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Ginger and spice: What could be nicer for winter?

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(Photo: Submitted)



4 to Try: Ginger binge

Have I ever even met a ginger I didn't like? Ginger ale, ginger snaps, crystallized ginger... I probably didn't love it that much as a kid, but as a really, really old kid these days, I definitely appreciate the versatility of a root that's as happy in a stir-fry as it is in a cocktail or a cookie. It plays well with sweet but always offers that kick of spice on the back-end to remind you that this is no plaything, but that, with proper culinary supervision, you can, and should,

play away.

-- Ellen Margulies, for *The Tennessean*

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The El Diablo cocktail might just be your send off for the year that wasn't. The year that shouldn't have been. It was a garbage year for some of us, is what I'm saying. But things like wicked cocktails certainly make a bad situation worse, and if you want to ring in new possibilities with 2018, you're going to want to make 2017 understand that you are kicking it out in style, baby. And hey, maybe next year, instead of leaving out a plate of cookies and a tumbler of room-temperature milk for Santa, leave out a nice tall frosty glass with tequila, ginger, lime and cassis. No telling what might end up in your stocking.