



# Teriyaki Sauce

## USDA Recipe for CACFP

Our Teriyaki Sauce combines low-sodium soy sauce, rice vinegar, garlic, ginger, honey, catsup, Asian spices, and a touch of brown sugar.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Brown sugar		3 Tbsp	3 oz	¼ cup 2 Tbsp	<b>1</b> In a medium stock pot, add sugar, garlic, onion powder, ginger, honey, catsup, rice wine vinegar, low-sodium soy sauce, water, and cornstarch. Stir well to combine. Heat uncovered over medium–high heat for 1 minute, stirring constantly.
Fresh garlic, minced		1 Tbsp		2 Tbsp	
Onion powder		1 tsp		2 tsp	
Fresh ginger, grated		1 Tbsp 2 tsp		3 Tbsp 1 tsp	
Honey	5¼ oz	½ cup	10½ oz	1 cup	
Low-sodium catsup	2 oz	3 Tbsp	4 oz	¼ cup 2 Tbsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Rice wine vinegar		¼ cup		½ cup	
Low-sodium soy sauce		½ cup		1 cup	
Water		½ cup		1 cup	
Cornstarch		1 Tbsp		2 Tbsp	
					<b>2</b> Critical Control Point: Heat to 140 °F or higher.
					<b>3</b> Pour 2 cups (about 1 lb 2 oz) teriyaki sauce into a steam table pan (12" x 20" x 2½").  For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					<b>4</b> Critical Control Point: Hold for hot service at 140 °F or higher.
					<b>5</b> Portion with ½ of a 1 fl oz ladle (approximately 1 Tbsp).



**NUTRITION INFORMATION**

For ½ of a 1 fl oz ladle (approximately 1 Tbsp).

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>39</b>
<b>Total Fat</b>	<b>0 g</b>
Saturated Fat	0 g
Cholesterol	0 mg
<b>Sodium</b>	<b>224 mg</b>
<b>Total Carbohydrate</b>	<b>9 g</b>
Dietary Fiber	0 g
Total Sugars	8 g
Added Sugars included	N/A
<b>Protein</b>	<b>0 g</b>
Vitamin D	0 IU
Calcium	3 mg
Iron	0 mg
Potassium	15 mg

N/A=data not available.

**SOURCE**

USDA Standardized Recipes Project.

**NOTES**

Cooking Process #2: Same Day Service.

**YIELD/VOLUME**

25 Servings	50 Servings
About 1 lb 2 oz	About 2 lb 4 oz
About 2¼ cups/1 steam table pan (12" x 20" x 2½")	About 1 quart ½ cup/2 steam table pans (12" x 20" x 2½")