Ginger Sauce

Ingredients

- 5 oz onion, peeled, chopped fine (1 small onion)
- 4 1/2 oz fresh gingerroot, peeled, very finely chopped (a scant 1/2 cup)
- About 1/5 rind of whole lemon
- Dash monosodium glutamate (MSG)
- 3/8 cup vinegar
- 2 1/4 cups soy sauce

Instructions

1. Mix onion, gingerroot, lemon rind, MSG, vinegar and soy sauce.
2. Serve as dipping sauce with vegetables and seafood.

GINGER SAUCE

5 ounces onion, peeled, chopped fine (1 small onion)
4½ ounces peeled, very finely chopped fresh gingerroot (a scant ½ cup)
About 1/5 rind of whole lemon
Dash monosodium glutamate
⅜ cup vinegar
2¼ cups soy sauce

Mix onion, gingerroot, lemon rind, MSG, vinegar and soy sauce. Serve as dipping sauce with vegetables and seafood.

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