

## **BENIHANA Ginger Sauce**

**SOURCE: Top Secret Restaurant Recipes**

### **INGREDIENTS:**

1/4 C chopped onion

1/4 C Soy Sauce

1 clove garlic, minced

1/2 oz gingerroot (a nickel-sized slice), peeled/chopped

Juice of 1/2 lemon (2 TBS)

1/2 tsp sugar

1/4 tsp white vinegar

### **DIRECTIONS:**

Combine all ingredients in blender and blend well on low 30 seconds or till gingerroot and garlic have been puréed - chill before serving.

Use as dip with vegetables & seafood.