



Everything HERBAL

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Easy Ginger Recipes



Ginger is a versatile, warming ingredient that enhances both savory dishes and sweet treats. Its bold, slightly spicy flavor adds depth to comfort foods and brightness to refreshing beverages. From teas to main dishes and desserts, ginger is a staple in many global cuisines.

Easy Ginger Recipes:

Fresh Ginger Tea:

Grate fresh ginger and simmer in water for at least 5 minutes. Strain and enjoy warm.

Ginger Lemonade:

Boil sliced ginger with sugar and lemon slices, then combine with cold water and ice for a refreshing drink.

Ginger Fizz:

Mix ginger tea with honey and top with sparkling water for a light, bubbly beverage.

Tips for Using Ginger:

Grating allows the flavor to infuse quickly and fully in tea or sauces. Ginger pairs well with soy sauce, miso, citrus (lime/lemon), garlic, and coconut milk. Fresh ginger can be kept for long periods in the freezer or stored in honey.



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