

## **Candied Blood Oranges**

### **Ingredients:**

3 blood oranges  
2 cups water  
1  $\frac{3}{4}$  brown sugar

### **Directions:**

Cut your blood oranges into  $\frac{1}{4}$  rounds. Combine water and sugar in a saucepan and bring to boil over high heat, stirring occasionally. Once the sugar dissolves, reduce heat to medium and add blood orange slices. Let it simmer for 1 hour. Allow the slices to dry for 24 hours over a baking sheet on top of a cooling rack.