

## Ginger Sauce

### INGREDIENTS:

1/3 C white rice vinegar  
1/3 C sugar  
3/4 C water  
2 T low sodium soy sauce  
1 T corn starch  
1 T fresh ginger root

### DIRECTIONS:

To prepare sauce, combine vinegar, sugar, 1/2 C water, and soy sauce in a small sauce pan. Bring to a boil and cook about 1 minutes or until thickened. Remove from heat, stir in ginger and keep warm. Spoonful a 1/4 cup serving over 1 serving of tofu steaks (**refer to Seasoned Tofu Steak recipe**).

Makes 4 servings.  
Calories: 63/serving

### NUTRITIONAL INFORMATION PER SERVING:

0.03g protein  
13.5g carbohydrates  
0g fat,  
301mg sodium  
0mg cholesterol  
2g fiber