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Food Stuff

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This is the first time Eli has offered these wonderful peels for sale. Until now, they were only available to lucky diners at his restaurant TASTE, where a small dish is presented to each table at the end of the meal. You'll want to eat them while they are still soft and fresh.

Sold at **Eli's Manhattan** and the **Vinegar Factory**, \$16 for a four-ounce box, or listed under "snacks" at www.elizabar.com. The price is justified, as the process requires several stages of boiling and then drying the strips of peel.

Eli's Candied Citrus Peel

