



Christmas Recipe Candied Orange Peel



Prep time 5 mins

Cook time 1 hr 10 mins

Total time 4 hrs 15 mins

Ingredients

- 3 large oranges (about 2 1/4 lbs)
- 3/4 Cup water
- 2 Tbsp light corn syrup
- 2 3/4 Cups Sugar



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Directions

- Cut the peel on each orange into quarters, then remove the peel in sections. Slice the peel into 1/4" wide slices. You should have about 4 cups.
- Place orange peels in a med-size non-aluminum sauce pan with enough water to cover. Bring to a boil and cook, covered, for 15 mins. Drain the peels in a colander.
- Boil water, syrup and 2 cups sugar, stirring until dissolved. Add peels, simmer, stirring occasionally, 35-55 mins, until translucent and tender.
- Remove peels w/slotted spoon to large rack placed over baking sheet. Let drain 5 mins. Separate peels, dry until tacky about 1 hr
- Place remaining 3/4 cup sugar in lg. bowl. Add the peels and toss.
- Transfer sugar-coated peels to racks to air dry, about 2 hrs.

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