MPLS** SATURDAY, MAY 29, 6 – 8 PM, \$90

### PARTICIPATION

Kale, Mint, Feta Salad; Grilled Carrot "Hot Dog" with Tangy Slaw; White Chocolate Matcha Mousse with Sesame Brittle.

## DATE NIGHT IN STILLWATER: JAMAICAN BBQ

Marty Hegna

**SW** SATURDAY, MAY 29, 4 – 6 PM, \$90

**SW** SATURDAY, MAY 29, 7 – 9 PM, \$90

### PARTICIPATION

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

## GRAND NIGHT OUT: SPANISH DELIGHT

Lorelei McInerny

**SP** SATURDAY, MAY 29, 6 – 8 PM, \$90

### PARTICIPATION

Colliflor con Pimentón (cauliflower with smoked paprika); Tortilla à la Espanyola (potato omelet); Paella (seafood, saffron rice bake).

## 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: BIG EASY GUMBO

Matthew Green

**VIRTUAL** SATURDAY, MAY 15, 6 – 7:30 PM, \$50

### PARTICIPATION

Bonjour, mon chéri! Spice up your dinner plans and join Chef Matt as he helps you and your date create the perfect hearty gumbo. Spicy and full of flavor, gumbo has been a southern tradition go-to for homemade comfort for generations. Register soon and get ready to log in for some New Orleans-inspired fun.

New Orleans Gumbo with Shrimp, Sausage and Chicken; Rum Raisin Bread Pudding.

## DATE NIGHT AT HOME: TEMPURA

Tammy Haas

**VIRTUAL** FRIDAY, MAY 21, 6 – 7:30 PM, \$50

### PARTICIPATION

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!

Miso Soup; Tempura (shrimp, cauliflower, zucchini, onions); Dipping Sauce; Japanese-Style Beef Carpaccio.

## 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.

## VIRTUAL VIRTUOUS VEGAN

Robin Asbell

**VIRTUAL** MONDAY, MAY 24, 6 – 7:30 PM, \$50

### PARTICIPATION

Cook along with the author of *Big Vegan*, and make a meal that you don't need to be vegan to love! These fast and easy weeknight recipes will become regulars at your house, on meatless Monday or any day.

Edamame Quesadillas with Mango Salsa; Green Quinoa; Sweet Corn with Avocado-Lime Butter; Chocolate-Spice Fondue with Pineapple.

## 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.

## HANDS-ON PASTA

Antonio Cecconi

**MPLS** MONDAY, MAY 3, 6 – 8 PM, \$85

### 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.

## MEET ME IN MEXICO

Van Keszler

**MPLS** WEDNESDAY, MAY 5, 6 – 8 PM, \$85

### PARTICIPATION

Feeling like some honest, authentic Mexican food on Cinco de Mayo? Then you'll have to meet me in Mexico! Chef Van will guide you through an evening of authentic preparation and honest Mexican fare. ¡Vamos!

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

## MOLE EVERY DAY

Tracy Figueroa

**VIRTUAL** WEDNESDAY, MAY 5, 6 – 7:30 PM, \$50

### PARTICIPATION

Making mole takes patience, diligence and know-how to endure the all-day process. Join Chef Tracy as she executes mole with a tested, tried-and-true shortcut. Learn to create a 30-minute mole that can be enjoyed every day of the week!

Quick Mole Sauce; Roasted Chicken and Vegetables; Rice and Beans.

## MIDDLE EASTERN EATS

Zehorit Heilicher

**VIRTUAL** SUNDAY, MAY 16, 4 – 5:30 PM, \$50

### PARTICIPATION

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

Grilled Lamb Kefthi with Green Tahini Sauce; Spring Rainbow Couscous; Honey-Feta Phyllo Wraps.

## PRIMO PIATTO

Antonio Cecconi

**MPLS** MONDAY, MAY 17, 6 – 8 PM, \$85

### PARTICIPATION

It's not quite an appetizer and it's not quite an entree, but as Chef Antonio will tell you, primo piatto is a key component of a formal Italian meal. Come and enjoy some authentic Italian specialties and learn more of the deep-seated traditions surrounding the Italian dining table.

Polenta with Sautéed Spinach and Pine Nuts; Risotto with Wild Mushroom; Gnocchi with Gorgonzola and Asparagus Sauce.

## CHINESE TAKEOUT AT HOME

Tammy Haas

**VIRTUAL** MONDAY, MAY 17, 6 - 7:30 PM, \$50

### PARTICIPATION

Unpack the chopsticks because we are making Chinese in your kitchen tonight! Cook along with Chef Tammy to create a tasty culinary experience. Yum!

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

## ASIAN NOODLES

Sheryl Grover

**SW** THURSDAY, MAY 20, 6 - 8 PM, \$85

### PARTICIPATION

What is cold and hot at the same time? Asian Noodles! Feast on the noodles that don't let you get hungry. In this class, each Asian-inspired dish is crafted to bring out the flavors from the East and create a stir at the table. Crunchy, chewy and filled to the brim with bright flavors and colors, these Asian recipes will become the center of your picnics, cookouts and block parties.

