

Sweet & Sour Chocolate Bark



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TO MAKE YOUR OWN CRYSTALLIZED GINGER:

Peel a 3-inch piece of fresh gingerroot. Slice into ¼-inch thick pieces. Place ½ cup evaporated organic cane juice with ½ cup water in a small saucepan and bring to boil over medium-high heat, stirring until completely dissolved. Add ginger pieces and reduce heat to maintain a simmer, about medium low; cook, stirring often, until most of the syrup has been absorbed and ginger is very tender, about 20 to 25 minutes. Using tongs, transfer ginger pieces to a cooling rack and let cool completely.

Enjoy & Happy
Holidays!

Clean Eating



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