



cooks

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!

YIA VANG VISITS COOKS

Yia Vang

VIRTUAL FRIDAY, JUNE 4, 6 - 7 PM, \$45

Yia has been a friend of Cooks for many years. We've enjoyed watching him and the marvelous arc of his career. He's a restaurateur, a caterer, an instructor, a storyteller and a wonderful representative and voice of the Hmong community. Not to mention, he's an absolutely fantastic cook and an engaging presence in the kitchen. Happily, Yia is getting ready to launch his new restaurant — Vinai. AND he will be cohosting a cooking class webinar with ArtReach St. Croix and us. You will be able to log in, cook along or watch and cook after. Yia is bringing Cooks, you and ArtReach a glorious taste of all that is to come with his new adventure.

"We are an echo of the past — but we get to write our future. Hmong food tells the history of our people, and the dishes I create tell the history of my parents." — Yia Vang

Be a total insider and experience Vinai before it actually opens. Thanks, Yia!!

This class is cohosted with ArtReach St. Croix as part of the 2021 NEA Big Read in the St. Croix Valley, a month of multidisciplinary programs revolving around Kao Kalio Vang's family memoir, *The Latehomecomer*.

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.

HAPPY DOUGHNUT DAY

Lorelei McInerny

VIRTUAL FRIDAY, JUNE 4, NOON - 1:30 PM, \$85

PARTICIPATION

It's National Doughnut Day! We've got the perfect class for you. Celebrate the doughnut in this deliciously pastry-forward class. Join Chef Lorelei in the your kitchen as she beams into show you how to whip up these tasty treats at home. Hooray for doughnuts!

Apple Fritters; Mexican Chocolate French Crullers.

BAKE ON, MACARONS

Randi Madden

SW SATURDAY, JUNE 5, 10 AM - NOON, \$85

PARTICIPATION

Cookie royalty is an understatement for the macaron. Learn to make the classic French cookie from our resident macaron maven, Chef Randi. She is ready to show you all the secrets to a flawless macaron. Sounds like a winner already! Sign up soon.

Peanut Butter and Jelly; Chocolate Pistachio.

ICE CREAM SUNDAY

Lorelei McInerny

VIRTUAL SUNDAY, JUNE 6, NOON - 1:30 PM, \$50

PARTICIPATION

Summer has officially arrived and we are fiending for homemade ice cream. We've put together the perfect class for you. Create the ideal hot fudge sundae, yep, and that means making fresh ice cream and all the toppings you can handle. Sign up soon before the ice cream melts!

Vanilla Ice Cream; Hot Fudge Sauce; Candied Peanuts.

CROISSANTS 101

Randi Madden

SP WEDNESDAY, JUNE 9, 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.

SUMMER BREADS

Aleah Vinick

SW SUNDAY, JUNE 13, NOON - 2 PM, \$85

PARTICIPATION

If you thought that bread making was reserved for winter's deep dark days, think again. Summer breads are the perfect accompaniment to overflowing garden bounty and seasonal farmers market finds. In this hands-on class, Chef Aleah guides you through two quick breads and one yeast bread, using a wealth of summer's abundant vegetables and fruits.

Strawberry Cream Cheese Bread; Farmers Vegetable Bread; Roasted Tomato Flatbread.

GARDENSCAPE FOCACCIA

Tammy Haas

SP SUNDAY, JUNE 13, NOON - 2 PM, \$85

PARTICIPATION

Earn your bread-baking stripes 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; Crisp Salad with House Vinaigrette.

CAKES DECORATED

Amy Kovacs

MPLS THURSDAY, JUNE 17, 6 - 8 PM, \$85

PARTICIPATION

Chef Amy knows a thing or two about dazzling cake creations, and if you have an artistic streak and an appetite for beautiful cakes, this is a chef you want to get to know. Learn how to create elegant borders, leaves and flowers, plus ombre frosting techniques. Culinary and visual artists, apply here!

Lemon Layer Cake with Pistachio Crunch with Swiss Meringue Buttercream.