*Pad Thai; Vietnamese Citrus Noodle Salad with Fresh Herbs; Japanese Sesame Noodle*

## MODERN DINER

Van Keszler

**MPLS** TUESDAY, MAY 25, 6 - 8 PM, \$85

### PARTICIPATION

Diners are an American tradition: menus filled with classics, a waitress named Margie who greets everyone with, "Hey, hon. What ya havin'?" In this class, we refresh the classic diner date into a modern dining experience. Chef Van's fresh take on a classic menu has this class ready to slide those old tuna melts and fries right off the Formica counter.

*Green Salad with Minty-Lemon Sumac Dressing; Indian Lime Relish Tuna Sandwiches; Rose-Scented Strawberry Shortcake.*

## SWEDISH PANCAKES: SWEET + SAVORY

Bonnie Sparman

**MPLS** THURSDAY, MAY 27, 6 - 8 PM, \$80

### DEMONSTRATION

Join Chef Bonnie as she teaches you the way of the thin, eggy, sweet and fluffy Swedish pancake. Filled or folded with nearly any filling sweet or savory, these pancakes are just the pick-me-up we could all benefit from on weekends. Sign up soon — Bonnie's classes fill quick!

*Traditional Swedish Pancakes filled with Ham and Dill, Shrimp and Soft Cheese Blend; Lingonberry Orange 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.

## ALL-DAY EGGS

Shelagh Mullen

**SP** SUNDAY, MAY 2, NOON - 2 PM, \$80

### DEMONSTRATION

We think of eggs as the mighty ingredient in the kitchen. They pack protein and nutrients, and are super versatile, not to mention necessary in a variety of recipes. In the class, you will focus on the egg-celence of eggs. Join Chef Shelagh as she cracks, stirs, whisks and whips up an egg focused menu to make you a believer in the mighty egg.

*Eggs and Ham; Chicken Cobb Salad; Steak and Eggs with Salsa Verde; Crème Brûlée.*

## SAUCE FOUR WAYS

Shelagh Mullen

**SP** THURSDAY, MAY 13, 6 - 8 PM, \$80

### DEMONSTRATION

The next level of cooking is how to create what sauce to pair with your meals. Sauces can be used in a variety of ways and can even tie a whole meal together. Enjoy a saucy journey with Chef Shelagh as she dive into what it takes to create the perfect sauces for impeccable fare.

*Harissa; Kimchi Bacon Jam; Grilled Lemon Vinaigrette; Vietnamese Scallion Sauce.*

## BRUNCH IS BACK!

Alyssa Aguilera

**SW** SATURDAY, MAY 15, 10 AM - NOON, \$85

### PARTICIPATION

Get ready for an all-time favorite ... brunch! That's right, brunch is back with a new menu and new flavorful challenges. Join us in the Cooks Kitchen with Chef Alyssa as she schools you on this midmorning meal. Get ready to take notes!

*Gluten-Free Berry Pancakes; Omelets-My Way; Two Types of Breakfast Potatoes.*

## KNIFE SKILLS

Manfred Krug

**SW** SATURDAY, MAY 22, 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.

## CRÊPES 101: DELICIOUS ORIGIN!

Ranelle Kirchner

**SP** SUNDAY, MAY 23, NOON - 2 PM, \$85

### PARTICIPATION

Join Chef Ranelle in this delicious debut class featuring all things crêpes: the history, the evolution of ingredients and, the best part, the delicious samples along the way! Whether you're a fan of crêpes for breakfast or crêpes for brunch or dinner, Ranelle has a crêpe story and taste for you.

*Crêpes with the following fillings: Comté with Onion Jam and Mushrooms; Egg, Cheese, and Ham; Smoked Salmon with Creme Fraiche and Dill; Sweet Lemon.*

## HOW TO COOK: GRILLING

Matt Hunter

**VIRTUAL** FRIDAY, MAY 28, NOON - 1:30 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 Matt is ready to teach you everything you need to know to master any culinary challenge of 2021!

*Guava BBQ Pork Chops; Veggie Kabobs.*

## FROM OCEAN TO GRILL

Manfred Krug

**MPLS** FRIDAY, MAY 28, 6 - 8 PM, \$95

### PARTICIPATION

Most types of seafood benefit from the quick cooking and smoky flavor of grilling. Learn to sear fish so that you achieve a crispy outside while ensuring that the fish is cooked all the way through. We will discuss buying, preparing and storage of seafood, as well as the types of fire and smoke for the best results.

