

Candied Ginger

FROM: David Lebovitz, <http://www.davidlebovitz.com/2008/12/candied-ginger/>

INGREDIENTS

- 1 lb. fresh ginger, peeled
- 4 cups sugar, plus additional sugar for coating the ginger if desired.
- 4 cups water
- 1 pinch salt

DIRECTIONS

1. Slice the ginger as thinly as possible,
2. Put the ginger slices in a nonreactive pot, add enough water to cover and bring to a boil. Reduce the heat and let the ginger simmer for ten minutes. Drain and repeat, simmering the ginger slices for more time.
3. Mix the sugar and 4 cups of water in the pot along with a pinch of salt and the ginger slices. Cook until the temperature reaches 225° F. (106° C.)
4. Remove from heat and let stand for at least an hour, or overnight. If you want to coat the slices with sugar, drain them very well while they are hot so the syrup will drain away better.
5. Store the slices in the syrup, or toss the drained slices in granulated sugar. Shake of excess sugar and spread the ginger slices on a cooling rack overnight, or until they are somewhat dry. The sugar can be reused in a batter or ice cream base, or for another purpose.

STORAGE: The ginger, packed in its syrup, can be stored in the refrigerator for up to a year. If you're concerned with it crystallizing, add a tablespoon or two of corn syrup or glucose to the sugar syrup at the beginning of step #3. If tossed in sugar, the pieces can be stored at room temperature for a few months.

Left-over ginger syrup can be added to seltzer water with a squeeze of lime or lemon for a delicious, gingerale-like drink.