

Kumquat Chips

Ingredients:

Amount	Unit	Item	Preparation
(1, .50 ,	(cup, Tbsp,	(egg, chaya leaves,	(crushed, diced, whole)
8)	g, ml)	sugar)	
4	cups	whole kumquats	
1	cups	water	
2	cups	sugar	

Recipe Instructions:

- 1. Make syrup with sugar and water.
- 2. Wash fruit and slice X on stem end.
- 3. Cover with water and bring to boil.
- 4. Drain and cool.
- 5. Slit kumquats and take-out pulp.
- 6. Drop in boiling syrup and cook 10 minutes.
- 7. Cover let stand overnight.

- 8. Cook again for 20 minutes.
- 9. Lift with tongs and place on waxed paper to cool overnight or longer.
- 10. Fill with pecans and roll in granulated sugar.
- 11. Store in refrigerator.

http://edn.link/hpk443