



Peri-Peri Teriyaki Sauce

Made with:

Castillo de Pinar Spicy
Peri-peri Coconut
Coriander
Castillo de Pinar Organic
Extra Virgin Olive Oil
Castillo de Pinar Ginger
Reduction Vinegar

serves 6

Equipment needed;

extra large mixing bowl
Whisk
Measuring spoons

Ingredients:

1 TBS Castillo de Pinar Organic
Extra Virgin Olive Oil

1 TBS minced garlic

1 TBS Tamari (or Soy Sauce)

1 TBS Hoisin Sauce

2 TBS Oyster Sauce

2 TBS Castillo de Pinar Ginger
Balsamic Reduction Vinegar

1 TBS Castillo de Pinar Coconut
Coriander Spicy Peri-peri

1 TBS rice wine vinegar

1 TBS minced fresh ginger

1 TBS Tahini paste

2 TBS honey

Directions:

In a large mixing bowl, whisk
together all of the ingredients until
thoroughly combined.

Use as desired to stir-fry, grill, or
marinate seafood, poultry, beef or
vegetables.

Refrigerate any unused sauce.

Enjoy!