

## CANDIED ORANGE PEEL.

Remove peel from 6 oranges, in quarters. Cover with water to which 1 teaspoon salt has been added. Boil 30 minutes. Drain. Boil in fresh water until tender, about 1-2 hour longer. Drain. Divide peel into two equal parts. Bring 1 cup sugar and 1-2 cup water to boil. Add one portion of peel. Boil gently until syrup is nearly absorbed. Drain. Roll in sugar. Cut with scissors into bits. Repeat process for remaining peel. This should make more than a pound of candied fruit.