SOURDOUGH GONE VIRTUAL

Matt Hunter

VIRTUAL FRIDAY, JUNE 18, 7 - 8 PM, \$75

VIRTUAL SATURDAY, JUNE 19, 10 - 11:30 AM, \$75

PARTICIPATION

The crusty, crispy outside and the sweet tang of the inside is ready to make its way into your kitchen. Join Chef Matt in this two-day session as he helps you prep your sourdough on Friday for a Saturday sourdough boule. How much dough starter should I use? Hydration percent? What can you substitute when you are out of bread flour? All your questions will finally get answers. Sign up soon. Chef Matt is waiting!

Sourdough Boule.

BAKING FOR BASICS

Aleah Vinick

SW SATURDAY, JUNE 19, 10 AM - NOON, \$85

PARTICIPATION

Ban the box mixes! Too many people get psyched out by baking: too complicated, too many formulas involved, too much effort. But really, all it takes is a few golden recipes and you'll have a stash of sweet favorites that will be a hit at any time, for any event.

Bacon and Cheddar Scones; Classic Chocolate Cupcakes with Chocolate Frosting; Amish White Bread.

We call this the Magical 2-piece fry pan

All-Clad 8" + 10" Fry Pans

\$59.99 (regularly \$90.00)

MASTERING PASTÉIS DE NATA

Randi Madden

SP SATURDAY, JUNE 26, 10 AM – NOON, \$85

PARTICIPATION

Are you ready to try a new kind of pastry? It's no secret that we love a good pastry and the Portuguese have delivered — big time! Join us in the kitchen as we tackle the Pastéis de Nata, absurdly flaky pastry wrapped around a delicious egg custard. Yum!

Pastéis de Nata; Puff Pastry.

MACARON WORKSHOP

Amy Kovacs

SP THURSDAY, JUNE 24, 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.

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: TROPICAL ESCAPE

Manfred Krug

SW FRIDAY, JUNE 4, 6 – 8 PM, \$90

PARTICIPATION

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

NIGHT OUT IN NORTH LOOP: MARKET FRESH

Matthew Green

MPLS FRIDAY, JUNE 4, 6 – 8 PM, \$90

PARTICIPATION

Carrot and Quinoa Salad; Ancho Cherry BBQ Chicken; Honey Yogurt Custard with Orange-Scented Berries.

NIGHT OUT IN NORTH LOOP: LATIN SABORES

Van Keszler

MPLS SATURDAY, JUNE 5, 6 – 8 PM, \$90

PARTICIPATION

From-Scratch Flour Tortillas; Avocado and Tomatillo Salsa; Steak Fajitas with Chimichurri; Quick Refried Beans.

GRAND NIGHT OUT: GRILLED SUPPER CLUB

Matt Hunter

SP SATURDAY, JUNE 5, 6 – 8 PM, \$90

PARTICIPATION

Wedge Salad with Creamy Blue Cheese Dressing; Hasselback Potatoes; Grilled Steak with Peppers and Onions.

DATE NIGHT IN STILLWATER: EUROPEAN FOOD FEST

Sheryl Grover

SW SATURDAY, JUNE 5, 6 – 8 PM, \$90

PARTICIPATION

German Asparagus Tarts; Italian Fingerling Potatoes; French Roast Chicken with Tarragon Beurre Blanc.

NIGHT OUT IN NORTH LOOP: VEGETABLE MEDLEY

Ranelle Kirchner

MPLS FRIDAY, JUNE 11, 6 – 8 PM, \$90

PARTICIPATION

Celery Salad with Apricots and Candied Almonds; Roasted Sweet Potato; Pickled Beef and Feta Burger; Berry and Chocolate Cream-Filled Crêpes.

DATE NIGHT IN STILLWATER: SUMMER IN FRANCE

Randi Madden

SW FRIDAY, JUNE 11, 6 – 8 PM, \$90

PARTICIPATION

Moules Marinières; Carrot-Walnut Salad; Lemon Soufflés.

GRAND NIGHT OUT: SUMMER STEAKS AND SIDES

Manfred Krug

SP FRIDAY, JUNE 11, 6 – 8 PM, \$90

PARTICIPATION

Cumin-Crusted Strip Steaks with Grilled Avocados; Garlic Spinach; Cilantro Smoky Corn and Tomato Salad; Grilled Sweet Potato Salad with Sweet-Sour Bacon Dressing.

