

Spiced Candied Kumquats

Use to top Roasted Brussels Sprouts.

- 1½ cups sugar
- 3 kaffir lime leaves, bruised
- 1 Hunan chile
- 1 teaspoon green cardamom pods, cracked
- ½ inch ginger, peeled, sliced and smashed
- ½ teaspoon kosher salt
- 2 cups kumquats, sliced

Instructions: Combine sugar and 1½ cups water in a saucepan. Add the kaffir lime leaves, chile, cardamom, ginger and salt, and bring to a boil. Reduce heat and simmer until sugar is completely dissolved. Remove from heat and allow syrup to steep for 15 minutes. Add kumquats to syrup, return the pan to the heat and bring to a boil. Remove from heat and cool in liquid. If preparing in advance, cover and store in the refrigerator.