

HOMEMADE TERIYAKI SAUCE



By Food lovers recipes

HOMEMADE TERIYAKI SAUCE

2 cloves Fresh Garlic, Smashed, Peeled And Roughly Chopped
1 Tablespoon To 2 Tablespoons Fresh Ginger, Peeled And Roughly Chopped

$\frac{1}{4}$ cups Dark Brown Sugar

$\frac{1}{2}$ cups Tamari Or Soy Sauce

$\frac{1}{2}$ Tablespoons Dry Mustard

$\frac{1}{4}$ teaspoons White Pepper

2 cups Pineapple Juice

Place the chopped garlic and ginger in a blender or food processor and pulse to mince.

Add the brown sugar, soy sauce, dry mustard and white pepper into the food processor with the garlic and ginger and pulse until combined and the sugar is dissolved.

Pour the soya/garlic/ginger mixture into a large jar and add in the juice. Shake and store in the fridge for a month (maybe longer)!

NOTE: Use tamari instead of soy sauce to keep this gluten free. Also white grape juice can be substituted for the pineapple juice if in a pinch!

Plasing: Rista Greyvenstein