NIGHT OUT IN NORTH LOOP: FLAVOR WAKE-UP

Lorelei McInerny

MPLS SATURDAY, JUNE 12, 6 – 8 PM, \$90

PARTICIPATION

Crispy Chickpeas with Masala Grilled Vegetables and Mint Chutney; Curry-Scented Flatbreads; Mango-Coconut Parfait.

DATE NIGHT IN STILLWATER: LATIN-LOVIN' STREET FOOD

Ranelle Kirchner

SW SATURDAY, JUNE 12, 6 – 8 PM, \$90

PARTICIPATION

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

DATE NIGHT IN STILLWATER: TURKISH DELIGHT

Marty Henga

SW FRIDAY, JUNE 18, 6 – 8 PM, \$90

PARTICIPATION

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

DATE NIGHT IN STILLWATER: MEALS FROM THE MAN CAVE

Randi Madden

SW SATURDAY, JUNE 19, 4 – 6 PM, \$90

SW SATURDAY, JUNE 19, 7 – 9 PM, \$90

PARTICIPATION

60/40 Packed and Stacked Sliders with All The Toppings; Smashed Potatoes with Lemon Garlic Aioli; Roasted Whole Multicolored Carrots with Rosemary-Infused Butter Sauce.

GRAND NIGHT OUT: DUMPLING PARTY

Van Keszler

SP SATURDAY, JUNE 19, 6 – 8 PM, \$90

PARTICIPATION

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

NIGHT OUT IN NORTH LOOP: EXQUISITE JAPANESE

Matthew Green

MPLS SATURDAY, JUNE 19, 6 – 8 PM, \$90

PARTICIPATION

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

DATE NIGHT IN STILLWATER: CASUAL ITALIAN

Sheryl Grover

SW FRIDAY, JUNE 25, 6 – 8 PM, \$90

PARTICIPATION

Quick Giardiniera; White Bean and Broccolini Crostini; Tostadas (spicy pork risotto).

NIGHT OUT IN NORTH LOOP: BIRRIA TACO

Tracy Figueroa

MPLS FRIDAY, JUNE 25, 6 – 8 PM, \$90

PARTICIPATION

Birria Tacos; Rice and Beans; Key Lime Pie Shooters.

NIGHT OUT IN NORTH LOOP: FLIRTING WITH FOOD

Van Keszler

MPLS FRIDAY, JUNE 25, 6 – 8 PM, \$90

PARTICIPATION

Oven-Roasted Tomato Tart with Crème Fraîche; Dijon and Tarragon Grilled Chicken; Pound Cake Croutons with Crème Anglaise and Fresh Fruit.

DATE NIGHT IN STILLWATER: SLICE IT RIGHT

Peter Tignor

SW SATURDAY, JUNE 26, 4 – 6 PM, \$90

SW SATURDAY, JUNE 26, 7 – 9 PM, \$90

PARTICIPATION

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: SUNS OUT, GRILLS OUT

Randi Madden

MPLS SATURDAY, JUNE 26, 6 – 8 PM, \$90

PARTICIPATION

Crisp Green Salad with Dill Vinaigrette; Juicy Lucy's with all the Toppings; French Fries with Housemade Ketchup.

GRAND NIGHT OUT: INDIAN FOR BEGINNERS

Tammy Haas

SP SATURDAY, JUNE 26, 6 – 8 PM, \$90

PARTICIPATION

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

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.

GLUTEN-FREE MEXICAN CUISINE

Robin Asbell

SP TUESDAY, JUNE 22, 6 – 8 PM, \$85

PARTICIPATION

Summertime is a great time to try out a light, gluten-free menu with the flavors of Mexico. We'll be making some sauces from freshly ground spices and dried chiles, and making handmade tortillas for our crispy fried avocado tacos.

Handmade Corn Tortillas; Fried Avocado Tacos with Salsa Verde and Slaw; Yucatán Fish with Pickled Onions, wrapped in a Banana Leaf.

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.

SUSHI SECRETS

Robin Asbell

SP MONDAY, JUNE 7, 6 – 8 PM, \$85

PARTICIPATION

If the sight of a sushi mat and sticky rice makes you feel overwhelmed, don't worry. We have a secret for you: It's not as hard as it seems. Chef Robin gives you the tips and techniques you need to make exquisite sushi that will wow your friends and palate alike.

