

Yakitori Sauce

Yakitori literally means "grilled chicken," and in yakitori chicken culture, organic (or jidori) chicken is freshly killed (usually mere hours before you eat it) so that the meat retains all of its flavor and texture without requiring refrigeration. Great with chicken skewers or salmon or pork.

Ingredients:

$\frac{3}{4}$ c Shoyu Soy Sauce
3 $\frac{1}{2}$ oz Sake
3 $\frac{1}{2}$ T Mirin
1 $\frac{2}{3}$ c dark Brown Sugar
 $\frac{1}{4}$ † Red Chili Flakes, optional
2 lg clove Garlic, peeled, smashed and diced
5 T freshly grated Ginger peeled

Directions:

In a small saucepan over medium heat add the soy sauce, sake, Mirin, dark brown sugar, chili flakes, garlic and ginger. Bring to a simmer and allow to cook until thickened, about 5-6 minutes. Remove from the heat and allow to cool.

Teriyaki Sauce

The word *teriyaki* derives from the noun *teri* (照), which refers to a shine or luster given by the sugar content in the *tare* (タレ), and *yaki* (焼), which refers to the cooking method of grilling or broiling. Traditionally the meat is dipped in or brushed with sauce several times during cooking. The tare (タレ) is traditionally made by mixing and heating soy sauce and sake (or Mirin) and sugar (or honey). The sauce is boiled and reduced to the desired thickness, then used to marinate meat, which is then grilled or broiled. Sometimes ginger is added and the final dish may be garnished with spring onions.

Ingredients:

$\frac{2}{3}$ c Mirin (Japanese sweet rice wine)
1 c Shoyu Soy Sauce
1 $\frac{1}{3}$ T Rice Vinegar
1 † Sesame Oil
 $\frac{1}{3}$ c Honey
7 med cloves Garlic, minced
1 T grated fresh Ginger
1 dash Red Pepper Flakes, optional
Tellicherry Black Pepper to taste

Directions:

Bring Mirin to a boil in a saucepan over high heat. Reduce heat to medium-low, and simmer for 10 minutes. Pour in soy sauce, rice vinegar, sesame oil, and sugar. Season with garlic, ginger, pepper flakes, and black pepper; simmer an additional 5 minutes. Store in a tightly sealed container in the refrigerator.