

Orangettes

Ingredients

- *2 oranges*
- *1 cup water*
- *1 cup granulated sugar*
- *2 cups bittersweet chocolate chips*

Directions

1. Slice the ends off the oranges. Score the peel and remove the peels. Slice the peels into thin strips.
2. Bring two pots of water over high heat and bring to a boil. Place the peels in the first pot for 5 minutes. Remove them from the pot, and rinse them under cold water. Immediately place them in the second pot, and repeat the process.
3. Combine the water and sugar in a small saucepan. Bring to a simmer, and stir until the sugar is melted. and place the peels in the saucepan. Simmer for 45 minutes to 1 hour, watching them to make sure they don't burn. Remove them, place them on a wire rack, and let cool for about 1 hour.
4. Place the chocolate in a heatproof bowl. Place in a small saucepan filled with about 1 inch of simmering water. Stir until just melted, and remove from heat. You can either drop them in the chocolate mixture and fish them out with a fork, or you can dip them 3/4 of the way in by hand. Place them on a baking sheet lined with parchment paper, and let cool at room temperature. Once set, cover them with plastic wrap until they are ready to serve.