

Cleveland County Kitchen
November 2019
Food of the Month – Ginger
Chef: Sherri Greene



Pickled Ginger

Ingredients

- 2 pounds fresh young ginger
- 2 tsp. sea salt
- 3 cups rice vinegar
- 2 cups sugar
- Quart glass jar

Directions

1. Wash the young ginger rhizomes and slice the ginger thinly across the grain.
2. Salt the ginger slices in a bowl and let them sit for an hour.
3. Dry the ginger slices with paper towels and pack them into a clean mason jar.
4. Mix the rice vinegar and sugar in a pot and bring to a boil.
5. Pour the hot mixture of vinegar and sugar over the ginger slices in the jar.
6. When the ginger slices have cooled, cap the jar with a lid and store in the refrigerator for up to two months. The ginger may change color from light yellow to pale pink; this is normal.

Simple Ginger Sauce

Ingredients

- 2 tablespoons grated ginger
- 2 tablespoons finely chopped onion
- 1/2 teaspoon kosher salt
- 1/4 teaspoon pepper
- 3 tablespoons olive oil

Directions

1. Mix the ginger, onion, salt, and pepper together in a small bowl.
2. Heat the olive oil in a saucepan and pour it over the ginger-onion mixture.
3. Stir, taste, and season with more salt if desired.

This is delicious with pork or chicken, on salads, and with vegetables.

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Ginger Tea Recipe

Ingredients

- 1 1/2 teaspoons chopped fresh ginger
- 1 1/2 teaspoons sugar (more or less to taste)
- 1 1/2 cups boiling water (more or less to taste)

Directions

Place chopped ginger in a 2-cup glass measuring cup or other container. Fill to the 1 and ½ cup line with boiling water.

Let steep for 10 minutes.

Strain out ginger, stir in sugar. Taste. If the tea is too gingery, add more boiling water.

Candied Ginger

- 1 pound fresh ginger root
 - 5 cups water
 - 1 pound granulated sugar, plus more for sprinkling
1. Slice ginger into 1/8-inch-thick slices. Simmer slices in water for 35 minutes.
 2. Drain the ginger, reserving 1/4 cup of liquid for candied ginger. (Keep the rest of the liquid to make tea, to flavor rice or soups, or to make jelly.)
 3. Add one pound of sugar to the pot. Bring the sugar, ginger, and 1/4 cup of liquid to a boil and then reduce to medium, stirring frequently, for about 20 minutes or until the mixture reaches 225 degrees Fahrenheit, then remove from heat.
 4. Pour off any extra sugar syrup and refrigerate it for seasoning drinks, desserts, and such.
 5. Spread the ginger on a wire rack set over a baking sheet lined with parchment paper. Sprinkle it lightly with sugar and let it air dry for a day before storing in a closed container. This recipe can be made in larger or smaller amounts, so long as equal weights of ginger root and sugar are used.

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