



ANNE'S CHICKEN TERIYAKI

1 cup Japanese soy sauce - NOT low-sodium

3/4 cup sugar

1 T. minced fresh ginger or more

1 T. minced fresh garlic or more

You can play with this recipe. Substitute brown sugar for half the sugar. Add honey. Add ketchup. One recipe that I know of uses Mogen David wine in it. But do not, under any circumstances, use powdered ginger. No, no, no!

Soak the chicken pieces half a day or at least a few hours. Broil until done. For the very, very best flavor grill it over charcoal. Heavenly!

You can also use this recipe on pork or beef. Skirt, flank, and sirloin steak are great, especially on the grill. Let it marinate for a few hours.

Actually, I never measure anything. Just add sugar to the soy sauce until it is as sweet as you want.

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