

Teriyaki Sauce



A terrific teriyaki sauce that you can count on. You know everything that is in this sauce.

Preparation time: 20 minutes - Makes: 1-1/2 - 2 Cups

Ingredients

2 cloves garlic (smashed and chopped)
1/4 C. yellow onion (finely chopped)
2 tsp. sesame oil
1/3 C. low-sodium soy sauce
1/2 tsp. Asian garlic pepper sauce
1/2 C. low-sodium veggie broth
1 C. orange juice
3/4 C. firmly-packed brown sugar
1/4 C. rice wine vinegar
1/2 tsp. fresh grated ginger
1 T. cornstarch
dissolved in 1/2 C. water
juice from 1/2 lime

Instructions

1. Measure olive oil, garlic, and onion into a deep saucepan.
2. Sauté until onion begins to turn translucent.
3. Add remaining ingredients. Bring to a boil. Reduce heat to medium and cook, uncovered for 5-minutes.
4. Thicken with cornstarch mixture and cook another 5-minutes over low heat. When liquid is thickened and has cooked 5 minutes, remove from heat and squeeze in lime juice.

Store leftover sauce in a container with a tight fitting lid in fridge.

