

Candied Kumquats

a recipe from www.maureenabood.com

Candied kumquats are perfect over vanilla ice cream. They're also wonderful atop a pastry cream-filled tart or as a garnish for iced cupcakes. Candied kumquats are delicious in cocktails, as is their flavorful simple syrup.

1 pint kumquats
1 ½ cups sugar
1 cinnamon stick (optional)

Thinly slice the kumquats very carefully with a sharp knife. The kumquats are so small that you have to be extra careful with your hands when slicing them. Remove any seeds.

In a small heavy saucepan, combine the sugar with 1 cup of water. Bring to a boil to dissolve the sugar. Add the cinnamon stick, if using.

Reduce the heat to medium low and add the kumquat slices. Let the kumquats cook, stirring occasionally, until they are translucent around the edges, about 10 minutes. Transfer the kumquats with their syrup to a bowl or jar.