



# Japanese Style Barbeque Sauce

SERVINGS:

PREPPING TIME: 5 MINS

COOKING TIME: 30 MINS

---

## Ingredients

2 cups low sodium soy  
sauce  
½ cup rice vinegar  
¼ cup miso  
½ cup sugar  
¼ cup tomato paste  
1tbsp minced ginger  
1tbsp sesame oil  
2 cloves minced garlic  
½ cup ketchup  
2-3 tbsp honey

## Directions

- 1.Add all ingredients to sauce pan.
- 2.Mix together with a whisk.
- 3.Heat over med/high heat stirring frequently.
- 4.Reduce heat but keep at a low boil, continuing to stir frequently until sauce has thickened.
- 5.Let cool and can store in glass jar in refrigerator until ready for use.

*This Japanese barbeque sauce can be added to ribs, wings, boneless wings, a stir fry, Asian style burgers, there are so many options to enjoy this sauce with.*