

Candied Ginger

<http://userealbutter.com/2012/07/11/candied-ginger-recipe/>
from [David Lebovitz](#)

1 lb. (500 g) ginger, peeled
4 cups (800 g) sugar
more sugar
4 cups (1 l) water
pinch salt

Using a good, sharp knife, slice the ginger. Slice thin if you want thin, but I think I prefer mine to be thick and chunkier (for chewy ginger). Place the ginger in a non-reactive saucepan and cover with water. Bring this to a boil then reduce to a simmer for ten minutes. Drain. Repeat this process again. Return the ginger to the saucepan with the 4 cups of sugar, 4 cups of water, and pinch of salt. Stir over high heat to help the sugar dissolve and let it cook to a temperature of 225°F/106°C (208°F at 8500 ft. above sea level or subtract 1°F from target temperature for every 500 feet above sea level). Turn off the heat and let the ginger stand in the syrup for an hour minimum. I followed David's suggestion and let it sit overnight. If you want to coat the slices in sugar, David advises you drain the slices while they are hot so the syrup flows off the pieces better. I think you can do both – let it sit overnight, then warm it up on the stove and drain off the syrup before tossing in sugar and shaking off the excess. Lay the slices out on a cooling rack to dry – these can be stored at room temperature for up to a few months. Don't toss the sugar out! It's great for other recipes that could use a flavored sugar. Also, don't toss the syrup out because you can use that in beverages. If you don't want to coat the ginger slices, you can store the ginger in its syrup instead for up to one year. Extra step: dip the candied ginger slices in [tempered dark chocolate](#). Makes a gillion.