

Teriyaki Sauce

Sauces, Condiments & Dressings, G-12

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Brown sugar, packed	4 oz	1/2 cup	8 oz	1 cup	1. Mix all dry ingredients in a bowl.
Granulated garlic		2 1/2 tsp		1 Tbsp 2 tsp	
Onion salt		2 tsp		1 Tbsp 1 tsp	
Ground ginger	1 oz	1 1/2 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		1/4 cup	
Catsup	2 lb 8 oz	1 qt	5 lb	2 qt	3. Cover and place in refrigerator overnight to develop flavors.
Cider vinegar		1/2 cup		1 cup	
Low-sodium soy sauce		1 cup		2 cups	

Notes

Special Tip:

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

A new nutrient analysis will be coming. Updated July 2014. Restandarization in progress.

Serving	Yield	Volume
2 Tbsp (1 oz ladle)	50 Servings: about 3 lb 12 oz	50 Servings: about 1 quart 2 ½ cups
	100 Servings: about 7 lb 8 oz	
		100 Servings: about 3 quarts 1 cup

Nutrients Per Serving			
Calories	39	Saturated Fat	Iron
Protein	1 g	Cholesterol	Calcium 8 mg
Carbohydrate	10 g	Vitamin A	231 IU
Total Fat		Vitamin C	4 mg
			Sodium 531 mg
			Dietary Fiber