

# Teriyaki Sauce

## V 1.0

2 tbsp soy sauce  
2 tbsp mirin  
2 tbsp sake  
1 tbsp sugar

## V 1.5

50 ml dark soy sauce  
50 ml sake  
25 ml mirin  
1 tablespoon honey

Directions:

Combine and heat till sugar is dissolved and the alcohol from the Sake evaporates.

## V 2.0

¼ cup soy sauce  
1 cup water  
½ teaspoon ground ginger  
¼ teaspoon garlic powder  
5 tablespoons packed brown sugar  
1-2 tablespoon honey  
2 tablespoons cornstarch  
¼ cup cold water

Mix all but cornstarch and 1/4c water in a sauce pan and begin heating.

Mix cornstarch and cold water in a cup and dissolve.

Add to sauce in pan.

Heat until sauce thickens to desired thickness.

Add water to thin if you over-thick it.