

ARAMCINI alla SORRENTINA

MARINATED ORANGES WITH ORANGE PEEL AND CAMEL

10 medium oranges
Round toothpicks
2 1/4 cups granulated sugar
6 cloves
2 cinnamon stick

Peel oranges taking care to remove only the outer orange skin and none of the white pith.

Put peels in a bowl with water to cover and refrigerate 36 to 48 hours, replacing water twice a day.

Remove the white pith surrounding the oranges and cut across into 1/2 inch slices-- not into sections. Recompose the oranges skewering together the slices with toothpicks.

Put recomposed oranges in a bowl. Stir together 1 cup sugar, 1 cup cold water, the cloves and cinnamon, pour over oranges cover and refrigerate for same length time as peels.

When ready to complete the recipe, drain the peels pat them dry and cut them into long strips about 1/8 of an inch wide.

Put the remaining 1 1/2 cup of sugar and 1/2 cup cold water in a small light weight sauce pan and turn on heat to high. Allow the sugar to melt without stirring. When it becomes colored a dark brown, turn off the heat. Add the orange peels and stir vigorously.

Remove cloves and cinnamon sticks from the bowl containing the oranges. Pour the liquid from the bowl into the caramel until the caramel dissolves to a flowing consistency. Pour the caramel with the peels over the oranges.

Refrigerate and serve from several hours to several days later.

Remove tooth picks when serving.