Candied Orange Peels

Ingredients

- 3 medium-large orange peels
- 2 1/4 cup granulated sugar, plus extra for rolling
- 3 tbsp water

Steps

1. Blanch orange peels: Put orange peels in water enough to cover them and boil. Rinse and repeat twice over.
2. Mix sugar and water; simmer 10 minutes.
3. Add orange peels to sugar-water mixture; simmer 40 minutes.
4. Chop into pieces and roll in granulated sugar.

Notes

Put chopped candied orange peels in scones or dip in dark chocolate.