



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!

BRIAN INGRAM VISITS COOKS

Brian Ingram

SP SUNDAY, FEBRUARY 27, 4 - 6 PM, \$100

DEMONSTRATION

Wowza. That is what we say when we think about all the positive activity, good vibes and good food that Chef Brian Ingram creates. Together with his wife, Sarah, they own a list of popular St. Paul restaurants: Hope Breakfast Bar, and The Gnome. The really cool part? They donate 3 percent of their annual revenue to charity to help people in need. Join us for an evening of highlights, demonstrations of a few customer faves from the restaurants and many a tasty bite. A portion of the class proceeds will benefit Give Hope, a nonprofit focused on helping other people every day — believing that good starts with a meal.

Turkish Breakfast, inspired by his recent travels to Turkey, for the restaurant he just helped opened there. Chai Pancakes (a Hope Breakfast Bar favorite!); Herb-Crusted Pork Belly.

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.

COFFEE + DOUGHNUTS

Randi Madden

SW SATURDAY, FEBRUARY 5, 10 AM - 12:30 PM, \$95

PARTICIPATION

Comfort food is the best food to get lost in during the winter. Chef Randi has a belly-warming menu straight from the diner. Get ready for a twist on classic diner eats in our kitchen and savor the flavor.

Cardamom Cake Donuts with Maple Coffee Glaze; Savory French Toast; Soufflé Fried Potatoes with Gochujang Mayo.

BETTER (FOR YOU) BAKING

Ranelle Kirchner

SP WEDNESDAY, FEBRUARY 16, 6 - 8:30 PM, \$95

PARTICIPATION

Learn how to utilize less sugar in baking while not sacrificing taste and texture. Sensible and not boring is the theme of this baking alternative class. Sweet, sumptuous treats, just as good with a fraction of the sugar, this is real baking, but better for you.

Gingersnaps; Sugar Cookies; Chocolate Chip.

WHAT CHOUX TALKIN' ABOUT?!

Zoë Moskowitz

SP THURSDAY, FEBRUARY 17, 6 - 8:30 PM, \$95

PARTICIPATION

Pronounced "pot ah SHOO" (à vos souhaits!), French specialty pâte à choux might mean "cabbage paste," but it's got nothing to do with the crunchy vegetable. Instead, it's a versatile dough that forms the base for some of the dreamiest, must-have pastries on the planet. Think cream puffs, éclairs and profiteroles. (If that's what cabbages tasted like, we'd all be farmers.) In this hands-on class, Chef Jason reveals the secrets of these divine desserts.

Chocolate Glazed Éclairs; Parisian Gnocchi with Browned Butter Sauce; Gougères.

EASY BREADS

Aleah Vinick

SW SATURDAY, FEBRUARY 19, 10 AM - 12:30 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 THE DROP COOKIE

Zehorit Heilicher

SP SATURDAY, FEBRUARY 5, 10 AM - 12:30 PM, \$95

PARTICIPATION

It's exactly what it sounds like! Scoop and drop cookies with the best chef for the job. Chef Zehorit has created an inventive menu to conquer cookies once and for all! The kitchen is heating up — join us soon.

Ginger Spiced Molasses Cookies; Tahini Chocolate Chip Cookies; Lemon-Thyme Cookies.

THE ESSENTIAL LOAF

Zehorit Heilicher

SP SATURDAY, FEBRUARY 20, 11 AM - 1:30 PM, \$90

DEMONSTRATION

Loaves of bread are essential. Join Chef Zehorit to make the best bread to ever come through those kitchen doors. Enjoy the smelling, baking and eating of fresh loaves. Yum!

Rosemary Garlic; Cranberry-Pistachio; Chocolate-Apricot.

MACARON WORKSHOP

Amy Kovacs

MPLS TUESDAY, FEBRUARY 22, 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.

THE ART OF FRENCH BAKING

Randi Madden

SW SATURDAY, FEBRUARY 26, 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.



Zavor Crunch Air Fryer

Take your fried foods to the next level.

