

Teriyaki Sauce Recipe

By: Tracy Goodbrand

Ingredients:

- 50 ml Sherry
- 50 ml Brown Sugar
- 25 ml Water
- 25 ml Soya Sauce
- 25 ml Vegetable Oil
- 7 ml Ginger Root, grated
- 10 ml Garlic, minced

Method:

Mix all ingredients into a small pot.

Boil sauce for 2 to 3 minutes until it has thickened.

Use in any recipe you desire. We love making **Salmon Teriyaki**.

Note:

Will keep in the fridge for up to a week.