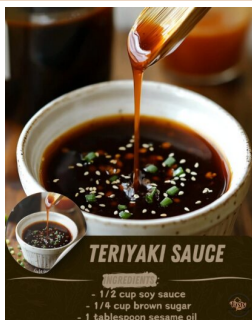


## Rich, Sweet, and Savory: The Only Teriyaki Sauce Recipe You'll Ever Need

Ultimate Homemade Teriyaki Sauce: Easy, Flavorful, and Better Than Store-Bought



**TIME**  
**10 min**

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### INGREDIENTS

$\frac{1}{2}$  cup soy sauce - Use low-sodium for a lighter taste.

$\frac{1}{4}$  cup brown sugar - Adds deep caramel-like sweetness.

1 tablespoon rice vinegar - Brings balance with a touch of acidity.

1 tablespoon sesame oil - Enhances the richness.

1 clove garlic, minced - For an aromatic depth.

1 teaspoon ginger, minced - A warm, spicy kick.

1 tablespoon cornstarch - Helps thicken the sauce.

2 tablespoons water - To dissolve the cornstarch smoothly.

How to Make Homemade Teriyaki Sauce:

1. Mix the Sauce Ingredients:

2. Heat Until the Sugar Dissolves:

3. Thicken with Cornstarch Slurry:

4. Simmer to Perfection:

5. Cool and Store:

Pro Tips for the Best Teriyaki Sauce:

For a Thinner Sauce - Use less cornstarch or skip it entirely for a lighter consistency.

For Extra Umami - Add 1 teaspoon of mirin (Japanese sweet rice wine) or a dash of fish sauce.

For a Spicy Kick - Mix in  $\frac{1}{2}$  teaspoon of red pepper flakes or a drizzle of sriracha.

For a Smokier Flavor - Use dark soy sauce or add a hint of toasted sesame seeds.

For a Gluten-Free Version - Swap soy sauce for tamari or coconut aminos.

Ways to Use Teriyaki Sauce:

FAQs:

Why You'll Never Buy Store-Bought Again:

## DIRECTIONS

1. **Mix the Sauce Ingredients:** In a small saucepan, combine: Soy sauce? Brown sugar? Rice vinegar? Sesame oil? Minced garlic? Minced ginger
2. Give it a good stir to help dissolve the sugar before turning on the heat.
3. **Heat Until the Sugar Dissolves:** Place the saucepan over medium heat and cook for about 2-3 minutes, stirring occasionally. The goal is to melt the sugar completely and let the flavors blend.
4. **Thicken with Cornstarch Slurry:** In a separate small bowl, whisk together 1 tablespoon of cornstarch with 2 tablespoons of water until smooth.
5. Slowly pour this mixture into the saucepan while stirring constantly. This will thicken the sauce into a glossy, rich consistency.
6. **Simmer to Perfection:** Let the sauce simmer for another 2-3 minutes, stirring continuously. As it thickens, you'll notice that classic teriyaki shine start to appear!
7. **Cool and Store:** Remove from heat and let the sauce cool before using. Store it in an airtight jar in the refrigerator for up to two weeks.
8. **Pro Tips for the Best Teriyaki Sauce:** For a Thinner Sauce - Use less cornstarch or skip it entirely for a lighter consistency.
9. For : Extra Umami - Add 1 teaspoon of mirin (Japanese sweet rice wine) or a dash of fish sauce.
10. For a : Spicy Kick - Mix in ½ teaspoon of red pepper flakes or a drizzle of sriracha.

11. For a : Smokier Flavor - Use dark soy sauce or add a hint of toasted sesame seeds.
12. For a : Gluten-Free Version - Swap soy sauce for tamari or coconut aminos.
13. Ways to Use Teriyaki Sauce: Homemade teriyaki sauce is super versatile. Here are some of my favorite ways to enjoy it:
14. ? Glaze for Grilled Meats - Brush it over chicken, steak, or salmon for a sweet-savory crust.? Drizzle Over Rice Bowls - A perfect finishing touch for teriyaki chicken, shrimp, or tofu bowls.? Stir-Fry Sauce - Toss it with veggies, noodles, or fried rice for a quick meal.? Marinade - Let meats or tofu soak up the flavors before cooking.? Dipping Sauce - Use it with dumplings, egg rolls, or fries for a fun twist.
15. FAQs: Q: How long does homemade teriyaki sauce last?A: Stored in an airtight container in the fridge, it stays fresh for up to 2 weeks.
16. Q: Can I freeze teriyaki sauce?A: Yes! Pour it into an ice cube tray, freeze, and transfer the cubes to a ziplock bag for easy portioning. It lasts 3 monthsfrozen.
17. Q: My teriyaki sauce is too thick-what can I do?A: Simply whisk in a bit of warm water or more soy sauce until you reach the desired consistency.
18. Q: Can I make this without cornstarch?A: Absolutely! The sauce will be thinner, but you can reduce it by simmering longer. Alternatively, use arrowroot powder or tapioca starch as a thickener.
19. Why You'll Never Buy Store-Bought Again: Once you make this homemade teriyaki sauce, you'll wonder why you ever bought the bottled stuff. It's more flavorful, fresher, and completely customizable to your taste preferences. Whether you love it thick and sticky or light and savory, this easy recipe is a game-changer.
20. So go ahead-whip up a batch, drizzle it over your favorite dish, and enjoy the best teriyaki sauce you've ever tasted. If you try it, let me know how it turned out!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/rich-sweet-and-savory-the-only-teriyaki-sauce-recipe-youll-ever-need/>