

Teriyaki Sauce

Recipe Category: Sauce

Ingredients	50 Servings		100 Servings		____ Servings		Directions / HACCP
	Weight	Measure	Weight	Measure	Weight	Measure	
Soy Sauce, less salt		¾ cup 1 tsp		1½ cup 3 Tbsp			<ol style="list-style-type: none"> In a sauce pan combine water, soy sauce, brown sugar, garlic and ginger and bring to a boil. Lower heat to medium. Dissolve cornstarch in second listing of water and add to the sauce. Stir constantly to allow the sauce to thicken. If the sauce is too thick, add a little water to thin.
Water		3 cup 2 Tbsp		1 qt 2¼ cup			
Ginger, freshly grated		3 Tbsp 1 tsp		6 Tbsp 1 tsp			
Garlic clove, minced		3 each		6 each			
Cornstarch		5 Tbsp 2 tsp		¾ cup 1½ Tbsp			
Water		¾ cup 1 tsp		1½ cup 3 Tbsp			
Sugar, brown, unpacked		1½ cup 1 Tbsp		3 cup 2 Tbsp			

Serving (portion size)	Yield per # of Servings	Volume per # of Servings
1 oz (2 Tbsp)		

Meal Pattern Contribution			
Meat/Meat Alternate	Breads/Grains	Vegetable / Vegetable Sub group	Fruits

Nutrient Analysis		
Calories: 24	Saturated Fat: 0	Sodium: 145.74 mg