

Teriyaki Sauce

This is a thick teriyaki sauce (corn starch).

Ingredients

- 1 cup water
- ¼ cup soy sauce
- 5 teaspoons packed brown sugar
- 1 tablespoon honey, or more to taste
- ½ teaspoon ground ginger
- ¼ teaspoon garlic powder
- 2 tablespoons cornstarch
- ¼ cup cold water

Directions

- Combine 1 cup water, soy sauce, brown sugar, honey, ginger, and garlic powder in a saucepan over medium heat.
- Cook until nearly heated through, about 1 minute.
- Mix cornstarch and 1/4 cold water together in a cup; stir until dissolved. Add to the saucepan.
- Cook and stir sauce until thickened, 5 to 7 minutes.