



Noreen's Kitchen

Teriyaki Sauce

Ingredients

1/2 Cup soy sauce	1/4 cup honey
6 cloves garlic, minced	1 tablespoon toasted sesame oil
1 tablespoon freshly grated ginger	2 tablespoons light sesame oil
1/4 brown sugar	1/4 cup mirin

Step by Step Instructions

Combine all ingredients in a saucepan and whisk together well.

Bring to a boil and reduce heat to a simmer. Continue simmering for 5 minutes.

Remove from heat and allow to cool.

If using this as a marinade, make sure to cool completely before adding any raw meat.

If using for wing sauce, you may simply set aside until ready to use.

Store any leftovers in an airtight container and refrigerate, use within 1 month.

Remember, never save marinade that has had raw meat in it. Make sure to discard to avoid contamination and illness.

Enjoy!