

Teriyaki Sauce

This will make enough for multiple meals or many many musubi. It is important to not downsize the recipe too much or the sauce will burn easily.

Ingredients:

1/3 Cup Soy Sauce

1/3 Cup Mirin (or Sake*)

1/4 to 1/3 Cup Sugar**

*mirin has a little bit of its own sweetness, consider using less sugar than you would with sake

**more sugar will make the sauce thicken faster and make it sweeter.

Instructions:

All you will need is a sauce pan, spoon, and measuring cups.

- Start by pouring your Soy Sauce and Mirin (or Sake) into the pan.
- Turn the heat to high, and slowly add the sugar while stirring to prevent any clumping.
- Once all of the sugar is added, bring the mixture to a boil. Then turn the heat down and let it simmer and reduce. This part will take a while.*

*while simmering be careful not to get the sauce too hot, or it will try to bubble over and make a sticky mess

- Periodically see if the sauce has reduced enough, take out a spoon full, cool it off, at room temperature it should have a consistency near honey. And should easily coat the back of the spoon.

- After it has reached the desired thickness, transfer it to whatever container you will store it in. You want to do this while it is still hot so it flows easier. This will also make cleaning the sauce pan infinitely easier.