Shrimp Tempura Hand Rolls; Inside-Out Caterpillar Roll; Teriyaki Salmon Triangle Roll.

PIZZA WORKSHOP

Antonio Ceccoli

MPLS TUESDAY, JUNE 8, 6 – 8 PM, \$85

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.

MIDDLE EASTERN EATS

Zehorit Heilicher

VIRTUAL SATURDAY, JUNE 12, 11 AM – 12:30 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 Keffa with Green Tahini Sauce; Spring Rainbow Couscous; Honey-Feta Phyllo Wraps.

FRESH ITALIAN

Tammy Haas

VIRTUAL TUESDAY, JUNE 12, 6 – 7:30 PM, \$50

PARTICIPATION

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

Chicken Milanese with Sage-Butter Sauce; Arugula Salad; Individual Tiramisu.

STIR-FRY IT

Tammy Haas

SP MONDAY, JUNE 14, 6 – 8 PM, \$85

PARTICIPATION

If your vision of stir-fry is limp bean sprouts and indistinct flavors, served in a mushy heap, then get ready for a revelation. This hands-on class will give you the foundation you need to master the versatility of stir-fry, so you can create a dynamite Asian dish anytime. With bright, delectable flavors and expert techniques, you can change your vision of stir-fry for good.

Moo Shu Pork; Vegetable Fried Rice; Indonesian Shrimp and Pasta Stir-Fry.

FROM CAMBODIA TO PUERTO RICO

Tracy Figueroa, Sareen Earm

SP FRIDAY, JUNE 25, 6 – 8 PM, \$80

DEMONSTRATION

What do Cambodia and Puerto Rico have in common? More than you would think! Join Chef Tracy and Chef Sareen as they teach you the ways of flavor and the ingredients to highlight commonalities between the two. Enjoy a tasty and globetrotting hands-on class.

Ceviche with a Mango Salad; Pork Belly with Green Banana in Banana Leaf; Steak with Two Sauces; Honeycomb Cake; Plan with Guava/Lime Sauce.

HANDS-ON PASTA

Antonio Ceconci

SP MONDAY, JUNE 28, 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 Cannellini.

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.

CAST IRON COOKERY

Tammy Haas

MPLS TUESDAY, JUNE 15, 6 – 8 PM, \$85

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!

Clam and Corn Fritters with Cajun Aioli Dipping Sauce; Fajitas with Steak; Apple Crisp with Vanilla Cream.

KNIFE SKILLS

Manfred Krug

SP SUNDAY, JUNE 20, NOON – 1:30 PM, \$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.

SUMMER SAUCES

Matthew Green

MPLS TUESDAY, JUNE 29, 6 – 8 PM, \$85

PARTICIPATION

Sensational summer foods are upon us and that means creating sauces to liven up summer dishes. Learn classic sauces to keep your seasonal dishes tasty. Chef Matt is ready to teach you that homemade sauces beat pre-made sauces any day!

Crème Anglaise; Ketchup; Mayonnaise; Vinaigrette.

Kids

Get the kids off the couch and into the kitchen to learn how to blend, chop and sauté their way to a life of culinary exploration!

KIDS CAMP: GLOBAL TOP CHEF

Tracy Figueroa

SW MONDAY, JUNE 14, 15, 16, 10 AM – 12:30 PM, \$225

PARTICIPATION

Send your kids around the world, without ever leaving the kitchen. In this three-day camp for children ages 8 and up, your kiddos will travel through multiple international cuisines, sampling and cooking along the way. From Italy's rich Alfredo sauce to Vietnam's spring rolls, your junior chef will learn to whip up dinner for the whole family.

This class is a three-day series on June 14, 15, and 16. Seats are for kids only, ages 8–12.

Day One: Italy — Caesar Salad; Homemade Pasta; Marinara Sauce; Pesto Sauce; Alfredo Sauce; Lemon-Olive Oil Cakes. Day Two: Latin — Flour Tortillas; Salsa Mexicana; Guacamole; Fried Tortilla Chips; Fajitas with Chimichurri Sauce; Mexican Chocolate Coffee Cake. Day Three: Asia — Lettuce Wraps; Spring Rolls with Nuoc Cham; Stir-Fried Chicken and Vegetables; Cilantro Lime Rice; Pineapple Upside-Down Cakes.

