



Teriyaki Marinade

O-014-50

Sauces, Gravies and Dressings

Color Code: Yellow

Sodium: High

Yield: 100 Portions (16- $\frac{3}{4}$ cups)

Each Portion: 2 Tbsp + 2 tsp

Pan Size and Number: Mixing Bowl

INGREDIENTS

Item	Measure	Weight	Approx issue
SOY SAUCE, LOW SODIUM	6- $\frac{1}{4}$ cups	3 lb 15 oz	
JUICE, PINEAPPLE, CANNED	1- $\frac{1}{4}$ qt	2 lb 12 oz	
SUGAR, GRANULATED	1 qt	1 lb 12 oz	
VINEGAR, RICE WINE	2 cups	1 lb 1 oz	
SUGAR, LIGHT BROWN, PACKED	1- $\frac{3}{4}$ cups	13 oz	
GINGER, GROUND	$\frac{1}{2}$ cup	1- $\frac{1}{2}$ oz	
GARLIC, GRANULATED	$\frac{1}{4}$ cup	1- $\frac{1}{2}$ oz	

DIRECTIONS

- Using a wire whisk, combine soy sauce, pineapple juice, sugar, rice wine vinegar, brown sugar, ginger and garlic in a large mixing bowl; mix well until the sugars and spices are dissolved into the liquid mixture.
- Transfer marinade to large containers or deep pans; cover. CP: Refrigerate at 41°F (5°C) or use as specified in other recipes.

RECIPE NOTES

- In Step 1, cider vinegar may be substituted for rice wine vinegar if rice wine vinegar is unavailable.
- * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar together.
- Original recipe number: O-014-00

NUTRITION FACTS

Calories	67
Carbohydrates	15 g

Sugars*	13 g
Protein	2 g
Fat	0 g
Saturated Fat	0.0 g
Cholesterol	0 mg
Sodium	659 mg
Calcium	11 mg
Fiber	0 g



Combat Capabilities Development Command-Soldier Center // U17-238