

TERIYAKI SAUCE & MARINADE

F EASY

Last Modified: 11/17/2016

PREP: 5 Min
COOK: 10 Min
STOVETOP

SAUCE

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Cup	Tamari (Gluten Free Soy Sauce)	
OR IN A PINCH			
1/2	Cup	Soy Sauce	
1/4	Cup	Dark Brown Sugar	Packed
1	Tsp	Toasted Sesame Oil (Kadoya)	
2	Tsp	Fresh Ginger	Microplaned
1	Tsp	Garlic	Microplaned
1	Tbsp	Honey	
3	Tbsp	Mirin (Takara Pale Gold)	
FOR SAUCE VERSION ONLY			
3	Tbsp	Water	Slurry
3	Tbsp	Corn Starch	Slurry

PREPARATION

FACTOID	Japanese Teriyaki Sauce, in use extensively throughout the entire world. The word loosely translates to "glossy broil" and is synonymous with a bold, tangy flavor that is beloved the world over. Teriyaki sauce can be used as a Marinade, Basting Agent, or Dipping Sauce. It's a versatile tool in the kitchen, elevating the flavor of Stir-Fries, Steaks, Chicken and Seafood dishes. It's easy to throw together with just a few common pantry ingredients and packs a delicious, tangy punch.
HINTS	If your intended use is for a Marinade, leave out the Corn Starch Slurry. A runnier mixture will penetrate much easier than a thick Sauce. Tamari Sauce has MUCH more flavor and less Sodium than Soy Sauce does.
TOOLS	1) Small Saucepan 2) Wire Whisk 3) Microplane
PREP	1) Microplane the Ginger and set it aside. 2) Microplane the Garlic and add it on top of the Ginger.
1	In a small saucepan over medium heat, mix all in the Tamari, Brown Sugar, Sesame Oil, Ginger, Garlic, Honey and Mirin and whisk it briskly until it's thoroughly blended. Bring the mixture to a strong boil.
2	Lower the heat to a simmer, whisk in the Slurry if using and cook for an additional 5 minutes, stirring often to prevent burning.
SERVE	Use it at room temperature as a Drizzle Sauce or simply as a Dipping Sauce to accompany grilled Beef, Chicken, Turkey, Pork, Steaks or Fish.