

CEDAR HILL HOMESTEAD

The Best Darn Ginger Chews



Tips

Sliced will give you crunchy, cubed will give you chewy.

I like to powder some of my sugar for the coating but it is not necessary.

INGREDIENTS

2 C Chopped Ginger
(Cubed or Sliced)

3.5 - 4C Water

2 C Sugar

INSTRUCTIONS

Peel your ginger & save peels for tea, broth, simple syrup, your chickens, etc.

Bring your water to boiling in a saucepan while you chop or slice your ginger - add ginger to water & simmer for 30 minutes

Strain off about 1/2C of water leaving just enough to dissolve your sugar (you can keep this ginger water for tea or simple syrup) - add 1C sugar & dissolve completely on low for about 15 min or until thick

Strain your ginger from the sugar water (save this now ginger syrup for your tea or for flavoring). Toss strained ginger in a bowl with your last C of sugar for coating.

Space your coated ginger out on a pan with parchment paper and let dry for 24 hours. You may also dehydrate for a couple hours to speed things up.

**Time to
put all
that
work to
use!**

Some Ideas

The ginger water will be **STRONG &** full of incredible antiviral, digestive support.

I mix my ginger syrup **&** ginger water discard together **&** freeze in icecubes for a tea concentrate.

You could also use this as a wonderful base for a mock or cocktail, flavoring for kefir soda or deserts. Speaking of... try using your leftover ginger sugar **&** ginger chews in baked goods.