



YOU CAN COOK
AND YOU DO HAVE THE TIME

Kev's Kitchen

PONZU SAUCE

Time: 10 minutes (plus steeping time)

Ingredients:

250g brewed soy sauce (or coconut aminos)
150g fresh lemon juice (approximately four large lemons)
75g fresh lime juice (approximately two large limes)
60g rice vinegar
60g mirin
10g piece kombu
10g bonito flakes
0.5g cayenne pepper

Preparation:

Combine all ingredients in a mason jar or other suitable container.

Cover and refrigerate for twenty-four to forty-eight hours.

Strain through a fine mesh sieve or coffee filter.

Serve immediately or refrigerate for up to four weeks.