

Candied Ginger / Candied Turmeric
using Old Friends Farm Young Root

- Ingredients -

- 1 pound peeled and sliced young ginger or turmeric, sliced about 1/8 inch thick using a mandolin or carefully sliced with a knife. It also can be chipped or diced if you prefer that finished look.
- Pinch of salt
- 2 cups granulated sugar
- Extra sugar for coating

- Instructions -

1. Place the sliced root in a medium pot and cover with water. Bring to a boil, then simmer for 30 minutes. Reserve 1/2 cup of the root water. Drain slices.
2. Place slices back in the pot with reserved root water. Add the salt and sugar. Bring to a boil, then reduce heat to medium, and simmer uncovered for 35-40 minutes. Temperature should be around 225°F.
3. Drain the slices in a colander over a bowl to catch the syrup... yes, this is Ginger Syrup or Turmeric Syrup (yum!!!) so collect it and enjoy!
4. Arrange the slices on parchment paper, separating them so they dry until tacky to the touch.
5. Cool for 2-3 hours.
6. Toss slices in sugar until coated all over.
7. Store in an airtight container in a dark, cool place. Will keep for several months.