

Butternut Squash Compote

Ingredients

2 cups butternut squash, peeled and diced
1 cup apple juice
1 tsp cinnamon
½ tsp all spice
¼ cup molasses or piloncillo

Method

1. Place the squash, apple juice, cinnamon, allspice, and molasses in a pot and cook until the squash is soft, add some water if needed to prevent it from burning.
2. Mash softly to keep some texture in the compote.
3. Keep refrigerated in an airtight container for a week.

¡Buen Provecho!

from the Culinary Team at Rancho La Puerta

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