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NORDIC BAKING: SWEDISH CARDAMOM BREAD

Bonnie Sparman

SP SATURDAY, FEBRUARY 26, 11 AM - 1:30 PM, \$95

PARTICIPATION

Welcome to a Scandinavian baking experience like no other! From the land of fika and hygge come beautiful, delicious cardamom breads and buns luscious enough to awaken your taste buds and your love of baking. Join Chef Bonnie for an extraordinary, mouthwatering, cultural experience. Whether you're Nordic or not, learning to handle this aromatic dough as you shape your own loaf of cardamom bread is a skill worth mastering. You will strut out of class like a Viking champion with a loaf of warm cardamom bread steaming in your bag.

Swedish Cardamom Rolls with Cinnamon Filling (Kanelbullar); Swedish Cardamom Loaf with Almond Paste Filling (Vetelångt med Mandel).

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: STIR-FRY IT

Tammy Haas

SW FRIDAY, FEBRUARY 4, 6 - 8:30 PM, \$100

PARTICIPATION

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

NIGHT OUT IN NORTH LOOP: POT STICKER TIME

Zoë Moskowitz

MPLS FRIDAY, FEBRUARY 4, 6 - 8:30 PM, \$100

PARTICIPATION

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

DATE NIGHT IN STILLWATER: CHECKERED TABLECLOTH

Tammy Haas

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

PARTICIPATION

Italian Chop Salad; Spaghetti and Meatballs; Tiramisu.

NIGHT OUT IN NORTH LOOP: G.F.D.P! (GLUTEN-FREE DINNER PARTY)

Ranelle Kirchner

MPLS SATURDAY, FEBRUARY 19, 6 - 8:30 PM, \$100

PARTICIPATION

Crisp Celery Salad with Candied Almonds and Apricots; Roasted Vegetable Ragù Over Cheesy Fried Polenta; Chocolate Mascarpone Panna Cotta.

DATE NIGHT IN STILLWATER: FLAVORS OF FEBRUARY

Sheryl Grover

SW FRIDAY, FEBRUARY 25, 6 - 8:30 PM, \$100

PARTICIPATION

Apple, Pomegranate and Spinach Salad; Orecchiette with Sausage and Baby Broccoli; Honey Cinnamon Poached Pears.

NIGHT OUT IN NORTH LOOP: TACO TANGO

Zoë Moskowitz

MPLS FRIDAY, FEBRUARY 25, 6 - 8:30 PM, \$100

PARTICIPATION

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

DATE NIGHT IN STILLWATER: TROPICAL ESCAPE

Manfred Krug

SW SATURDAY, FEBRUARY 26, 5 - 7:30 PM, \$100

PARTICIPATION

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

GRAND NIGHT OUT: THAI TIME

Tammy Haas

SP SATURDAY, FEBRUARY 26, 6 - 8:30 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.

MIDEAST TO MIDWEST VEGAN

Zehorit Heilicher

MPLS WEDNESDAY, FEBRUARY 8, 6 - 8:30 PM, \$95

PARTICIPATION

Move over, meat! We've got a vegan class that goes from the Midwest to the Middle East. Packed with flavor, these delicious brunch dishes will rock your world. Chef Zehorit is excited to bring you into the kitchen and wow you with a vegan feast.

White Bean and Rosemary Spread; Hearty Bean Stew over Turmeric Rice; Maple-Olive Oil Chocolate Chip Cookies.

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.

GNOCCHI? NO PROBLEM!

Juliette Leitchuk

SP THURSDAY, FEBRUARY 3, 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; Gnocchi alla Sorrentina; Sweet Potato Gnocchi with Browned Butter Sage Sauce.

NO PASSPORT REQUIRED

Randi Madden

SP FRIDAY, FEBRUARY 4, 6 - 8:30 PM, \$95

PARTICIPATION

Travel the world from a Cooks kitchen near you! Excite your taste buds with an inspired menu from Chef Randi. Take your skills around the globe without a passport. Yep!

Scotch Eggs with Malted Vinegar Mayo (UK); Pasta Carbonara (Italy); Opera Cake (France).

TURKISH DELIGHT

Lorelei McInerney

MPLS SATURDAY, FEBRUARY 5, 6 - 8:30 PM, \$95

PARTICIPATION

There is an old Turkish proverb that resonates with us here at Cooks: "Life comes through the food." Seems pretty apt for this class! Experience the wonders of delightful Turkish cuisine and explore the sweet, the sour, the fresh and the zesty in a culinary adventure you won't forget.

