**Candied Citrus Peel**

**AKA:** Chocolate Orange Peels

**Ingredients**

5 or 6 oranges with very fragrant skin (or lemons or grapefruits)

1 cup sugar, + extra sugar for rolling

2 tbsp. light corn syrup or honey

¾ cup water

Bittersweet chocolate (Camino 70%)

**Method**

1. Peel oranges into lengthwise strips (not around)
2. Place in a small pot and cover with cold water, bring to a boil and simmer 15 minutes
3. Drain, cover with fresh cold water, bring back to a boil and simmer for 10 minutes or until tender
4. Drain, refresh and under cold water
5. Gently scrape the pith from each strip. Cut with a sharp knife to shape into approx. 2” x ¼” neat strips. Shape some smaller pieces for garnishes.
6. In a heavy pot combine 1 cup sugar, syrup and water
7. Heat slowly over a lower heat until all sugar is dissolved. Use a brush with warm water to clean the side of the pot.
8. Add peels, bring to a very gentle boil and gently simmer until just less than half the liquid is left. It boils faster as the liquid is reduced, so don’t ignore it! It burns in a flash!
9. Remove from heat, cover and let stand overnight.
10. Bring to a gentle simmer, just enough to melt the syrup and loosen each piece.
11. Drain over a bowl to retain syrup (store in a jar to use in other recipes)
12. Spread extra sugar on some paper towels, lay out each strip on the sugar and roll so that they are completely lightly coated with sugar.
13. Layout individually on parchment paper to dry 1-4 hours. Store between parchment paper in a Ziploc container until ready to dip or use. Keeps a couple of weeks.
14. Melt chocolate in microwave (temper) and quickly dip or brush each piece. Looks good if just ¾ is dipped and it ends on an angle.
15. Dry on parchment paper. Store in airtight container.

**Source:**

New Joy of cooking, adjusted by Helen

**Notes:**

Worth the trouble, everyone loves especially Marty Goldfarb, Helen and Charlie!

Use small undipped pieces to garnish chocolate mousse.