

# Teriyaki Sauce

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Brown sugar, packed	4 oz	½ cup	8 oz	1 cup	1. Mix all dry ingredients in a bowl.
Granulated garlic		2 ½ tsp		1 Tbsp 2 tsp	
Onion salt		2 tsp		1 Tbsp 1 tsp	
Ground ginger	1 oz	1 ½ tsp	2 oz	1 Tbsp	2. Add Worcestershire sauce, catsup, cider vinegar, and soy sauce to the dry ingredients. Mix with wire whip until well mixed.
Worcestershire sauce		2 Tbsp		¼ cup	
Catsup	2 lb 8 oz	1 qt	5 lb	2 qt	
Cider vinegar		½ cup		1 cup	3. Cover and place in refrigerator overnight to develop flavors.
Low-sodium soy sauce		1 cup		2 cups	

SERVING:	YIELD:	VOLUME:
2 Tbsp (1 oz ladle).	<b>50 Servings:</b> about 3 lb 12 oz	<b>50 Servings:</b> about 1 quart 2 ½ cups

**100 Servings:** about 7 lb 8 oz

**100 Servings:** about 3 quarts 1 cup

Edited 2004

## Special Tip:

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

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Nutrients Per Serving					
Calories	39	Saturated Fat	0.02 g	Iron	0.40 mg
Protein	0.73 g	Cholesterol	0 mg	Calcium	8 mg
Carbohydrate	9.58 g	Vitamin A	231 IU	Sodium	531 mg
Total Fat	0.12 g	Vitamin C	3.5 mg	Dietary Fiber	0.4 g