

Ponzu Sauce



Ponzu is a citrus infused dipping and cooking sauce common to Japanese cooking. This is a pretty simple version of Ponzu Sauce. It's a terrific seasoning preparation for cooking fish.

Preparation time: 10 minutes

Organize Your Ingredients!

Notes on Organizing

Prep and organize your ingredients before assembling.

Ponzu

2 T. lemon juice
1 tsp. low-sodium soy sauce
1/4 tsp. grated ginger
1/2 tsp. sugar

Assembly Instructions

Combine all ingredients in a small bowl. Stir until sugar dissolves.
Drizzle over fish before sliding into the oven to bake.

