Plenty of Appeal in the Peel

Making Candied Citrus Peel with a Dehydrator

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Give the Peel a Second Life

Candied Citrus Peel

• Easy to make
• A wonderful additional to
  • Scones
  • Muffins
  • Drinks,
  • or even as a stand-alone snack
• Stay good for months (if they last..)
Can make with a colorful array of citrus

- Oranges
- Lemons
- Grapefruit
- Tangerines
- Kumquats
Essential

- **Ingredients**
  - Orange, lemon, grapefruit Peel (1 lb.)
  - Sugar (1 lb.)

- **Equipment**
  - Dehydrator
  - Scale

- **Drying**
  - Temp: 135°F
  - Time: 4-6 hours

- **Yield**
  - Candied citrus peel (1 lb.)
Step 1. Prep

- Clean the fruit
- Remove pulp, but keep the pith
- Slice to ~ ¼” strips
- Weigh the peel
  - Add the same amount of sugar or less – adjust to your liking
Step 2. Get Rid of the Bitter Taste in the Peel

• Place the peel in a saucepan
• Cover with generous amount of water
• Bring the water to boil
• Let it boil for 5 to 10 minutes
• Drain the water and repeat the above steps 2-3 times
Step 3. Sweeten the Peel

• Drain all the liquid
• Add sugar and simmer for ~20 minutes
• Let the peel soak up the syrup
Step 4. Dehydrate

• Temperature: 135° F
• Time: 4-6 hours Or until pliable

* Wait to cool down completely before bagging them
Sweet Success!

Tasty snack –
• Good for your taste buds
• Reducing food waste,
• And good for the environment