

Have a
ginger ale
and gingerly
browse these
ginger
recipes.

Xcentric Ideas

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Recipes: Internet. Photos by: Alma Pretorius

Ginger root ... Ginger powder

Peeling fresh ginger:

- 1) Wash the Ginger root
- 2) Use a teaspoon to peel the skin. Place the tip of the tea spoon (scoop side) on the ginger and with a downward motion peel the skin. This way you would not loose a portion of ginger!!!
- 3) You can use potato peeler for large flat areas and then the teaspoon for all the nooks & crannies.

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Ginger caramel balls
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Ginger loaf



Photo by: Alma Pretorius

Gingersnap Gravy



Photo:
Alma Pretorius
Recipe by:
<http://www.applecrumbles.com/2009/05/17/pork-chops-and-or-tofu-in-ginger-snap-gravy/>

1 cup crushed Ginger Snap biscuits
2 ½ cups Beef / Chicken / Veg Broth / or 1 cup red wine and 1 ½ of Veggie Broth

In a food processor, add the cookies and crush fine. On stove, bring the liquid to a boil. Add the cookies and stir and cook to desired thickness.

NOTE: If you desire a fine, finished look to the gravy, strain it through a fine strainer. It will eliminate any lumps.

Notes:

- Use with steamed / baked potatoes / mash.
- Use as dip for chips.
- Use with fish, pork, chicken and meat.
- Use with steamed / baked vegetables.

Ginger Jam



Photo: Alma Pretorius
Recipe adapted by Alma Pretorius from:
<https://www.nigella.com/recipes/members/passionfruits-ginger-jam>

500 grams fresh root ginger (peeled)
1 large apple (granny smith, peeled, cubed)
1 ½ cup sugar (OR Xylitol)
250 ml water
3 tablespoons lemon juice (I normally use bottled lemon juice)

Roughly chop the ginger in a food processor. Place all ingredients in a saucepan with the sugar and water.

Bring to a simmer and cook with a lid on stove heat (no 3) for 50 minutes. Remove the lid and simmer for another 10 minutes. *You can leave it as is – or blend it to make a smooth jam.*

Pour into sterilised jars and seal immediately.

Using Ginger Jam:

1. Mix with frosting and use on cupcake or cake.
2. In pretty glass, layer Ginger Jam with chopped shortbread biscuits and Greek Yoghurt for a quick dessert.
3. Mix with smooth cottage cheese as a spread for sandwich.
4. Mix with cooked oatmeal for breakfast.
5. Serve it with pancakes / crepes / waffles.
6. Mix with whipped cream and spread on scone.

Ginger muffins anyone?

Ginger Jam Muffin

2 cups all-purpose flour, sifted
3 teaspoons baking powder
½ teaspoon salt
½ cup white sugar
1 large egg, beaten
1 cup milk
½ cup vegetable oil
1 cup ginger jam



Preheat oven to 205 °C. Grease muffin pan (or line with wrappers.)

In a large bowl, stir together the flour, baking powder, salt and sugar. Make a well in the center.

In a small bowl beat egg, milk and oil together. Pour all at once into the well in the flour mixture. Mix quickly and lightly until moistened, do not beat. The batter will be lumpy. Gently stir in jam.

Pour the batter into muffin pan and bake at for 25 minutes or until golden.

Absolutely delicious!!!! Makes 12 big muffins.

To be truly decadent, halve the cooled muffins and spread with more ginger jam!

Photo: Alma Pretorius

Recipe Adapted from:

<http://lekkerreseptevirdiejongergeslag.blogspot.com/2013/02/muffins.html>

Ginger Date Muffin



375 g pitted dates, chopped
2 teaspoons instant coffee
2 heaped tablespoons powdered ginger powder
1 cup self-raising flour (use gluten-free if you want)
1 c boiling water
½ cup ginger ale
Halved walnuts

Add coffee to 1 cup boiling water & mix, pour over dates & soak overnight or for few hours. Do not drain.

Preheat oven to 200 °C. To the date-coffee mixture, stir in self-raising flour, ginger powder and ginger ale. **NOT THE WALNUTS!**

Spoon mixture into 12 muffin pan (lined with wrappers), press in half walnut into each muffin mixture and bake for about 20 minutes, or till test skewer comes out clean.

Serve with butter.

