



# Teriyaki Sauce



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## 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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