

## RECEPIES THAT USE CITRUS FROM OUR GROVE



### Candied Grapefruit Peel

“This is a great bitter-sweet combo. Dip peel in melted chocolate for an after-dinner treat.” —Claire Saffitz, assistant food editor

#### Ingredients

**MAKES 2 CUPS**

2 large red or pink grapefruits  
1 cup sugar, plus more for tossing

#### Preparation

Cut peel from grapefruits into  $\frac{3}{8}$ " strips leaving  $\frac{1}{4}$ " white pith attached. Place in a small saucepan; add cold water to cover. Bring to a boil, then drain; repeat twice.

Bring peel, 1 cup sugar, and  $\frac{1}{2}$  cup water to a boil in same saucepan; reduce heat and simmer until peel is translucent, 15–20 minutes. Drain; transfer peel to a wire rack and let dry, 2–4 hours. Toss in more sugar.

**Recipe by** Bon Appétit

#### PICKING TIP

**BRING GLOVES AS MANY TREES HAVE STICKERS OR MAY SCRATCH YOU REACHING IN FOR THET PERFECT PIECE OF JUICY FRUIT YOU FOUND.**