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