

Teriyaki Sauce

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Brown sugar		1/4 cup	4 oz	1/2 cup	1. Mix all dry ingredients in a bowl.
Garlic powder		1 1/4 tsp		2 1/2 tsp	
Onion salt		1 tsp		2 tsp	
Ground ginger		3/4 tsp		1 1/2 tsp	
Worcestershire sauce		1 Tbsp		2 Tbsp	2. Add Worcestershire sauce, catsup, cider vinegar, and soy sauce to the dry ingredients. Mix with wire whip until well blended.
Catsup	1 lb 4 oz	2 cups	2 lb 8 oz	1 qt	
Cider vinegar		1/4 cup		1/2 cup	3. Cover and place in refrigerator overnight to develop flavors.
Low-sodium soy sauce		1/2 cup		1 cup	
					4. Use to baste chicken or meat during cooking, or as a dipping sauce for chicken and fish nuggets.

SERVING:	YIELD:	VOLUME:
2 Tbsp (1-oz ladle)	25 Servings: 1 lb 14 oz	25 Servings: 3 1/4 cups
	50 Servings: 3 lb 12 oz	50 Servings: 1 qt 2 1/2 cups

Nutrients Per Serving					
Calories	37	Saturated Fat	0 g	Iron	.4 mg
Protein	1 g	Cholesterol	0 mg	Calcium	9 mg
Carbohydrate	9 g	Vitamin A	22 RE/223 IU	Sodium	497 mg
Total Fat	.1 g	Vitamin C	3 mg	Dietary Fiber	0 g