



Kristina's Kitchen Teriyaki Sauce

Servings: 24 – 28 ounces Total time: 10 minutes

This homemade Teriyaki sauce is not thick or as sweet as store-bought. It has a rich umami, and you will appreciate its lack of syrupy sweetness. It is just right on your palate. I switch between the red wine version and the sake version. Whatever you have on-hand. The two are different yet so delicious – you decide.

250	mil	Light Soy Sauce (8 ounces) – Naturally brewed soy sauce
200	mil	Mirin Rice Wine (6 ounces)
250	mil	Sake (Red wine is super good – find the mini bottles and use 1)
60	grams	White sugar

Instructions - Method

- 1 Add all the ingredients to a small saucepan
- 2 Heat to dissolve the sugar, not too hot, do not boil
- 3 Remove from heat and let cool
- 4 Make a small jar for your refrigerator door and put the rest in a mason type jar in the back of your refrigerator for refills. It will last for months and months. You will use it before it expires – if it has an expiration.

The red wine version differs slightly from the Sake version. Both are divine. I switch between the two each time I make a batch. Find those little 4-pack mini bottles of wine. Use one for the recipe. If you keep wine on hand, then just read the recipe.

I use about 2 TBS in my soup broth. Sprinkle over salmon or anything you would like the teriyaki sauce flavor to enhance. Since it's not that syrupy sweet stuff in the market, you can use it freely. You will love this stuff.