

ISLAND TERIYAKI SAUCE

YIELD: 14 cups (112 1/8 cup servings)

Chef Ryan Eckles

The combination of sweet and salty is always a hit. I like the addition of pineapple juice to bring a tropical flavor as well as acidity. Although it is not required, simmering the sauce for 10-15 minutes will marry all the flavors together. To keep this gluten-free, replace the soy sauce with tamari. This is a concentrated marinade that should be diluted.

INGREDIENTS

- 8 cups low-sodium soy sauce
- 5 cups sugar
- 1 cup pineapple juice
- ¼ cup cider vinegar
- ¼ cup ginger, minced
- ¼ cup garlic, minced

DIRECTIONS

1. Heat oven to 400 degrees F. Spread garlic and ginger on parchment lined baking sheet and bake for 5-10 minutes then let cool.
2. Combine all ingredients in a pot and bring to a simmer. Cook uncovered for 10-15 minutes then let cool completely.
3. Cover and store in refrigerator until ready to use.

RECIPE NOTES

Nutritional information per serving*: 48 calories; 0.001 g sat. fat; 637 mg sodium; 9.4 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*