

Preparations/Candied Citrus

A: Citrus peels, cut into 7mm strips (orange, lemon, etc.)

B: 2C sugar

1C water

1. Place (A) in pot, cover with water, bring to boil and simmer 20 minutes. Drain and reserve peels.
2. Place (B) in pot over medium heat, heat to boiling, add peels and reduce heat to low. Cook for 45min uncovered, stirring occasionally.
3. Drain syrup and reserve for other uses. Dry peels on rack, then roll in additional sugar before placing in bag for storage.

Servings: 30

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From the kitchen of David and Jennifer Deaven