

Fabulous Food

Add A Delicious Twist To Your Cooking

(NAPSA)—Naturally brewed soy sauce supplies sensational flavor to many delectable dishes—but start with a seasoned variety and your meal can sizzle with something extra.

For example, Kikkoman Ponzu Dressing & Sauce is now available in the tangy variety lime, as well as lemon. Both are great all-purpose sauces to sprinkle on grilled fish, chicken or vegetables at the table or as a cooking ingredient. These sauces add a new dimension to salads and make a great marinade for grilling all on their own or mixed with your favorite herbs and spices.

“While based on a traditional Japanese condiment, Kikkoman Ponzu Lime is perfect in all kinds of cuisine,” said Chef Jorge Castillo, owner of Le Café At Santa Maria in Miami. “I like to dress up my Latin dishes with a splash of lime ponzu in sevicehe or tortilla soup or even spark my favorite Middle Eastern dips like hummus and baba ghanoush with a bit of lemon ponzu.”

Chef Castillo also recommends adding an Asian twist to fish and chips—try using ponzu instead of vinegar.

Low in calories with no fat and no MSG, Kikkoman Ponzu sauces work well with lighter dishes. The sauces are convenient, quickly enhancing flavor to allow home cooks to spend less time in the kitchen.



Naturally brewed soy sauce seasoned with lime adds an extra dose of flavor to this Carne Asada.

Visit www.kikkomanusa.com for recipe ideas and to locate a store near you with Kikkoman products. Get started with this flavorful recipe:

Lime and Ponzu Carne Asada Marinade

Serves 4 to 6

- 1 cup Kikkoman Lime Ponzu**
- ¼ cup freshly squeezed lime juice**
- 4 garlic cloves, crushed**
- 2 pounds flank or skirt steak**

In medium bowl, whisk ponzu, lime juice and garlic. Pour over steak and marinate overnight. Remove steak from marinade; pat dry. Grill or broil to desired temperature.