

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	<ol style="list-style-type: none"> Mix all dry ingredients in a bowl. Add Worcestershire sauce, catsup, cider vinegar, and soy sauce to the dry ingredients. Mix with wire whip until well mixed. Cover and place in refrigerator overnight to develop flavors.
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	
Worcestershire sauce		2 Tbsp		1/4 cup	
Catsup	2 lb 8 oz	1 qt	5 lb	2 qt	
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
Carbohydrate	10 g	Vitamin A	231 IU
Total Fat		Vitamin C	4 mg
			Sodium
			531 mg
			Dietary Fiber