Photo: Alma Pretorius

Recipe: Adapted by alma pretorius from

<http://www.food.com/recipe/date-ginger-loaf-4-ingredients-458528>



Ginger, nut and date balls - gluten free

2 cups raw almonds, walnuts, pecans or salted peanuts
6 Medjool (soft) dates, pitted
3 tablespoons molasses treacle / honey / syrup
1 teaspoon ground cinnamon
2 teaspoons ginger jam (or preserved ginger)
1 teaspoon ground cinnamon
dash ground cloves
dash ground nutmeg
Desiccated coconut (*optional - I didn't use it*)

Add all of the ingredients, except the coconut, to your food processor. Process until a sticky dough ball forms. There will be some visible bits of nuts! Roll the dough with your hands into 1 1/2-inch balls and place onto a parchment paper lined sheet or tray. If it's sticking to your hands too much, lightly wet them with a little water.

After all the cookie balls are made, gently roll them into the shredded coconut (if you want).

I store these in the fridge to keep them firm.

Photo: Alma Pretorius

Recipe adapted by Alma Pretorius from:

<http://blog.freepeople.com/2013/12/gingerbread-cookie-balls/>

Ginger caramel balls

2 packets Cream Crackers
2 tins Caramel Treat (*caramel condensed milk*)
1 packet Ginger biscuits, finely crushed

Chop the Cream Crackers in a food processor till nice and fine. Add the caramel condensed milk and process till they are nicely mixed. Form small balls and roll into the finely crushed ginger biscuits. Keep in fridge.

Note: you can easily halve or double the ingredients.

Photo: Alma Pretorius

Recipe adapted by Alma Pretorius from:

Cook with Inspiration Cookbook



Ginger and pear chutney

50 g onion, finely chopped
10 g fresh ginger, finely chopped
150 ml honey
½ tablespoon yellow mustard seeds
2 bay leaves
pinch of salt

½ clove garlic, finely chopped
650 g pears, peeled and seeds removed
75 ml white wine vinegar
30 whole cardamom seeds
1 cinnamon stick

Chop the pears coarsely. Fry the chopped onion, garlic and ginger lightly in a large pan. Add 325 g of the chopped pears with the rest of the ingredients to the onion/ginger mixture in the pan.

Bring to boil under lid on high heat and then keep it simmering on low heat for 30 minutes. Then mix in the rest (325 g) of the pears and keep simmering for another 30 minutes. The chutney should now be thick and nice. If not - remove the lid and cook until it thickens. Adjust taste with salt and vinegar to your liking.

This becomes a small batch of a mild, sweet chutney - perfect together with a hard cheese or a nice spicy piece of meat, preferably lamb.



Photo: Alma Pretorius **Recipe:** www.nibbledish.com



Old-fashioned ginger cookies

6 cups flour, sifted 250 g margarine
2 cups white sugar 2 large eggs
2 tablespoons ginger powder
1 cup golden syrup
3 teaspoons bicarbonate soda (mixed with
2 tablespoons milk)
¼ teaspoon salt

Preheat oven at 180 oC. Beat margarine and sugar together, add eggs and mix well. Add syrup, ginger powder, salt and bicarb-milk mixture. Add sifted flour and mix well. Roll small balls, place on greased baking sheet and gently press flat with fork. Bake till light brown for about 20 minutes.

Photo: Alma Pretorius

Recipe: Bets Lourens -

<http://www.foodloversrecipes.com/2014/12/old-fashioned-gemmerkoekies/>



Easiest Gingerbread House – EVER!!!!

Photo: Alma Pretorius

Gingerbread jokes:

1. How does the gingerbread man make his bed? ***He starts with a cookie sheet.***
2. Why is the Gingerbread man the perfect man? ***He's quiet, he's sweet and if he gives you any trouble, you can bite his head off.***
3. Why did the gingerbread man go to the doctor? ***He was feeling crummy.***

Ginger loaf

750 ml Flour
15 ml Ginger
Pinch of salt
250 ml oil
250 ml Lukewarm water
3 Eggs beaten

250 ml Sugar (*I used brown sugar*)
5 ml Mixed spice (All spice)
5 ml Baking powder
250 ml Syrup
5 ml bicarbonate of soda
125 ml water

Preheat oven to 180 oC. Mix the bicarbonate of soda with the 250 ml lukewarm water. Beat the eggs with the 125 ml water.

In food processor with plastic blade (dough hook), add all ingredients above in order to processor and mix for 5 min. Grease 2 loaf pans well and dust bottom and sides of pan with flour. *My bottoms got stuck, so maybe baking paper at bottom should do the trick.* Pour mix into pans and bake for about 50 minutes, or till test skewer comes out clean. Allow to cool. Cut and serve.

With the food processor and plastic blade, this bread was light & fluffy!



Photo: Alma Pretorius

Recipe: <http://www.food24.com/User-Recipes/Ginger-bread-20091115/>