



Makes about 1¾ cups
Preparation Time: 15 minutes
Cook Time: 15 minutes

INGREDIENTS:

Zest and juice of 2 lemons

Zest and juice of 2 limes

¼ cup brown rice vinegar

¾ cup low-sodium soy sauce

¼ cup sake

¼ cup date molasses or brown rice syrup

Ponzu Sauce

Ponzu sauce is a classic Japanese condiment. Used as a dip in Japanese cooking, this citrus-based sauce can be used alongside vegetables or as a flavoring for stir-fry or noodle dishes.

From *Forks Over Knives - The Cookbook*

Find this recipe and more in the *Forks Over Knives Recipe App*.

By Del Sroufe

- 1 Combine all ingredients in a bowl and whisk until smooth.
- 2 Store refrigerated in an airtight container for up to 1 week.