



## **Recipes from February 4th Chef Demo at the Stevens Point Area Winter Farmers' Market**

### **Coffee Balsamic Vinaigrette**

Blend the following in a food processor in order:

2 T Fresh Diced Garlic

2 T Chopped Pecans

2 T Diced Onion

1 T Dijon Mustard

2 T Balsamic Vinegar

2 T Reduced Coffee or more to taste

2 T Maple Syrup

Drizzle in ½ C Olive Oil Slowly

Continue to emulsify and add dash Salt and pinch Pepper

### **Carrot and Squash Curry Soup (Vegan, GF)**

Prep:

Dice ½ Onion and 4 Garlic Cloves

Slice 3 Large Carrots

Peel and Dice 4 Squash

Prepare:

Sautee Onion, Garlic and Carrot in Olive Oil until soft, about 3-5 minutes

Add in Squash and cook until soft, about 3-5 minutes

Salt and Pepper the Vegetable Mixture

Add Great Expectations Hot Sauce to Taste

Pour 6 Cups Vegetable Stock over Mixture and Cover once Boiling

Cook 35-45 Minutes

Use Immersion Blender to Puree

Stir in Coconut Milk to Desired Consistency

