

Teriyaki Sauce Recipe

This sauce makes a great dipping sauce, a marinade as well as a flavoring for venison jerky. Store leftovers in the refrigerator for up to a week.

Ingredients

- 1/4 cup of filtered water
- 1 tablespoon cornstarch (or arrowroot powder or rice flour)
- 2 tablespoons of a quality maple syrup (may use 2 tablespoons brown sugar instead)
- 1/4 cup of soy sauce (I use less sodium version)
- 2 tablespoons apple cider vinegar
- 1 tablespoon liquid smoke (optional)
- 1 clove of garlic, minced
- 1/2 teaspoon ginger powder (or grated fresh ginger)



Directions

1. Mix the water and cornstarch with a whisk in a pan
2. Mix well until well combined
3. Add the rest of the ingredients to a saucepan
4. Heat slowly until thickened
5. Use as a marinade or a coating while baking, grilling, and as a dipping sauce
6. Add more water or vinegar if too thick