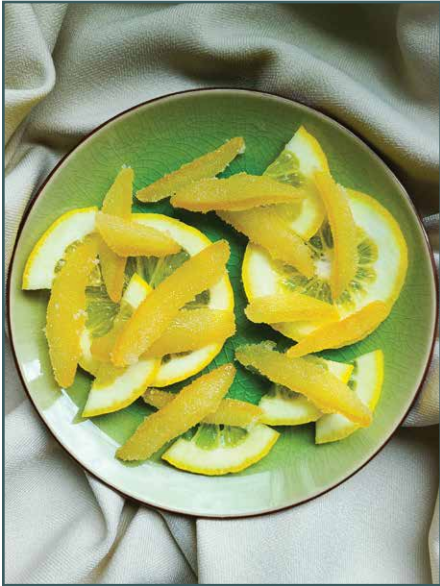




## CANDIED LEMON PEELS



### Ingredients

#### Single Batch ( 1/2 cup )

2 lemons  
1/2 cup honey / granulated sugar  
1/4 cup lemon juice  
2 tbsp water

#### Coating

1/2 cup granulated sugar

#### Double Batch ( 1 cup )

4 lemons  
1 cup honey / granulated sugar  
1/2 cup lemon juice  
1/4 cup water

#### Coating

1 cup granulated sugar



### Instructions

Yield  
1/2 - 1 cup

Cook Time  
35 mins

Cool Time  
3-4 hrs

Total Time  
5 hrs

1. Wash the lemons. You can soak them in water mixed with baking soda for 15 minutes, then rinse them off, if desired.
2. Cut the peels off the lemons, then slice into strips.
3. Juice the remaining lemon flesh. Remove any seeds, leftover pith or peel.
4. Add the lemon peels, lemon juice, honey or sugar, and the water to a pot.
5. Bring to a boil over high heat, then reduce to medium heat and simmer for 30-35 minutes. Stir often so that the peels don't caramelize to the bottom of the pan.
6. The peels are done when they turn translucent and all the liquid has been absorbed from the pot.
7. Remove the peels from the heat. Lay them spaced out on a cooling rack over a plate to cool and rest. Let cool for 3-4 hours.
8. Fill a bowl with sugar for the coating.
9. Toss the lemon peels in the sugar until they are completely coated. I suggest doing this in small batches of 3-5 peels at a time. Use a spoon to avoid getting sticky.
10. Store the candied peels in an airtight container in the fridge or freezer. You can keep them in the fridge for 2 weeks, or in the freezer for up to 3 months.