

Candied Kumquats

Ingredient

4 cups kumquats

1 cup of water

2 cups of sugar

METHODs

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1 With a pairing knife roughly chop the kumquats. Discard any seeds you can that are easy to get too, but they're edible so don't fret if some get chopped up or stay in the fruit. Feel free to leave any small kumquats whole.

2 Heat the water and sugar over high heat until it comes to a boil. Simmer for 4 minutes. Add the kumquats and simmer for 10 minutes.

3 Drain the kumquats through a sieve set over a bowl. Return the syrup to the pan and simmer for 8 minutes to reduce the syrup. Combine the kumquats and 1/4 cup of the syrup together.