

Traditional Teriyaki Sauce

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/eti3e7ldVFc>

Makes approximately 1 3/4 cups (438ml)

This traditional teriyaki sauce is one of the quickest and most versatile homemade sauces you can make. With just four simple ingredients, you can create a sweet and savory Japanese-style sauce in under 5 minutes that works beautifully as a marinade, dipping sauce, stir-fry sauce, or glossy teriyaki glaze. Whether you're making chicken teriyaki, beef teriyaki, tofu, noodles, vegetables, or rice bowls, this easy homemade teriyaki sauce delivers bold flavor with minimal effort.

Teriyaki Sauce Ingredients

1/2 cup (125 ml) mirin

1/2 cup (125 ml) sake

1/2 cup (125 ml) soy sauce

1/4 cup (50 g) granulated sugar

Teriyaki Glaze Ingredients

1/2 cup (125 ml) teriyaki sauce

1/4 tbsp (2 g) cornstarch

1/2 tbsp (8 ml) water

To Make the Traditional Teriyaki Sauce

Place a saucepan over medium to medium-high heat.

Pour in the mirin, sake, and soy sauce. Add the granulated sugar and stir well to combine.

Continue stirring while the sauce heats until all of the sugar crystals have fully dissolved. There is no need to bring the sauce to a full boil. The goal is simply to dissolve the sugar and fully combine the ingredients.

Once the sugar has dissolved, remove the sauce from the heat.

The teriyaki sauce can be used immediately as a marinade or dipping sauce, or cooled and stored in the refrigerator in an airtight container for up to 2 to 3 weeks.

To Make the Glaze

Pour 1/2 cup (125 ml) of the teriyaki sauce into a saucepan over medium to medium-high heat.

In a small bowl, mix the cornstarch and water together to create a slurry.

Pour the slurry into the warm teriyaki sauce and whisk well.

Bring the sauce to a light boil. Once boiling, the cornstarch will activate and begin thickening the sauce into a glaze.

Remove the glaze from the heat and allow it to cool slightly. The glaze will continue to thicken as it cools.

If the glaze is still thinner than desired, prepare an additional slurry using:

- 1/4 tbsp (2g) cornstarch
- 1/4 tbsp (4 ml) water

Add it to the glaze, return the sauce to a boil, and whisk until it reaches your preferred consistency.

Tips & Substitutions

Low sodium soy sauce works especially well in this recipe if you prefer a less salty teriyaki sauce.

Mirin adds sweetness and shine to traditional teriyaki sauce. If you cannot find mirin, you can substitute a small amount of rice vinegar mixed with a little additional sugar.

This sauce works great as a marinade for chicken, beef, pork, salmon, shrimp, tofu, and vegetables. For extra flavor, fresh garlic, ginger, or sesame oil can be added to customize the sauce to your preference.

If using the sauce as a marinade, allow proteins to marinate for at least 30 minutes for deeper flavor.

The teriyaki glaze is excellent brushed onto grilled meats, tossed with noodles, or drizzled over rice bowls and stir-fries.

Store leftover teriyaki sauce in a sealed container in the refrigerator for up to roughly 3 weeks.