

Candied Lemon Peel-influenced by www.thelunacafe.com

- 4 large, firm, preferably organic lemons
- 2 cups sugar
- 2 cups water

Using a vegetable peeler, carefully trim pieces of peel from the lemon, from one end to the other.

Bring 4 cups of water to a simmer. To blanch the peel and get rid of some of the bitterness, add the peel to the simmering water and simmer for 2 minutes. Drain the peel (reserving the water if desired).

Repeat twice more, using fresh water each time.

In a medium sauce pan, combine the sugar and water and bring to a simmer. Add the blanched lemon peels and simmer gently for about an hour, until the peel is tender.

To test for doneness, remove a peel from the syrup, let it cool, then sample it. If you can easily bite through it, it is done. If not, continue simmering until it is tender. Add more water if the syrup gets too thick.

When it is done, remove the pan from the heat. Use tongs to remove the peel from the syrup and lay on a wire rack set on a baking sheet. Let cool completely, then let dry for several hours. Do not cover!

If desired, toss a few pieces of peel at a time in granulated sugar to coat and set on a clean rack to dry.

Can be stored airtight at room temperature for a few days, in the refrigerator for several weeks!