

## Chocolate-covered Candied Grapefruit

<http://userealbutter.com/2010/04/01/chocolate-candied-grapefruit-recipe/>

4-8 grapefruits, peeled, trimmed of pith, membranes removed, segmented

3 cups sugar

1 cup water

tempered chocolate for dipping (optional)

Combine the sugar and 1 cup of water in a large saucepan and stir over medium heat until the sugar is dissolved. Let the sugar water come to a boil. When it reaches a temperature of 230°F (213°F @8500 ft.), add the grapefruit and reduce to a simmer. Let simmer (don't boil) for an hour (you can simmer as much as 2 hours). Remove the grapefruit from the sugar syrup with a mesh skimmer, reserving the sugar syrup (I have a great cocktail for it that I'll post soon). Spread the grapefruit on a mesh surface (mesh helps it dry faster) and let dry until tacky (not wet) to the touch. This may take a while. It took me 4 days. Roll/shape the grapefruit into balls (about 1/2 teaspoon each). Enrobe in tempered dark chocolate. Makes 2 dozen (for four grapefruits).