



TERIYAKI SAUCE

Makes about a cup

Ingredients

⅓ cup	Tamari
½ cup	Water
½ cup	Orange Juice
2 cloves	Garlic
1 tsp	Ginger, minced
2 Tbsp	Brown Sugar

For the slurry

2 Tbsp	Cold Water
2 Tbsp	Corn Strach

To garnish

Scallions, thinly sliced
Sesame Seeds

Equipment

- Chef's knife
- Medium Saucepan
- Whisk
- Small mixing bowl

Directions

1. Combine tamari, orange juice, water, garlic, ginger, and brown sugar in a small saucepan. Bring to a boil, turn down heat to let simmer for about two minutes or until sugar is dissolved, whisking off and on.
2. For the slurry, whisk together water and cornstarch in a small bowl.
3. Add slurry a tablespoon at a time to the simmering mixture to reach desired thickness. Remove from heat and brush over your cooked protein of choice. Garnish with sesame seeds and scallions.