

**SAUCES, GRAVIES, AND DRESSINGS No.O 014 00**  
**TERIYAKI SAUCE**

**Yield** 100

**Portion** 2-1/2 Ounces

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
89 cal	9 g	4 g	4 g	0 mg	1934 mg	15 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
SOY SAUCE	7-5/8 lbs	3 qts	
OIL,SALAD	1 lbs	2 cup	
JUICE,PINEAPPLE,CANNED,UNSWEETENED	3-1/3 lbs	1 qts 2 cup	
WATER	4-1/8 lbs	2 qts	
GARLIC POWDER	1/4 oz	3/8 tsp	
GINGER,GROUND	1-1/8 oz	1/4 cup 2-1/3 tbsp	
SUGAR,BROWN,PACKED	1 lbs	3-1/4 cup	
JUICE,LEMON	6-1/2 oz	3/4 cup	
VINEGAR,DISTILLED	8-1/3 oz	1 cup	
ONIONS,FRESH,CHOPPED	12-2/3 oz	2-1/4 cup	14-1/8 oz

**Method**

- 1 Combine soy sauce, salad oil, pineapple juice, and water.
- 2 Add garlic, ginger, brown sugar, lemon juice, vinegar, and onions. Stir to mix well.
- 3 Pour sauce over meat; cover and refrigerate. Marinate meat 2 hours before cooking. Drain well.