

Recipe for:
Apple Potato Pancakes



INGREDIENTS

2 T Coconut Oil
2 Apples, Shredded
2 Russet Potatoes
1 Scallion, Sliced
¼ C Flour
2 Eggs
1 T Garlic Powder
1 T Salt
Fresh Cracked Pepper

DIRECTIONS

Beat egg in a large bowl, then add in everything except for the coconut oil and mix together.
Heat sauté pan over medium high heat, then add oil. Dollop scoops of mixture into pan, and cook on first side until golden crisp.
Turn over, and repeat on second side. Serve topped with cheese or sour cream.

Serves: 6

Recipe provided by Chef Kristi, Grace Savory & Sweet, 2017

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Recipe for:
Apple Grilled Cheese



INGREDIENTS

2 Slices of Bread
1 T coconut oil
1 oz. Cheese of Choice
Thinly Sliced Apples

DIRECTIONS

Heat a skillet over medium heat, and add coconut oil to pan. Top slice of bread with half of the cheese, then arrange apples in a thin layer, top with remaining cheese and slice of bread.
Place into heated pan with oil, and cook on both sides until bread is golden, and cheese melts.

Serves: 1

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- Walk** to Platt & Michigan
- Bike** the Greenway
- Ride** AAATA Route 67



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