

## Candied Lemon Slices

<http://userealbutter.com/2009/09/10/candied-lemon-slices-recipe/>

adapted from [Martha Stewart](#) and Culinary School of the Rockies

1-3 organic lemons, washed  
water for boiling

ice water

2 cups sugar (you could increase this to 3 cups – I haven't tried that with the lemons yet)

1 cup water

tempered chocolate for dipping (optional)

Cut the lemons into thin slices (not too thin or else they tear apart too easily) removing seeds and the ends. Bring water to a boil in a saucepan and blanch the lemon slices for about a minute. Drain the lemon slices and plunge them into a bath of ice water. Drain. Meanwhile, combine the sugar and 1 cup of water in a large saucepan and stir over medium heat until the sugar is dissolved. Bring to a simmer and add the lemon slices. Let simmer (don't boil) for an hour (you can simmer as much as 2 hours). Remove slices from hot sugar syrup and set on a cooling rack over a baking sheet to dry. Could take up to 24 hours to dry. Dip in tempered dark chocolate and set on parchment paper until chocolate has cooled and firmed up.