

# Candied Buddha's Hand

Buddha's hand – a strange little fruit ([click here to learn more](#)) and keep reading to learn how to make this Candied Buddha's Hand!



And here is the recipe...

## What you need:

- 1 cup of sugar
- $\frac{3}{4}$  cup water
- 1 cup cut up Buddha hand

## How to Do it:

Cut the fingers into little squares or triangles.



Place all the ingredients in a pan and bring to a boil. Boil for one minute, then reduce heat and simmer for about 40 minutes to an hour, or until liquid is nearly evaporated.

Remove Buddha hand pieces and place on wax paper to cool.



Use candied pieces as you would candied citrus peel – in recipes or as a candy!



© Copyright 2016 The Lazy Gastronome