

CopyCat Bonfish Grill Pan Asian Sauce

Ingredients

1/4 cup olive oil
1/4 cup minced ginger
1/4 cup soy sauce
1 cup ketchup
1 cup oyster sauce
3 tablespoon lemon juice
1/4 cup water
1/2 cup sugar
3 tablespoon coarsely chopped cilantro

Directions

In a medium sauce pan, sautee the minced ginger in the olive oil until fragrant.

In a bowl, thoroughly combine the soy sauce, ketchup, oyster sauce, lemon juice and water and add to saut? pan.

Bring the mixture to a slow boil, then slowly add sugar over low-med heat for about 5 minutes.

If desired, add a little hot water to the sauce to thin it.