



EVERYTHING HERBAL

—by Cheryl Jabz—

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Ginger Flavor & Common Uses



FLAVOR

Ginger has a warm, spicy, zesty flavor with a slight sweetness and citrusy-peppery notes. It is pungent when fresh and becomes mellow and richer when cooked. Dried ginger is more concentrated, making its heat and flavor stronger.

COMMON USES



Teas and wellness drinks



Stir-fries and Asian-inspired dishes



Soups and broths



Marinades and sauces



Baking like cookies, cakes, and muffins



Smoothies and juices



Salad dressings



Roasted vegetables



Jams or candied ginger



TIP

Fresh ginger adds bright, zesty flavor. Ground ginger is convenient for baking and spice blends.

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