

# 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.