



Teriyaki Sauce

Recipe HACCP Process: #3 Complex Food Preparation

Serving Size: 2 Tbsp

Yield: 200

Source: JSI Back to Basics: Asian Fusion Recipe (adapted from: tasteandtellblog.com)

Ingredients:

Ingredient Name	Measurements
Water	1 gal + 2/3 cups
Sugar, brown, light, packed	6 ¼ cups
Soy sauce, reduced sodium	1 qt + 8 tsp
Garlic, jarred, minced	8 ½ tsp
Ginger, dried, ground	8 ½ tsp
Cornstarch (for slurry)	1 quart + 2Tbsp
Water (for slurry)	1 quart + 8 tsp

**Note: Choose USDA foods whenever available to save on cost. Note yield, crediting, and nutritionals may change if substituted.*

Instructions:

1. Combine water, brown sugar, soy sauce, garlic, and ginger in a large saucepan and set over medium heat.
2. In a medium bowl, combine the cornstarch with water for the slurry and whisk until dissolved. Add the cornstarch mixture to the saucepan.
3. Heat the sauce until it thickens to your desired thickness. If the sauce becomes too thick, add more water to thin it out.
4. Refrigerate until served.
5. Hold for hot service at 135°F or higher.

Nutritional Analysis:

Nutrients	Nutrients Per Serving
Calories	35.01 kcal
Total Fat	0.01 g
Saturated Fat	0.00 g
Trans Fat	0.00 g
Cholesterol	0.00 mg
Sodium	345.99 mg
Total Carbohydrate	8.61 g
Dietary Fiber	0.03 g
Total Sugars	0.01 g
Protein	0.35 g