

How To Make Candied Ginger

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Homemade has a MUCH fresher, more vibrant flavor than store-bought. This candied ginger will bring your baking to life and it's fabulous just to snack on!



4.94 from 77 votes



PREP TIME

10 mins

COOK TIME

1 hr 10 mins

AIR DRYING TIME

10 hrs

TOTAL TIME

1 hr 20 mins



COURSE

Candy, condiment,
Snack



CUISINE

All

INGREDIENTS

- 1 pound peeled and sliced ginger ,preferably young/smaller roots, sliced about 1/8 inch thick (by hand or use a mandolin - it's much easier)
- Pinch of salt
- 2 cups white granulated sugar
- Extra sugar for coating

INSTRUCTIONS

1. Place the sliced ginger in a medium pot and cover with water. Bring to a boil and simmer for 30 minutes. Reserve 1/2 cup of the ginger water and then drain the ginger slices.
2. Place the sliced ginger back in the pot with the reserved ginger water, sugar and pinch of salt. Bring to a boil, reduce the heat to medium, and simmer uncovered for 35-40 minutes or until the temperature on a candy thermometer reads 225 degrees F.

3. Drain the ginger in a colander over a bowl to catch the syrup (see Note).
4. Lay out the ginger slices on a cooling rack over a cookie sheet, separating the slices the best you can. Let cool for 2 hours (you want them sticky but not wet so that the sugar will adhere without dissolving).
5. Toss the ginger slices in a bowl of sugar so they are coated all over. Place the ginger slices back on the cooling rack to sit overnight.

Note: If you're in a very humid area you can dry the candied ginger in a food dehydrator or in the oven set to the lowest temperature (you may need to crack the oven door open.)

6. Store in an airtight container in a dark, cool place. Will keep for several months.

NOTES

This recipe makes a delicious byproduct: Ginger Simple Syrup! Add a teaspoon or two to your drinks for a refreshing ZING!



KEYWORD Candied Ginger

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