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

FRENCH QUARTER FARE

Patrick O'Hare

SP SUNDAY, FEBRUARY 6, 4 - 6:30 PM, \$95

PARTICIPATION

New Orleans is a food destination for any foodie! Take a trip south and enjoy the French fare. Make your way through Chef Patrick's French Cajun-inspired menu, tasting the variety of New Orleans foods that you can only find in the South ... until now! Sign up, cher, before it sells out.

Tomato and Onion Salad with Orange Vinaigrette; Cajun Chicken and Sausage Jambalaya; Bananas Foster à la Mode.

MOROCCAN FLAVORS

Zoë Moskowitz

SW FRIDAY, FEBRUARY 18, 6 - 8:30 PM, \$95

PARTICIPATION

Morocco is regarded by some as the bohemian capital of North Africa. In this participation class, Chef Manny will be your guide as you bring this unforgettable menu to life, making a zesty feast that'd make Hemingway jealous.

Couscous Salad with Dates and Almonds; Chicken Tagine with Preserved Lemons and Olives; Galette des Rois.

EMPANADA PARTY

Tracy Figueroa

MPLS FRIDAY, FEBRUARY 18, 6 - 8:30 PM, \$95

PARTICIPATION

The word "empanada" derives from the Spanish word "empanar," which means "to coat with bread." Which means empanadas are the dream food if you like a pastry stuffed to the brim with delicious filling, then either frying or baking the result. Fillings are varied and can range from sweet, dessert-type flavors to savory meats, cheeses and vegetables. Basically, empanadas are the perfect addition to any meal or even a meal on their own. Join empanada queen Chef Tracy in our kitchen today and learn to create a sweet and savory variety of empanadas from around the world.

Empanada Fillings: Beef; Pulled Chicken; Guava and Goat Cheese.

PAELLA

Juliette Leitchuk

SP SATURDAY, FEBRUARY 19, 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.

GLUTEN-FREE ITALIANO

Shelagh Mullen

SP MONDAY, FEBRUARY 28, 6 - 8:30 PM, \$95

PARTICIPATION

Giving up gluten doesn't mean bland. Take a hands-on approach over at the Cooks kitchen. Start waking up those taste buds with a little Italian. Chef Shelagh has put together a flavorful menu and all gluten-free!

Italian Chop Salad; Spaghetti and Meatballs; Tiramisu.

ITALIAN HOLIDAY

Tammy Haas

SP FRIDAY, FEBRUARY 25, 6 - 8:30 PM, \$95

PARTICIPATION

Italian cuisine is a go-to for many kitchens. Hone your skills and enjoy the smells, flavors and connection. Chef Tammy's magnificent menu is going to whisk you away. Travel to the boot with this hands-on class and no plane trip!

Arugula, Tomato and Walnut Salad with Balsamic Vinaigrette; Crispy Roasted New Potatoes with Herbs; Chicken Saltimbocca.

Valentine's Day Classes

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.

VALENTINE'S GLUTEN-FREE

Juliette LeIchuk

SP **FRIDAY, FEBRUARY 11, 6 - 8:30 PM, \$125**

PARTICIPATION

Want a new type of Valentine's Day? Try a hands-on cooking class that features gluten-free eats. Enjoy a tasty menu, a glass of Prosecco and great company in the Cooks kitchen on your Valentine's Day.

Stuffed Pepperoncini with Smoked Salmon; Caesar Salad with Heart-shaped Parmesan Crisps; Quick Meaty Ragù over Creamy Polenta; Red Wine-Poached Pears with Vanilla Crème Anglaise; Prosecco Toast.

VEGETARIAN VALENTINE'S DAY

Ranelle Kirchner

MPLS **FRIDAY, FEBRUARY 11, 6:30 - 9 PM, \$125**

PARTICIPATION

The most romantic time of the year is going full tilt vegetarian. Enjoy a fresh take on Valentine's Day cuisine with Chef Ranelle. Take on a delicious challenge as she guides you in creating an all-veggie menu for your special day. Veggies to the front!

