Teriyaki Sauce

2 Cloves Garlic

+

Knob of ginger

* Chopped up fine (together)
* Pot to medium low
* Dump in neutral flavor oil
* Stir and let bloom for a few minutes

Equal parts

* Sake (Rice Wine) ex: Cup each
* Mirin(sweet rice wine)
* Soy Sauce
  + Gentle simmer
  + Cook off the alcohol
  + Can add extra sugar if needed (to taste)

Corn Start slurry

* 2:1
  + Water : Corn Starch (4TBSP: 2TBSP)

Can add sesame seeds after if needed