

Teriyaki Sauce and Marinade



Submitted by: Celeste
Rated: 5 out of 5 by 18 members

Prep Time: 10 Minutes
Cook Time: 20 Minutes

Ready In: 30 Minutes
Yields: 8 servings

"This traditional Japanese teriyaki sauce recipe just might be the best you've ever had!"

INGREDIENTS:

2/3 cup mirin (Japanese sweet rice wine)
1 cup soy sauce
4 1/2 teaspoons rice vinegar
1 teaspoon sesame oil
1/3 cup white sugar

7 cloves garlic, minced
1 tablespoon minced fresh ginger
1 dash red pepper flakes
black pepper to taste

DIRECTIONS:

1. 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.

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