**Ginger Cream Recipe**

1 pint whipping cream, well-chilled  
2 tbsp sugar  
1 tsp vanilla  
3 tbsp finely chopped crystallized ginger\*

Chill the bowl and beaters in the freezer for a few minutes before whipping the cream. Using an electric mixer, beat the whipping cream until it starts to thicken. Add the sugar, vanilla and ginger and beat until almost stiff. Taste for sweetness, then slowly beat until the cream is the desired consistency — fluffy but not too stiff. Serve or cover with plastic wrap and chill until serving time. Stir before serving.  
\*Crystallized ginger can be purchased at a natural food store or the Asian food section of your supermarket.  
[Mother Earth News](https://www.motherearthnews.com/real-food/thanksgiving-recipes-for-two-zmaz00onzgoe?utm_source=wcemail&utm_medium=email&utm_campaign=men%20slcs%20enews%2011.27.19&utm_term=men_slcs_enews&_wcsid=7ec0bb8f0d5922921c1d1e4b4e9fb42fb5aeed200a2c0bc9#headline6)