

Dried Orange Garland With Star Anise

Beginner · 40 min hands-on + 2-3 hr oven drying

WHAT YOU'LL NEED

- [ ] 2 large navel oranges (about 1 lb)
- [ ] 1/2 cup whole star anise pods (about 30)
- [ ] 6 cinnamon sticks (optional)
- [ ] 4 yards natural jute twine
- [ ] 2 baking sheets
- [ ] Parchment paper
- [ ] Paper towels
- [ ] Cooling rack
- [ ] Sharp chef's knife and cutting board
- [ ] Large-eye tapestry needle
- [ ] Scissors
- [ ] Oven (200°F / 93°C) and oven mitts



Step by Step

- [ ] Heat oven to 200°F (93°C); line 2 trays with parchment.
- [ ] Wash oranges, cut off ends, slice 1/4 inch thick.
- [ ] Pat slices dry with paper towels.
- [ ] Bake 2-3 hours; flip and swap trays every 30 minutes.
- [ ] Cool on a rack 20 minutes; re-bake soft slices 20 min.
- [ ] Cut 4 yards twine; tie a loop at one end.
- [ ] Thread the free end through a large-eye needle.
- [ ] Slide on a star anise pod, then an orange slice.
- [ ] Repeat, leaving 1-inch gaps between each piece.
- [ ] Add cinnamon every third slice if using.
- [ ] Finish with a loop, knot, and trim the twine.
- [ ] Hang away from steam and flames; store airtight.

NOTES