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Teriyaki Sauce ·*

Teriyaki sauce is a popular Japanese sauce made from soy sauce, mirin, sake, and sugar. It is often used as a marinade for grilled or broiled meats, or as a sauce for stir-fried dishes. The sauce has a sweet and savory flavor that adds depth to any dish.

Recipe Type: Standard	Prep Time: 5 mins
Cook Time: 10 mins	Total Time: 15 mins
Recipe Yield: 200 grams	Number of Servings: 10
Serving Size: 20 g	

Ingredients

120 ml	soy sauce
60 ml	mirin
60 ml	sake
30 g	Sugar

Directions

Step 1



In a small saucepan, combine soy sauce, mirin, sake, and sugar.

Prep Time: 2 mins

Cook Time: 8 mins

Step 2



Bring the mixture to a boil over medium heat, stirring constantly until the sugar is dissolved.

Prep Time: 0 mins

Cook Time: 2 mins

Step 3



Reduce the heat to low and simmer for 5 minutes, or until the sauce thickens slightly.

Prep Time: 0 mins

Cook Time: 5 mins

Step 4

Remove from heat and let cool. The sauce will continue to thicken as it cools.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 40 kcal

Fat: 0g

Protein: 1g

Carbohydrates: 9 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	1 g	5.88%	5.88%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	9 g	16.36%	18%
Fibers	0 g	0%	0%
Sugars	8 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Monounsaturated Fat	0 g	N/A	N/A	
Saturated Fat	0 g	0%	0%	
Fat	0 g	0%	0%	
Cholesterol	0 mg	N/A	N/A	

Vitamins

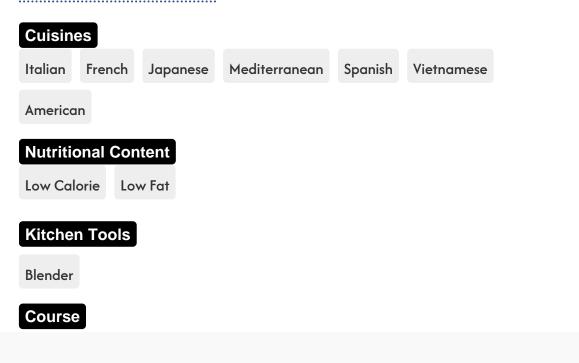
Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Vitamin D	0 mcg	0%	0%	

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	920 mg	40%	40%
Calcium	0 mg	0%	0%
Iron	2 mg	25%	11.11%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes



Sauces & D	Pressings						
Cultural							
Chinese No	ew Year	Cin	co de Mayo	Diwal	i Hanukkał	n Oktoberfest	
Passover	Ramada	ın	St. Patrick's D	Day T	hanksgiving		
Meal Typ		nack					
Difficulty	Level						
Medium							

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