

SOY GINGER SAUCE

INGREDIENTS:

1/2 CUP LOW SODIUM SOY SAUCE

1/4 CUP RICE WINE VINEGAR

2 TBSP FINELY GRATED GINGER

2 TBSP CHOPPED GREEN ONIONS

2 CLOVE MINCED GARLIC

2 TSP SUGAR

1 TSP SESAME OIL

DIRECTIONS:

1. PLACE ALL INGREDIENTS IN A SEALABLE JAR, SHAKE WELL UNTIL COMBINED.

2. SERVE CHILLED.

WILL KEEP IN FRIDGE FOR ABOUT 4 DAYS.

SERVE WITH



GYOZA



TEMPURA GREEN BEAN



TEMPURA YAM



SPRING ROLLS