

CopyCat Benihana Dashi Dipping Sauce

Ingredients

2 cups Water
1 cup Dashi
2 tablespoons Mirin
2 tablespoons Rice Wine
1 tablespoon Soy Sauce
3 tablespoons Ginger finely grated

Directions

Place water in a small saucepan.

Place over medium high heat and bring to a boil.

Add dashi.

Reduce heat to a simmer.

When simmering, add mirin, rice wine and soy sauce. Stir gently until thoroughly blended.

Cover the pan and remove from heat.

Ladle out into individual portions, about 1/4 cup each, and serve with a portion of grated ginger.