
Candied Lime Peel

Use this candied lime peel as a garnish when you make a delicious [Key Lime Tart](#).

INGREDIENTS

- Peel from 1 lime
- 1 ½ cups sugar
- Superfine sugar, for coating peel



DIRECTIONS

1. Using a sharp knife, carefully remove any thick white pith from lime peel. Cut peel into thin 2-inch-long strips.
2. Bring a medium pot filled with water to a boil over high heat. Prepare an ice-water bath. Add lime peel to boiling water and cook for 1 minute. Using a slotted spoon, transfer lime peel to ice-water bath to cool. Repeat process.
3. Heat sugar and 1 cup water in a medium saucepan over medium-high heat until sugar is dissolved. Drain lime peel and add to saucepan; cook, stirring occasionally, for 5 minutes. Using a slotted spoon, transfer lime peel to a wire rack set over parchment paper to drain. Toss with superfine sugar to coat. Store candied lime peel in an airtight container up to 3 days.