

## SPICED ORANGES

2 cups fresh squeezed orange juice

Zest of 2 oranges

1/2 cup sugar

2 teaspoons ras el hanout spice mix

1 teaspoon rose water

8 oranges

Peel oranges, removing all pith. Slice thickly and arrange in shallow dish. Place orange juice, sugar, zest and Ras el Hanout in saucepan and bring to boil stirring to dissolve sugar. Boil for about 5-10 minutes to reduce and thicken the syrup. Remove from heat, add rose water, set aside to cool, then pour syrup over orange slices. Serve cold.