

Sweet Candied Orange and Lemon Peel

Jacob · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 40 mins

Description

With this easy to follow recipe orange and lemon peel become an elegant yet still a bit tart sugared confection

Ingredients

- - 6 lemon peels
- cut into 1/4 inch strips - 4 orange peels
- cut into 1/4 inch strips - 2 cups white sugar - 1 cup water - ? cup white sugar for decoration

Instructions

1. Place lemon and orange peel in large saucepan and cover with water. Bring to a boil over high heat. Boil for 20 minutes
2. drain and set aside. In medium saucepan
3. combine 2 cups sugar and 1 cup water. Bring to a boil and cook until mixture reaches thread stage
4. 230 degrees F (108 degrees C) on candy thermometer
5. or small amount dropped in cold water forms a soft thread. Stir in peel
6. reduce heat and simmer 5 minutes
7. stirring frequently. Drain. Roll peel pieces
8. a few at a time
9. in remaining sugar. Let dry on wire rack several hours. Store in airtight container.