



candied orange peel;

1. (can-dee'd oh-rayn'g peel)
noun. Mild strips of orange peel with a sticky sugar coating and dusted in sugar.
2. Produces 40 servings.
3. Preparation 1 hour 30 mins.
4. Oven temperature set to --.

Ingredients;

rind from 1 orange*
¼ c. water (more for boiling)

½ c. sugar
sugar/chocolate for coating

*can also use equivalent amount of any citrus peel: grapefruit, lemon, lime

Instructions;

1. Cut the ends off the orange. Separate the fruit from the rind if necessary.
2. Slice rind into long strips, leaving ¼" pith attached.
3. Place the strips in a saucepan, cover with cold water (peels will float). Bring to a boil then drain.
4. Repeat boiling process two more times so they have been boiled 3 times.
5. Return peels to the saucepan after draining. Add ½ c. sugar and ¼ c. water. Simmer until peels are translucent, approx. 20 mins.
6. Remove to parchment paper, making sure to separate peels. Allow to dry 1 hour.
7. For sugar coating: add sugar to plastic bag and drop in peels a few at a time. Shake until coated.

For chocolate coating: melt chocolate and dip peels. Allow to dry.