

Candied Citrus Peel

Jacob · 29/09/2024



Prep Time

8 hrs

Difficult

Easy

Servings

9 hrs

Description

You can use the peel of orange lemon lime or grapefruit This recipe can easily be doubled

Ingredients

- - 1 cup orange peel
- cut into strips - ½ cup white sugar - ¼ cup water

Instructions

1. Place peel strips in large saucepan and cover with water. Bring to a boil over high heat
2. then reduce heat and simmer 10 minutes longer. Drain. Repeat this process two more times. In a medium saucepan
3. heat sugar and 1/4 cup water over high heat until boiling. Place peel in sugar mixture
4. reduce heat and simmer 15 minutes
5. until sugar is dissolved. Remove peel with slotted spoon and dry on wire rack overnight. Store in airtight container.