

Tanghulu, Candied Strawberries

Candied Fruit is often served in China and Taiwan. Traditionally, you may find a variety of wild fruits lined up in a row on bamboo skewers, Tanghulu is found in night markets for people of all ages to enjoy.

This is a simple, kid -friendly version of the popular sweet treat!

Note: Pay close attention to step 4 below.

This is when the sugar is in the hard crack stage and is ready to be made into hard candy.

Prep / Cook Time: 15 Minutes, 5 servings

Ingredients:

- 1 cup white sugar
- 1/4 cup water
- 10 strawberries

Kitchen Tools:

- Saucepan to fit all ingredients
- Measuring cup
- Measuring spoons
- Candy thermometer. If you do not have one, you can watch for the sugar syrup to become yellow. That will tell you that the sugar is in the hard crack stage..
- Bamboo skewers. If you don't have these, you can use a fork to dip the strawberries into the sugar syrup individually
- Parchment or wax paper

Instructions:

1. Clean the strawberries and pat dry.
2. Remove the stems and skewer them if you want, or leave as is and coat one at a time with a fork.
3. Combine sugar and water in a saucepan, on low heat, melt all the sugar and turn the heat up to medium.
4. As the color of the syrup starts to turn yellow (or if using a thermometer, when the syrup reaches 300F/150C), the syrup is ready. Immediately turn the heat down to low to keep the temperature stable.
5. Coat the strawberries with the syrup and place them on a piece of parchment or wax paper. Moving as fast as you can so the syrup doesn't overheat and move into the caramel stage of sugar.
6. Let cool and enjoy! These can also be made ahead of time and keep in the fridge until ready to serve.