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# TERIYAKI SAUCE

Prep time: 5 min.

Cook time: 15 min.

Total time: 20 min.

Makes about 1 cup

This is a simple and sweet sauce that can boost the flavor of chicken, pork, beef or salmon dishes. From stir-fries to grilled burgers, this sauce is a must for any kitchen.

½ cup brown sugar  
¼ cup soy sauce  
¾ cup water, divided  
½ Tsp. fresh ginger, minced  
¼ Tsp. garlic salt  
1 Tbsp. cornstarch

In a small saucepan, whisk together; sugar, soy sauce, ½ cup water. Add ginger and garlic salt. Over med. low heat, bring to a simmer. In a small bowl, whisk cornstarch and remaining water together. Add slowly to the saucepan, bringing back to simmer after each addition to reach desired thickness. Keep warm if using right away or cool and refrigerate for later use.



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