

Candied Citron

<http://userealbutter.com/2013/12/18/candied-citron-recipe/>
from [David Lebovitz](#)

1-2 lbs. Buddha's hand (about 2 medium)
3 cups (600 g) sugar
2 cups (500 ml) water
extra sugar for tossing (optional)

Wash and dry the Buddha's hand(s). Break down each fruit and cut into 1/2-inch cubes. Place the Buddha's hand in a large pot and cover with twice as much water as required to just cover the fruit. Bring to a boil and then reduce to a simmer for 30-40 minutes. The citron should be translucent when done. Drain the water off. Place the sugar, 2 cups of fresh water, and the citron in the pan. Stir over medium heat until the sugar has dissolved. Attach a candy thermometer to the side of your pan and cook the mixture to 230°F (213°F at 8500 ft.). Start stirring as the contents of the pan thicken to prevent burning the citron. Turn off the heat and let sit for an hour. Store the citron in the syrup in the refrigerator for up to a year or strain the excess syrup away (as much as you can) and toss with sugar. Reserve the syrup for other uses like cocktails or spritzers. Lay the pieces out to dry overnight, shake off excess sugar and store in an airtight container for up to 6 months at room temperature or in the refrigerator. Makes 2-4 cups (depending on size of the Buddha's hand).