



8 SERVINGS



10 MINUTES



33 CALS

This Teriyaki Sauce Makes for the Perfect Marinade

SABEEN SIDDIQUE

Ingredients

- 1/2 cup sake
- 1/2 cup dark soy sauce
- 4 tbsp mirin (Japanese sweet wine)
- 2 tbsp white sugar
- 2 tbsp sesame seeds

Instructions



PREP: 05M

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COOK: 05M

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READY IN: 10M

1. Mix together sake, sesame seeds, soy sauce, sugar and mirin in a small saucepan and cook over medium heat.
2. Stir thoroughly until all the sugar has dissolved and dish out.
3. Serve on your favorite fish or refrigerate and store in an airtight container.