

# Compliments of [LunchLadyFoods.com](http://LunchLadyFoods.com)

## Teriyaki Sauce

This is so easy and so far superior to store bought teriyaki that you will never buy it again. Put it on fish, chicken, beef, pork, vegetables, rice, almost anything!



1/2 cup soy sauce

3/4 cup Sake

1/4 cup granulated sugar, plus more to taste

3 tablespoons molasses

1a 1 inch piece of fresh ginger root, Sliced thin into "coins" (optional)

1 to 2 cloves thinly sliced garlic, (optional)

Bring everything to a simmer and reduce until it coats the back of a spoon. (about 20 to 30 minutes.) Remove the pieces of ginger and garlic if you wish. Store in the fridge up to 3 months.

**All recipes are available to download from our website!**