

Treasure Barrel

Dried Orange Slices With Honey & Juniper

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large navel oranges, thinly sliced
- [ ] 1/3 cup raw honey
- [ ] 1 tsp crushed juniper berries
- [ ] 1/4 tsp sea salt
- [ ] 1 tsp lemon juice

Optional Finish

- [ ] A pinch of dried rosemary, finely chopped

Instructions

1. Wash the oranges, pat them dry, then slice them into uniform rounds about 1/8-inch thick.
2. Lay the slices on a wire rack set over a tray, drizzle with lemon juice, and let them air-dry for 3-4 hours, turning once.
3. While the slices dry, warm the honey in a small saucepan over low heat; stir in the crushed juniper berries and sea salt until fragrant, about 2 minutes.
4. After the slices have lost most of their moisture (they should feel leathery), brush each side with the warm honey-juniper glaze.
5. Let the glazed slices cool on the rack; they will set and become slightly chewy. Sprinkle rosemary if using.

Nutrition per serving

80 kcal	1 g	22 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier texture, reduce drying time slightly.
- Use a mandoline for even slices; uneven pieces dry at different rates.
- Store in a dark pantry to keep the citrus aroma bright.