

Teriyaki Sauce



Ingredients:

- . **1/2 cup soy sauce**
- . **1/2 cup mirin**
- .
- . **2 tablespoons granulated white sugar, to taste**
- .
- . **Fresh ginger, optional (see note below)**
- .
- . **Fresh garlic, optional (see note below)**

Procedures:

- 1. In a small sauce pan, combine soy sauce, mirin, and sugar. Add more sugar if desired to suit your taste.**
- 2. If you are using the optional fresh ginger and/or garlic, be sure to slice or chop the ginger and garlic and cook these along with the sauce ingredients in step 1 above.**
- 3. Heat over a medium-high flame while stirring the mixture well.**
- 4. Lower heat to medium and bring the sauce to a boil, then turn down the heat to low. Simmer the sauce for a few minutes until the sauce reduces slightly.**
- 5. Remove the pan from the heat and allow the teriyaki sauce to cool.**
- 6. If you added ginger or garlic to the sauce, strain the sauce to remove the ginger and garlic pieces, then use the sauce.**

Note: Adding ginger and garlic is optional, but if you do choose to use them, if you want a mild flavor, slice them into big pieces. For a bolder flavor, chop them finely. Be sure to strain your teriyaki sauce after it is made to remove them so your sauce is silky smooth.