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Chocolate Coated Orange Peels

- 3 Oranges
- 2 Cups sugar, plus extra for rolling
- 2 Tbsp fresh lemon juice
- 5 Ounces semisweet chocolate, finely chopped
- 2 Tsp vegetable oil

- 1) Line a baking sheet with wax paper; set aside.
- 2) Scrub oranges well, and cut in half.
- 3) Scoop out the flesh and reserve for another use.
- 4) Place the shells in a medium-sized bowl and cover with cold water, keeping them under water with a small plate or lid.
- 5) Let soak for about 4 hours or overnight, replacing the water once.
- 6) Cut each shell in half; place in a large heavy saucepan.
- 7) Add water to cover and bring to a boil over medium high heat.
- 8) Boil for 15 minutes.
- 9) Drain and repeat the process.
- 10) When oranges are cool enough to handle, cut into strips about 1/4 by 2 inches.
- 11) Return the strips to the saucepan; add sugar and 1 cup water.
- 12) Bring to a simmer over low heat.
- 13) Cook gently, stirring occasionally, until liquid is almost gone, about 1 1/2-2 hours. (Watch closely toward the end of cooking).
- 14) Add the lemon juice; stir to coat the strips.
- 15) Drain the strips in a sieve.
- 16) When they are cool enough to handle, spread on the prepared baking sheet.
- 17) Put all but 1/4 cup of the chocolate and the oil in the top of a double boiler set over barely simmering water.
- 18) Stir just until melted, remove double boiler from heat, and add the remaining chocolate, stirring until melted.
- 19) Roll each orange strip in sugar, then dip half of each peel into the chocolate and return to the baking sheet.
- 20) Place in the freezer for a minute or two to let the chocolate set.
- 21) Remove from the freezer and let them sit for several hours until they are firm.
- 22) Store in an airtight container for up to 3 months.

Makes 80 Candies

