

Pantry-Style Teriyaki Sauce



<https://youtu.be/ZqVO5-ltEDs>

Makes 1½ cups or 375 ml

Ingredients

4 garlic cloves

1/2 cup (100 g) light brown sugar

1 cup (250 ml) low sodium soy sauce (If you don't have low sodium soy, you can dilute regular soy with water. Dilute it to your taste or half water half soy.)

2 tbsp (30 ml) rice vinegar

Fresh parsley for garnish

1/2 tsp ground ginger

2 tsp or 10ml sesame oil

3 tbsp (24 g) cornstarch

4 tbsp (60 ml) water

1 tbsp sesame seeds

To Make the Sauce

To a saucepan (off heat), add light brown sugar, soy sauce, rice vinegar, ground ginger, minced garlic, and sesame oil. Mix well and turn the burner to medium to high heat. Bring to a light boil and simmer for 1 minute.

Make a cornstarch slurry: add the cornstarch to a small bowl, pour in the water, and stir.

After the sauce has simmered for 1 minute, add half the cornstarch slurry to the sauce, and bring it to a light simmer. Check the sauce for thickness. If it is not as thick as you like, add more of the cornstarch slurry, simmer - repeat this process until the sauce is as thick as you would like. Please note that, when the sauce is hot, it will be relatively thin. Once it cools off, it will be thicker.

(Optional) Toast sesame seeds by adding them to a sauté pan over medium to high heat. Stir frequently. Once they start to turn light brown, take them off heat and add them to the sauce. Stir and you're ready to serve.

Tips & Substitutions

For a thinner sauce, use less of the cornstarch slurry.

To reduce the salt level, thin out the soy sauce with water (1/2 cup soy and 1/2 cup water).

Ginger paste can be substituted for the ground ginger.

Apple cider vinegar or white wine vinegar can be used in lieu of rice vinegar.

For a thinner sauce use a small amount of the cornstarch slurry. For a thick glaze use more (if not all) of the slurry.