

# Recipes

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## Ginger, *Zingiber officinale*

### Tips:

- When purchasing, look for a tan rhizome that is firm with no shriveling or mold and feels heavy for its size.
- Recipes calling for a knob of ginger typically mean a two-inch piece, where as a thumb generally means a one-inch piece of ginger.
- Peel fresh ginger with a paring knife or the edge of a spoon.
- Store fresh ginger unpeeled in the refrigerator for up to 3 weeks or peeled in the freezer for up to 6 months.
- Whole ginger can be frozen and grated using a microplane, without thawing.
- Freshly grated ginger can be frozen in ice cube trays and frozen. Grate with a microplane or process in a blender to desired consistency. Add to recipes frozen.
- Add ginger in the beginning of the cooking process for a more subtle flavor or near the end for a fuller more pungent flavor.
- Fresh ginger may be grated, sliced, or minced as well as crystallized, candied, and pickled.
- Powdered dried ginger is the form most often used in baking.
- Pickle fresh ginger by slicing peeled fresh ginger into thin slices using a vegetable peeler and place in equal parts vinegar and sugar (or to taste). Store in the refrigerator for up to two months.

### Ginger Syrup

*Use this recipe to make cocktails and mocktails.*

1 ounce freshly peeled and thinly sliced ginger  
½ cup water  
½ cup sugar

In a small saucepan, combine all of the ingredients and simmer until the sugar has dissolved. Cover and steep for 20 minutes. Strain the syrup into a jar and let cool. Use right away or refrigerate for up to 1 month.

John Benjamin Savary  
FoodandWine.com

## Ginger Vinaigrette

Melissa Rubel Jacobson says the easiest way to peel fresh ginger for this punchy Asian-inspired vinaigrette is to scrape it with the edge of a spoon. She then grates it on a microplane zester (other fine graters work well, too) before using it in the dressing.

¼ cup rice vinegar  
1 ½ tablespoons sugar  
1 tablespoon finely grated fresh ginger  
¼ cup vegetable oil  
Kosher salt and freshly ground pepper

In a small bowl, mix the rice vinegar with the sugar and grated ginger until the sugar is dissolved. Whisk in the vegetable oil and season the vinaigrette with salt and pepper.

Melissa Rubel Jacobson  
FoodandWine.com

## Geris' Good-on-Anything Cranberry Chutney

2 cups water	⅓ cup red wine vinegar
2 cups sugar	2 tablespoons finely minced fresh gingerroot
2 tablespoons molasses	2 teaspoons hot curry powder
2 large Granny Smith apples, sliced and diced	1 teaspoon salt
12 ounces fresh cranberries	⅓ teaspoon Tabasco sauce
1 cup raisins	

In a heavy saucepan, bring water and sugar to a boil; simmer until sugar is dissolved. Add molasses and apples. Bring back to a boil, then reduce heat and simmer 10 minutes, until apples are tender. Add cranberries and remaining ingredients.

Stir and bring back to a boil, then simmer for another 20 minutes. Store in covered jars in the refrigerator. Keeps a whole year under refrigeration, but I'll bet it won't last that long!

Geris Laufer, HSA Chattahoochee Unit  
*The Essential Guide to Growing and Cooking with Herbs*

## Sesame Ginger Sauce

½ cup rice wine vinegar  
⅓ cup tamari sauce  
⅓ cup canola oil

2 tablespoons grated fresh ginger  
1 clove garlic, crushed  
1 tablespoon tahini

Blend ingredients and store in a covered container in the refrigerator. Good as a seasoning for pan-seared or grilled salmon or tuna filets.

Katherine K. Schlosser, HSA North Carolina Unit  
*The Essential Guide to Growing and Cooking with Herbs*

## Gingered Butternut Squash Soup

2 tablespoons olive oil  
2 tablespoons vegetable oil  
1 medium onion, chopped  
2 medium carrots, chopped  
2 pounds butternut squash, peeled and cut in small chunks  
6 cups vegetable stock

2 whole bay leaves  
4 teaspoons fresh thyme  
1 (2-inch) piece fresh gingerroot, grated  
1 teaspoon salt  
2 tablespoons butter  
Toasted pumpkin seeds for garnish

Heat olive and vegetable oils in a heavy 3-quart saucepan. Add onions and carrots; cook until onions are translucent. Add squash, vegetable stock and bay leaves. Cover and simmer for 15 minutes. Add grated ginger and continue cooking until squash is tender, about 15 minutes. Allow soup to cool slightly, then remove bay leaves. Pour soup into a food processor and blend until smooth. Return to saucepan and add thyme and salt. Cook over low heat until hot but not boiling. Stir in butter. Garnish with toasted pumpkin seeds.

