

Sweet Teriyaki Sauce

Portions: 120

Ingredients: soy sauce, water, rice vinegar, crushed pineapple, pineapple juice, garlic, ginger, cornstarch, honey

Amount	Item
3.75 cups	soy sauce
7.5 cups	water
3 cups	rice vinegar
3.75 cups	crushed pineapple
2 cups	pineapple juice
15 gloves	minced garlic
1 cup	grated ginger
1 cup	cornstarch
4.5 cups	honey (to taste)

Method:

1. In a pot whisk soy sauce, water, and cornstarch together until smooth.
2. Add additional ingredients: ginger, garlic, pineapple juice, crushed pineapple and rice vinegar
3. Heat over medium-high heat until warm and then whisk in honey until dissolved.
4. Bring to a boil. Reduce heat to medium and whisk constantly until desired thickness is reached
5. Taste and adjust as desired. If too thick, thin with additional water to desired consistency.

NOTES

1. Do not leave unattended it thickens quickly once it gets boiling and will rapidly burn
2. Sauce will thicken as it stands. If too thick simply whisk in a few tablespoons of warm water at a time until desired consistency is reached.