Roasted Beet and Yogurt Spread with Toast Points; Bitter Greens and Pear Salad with Walnuts and a Lemon Vinaigrette; Roasted Squash and Gorgonzola Sauce over Fresh Fettuccine; Warm Chocolate Cakes with Chantilly Cream and Fresh Berries; Prosecco Toast.

CUPID LOVES LATIN

Tracy Figueroa

SP **SATURDAY, FEBRUARY 12, 6 - 8:30 PM, \$150**

DEMONSTRATION

Want a different take on Valentine's Day? We're spicing it up with a little Latin love. Enjoy the flavors that will shake you up this season. Join us in the kitchen with Chef Tracy and treat your sweetie to a night of cooking bliss.

TBD.

ALL YOU NEED IS LOVE (AND BRUNCH)

Shelagh Mullen

SP **SUNDAY, FEBRUARY 13, 10 AM - 12:30 PM, \$100**

PARTICIPATION

Romantics unite for a love filled brunch to start your Valentine's Day off deliciously! Put together a brunch made for love. Chef Shelagh put all her lovin' energy into the best brunch menu for stirring up some romance. Feel the love in the Cooks kitchen.

Chocolate Babka Rolls; Shakshuka; Citrus Salad.

MY GLUTEN-FREE VALENTINE

Van Keszler

MPLS **MONDAY, FEBRUARY 14, 6 - 8:30 PM, \$125**

PARTICIPATION

Give up the gluten in a delicious way this Valentine's day. Join us in the Cooks kitchen to create a completely gluten free menu. Chef Van is at the ready with tips, tricks and flavor boosters for your dinner for two ... or more! Sign up soon — gluten free love moves fast!

Stuffed Pepperoncini with Smoked Salmon; Caesar Salad with heart-shaped Parmesan Crisps; Quick Meaty Ragù over Creamy Polenta; Red Wine-Poached Pears with Vanilla Crème Anglaise; Prosecco Toast.

COOKIN' WITH CUPID

Patrick O'Hare

SP **THURSDAY, FEBRUARY 10, 6 - 8:30 PM, \$125**

PARTICIPATION

We're hosting the best Valentine's Day cooking class, perfect for you and your S.O. Cooking and creating in the Cooks kitchen. A Valentine's Day class is a guaranteed romantic night of cooking, drinking and joy.

Classic Shrimp Cocktail; Romaine Salad with Roasted Tomato Vinaigrette and Heart-Shaped Parmesan Crisps; Fettuccine with Chicken Piccata; Chocolate Olive Oil Budino; Prosecco Toast.

COOKIN' WITH CUPID

Van Keszler

MPLS **THURSDAY, FEBRUARY 10, 6 - 8:30 PM, \$125**

PARTICIPATION

We're hosting the best Valentine's Day cooking class, perfect for you and your S.O. Cooking and creating in the Cooks kitchen. A Valentine's Day class is a guaranteed romantic night of cooking, drinking and joy.

Classic Shrimp Cocktail; Romaine Salad with Roasted Tomato Vinaigrette and Heart-Shaped Parmesan Crisps; Fettuccine with Chicken Piccata; Chocolate Olive Oil Budino; Prosecco Toast.

COOKIN' WITH CUPID

Manfred Krug

SW **FRIDAY, FEBRUARY 11, 6 - 8:30 PM, \$125**

PARTICIPATION

We're hosting the best Valentine's Day cooking class, perfect for you and your S.O. Cooking and creating in the Cooks kitchen. A Valentine's Day class is a guaranteed romantic night of cooking, drinking and joy.

Classic Shrimp Cocktail; Romaine Salad with Roasted Tomato Vinaigrette and Heart-Shaped Parmesan Crisps; Fettuccine with Chicken Piccata; Chocolate Olive Oil Budino; Prosecco Toast.

COOKIN' WITH CUPID

Sheryl Grover

SW **SATURDAY, FEBRUARY 12, 5 - 7:30 PM, \$125**

PARTICIPATION

We're hosting the best Valentine's Day cooking class, perfect for you and your S.O. Cooking and creating in the Cooks kitchen. A Valentine's Day class is a guaranteed romantic night of cooking, drinking and joy.

Classic Shrimp Cocktail; Romaine Salad with Roasted Tomato Vinaigrette and Heart-Shaped Parmesan Crisps; Fettuccine with Chicken Piccata; Chocolate Olive Oil Budino; Prosecco Toast.

