

Teriyaki Sauce

written by The Recipe Exchange | February 5, 2018

Ingredients

1/2 cup soy sauce
1 & 1/2 cup water
1 tsp ground ginger
1/2 tsp garlic powder
1/4 tsp sesame oil
2 & 1/2 Tbs packed brown sugar / or to taste
1 Tbs honey / or to taste

1/4 cup cold water
2 Tbs corn starch

Directions

Mix all but cornstarch and 1/4 c water in a sauce pan and begin heating.

Mix cornstarch and cold water in a cup and dissolve. Add to sauce in pan.

Heat until sauce thickens to desired thickness.

Add extra water to thin if you over-thick it.