



Teriyaki Sauce



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Teriyaki Sauce

Introduction

Teriyaki sauce is a popular Japanese condiment that perfectly balances sweet and savory flavors. It is a versatile sauce that can be used as a marinade, glaze, or dipping sauce. This article will delve into the ingredients and preparation of a classic teriyaki sauce, helping you to create a delicious addition to your meals.

Detailed Ingredients with measures

Soy sauce – 100 ml
Honey – 40 g
Brown sugar – 40 g
Rice vinegar – 30 ml
Sesame oil – 1 tablespoon
Garlic – 1 clove, minced
Ginger – 1 teaspoon, grated
Cornstarch – 1 tablespoon
Water – 100 ml

Prep Time

Prep time for making teriyaki sauce is approximately 10 minutes.

Cook Time, Total Time, Yield

Cook time is around 5 minutes, leading to a total time of 15 minutes. This recipe yields about 300 ml of teriyaki sauce, which can be stored in

the refrigerator for later use.



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Detailed Directions and Instructions

Step 1: Prepare Ingredients

Gather all necessary ingredients: soy sauce, water, brown sugar, honey, rice vinegar, garlic, ginger, and cornstarch.

Step 2: Combine Sauce Ingredients

In a bowl, combine soy sauce, water, brown sugar, honey, rice vinegar, minced garlic, and grated ginger.

Step 3: Mix Cornstarch Slurry

In a separate small bowl, mix cornstarch with a little water to create a slurry.

Step 4: Heat Sauce Mixture

Pour the combined sauce ingredients into a saucepan and heat over medium heat.

Step 5: Thicken the Sauce

Once the sauce starts to simmer, gradually add the cornstarch slurry while stirring continuously until the sauce thickens.

Step 6: Final Adjustments

Taste the sauce and adjust sweetness or saltiness by adding more sugar or soy sauce, if desired.

See also Instant Pot Cherry BBQ Meatballs and Cocktail Wieners

Step 7: Cool and Store

Remove the sauce from heat and let it cool. Store it in a jar in the refrigerator for later use.

Notes**Note 1: Fresh Ingredients**

Using fresh garlic and ginger will enhance the flavor of your teriyaki sauce.

Note 2: Storage Duration

The teriyaki sauce can be stored in the refrigerator for up to two weeks.

Note 3: Versatility

This sauce can be used as a marinade or a glaze for various dishes, including grilled chicken or vegetables.

Note 4: Adjusting Thickness

If you prefer a thinner sauce, reduce the amount of cornstarch used.

Note 5: Serving Suggestions

Serve the teriyaki sauce drizzled over stir-fried dishes, rice, or noodles for added flavor.



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Cook techniques

Making Teriyaki Sauce

To create a traditional teriyaki sauce, combine soy sauce, sake, mirin, and sugar in a saucepan. Simmer over low heat until the mixture thickens slightly.

Glazing Technique

Use the glazing technique to add a shiny coat to grilled or baked meats. Brush the teriyaki sauce onto your protein in the last few minutes of cooking to create a beautiful glaze.

Marinating

For enhanced flavor, marinate your protein in a mixture of teriyaki sauce for several hours or overnight before cooking. This allows the flavors to penetrate the meat thoroughly.

Stir-Frying

Stir-frying is an excellent way to use teriyaki sauce. Quickly cook your vegetables and protein in a hot pan with a bit of oil, adding the sauce at the end for a flavorful finish.

Using as a Dip

Teriyaki sauce can be used as a dip for grilled meats, vegetables, or even sushi. Serve it on the side for a delicious additional flavor.

See also Reese's Peanut Butter Pudding Cookies

FAQ

What is teriyaki sauce made of?

Teriyaki sauce is typically made from soy sauce, sake, mirin, and sugar, creating a balanced sweet and salty flavor.

Can teriyaki sauce be stored?

Yes, teriyaki sauce can be stored in an airtight container in the refrigerator for several weeks.

Is teriyaki sauce gluten-free?

Standard teriyaki sauce contains soy sauce, which typically has gluten. However, gluten-free versions are available.

How do I thicken teriyaki sauce?

To thicken teriyaki sauce, you can simmer it until the desired consistency is reached or add a cornstarch slurry.

What can I use teriyaki sauce on?

You can use teriyaki sauce on meat, poultry, seafood, vegetables, rice, and even noodles for a flavorful dish.



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Conclusion

Teriyaki sauce is a versatile and flavorful addition to a variety of dishes. Its balance of sweetness and umami makes it a perfect marinade or glaze for meats, fish, and vegetables. Utilizing this sauce can elevate your meal preparations, providing a delicious taste that is sure to please both family and guests.

More recipes suggestions and combination

Teriyaki Chicken Skewers

Grill marinated chicken pieces on skewers for a delightful appetizer or main dish, perfect for barbecues.

Vegetable Stir-Fry with Teriyaki Sauce

Combine your favorite vegetables with teriyaki sauce for a quick and healthy stir-fry that complements any meal.

Teriyaki Salmon

Marinate salmon fillets in teriyaki sauce and bake for an easy, nutritious dish that showcases the rich flavors of the sauce.

Teriyaki Tofu

For a vegetarian option, coat tofu cubes in teriyaki sauce and pan-fry until crispy for a satisfying protein source.

Teriyaki Beef Noodles

Toss beef strips with teriyaki sauce and noodles for a hearty meal that

is bursting with flavor and texture.

See also Boston Chocolate Cream Cheesecake

Teriyaki Brussels Sprouts

Roast Brussels sprouts with teriyaki sauce for a unique and flavorful side dish that pairs well with any entrée.



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