

CS Teriyaki Sauce

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

Yield: 3 cups

Source: adapted from *tasteandtellblog*
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Ingredients:

2 c Water

10 T packed Brown Sugar

½ c good Soy Sauce, Shoyu (Japanese) or Kimlan Lou Chau Soy Sauce
(Vietnamese), available at an Asian Market

3 T Honey

2 lg clove Garlic, finely minced

2 t ground Ginger

4 T Cornstarch

½ c cold Water

Directions:

Combine the 1 cup water, brown sugar, soy sauce, honey, garlic and ginger in a medium saucepan and set over medium heat.

In a small bowl, combine the cornstarch with the ¼ cup water and whisk until dissolved. Add the cornstarch mixture to the saucepan.

Heat the sauce until it thickens to your desired thickness. If the sauce becomes too thick, add more water to thin it out.