

Come to the Table Cookbook Events!

Come buy a cookbook and meet the families featured in the cookbook.

Saturday, September 10th

10am-4pm

Aamodt's Apple Farm
6428 Manning Ave N
Stillwater, MN 55082

Apples, hard cider, wine, food, gifts,
playground, goats, and beautiful
orchard to roam.

Dogs are allowed in
outdoor areas on leash.

Save the Dates!

Sunday, October 16th

10am-4pm

Country Sun Farm
11211 60th St N
Lake Elmo, MN 55042

Pumpkins, fall decor, petting zoo,
corn maze.

One free hayride with the purchase of
a cookbook!

..... SAVE THE DATES: Cookbook Events!

September 10th & October 16th

Thank you sponsors!



R.F. MOELLER
Jeweler

Anodyne



The Koenig Jones Group
koenigjonesgroup.com



Recipe: Amaretto Apple Crisp

From: Come to the Table (GMJF) Makes: 9

- 1/2 cup flour
- 1/4 cup granulated sugar
- 1/4 cup light brown sugar, packed
- 1/4 cup butter or margarine, chilled, cut into small pieces
- 3 tablespoons slivered almonds
- 7 cups Granny Smith apples (about 3 pounds), peeled and sliced
- 1/3 cup amaretto (almond-flavored liqueur) or apple juice



Preheat oven to 375°F. Lightly spoon flour into dry measuring cup; level with a knife. Combine flour and sugars in a bowl; cut in butter with pastry blender until mixture is crumbly. Add almonds; toss. Combine apples and amaretto in a bowl; toss. Spoon apple mixture into 8 x 8-inch baking dish or 1 1/2 quart casserole. Sprinkle with crumb mixture. Bake for 45 minutes or until golden brown.

The cookbook, *Come to the Table: A Cause to Cook for a Cure*, features over a hundred recipes from family and friends along with stories from six families whose lives are affected by Duchenne Muscular Dystrophy. **100% of all cookbook proceeds** supports research at the University of Minnesota MD Center for a cure to this disease.

Please join us at our events.

Visit www.gregmarzolfjr.org for more information or to purchase a cookbook if you're unable to attend an event.



Greg Marzolf Jr. Foundation

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