Katherine K. Schlosser, HSA North Carolina Unit  
*The Essential Guide to Growing and Cooking with Herbs*

## Grilled Pork Back Ribs with Asian Gremolata

3 full racks of back ribs  
1 (hand-size) piece fresh ginger, peeled and sliced

Your favorite barbecue sauce  
Gremolata (see below)

Cut racks into 4-6 rib pieces and layer in a large stock pot with the sliced ginger. Cover with water, bring to a boil, and boil for 10 minutes. Turn off the heat and let stand until cool. Place in the refrigerator.

When cold, remove the rendered fat. Place the ribs in a big plastic bag and marinate in your favorite barbecue sauce for 1 hour.

Grill ribs briefly over high heat. Sprinkle with Gremolata and serve. Yields 8-20 servings.

## Asian Gremolata

- 2 (2-inch) pieces fresh ginger, peeled and cut into small pieces
- ½ cup packed cilantro leaves
- 1 bunch scallions, cleaned and cut into pieces

Place Gremolata ingredients in a food processor and chop lightly.

Hope Riley, HSA Philadelphia Unit  
*The Essential Guide to Growing and Cooking with Herbs*

## Warm Brie with Blueberry Thyme Chutney

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|---|-----------------------------|
| 1 cup fresh blueberries (frozen may be substituted) | 2 tablespoons cider vinegar |
| 2 tablespoons finely chopped onion                  | 1½ teaspoons cornstarch     |
| 1½ teaspoons grated fresh gingerroot                | ⅛ teaspoon salt             |
| 1½ teaspoons minced fresh lemon thyme               | 1 (3-inch) cinnamon stick   |
| ¼ cup brown sugar, firmly packed                    | 1 (8 ounce) Brie            |

In a large saucepan, combine all chutney ingredients, mixing well. Bring to a boil over medium heat, stirring frequently. Boil 1 minute and remove the cinnamon stick. Cool slightly, then refrigerate for 30 minutes or until cooled.

Heat oven to 350°F. Place cheese on an ungreased baking sheet. Heat for 10-12 minutes, until cheese is softened.

Place cheese on serving plate and top with chutney. Garnish with sprigs of fresh mint or thyme. Serve with crackers. Yields 10 servings.

Lola Cleavinger, HSA Member at large, South Central District  
*The Essential Guide to Growing and Cooking with Herbs*

## Ginger Pudding Pie

22 ginger snaps, finely crushed (about 1 ½ cups crumbs)  
⅓ cup melted butter or margarine  
2 tablespoons sugar  
1 (4.6-ounce) package vanilla pudding mix (not instant)  
3 cups milk  
1 (3-inch) piece fresh gingerroot, peeled and sliced into 9 (1/4-inch) slices

Preheat oven to 350°F. Mix the ginger snap crumbs, melted butter and sugar together and press on the bottom and up the sides of a 9-inch pie plate. Bake for 8 minutes. Remove from oven and cool.

In a saucepan, bring milk just to a boil. Remove from heat and add the ginger slices. Cover and allow to steep for 30 minutes. Strain out the ginger. Return to heat and add the pudding mix. Stirring constantly over medium heat, bring the mixture to a full boil.

Remove from heat and pour into the prepared pie shell. Allow to sit for at least 3 hours before serving.

Billi Parus, HSA Tidewater Unit  
*The Essential Guide to Growing and Cooking with Herbs*

***The Herb Society of America's Essential Guide to Growing and Cooking With Herbs***, edited by Katherine K. Schlosser, can be obtained [here](#).

**Do you have a recipe using ginger to share?  
Please send it to [Educator@herbsociety.org](mailto:Educator@herbsociety.org)**