COOKIN' WITH CUPID

Van Keszler

MPLS **SATURDAY, FEBRUARY 12, 6:30 - 9 PM, \$125**

PARTICIPATION

We're hosting the best Valentine's Day cooking class, perfect for you and your S.O. Cooking and creating in the Cooks kitchen. A Valentine's Day class is a guaranteed romantic night of cooking, drinking and joy.

Classic Shrimp Cocktail; Romaine Salad with Roasted Tomato Vinaigrette and Heart-Shaped Parmesan Crisps; Fettuccine with Chicken Piccata; Chocolate Olive Oil Budino; Prosecco Toast.

COOKIN' WITH CUPID

Zoë Moskowicz

SP **SUNDAY, FEBRUARY 13, 4 - 6:30 PM, \$125**

PARTICIPATION

We're hosting the best Valentine's Day cooking class, perfect for you and your S.O. Cooking and creating in the Cooks kitchen. A Valentine's Day class is a guaranteed romantic night of cooking, drinking and joy.

Classic Shrimp Cocktail; Romaine Salad with Roasted Tomato Vinaigrette and Heart-Shaped Parmesan Crisps; Fettuccine with Chicken Piccata; Chocolate Olive Oil Budino; Prosecco Toast.

COOKIN' WITH CUPID

Randi Madden

SP **MONDAY, FEBRUARY 14, 6 - 8:30 PM, \$125**

PARTICIPATION

We're hosting the best Valentine's Day cooking class, perfect for you and your S.O. Cooking and creating in the Cooks kitchen. A Valentine's Day class is a guaranteed romantic night of cooking, drinking and joy.

Classic Shrimp Cocktail; Romaine Salad with Roasted Tomato Vinaigrette and Heart-Shaped Parmesan Crisps; Fettuccine with Chicken Piccata; Chocolate Olive Oil Budino; Prosecco Toast.

FRESH FEAST

Sheryl Grover

SW SATURDAY, FEBRUARY 19, 5 - 7:30 PM, \$95

PARTICIPATION

Fresh is king. At least that's what we think. Join us in the kitchen to prepare your own feast. Chef Sheryl has created menu that has all the razzle dazzle and flavors to fall for. Treat yourself to a feast this February!

Crisp Salad with Balsamic Vinaigrette and Candied Walnuts; Creamy Chicken with Sun-dried Tomato over Fresh Pasta; Maple Apple Pudding Bake.

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.

HOW TO COOK: DINNER PARTY

Randi Madden, Manfred Krug

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

PARTICIPATION

It's the time to learn the ins and outs of the 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.

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

SWEET MOTHER OF SAUCES

Zoë Moskowicz

SP TUESDAY, FEBRUARY 22, 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.

KNIFE SKILLS

Patrick O'Hare

SW WEDNESDAY, FEBRUARY 23, 6 - 7:30 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 Patrick, will take you through every aspect of knife use and care.

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 COOK: VALENTINE'S DAY

Lorelei McInerny

SP SATURDAY, FEBRUARY 12, 10 AM - 12:30 PM, \$75

PARTICIPATION

Romance may be geared toward adults, but Valentine's Day can be for everyone, even kid chefs. Give your junior culinary genius a chance to shine in the kitchen, at this hands-on class with a Valentine's theme. From Italian dunker-hearts to chocolate love bugs, they'll learn some sweet and savory techniques they can show off at home all year round.

This class is for kids 8 to 12.

Italian Dunker Hearts; Heart Shaped Saucy Meatballs; Milk Chocolate-Dipped Strawberry Love Bugs.

LITTLES IN THE KITCHEN: THE ART OF FOCACCIA

Aleah Vinick

SP SUNDAY, FEBRUARY 27, 10 - 11:30 AM, \$65

SP SUNDAY, FEBRUARY 27, 12:30 - 2 PM, \$65

PARTICIPATION

Hello to our little chefs — get ready for the super creative and edible fun that is bread. Each child will pair up with their adult to decorate a delicious loaf of focaccia using vegetables, herbs and cheese. And a loaf to go!

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.

Decorative Focaccia.

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.



Vitamix E310 Blender

This is not your mother's blender.

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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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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.