



## TERIYAKI SAUCE

*Angela Litzinger @ angelaskitchen.com*

EACH BATCH MAKES 4 TO 4 1/2 CUPS OF SAUCE.

| INGREDIENTS                                       | X1           | X2            | X3            | X4       |
|---|--------------|---------------|---------------|----------|
| Gluten free soy sauce (preferably reduced sodium) | 2 cups       | 4 cups        | 6 cups        | 8 cups   |
| Sugar or cane juice crystals                      | 1 1/2 cups   | 3 cups        | 4 1/2 cups    | 6 cups   |
| Mirin (rice based cooking wine)                   | 1 cup        | 2 cups        | 3 cups        | 4 cups   |
| Fresh grated ginger                               | 1 tablespoon | 2 tablespoons | 3 tablespoons | 1/4 cups |
| Minced garlic                                     | 1 tablespoon | 2 tablespoons | 3 tablespoons | 1/4 cups |

Combine all ingredients in a saucepan and simmer until the sugar dissolves. Allow to simmer for about 3 minutes more. Allow sauce to cool, then store in a canning jar with a lid in the refrigerator. This will keep for several months in the refrigerator, but it never lasts that long in our house! You can use this on shrimp, chicken, steak, tofu, pork, etc. and as a dipping sauce. Mmmm....

**To use as a freezer marinade:** Use 1/2 cup of sauce for every pound of meat in a gallon sized freezer bag. Seal bag the mix the meat around until covered in sauce. Open seal and remove as much air as possible from the bag. Seal. Label bag and freeze. (The marinade will get thick in the freezer, but due to the mirin, never completely freeze. However, the meat will.)

**When ready to serve:** Thaw meat. Bake, grill or broil until meat is cooked to desired doneness. Watch the meat closely as it nears the end of cooking time. The sugar in the marinade can scorch if not tended to near the end, especially on the grill and when broiling. If you would like 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.