KIDS CAMP: COOK OFF IN THE KITCHEN

Tracy Figueroa

SP MONDAY, JUNE 21, 22, 23, 10 AM – 12:30 PM, \$225

PARTICIPATION

Lights, camera, cook-off! Some of the most exciting shows for kids these days are all about battles with pots, whisks and plenty of culinary know-how. But no need to make a jaunt to the Food Network sets when Cooks will put your junior chef in the spotlight right here. We re-create three popular arenas — Cutfthroat Kitchen, Chopped and Cupcake Wars — that provide hands-on cooking adventures, friendly competition, and of course, fun galore. This class is a three-day series on June 21, 22, and 23. Seats are for kids only, ages 8–12.

Cutfthroat Kitchen Brunch Edition: Each team will make Lemon Ricotta Pancakes; Smoothies; Zesty Citrus Salad; Biscuits with Sausage Gravy. Each team will randomly draw from the "chef's hat" a challenge that will either help or hinder the production of each recipe! Day Two: Chopped Classic Picnic Time: Each team will create a fantastic picnic meal with an appetizer, entree with side, and a dessert. The catch is, each group must use all the ingredients Chef provides AND make the food taste good! Ever had potato salad with marshmallows? Day Three: Cupcake Wars: Kids will prepare their cupcakes. Two cupcakes (one sweet and one savory) will be judged on taste alone, one will be judged on decoration, and the last one will be judged on taste and presentation.

KIDS CAMP: BAKING + DECORATING

Tracy Figueroa

SP MONDAY, JUNE 28, 29, 30, 10 AM – 12:30 PM, \$225

PARTICIPATION

It's time to get that talented kiddo into the kitchen! Join us for a kids camp that is all about baking and decorating. Learn how to create edible masterpieces whether it is on a cake or a cookie. Practice techniques to dazzle your friends and family with this fun-filled summer camp. Sign up soon — this is a summer fave!

This class is a three-day series on June 28, 29, and 30. Seats are for kids only, ages 8–12.

Vanilla Layer Cake; Quick Jam; Butter Sugar Cookies; Vanilla Buttercream; Royal Icing.

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.

CHARCUTERIE BOARD WORKSHOP WITH WINE

Tracy Figueroa, Matt Carson

VIRTUAL THURSDAY, JUNE 3, 6 – 7:30 PM, \$50

PARTICIPATION

Small bites, sipping wine and a beautiful board you will just have to put on your Instagram. Join us as we put together a sensational tasting board along with a mini wine tasting! Did we mention you don't even need to leave home? Yep, no travel required.

Charcuterie Board; Rosemary Crackers; Chutney.

GIRLS' NIGHT OUT: TACO-TASTIC

Lorelei McInerney

MPLS THURSDAY, JUNE 10, 6 – 8 PM, \$90

PARTICIPATION

Nothing says girls' night out like a cocktail and tacos. Gal pals unite and sample Mexican deliciousness at its best paired with a sweet-salty-herby cocktail. Join Chef Lorelei as she rolls out the best menus to get lost in the delectable flavors. This is going to be a fun-packed night.

Shrimp Taco with Spicy Slaw; Bean and Corn Salad; Rosemary Paloma.

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.

FUNDAMENTALS OF AMAZING SALADS

Shelagh Mullen

SP SUNDAY, JUNE 6, 4 – 6 PM, \$80

DEMONSTRATION

To achieve the perfect salad, it is all about ratios and flavors. Chef Shelagh is all about the fresh greens of the season and is ready to school you in all things salad. Enjoy the summer's finest with this cooking class dedicated to those luscious leafy greens and fresh veg.

Salad with Fig, Goat Cheese, Basil and Pomegranate Vinaigrette; Lemon Brown Rice Salad; Grilled Steak Salad with Sweet Potatoes.

