

# Teriyaki Sauce

Prep Time: 5 minutes

Cook Time: 7 minutes

## Ingredients:

1/2 cup soy sauce or liquid aminos

4 tablespoons of honey

2 tablespoon coconut sugar

2 tablespoon Mirin

1 tablespoon minced garlic

2 teaspoons grated ginger

1 teaspoon red chili paste or sracha

1/2 teaspoons corn starch or arrow root powder to thicken

1. Combine soy sauce, honey, sugar, ginger, garlic in small saucepan over medium heat.
2. Stir together mirin and arrowroot powder until smooth, then combine into saucepan.
3. Bring saucepan to boil over medium-high heat, whisk frequently. Reduce heat and simmer until thickened.