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# Teriyaki Sauce for Meat, Fish and Poultry

*Stephanie Brenner - New York*

*North American Potpourri - Autism Directory Service, Inc1993*

**2 tablespoons honey**  
**4 to 8 ounces soy sauce**  
**4 ounces sherry or wine**  
**one-inch piece gingerroot**  
**1 clove garlic, crushed**  
**onion, chopped**

If using honey, heat in a saucepan over low heat until slightly liquified. Remove from the heat.

Add the soy sauce, sherry, gingerroot, garlic and onion. Mix well.

Simmer for several minutes. Strain, if desired.

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 744 Calories; 1g Fat (1.1% calories from fat); 60g Protein; 134g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 65839mg Sodium. Exchanges: 23 Vegetable; 2 1/2 Other Carbohydrates.*