GARDEN TO TABLE: JAMS, JELLIES AND PRESERVES

Randi Madden

VIRTUAL THURSDAY, JUNE 17, 5:30 – 7 PM, \$50

PARTICIPATION

There's nothing like a jar of homemade jam to brighten up your There's nothing like a jar of homemade jam to brighten up your breakfast or make an edible gift for someone special. Bachman's Garden to Table webinar series teams up with Cooks of Crocus Hill to help you learn how to make jams and jellies from home. In this virtual class, you will learn how to create delicious jams, jellies and preserves from scratch. You will learn the basics of home food preservation, including how to safely use the water bath canning process to preserve your jars for up to a year. Each participant will watch Chef Randi create her blue-ribbon, award-winning blackberry-thyme jam recipe and receive other recipes and resources for repeating the process at home.

Blackberry-Thyme Jam.

FATHER'S DAY STEAKOUT

Van Keszler

MPLS SUNDAY, JUNE 20, 6 – 8 PM, \$85

PARTICIPATION

Dad, you and surf 'n' turf. What could be better for a Father's Day experience? Nothing. You and Dad will join Chef Van while you try your hand at searing steaks and prepping the surf, with a real-deal pro in the kitchen and on the grill. Sides too! The perfect gift!

Lemon-Marinated Grilled Shrimp with Caper-Parsley Aioli; New Potato and Green Bean Salad with Dijon Vinaigrette; Steak with Grilled Scallion Salsa Verde.

VIRTUAL LOBSTER BOIL

Tammy Haas

VIRTUAL SUNDAY, JUNE 20, 5 – 6:30 PM, \$50

PARTICIPATION

Who doesn't love a good ol'-fashioned lobster boil? We've got it coming in hot right to your kitchen. Get ready to have a homemade lobster boil for dear ol' Dad. Father's Day just got an upgrade with succulent lobster for the main course. Thanks, Dad!

Lobster Boil; Cornbread.

PICNIC IN PARIS

Randi Madden

SW SUNDAY, JUNE 27, 4 – 6 PM, \$85

PARTICIPATION

Grab the gingham blanket because it's time for a picnic. This isn't your average picnic; this is decadent and French-inspired picnic. Learn from Chef Randi how to pack the perfect picnic basket — one that will have you thinking you are sitting in front of the Eiffel Tower with the best France has to offer.

Lemon Caper Chicken Lettuce Wraps; Three Olive Orzo Salad; Brioche Toasts with Bacon Jam.

BRUNCH IS BACK

Alyssa Aguilar

SW SUNDAY, JUNE 27, NOON – 2 PM, \$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!

Creamy Scrambled Eggs with Wisconsin Sharp Cheddar and Crispy Prosciutto; Potato and Steak Hash with Poached Eggs and Hollandaise Sauce; GF Pancakes with Macerated Berries and Lemon Whipped Cream.

We're committed to preventing the spread of COVID.

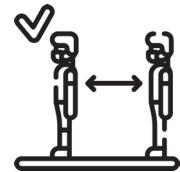
All class participants are expected to:

- 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/

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



May Crop Shares are poppin' up!

Check out the whole selection now.
Asparagus, Ramps, Fiddlehead Ferns,
Morels and that isn't all of it!

KEY

- SP** CLASS IN ST. PAUL
- SW** CLASS IN STILLWATER
- MPLS** CLASS IN MINNEAPOLIS (NORTH LOOP)
- VIRTUAL** CLASS AT HOME

FINE PRINT

Cancellation Policy: No cancellations will be accepted after 7 days prior to the class. 14 days for groups larger than 4.

We ask that you understand that — like a sporting event or a theater performance — a lot of time and resources go into the advance preparation for a successful class. For this reason we require one week (two weeks for groups larger than four) advance notice on any class cancellation or rescheduling to obtain a Cooks of Crocus Hill gift card for the registration amount. Within the one- or two-week window of time prior to class, refunds are not given, though you are welcome to transfer your registration to another guest of your choice. In the event that Cooks of Crocus Hill cancels a class, a full refund will be given and you will be notified as soon as possible.

Cooks does not cancel classes due to weather.

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

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REGISTER ONLINE // cooksofcrocushill.com    **CALL US TODAY // 651.228.1333**

Please Visit Our Website For A Complete, Up-To-Date Listing Of All Cooking Classes And Happenings.