



# Teriyaki Sauce

10'  
Hands on

30'  
Cook Time

300 ml  
Portion(s)

1  
Difficulty



## Ingredients

- 120 ml sake
- 200 g granulated sugar
- 150 ml soy sauce
- 5 cloves of garlic
- 60 g fresh ginger, cut in to pieces
- 5 sprigs fresh thyme
- 1 onion, quartered
- 500 ml water

## Διατροφικός πίνακας

Nutrition information per 100 gr.

383 Calories (kcal)	0.5 Total Fat (g)	0.0 Saturated Fat (g)	86.0 Total Carbs (g)
19%	1%	0%	33%

81.0 Sugars (g)	5.4 Protein (g)	0.9 Fibre (g)	8.2 Sodium (g)
90%	11%	4%	137%

## Method

- Place a [saucepan](#) over medium to high heat.
- Add the sake and let the alcohol evaporate. This should take about 3-5 minutes.
- Add the sugar and stir with a wooden spoon until it completely dissolves.
- Add the soy sauce, garlic, ginger, thyme, onion and water.
- Stir and simmer for 30 minutes.
- When ready, remove from heat and set aside to cool for 10 minutes.
- Pass the sauce through a sieve to remove the garlic, ginger and thyme.
- It is ready! You want the teriyaki sauce to be thick and have a syrup-like consistency.
- Allow it to cool, transfer to a jar and store in the refrigerator for at least 2 weeks.