



Sugared Lemon Twists

Makes: 10 twists

Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes plus drying time

- 1 lemon
- 1 cup sugar
- 1 cup water

- 3-4 plastic drinking straws, cut into 3-inch lengths

Cut off the ends of the lemon. Carefully, cut down one side of the lemon, but don't cut all the way through.

Open up the lemon, and make more cuts through the fruit so that it will lay as flat as possible. Use your knife to carefully remove the fruit from the peel. Try to remove as much white pith as possible. The peel should lay flat now.

Cut the peel into 1/8-inch wide strips, using a pizza cutter.

Make the simple syrup by bringing sugar and water to a simmer in a small saucepan. Add the lemon strips and gently simmer for 10 minutes.

After 10 minutes, lay the peels on a cooling rack, set inside a sheet pan. Let them cool slightly and then wrap each peel around a piece of plastic straw. Make sure the curl is slightly separated so that it doesn't stick to itself. Let curls dry for 8-12 hours or overnight.

Slide curls off straws and onto parchment paper. They might still be slightly sticky. Use the twists to decorate cakes, cocktails or to snack on. You can use them right away or store in a bag with a little bit of sugar for up to one week.