

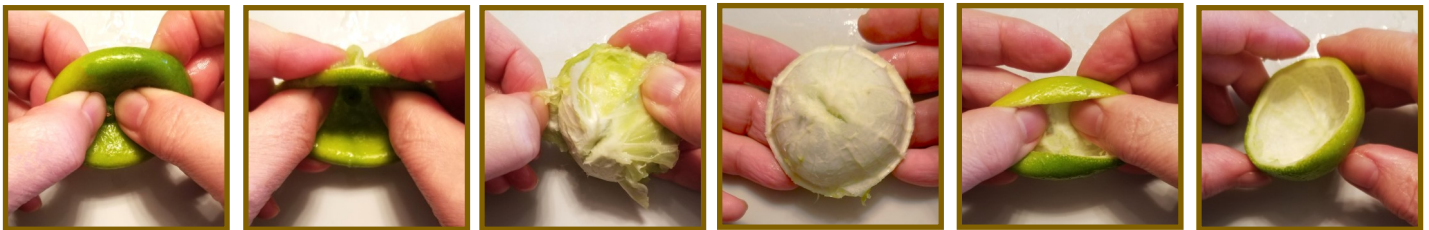
Coconut Stuffed Limes – *Limones rellenos de cocada*

Ingredients

- 4 limes; washed and halved
(any halves that have been squeezed
may be washed and used)
- 1 cup sugar
1 ½ cups water, plus more, as needed
Bright green food colouring, optional
- For filling:**
- 1 cup (100 g) dry sweetened shredded coconut
¼ cup water
½ cup granulated sugar



If limes have juice, squeeze out as much as possible; use juice in other recipes. Work with the rinds: Take one half, hold with both hands, outer side facing front, and begin pushing away with thumbs (photo below, left). Continue pushing, to flip rind inside out (second photo, below). Pull off sections of pulp and as much of the white membrane as possible (third photo, below). Continue until whole rind is clean (fourth photo, below). Now hold the rind with both hands, with inside side facing front, push to restore shape (fifth photo, below) and get a completely hollow half rind (photo below, right):



Continue with the rest of the rinds. Bring a pot of water to boil over high heat, then add cleaned rinds. Allow to cook for 3 minutes, then remove from water. Dump water (or save in a bucket to water plants); refill the pot, and repeat process. After cooking for 6 minutes total, the rinds are softer, and have lost their bright green colour, that is normal. Place one cup of sugar and measured water (one and a half cups) in the pot. Bring to boil, then add food colouring, if using. Add reserved lime rinds. Flip rinds after five minutes. Continue cooking and flipping every five minutes, for 15-20 minutes, until the rinds are very tender, and fully coloured (if tinted). Transfer to a bowl, and allow to cool to room temperature. **Meanwhile, prepare filling:** In a saucepan, dissolve sugar in water; place pan over medium/high heat, and bring to boil; continue cooking, stirring occasionally, until an "X" can be traced at the bottom of the pan with the back of a spoon. Remove from heat. Incorporate coconut; quickly fold and mix with the syrup. **Assemble:** Scoop about two tablespoons of coconut filling into one of the reserved lime halves, then top with another half, and give it a gentle squeeze to keep the two halves together, but still showing the white filling. Gently let set on a plate, and repeat with the rest of the lime rinds.

NOTE: The limed infused (and maybe green) syrup from the lime rinds may be saved in a jar. Drizzle on pancakes, yogurt, ice cream, fruit, or even on the stuffed limes, for some extra sweetness.