

# Teriyaki Sauce

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Brown sugar, packed	2 oz	¼ cup	4 oz	½ cup	1. Mix brown sugar, granulated garlic, onion powder, and ginger in a bowl.
Granulated garlic		1 ¼ tsp		2 ½ tsp	
Onion powder		1 tsp		2 tsp	2. Add Worcestershire sauce, catsup, cider vinegar, and soy sauce to the dry ingredients. Mix with wire whip until well blended.
Ground ginger		¾ tsp		1 ½ tsp	
Worcestershire sauce		1 Tbsp		2 Tbsp	
Catsup	1 lb 4 oz	2 cups	2 lb 8 oz	1 qt	3. Cover and place in refrigerator overnight to develop flavors.
Cider vinegar		¼ cup		½ cup	
					CCP: Hold at 40° F or colder.
					Refrigerate until ready to serve.
Low-sodium soy sauce		½ cup		1 cup	4. Portion with 1 oz ladle (2 Tbsp).

SERVING:	YIELD:	VOLUME:
2 tablespoons (1 oz ladle).	<b>25 Servings:</b> 1 lb 14 oz	<b>25 Servings:</b> 3 ¼ cups
	<b>50 Servings:</b> 3 lb 12 oz	<b>50 Servings:</b> 1 quart 2 ½ cups
	Edited 2014	

Special Tip:  
Use to baste chicken or meat during cooking, or as a dipping sauce for chicken or fish nuggets.

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Dips, Sauces, and Toppings

C-05

## Nutrients Per Serving

<b>Calories</b>	37	<b>Saturated Fat</b>	0.01 g	<b>Iron</b>	0.35 mg
<b>Protein</b>	0.68 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	8 mg
<b>Carbohydrate</b>	9.25 g	<b>Vitamin A</b>	231 IU	<b>Sodium</b>	471 mg
<b>Total Fat</b>	0.09 g	<b>Vitamin C</b>	3.5 mg	<b>Dietary Fiber</b>	0.4 g