

Teriyaki Sauce

DISNEY'S Contemporary Resort
California Grill

Ingredients

- 1 cup Aji-Mirin
- 1 cup soy sauce
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 garlic clove, chopped
- 1 tbsp. ginger, chopped

Directions

1. In a stockpot, add mirin and soy sauce, bring to boil.
2. Before liquid comes to a boil, add granulated and brown sugars.
3. Bring to a soft boil, then reduce to a simmer. Simmer 1 hour and 15 minutes, then strain through a china cap.
4. Skim any foam that appears after straining.
5. Then pass through chinois before bagging, then cool.

