

# Teriyaki Sauce

## INGREDIENTS

- ½ cup low sodium soy sauce
- ¼ cup brown sugar (or coconut sugar)
- 1 ½ teaspoons fresh ginger, minced
- 1 teaspoon garlic, minced
- 1 tablespoon honey
- 1 teaspoon sesame oil
- 2 tablespoons rice vinegar
- ¼ cup water
- 3 teaspoons cornstarch

## DIRECTIONS

1. In a small saucepan, whisk together soy sauce, brown sugar (or coconut sugar), ginger, garlic, honey, sesame oil, rice vinegar
2. In a small bowl, mix: ¼ cup water + 3 teaspoons cornstarch
3. Pour into the saucepan and whisk well.
4. Bring to a gentle boil over medium heat, then reduce heat slightly.
5. Simmer for 3-4 minutes, stirring occasionally, until thickened.
6. Remove from heat and let sit for a few minutes—it will thicken more as it cools.
7. Makes about 1 to 1¼ cups