

Spiced Tangerines

**"Meet the Millers" & Home Service Iroquois Gas
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Author Meet the Millers

Ingredients

- 6 whole peeled tangerines
- 3/4 cup granulated sugar
- 3/4 cup light brown sugar
- 1/2 cup vinegar
- 2 2" sticks of cinnamon
- 1/2 tsp whole allspice
- 18 cloves

Instructions

1. Combine all ingredients except cloves and tangerines and simmer 5 minutes.
2. Insert 3 cloves in each tangerine.
3. Place 3 at a time in the liquid and cook 5 minutes.
4. Repeat.
5. Place all the tangerines in the syrup and let stand overnight.