

## 2 ways to make delicious ginger jam for Tet

Ginger jam is easy to make, just a little time, you can make this delicious dish to enjoy while saving and ensuring food hygiene and safety.

With sweet taste mixed with spicy taste, ginger jam enjoying with hot tea is one of the favorite foods in the Tet days will be cold. This is not only a delicious dish but also effective in preventing diseases, improving resistance very well. Ginger jam is easy to make, just a little time, you can make this delicious dish to enjoy while saving and ensuring food hygiene and safety.

### Method 1: Make delicious sliced ??ginger jam

#### Resources



1. 1 kg of fresh ginger
2. Sugar, lemon

#### Making



Buy ginger cakes (not young, not old), soak in water for about 20 minutes then wash sandy soil. After that, use the razor to remove the outer skin and then cut it into thin slices, just soaked and soaked in a bowl of cold water with a little salt.

When finished, pick up the ginger to the basket, drain it.



Put ginger in a saucepan, fill it with water and then cook on the stove. When the water boils, wait for 2-3 minutes, then remove the ginger, pour out the water. Continue to add ginger twice as often to reduce the pungent taste. During the cooking process, add a little lemon juice (about one fruit) to the ginger to make it more white and beautiful.



After cooking, remove the ginger and wash it to remove the sour taste of the lemon and drain it.



Marinate ginger with sugar at the rate of 2kg ginger + 1 kg sugar in about 2-3 hours, you can also adjust the increase or decrease depending on the taste.

After the sugar dissolves and soaks into ginger, you put this mixture in a thick pan to slug. When the slug, you pay attention to the small fire, occasionally turn your hand so that the road will not burn. When the water runs out, the sugar crystallizes into a white layer around the ginger, then turn off the heat.



Pour ginger jam into a dish, wait for it to cool, and keep the glass or plastic bag tightly closed for storage.

Ginger jam is required to have an attractive smell, a mild sweet taste with a natural spicy taste, dry, not watery, not scorched, sugar clings around ginger slices.

## **Method 2: Make plastic ginger jam**

### **Resources:**



1. 400gr ginger
2. 1/4 pineapple
3. 1 salt

4. 300gr of sugar
5. 1 little lemon juice

## Making



Ginger is washed, sheathed, shredded in a bowl of dilute salt water for about 5 minutes, then take out. Pomegranate or sliced ??puree.



Bring the ginger to boil with a little lemon juice for 2-3 minutes and then take it out, replace the water and heat again to eliminate ginger's pungency. Then, drop the ginger into the cold water basin, soak for about 10 minutes for the ginger to cool completely, remove the basket, drain.



Mix the mixture of ginger + pineapple + sugar into a big bowl for about 2 hours, stir occasionally to make ginger soak evenly.



After that, put it all in a thick pan and turn on the heat, when boiling, reduce the heat slightly, occasionally turn your hand gently until the sugar is nearly shallow and has a consistency, the ginger fiber becomes clear, then turn off the heat.



Wait for the jam to cool in a glass jar, cover the lid gradually.

Good luck!

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