

Candita Arancia (Candied Orange Peel)

Peels from 4-6 oranges, quartered, remove membranes, leave white pith

1 1/2 - 2 cups sugar

1 1/2 - 2 cups water

Put orange peels in pan of water deep enough to cover peels. Bring to a boil and boil 10 minutes. Drain, repeat two more times. Cool. Cut into strips about 1/4 inch wide. In a clean pan, bring equal amounts of sugar and water to a boil, enough to cover orange peel strips. Let simmer until all the sugar is melted. Add orange peel strips. Simmer over low heat about 45 minutes, until syrup starts to thicken and strips are slightly translucent. If syrup does not thicken, turn heat up slightly but keep a close watch. Drain and cool. When strips are still sticky, but beginning to dry, toss in sugar and set aside in single layer to dry completely. It may take overnight for first drying, especially if a rainy day. Store in refrigerator.