



Tabernacles Life in a Jar: Garlic, Honey and Ginger

Ingredients:

One large chunk of ginger
(finely chopped)

Four bulbs of Garlic (peeled
only)

500g Honey

1 litre jar

Method:

Peel and finely chop your
ginger and place into your
jar, peel your garlic, but there is no
need to cut or chop the garlic.



Recipe By Sarai Shiphrah
ISrael

Place the garlic into the jar and pour over the
honey. Put your lid on your jar tightly, then turn the jar
upside down so the honey covers the ingredients, then
turn right side up.

Loosen the lid a little, then leave this on the counter top
for one month, daily gently shaking the jar to mix
ingredients.

After one month it's ready to consume. To serve, you
can eat one piece of garlic or ginger a day or a spoon
full of the liquid.

Enjoy!

****This would be good to keep for Winter also.****