



Gluten Free ~ Dairy Free  
**Teriyaki** \_\_\_\_\_

*Directions:* Bake, grill or broil until meat is cooked to desired doneness. Watch closely as it nears the end of cooking time. The sugar in the marinade can scorch, especially on the grill and broiling. To use the rest of the marinade in the bag as a dipping sauce, put it into a saucepan, bring to a boil and allow to boil for a few minutes before serving.

*Date Made:* \_\_\_\_\_

*Use By:* \_\_\_\_\_



Gluten Free ~ Dairy Free  
**Teriyaki** \_\_\_\_\_

*Directions:* Bake, grill or broil until meat is cooked to desired doneness. Watch closely as it nears the end of cooking time. The sugar in the marinade can scorch, especially on the grill and broiling. To use the rest of the marinade in the bag as a dipping sauce, put it into a saucepan, bring to a boil and allow to boil for a few minutes before serving.

*Date Made:* \_\_\_\_\_

*Use By:* \_\_\_\_\_



Gluten Free ~ Dairy Free  
**Teriyaki** \_\_\_\_\_

*Directions:* Bake, grill or broil until meat is cooked to desired doneness. Watch closely as it nears the end of cooking time. The sugar in the marinade can scorch, especially on the grill and broiling. To use the rest of the marinade in the bag as a dipping sauce, put it into a saucepan, bring to a boil and allow to boil for a few minutes before serving.

*Date Made:* \_\_\_\_\_

*Use By:* \_\_\_\_\_



Gluten Free ~ Dairy Free  
**Teriyaki** \_\_\_\_\_

*Directions:* Bake, grill or broil until meat is cooked to desired doneness. Watch closely as it nears the end of cooking time. The sugar in the marinade can scorch, especially on the grill and broiling. To use the rest of the marinade in the bag as a dipping sauce, put it into a saucepan, bring to a boil and allow to boil for a few minutes before serving.

*Date Made:* \_\_\_\_\_

*Use By:* \_\_\_\_\_



Gluten Free ~ Dairy Free  
**Teriyaki** \_\_\_\_\_

*Directions:* Bake, grill or broil until meat is cooked to desired doneness. Watch closely as it nears the end of cooking time. The sugar in the marinade can scorch, especially on the grill and broiling. To use the rest of the marinade in the bag as a dipping sauce, put it into a saucepan, bring to a boil and allow to boil for a few minutes before serving.

*Date Made:* \_\_\_\_\_

*Use By:* \_\_\_\_\_



Gluten Free ~ Dairy Free  
**Teriyaki** \_\_\_\_\_

*Directions:* Bake, grill or broil until meat is cooked to desired doneness. Watch closely as it nears the end of cooking time. The sugar in the marinade can scorch, especially on the grill and broiling. To use the rest of the marinade in the bag as a dipping sauce, put it into a saucepan, bring to a boil and allow to boil for a few minutes before serving.

*Date Made:* \_\_\_\_\_

*Use By:* \_\_\_\_\_