

# 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.