

CopyCat Benihana Ginger Sauce

Ingredients

1/4 cup chopped onion
1 teaspoon freshly grated ginger root
1/2 cup soy sauce
1/4 cup rice wine vinegar
1/2 teaspoon grated lemon zest

Directions

Combine the chopped onion, grated ginger, soy sauce, vinegar, and lemon zest in a blender. Process on high speed until smooth, scraping down the sides as needed.

Transfer the ginger sauce to shallow bowls or store in an airtight container in the refrigerator for up to 3 weeks.