







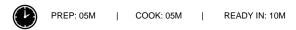
This Teriyaki Sauce Makes for the Perfect Marinade

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



- 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.