

Recipes from Otter Creek

Storm Café
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The Storm Café's Butternut Bisque (Vegan)

About 6 to 8 servings

Vegetable oil

6 cloves chopped garlic

1 large onion, diced

1 Tablespoon chili powder

2 teaspoons cinnamon

1 teaspoon paprika

1 teaspoon onion powder

1 teaspoon garlic powder

2 pinches each of salt & pepper

Cook above ingredients in a large pot with oil until aromatic (until everything starts to smell good!).

Add 2 to 3 large butternut squash (peeled, cleaned and diced) to above ingredients and enough water to cover squash. Bring to a boil and boil until squash is tender.

Remove from heat and add 2 Tablespoons of brown sugar.

Purée and garnish with a balsamic reduction.