

# Candied Citrus Peel

## Ingredients

1 cup orange peel, cut into strips

1/2 cup white sugar

1/4 cup water

## Directions

1. Place peel strips in large saucepan and cover with water. Bring to a boil over high heat, then reduce heat and simmer 10 minutes longer. Drain. Repeat this process two more times.

2. In a medium saucepan, heat sugar and 1/4 cup water over high heat until boiling. Place peel in sugar mixture, reduce heat and simmer 15 minutes, until sugar is dissolved.

Remove peel with slotted spoon and dry on wire rack overnight. Store in airtight container.

Makes 4 servings