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## Tonkatsu Sauce

★★★★☆

My husband loves Tonkatsu and uses this sauce on more than just Tonkatsu. It's great for coconut shrimp and for dipping umeboshi pork rolls. Keep leftover sauce refrigerated . . . if there is any.

By CherylKob

**Prep:** 10 mins**Additional:** 30 mins**Total:** 40 mins**Servings:** 8**Yield:** 1 cup

### Ingredients

½ cup ketchup  
2 tablespoons soy sauce  
1 tablespoon brown sugar  
1 tablespoon mirin (Japanese sweet wine)  
1 ½ teaspoons Worcestershire sauce  
1 teaspoon grated fresh ginger  
1 clove garlic, minced

### Directions

#### Step 1

Stir ketchup, soy sauce, brown sugar, mirin, Worcestershire sauce, ginger, and garlic together in a bowl. Let flavors blend for at least 1/2 hour.

#### Cook's Note:

This is ready in half an hour, but is even better if you let it sit in the refrigerator for a full day.

#### Nutrition Facts

**Per Serving:** 29 calories; protein 0.6g; carbohydrates 6.7g; fat 0.1g; sodium 403.6mg.

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