

Teryaki Sauce

You know the nice, sweet, thick Teriyaki sauce you get from your favorite takeout joint? Now you can have it at home. Look no further: Ready in 10 minutes, no junk ingredients, and crazy delicious – you'll never use store-bought again! It's simply the BEST!

By Peter Sawyer

Prep: 5 mins
Cook: 10 mins
Total: 15 mins
Servings: many
Yield: mANY
Servings



Ingredients

1/4 cup Soy Sauce
1 cup Water
1/4 teaspoon Garlic powder
5 tablespoons packed brown sugar
2 tablespoons honey
1/2 teaspoon ground ginger
2 tablespoons cornstarch
1/4 cup cold water

Directions

Mix all ingredient EXCEPT cornstarch and cold water in a sauce pan and begin heating on medium-high heat.

Simmer at edge of boiling until sugar is completely dissolved.

Meanwhile, in a separate bowl, mix the cornstarch and cold water. Blend until a watery slurry exists with no lumps.

Once everything is dissolved, slowly add cornstarch liquid, a little at a time until desired thickness...stirring constantly Cornstarch will thicken as it heats up so be careful!

If you over thicken the sauce, add more water to thin.

Seve with chicken, in a teryaki bowl or something great and enjoy!