



IP Teriyaki Sauce

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Categories: Sauces

Description: This is a very good and easy teriyaki sauce. Not made in the IP, but it goes well with the IP Salmon and Asparagus and other dishes.

Yield: 2 c

Preparation Time: 5 minutes

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Start to Finish Time: 10 minutes

Directions

1) Combine 1 cup water with the next 5 ingredients. Stir to mix. Cook over medium heat until almost heated through. About 1 minute.

2) Mix cornstarch and remaining water in a cup and stir until dissolved. Add to the saucepan and cook and stir until thickened. About 5 - 7 minutes.

Ingredients

1 c Water

1/2 c Shoyu Soy Sauce

5 t packed Brown Sugar

1 T good Honey

2 T grated fresh Ginger

4 clove Garlic, minced

fine

2 T Cornstarch

1/4 c cold Water