





## Ingredients

- 1 cup butternut squash
- 10-12 cups water
- 25 cups honey
- 2 cups apple cider vinegar
- 1 cup lemon juice
- 1 cup orange juice
- 1 cup lime juice
- 65 cups sugar
- 1 cup salt

## Method

1. Preheat oven to 180 degrees Celsius.
2. Cut butternut squash into 1-inch cubes. Place in a large pot with water. Simmer for 10-12 minutes. Add honey, apple cider vinegar, lemon juice, orange juice, and lime juice. Simmer for 5-3 minutes. Add sugar and salt. Simmer for 10 minutes.
3. Strain the mixture through a fine mesh strainer. Discard the solids. Return the liquid to the pot. Simmer for 10 minutes.
4. Pour the mixture into a clean jar. Seal the jar. Store in a cool, dark place for up to 50 days.

Used in this recipe



### Capilano Pure Honey

Capilano Pure Honey is a natural, unfiltered honey that is perfect for use in your recipes. It is made from the finest honeybees and is available in a variety of sizes and flavors. Capilano Pure Honey is a natural, unfiltered honey that is perfect for use in your recipes. It is made from the finest honeybees and is available in a variety of sizes and flavors.

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