*Sweet-and-Sour Grilled Salmon with Glazed Pineapple and Mint; Shrimp and Vegetable Kebab with Dipping Sauce; Grilled Tuna Steaks with Cantaloupe Salsa.*

## 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!

## ALL AGES: STAR BREAD

Aleah Vinick

**SP** SATURDAY, MAY 8, 1 - 2:30 PM, \$45

### PARTICIPATION

When you wish upon a Star ... Bread! All your baking dreams come true. We invite the whole fam into the kitchen in this all-ages class. Get on over to the St. Paul kitchen where all your star bread wishes come true. All attendees must register one adult with one child — age 6 to 10.

*Cinnamon Sugar-Filled Star Bread.*

## KIDS COOK: MACARONS

Amy Kovacs

**SP** SUNDAY, MAY 16, NOON - 2:30 PM, \$65

### PARTICIPATION

If your kids love to help on baking day, then why not get them out of your kitchen and into ours for day of making the perfect mini treats: macarons! They'll learn how to make these simple, sumptuous tidbits from scratch. This class is for kids ages 8 to 12. Enjoy your free time, parents.

*Birthday Cake; Raspberry; French Toast.*

## 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.

## BOURBON AND BBQ

Van Keszler, John Seal

**SP** FRIDAY, MAY 28, 6 - 8 PM, \$100

### DEMONSTRATION

What is better than Scotch and Steak, you ask? Well ... it's BBQ and Bourbon! Van and John are here to bring you a whole new assortment of delicious eats, expertly paired with an assortment of small-batch boutique-style bourbon whiskeys.

*Grilled Bread with Roquefort and Chives and Honey; BBQ Ribs with Tangy Coleslaw and Boozy Baked Beans; Grilled Cinnamon-Sugar Pineapple with Pecan-Vanilla Ice Cream and Bourbon, Flight of Bourbons.*

## 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.

## FANCY FRENCH FARE FOR MOM

Sheryl Grover

**SW** SATURDAY, MAY 8, 11 AM - 1 PM, \$80

### DEMONSTRATION

Oooh la la! Celebrate with Mom in this in this all-French and all-fair inspired cooking class with our favorite Francophile, Chef Sheryl. Classic French recipes are sure to please and leave you and Mom singing on the Seine. Oui!

*Gougères (cheese puffs); Salad Niçoise; Crêpes Suzette.*

## BUBBLES AND BRUNCH

Tracy Figueroa, Matt Carson

**SP** SUNDAY, MAY 9, 11 AM - 1 PM, \$95

### DEMONSTRATION

Enjoy a morning in the kitchen with two of everyone's faves: Brunch and Bubbles. Yes! In this class, Chef Tracy will lead you through the creation of a delicious brunch. Pairing bubbles with these menu items along the way makes for a lively class!

*Orange Cream Scones; Crustless Quiche with a Spring Greens Salad and a Citrus Vinaigrette; Sweet and Spicy Bacon; Flight of Bubbles.*

## MOM + ME BRUNCH

Matt Hunter

**SW** SUNDAY, MAY 9, 11 AM - 1 PM, \$90

### DEMONSTRATION

Enjoy a wonderful day with Mom in our Annual Mother's Day Brunch class! Join us as we celebrate cooking and brunching with Mom. Mimosas included. Awe ... that sounds nice!

*Avocado, Citrus Salad with Pistachios; Shakshuka; French Yogurt Cake with Marmalade; Classic Mimosa.*

## SHOOTS OF SPRING

Robin Asbell

**SP** MONDAY, MAY 10, 6 - 8 PM, \$80

### DEMONSTRATION

After months of rich and deeply satisfying comfort foods, your body and appetite are likely yearning for an early spring tune-up, with seasonal favorites that perk up your taste buds and restart your energy levels. Join Chef Robin in this hands-on class that will focus on spring bounty like asparagus and early-season fruit.

*Asparagus in Phyllo with Parmesan and Lemon; Freekeh and Radish Spring Salad with Spinach; Ruffled Phyllo Tart with Spring Fruits.*

## ARTISAN MOCKTAILS + BITES

Lorelei McInerney

**MPLS** FRIDAY, MAY 14, 6 - 8 PM, \$85

### PARTICIPATION

The hottest bevvie trend is to eliminate booze and still create delicious libations. Learn how to craft the ultimate cocktail sans alcohol. Paired with a few tasty nibbles and we've set the stage for one heck of a night! Join Chef Lorelei in the kitchen and create artisan-style mocktails with delectable bites to nosh on along the way. Cheers to alcohol-free!

*Rosemary Paloma; I'll Be Driving Mocktail; Pico de Gallo; Guacamole; Cilantro-Lime Shrimp.*



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

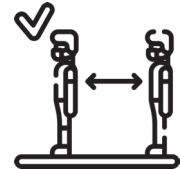
### All class participants are expected to:

- 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.



## Asparagus for Spring Fare

**Crop Share: Organic Asparagus.**  
Order yours soon, shares are limited!

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.

877 Grand Ave  
St. Paul, MN 55105  
651.228.1333

324 S. Main St.  
Stillwater, MN 55082  
651.351.1144

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