



Teriyaki Sauce

USDA Recipe for Schools

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

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Brown sugar	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	1 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		2 Tbsp	3 oz	¼ cup	
Onion powder		2 tsp		1 Tbsp 1 tsp	
Fresh ginger, grated		3 Tbsp 1 tsp		¼ cup 2 Tbsp 2 tsp	
Honey	10½ oz	1 cup	1 lb 5 oz	2 cups	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Low-sodium catsup	4 oz	¼ cup 2 Tbsp	8 oz	¾ cup	
Rice wine vinegar		½ cup		1 cup	
Low-sodium soy sauce		1 cup		2 cups	
Water		1 cup		2 cups	
Cornstarch		2 Tbsp		¼ cup	
					2 Critical Control Point: Heat to 135 °F or higher.
					3 Pour 2 cups (about 1 lb 2 oz) teriyaki sauce into a steam table pan (12" x 20" x 2½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					4 Critical Control Point: Hold for hot service at 135 °F or higher.
					5 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
Calories	39
Total Fat	0 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	224 mg
Total Carbohydrate	9 g
Dietary Fiber	0 g
Total Sugars	8 g
Added Sugars included	N/A
Protein	0 g
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

50 Servings	100 Servings
About 2 lb 4 oz	About 4 lb 8 oz
About 1 qt ½ cup/2 steam table pans (12" x 20" x 2½")	About 2 qt 1 cup/4 steam table pans (12" x 20" x 2½")