

TERIYAKI SAUCE

INGREDIENTS

- 1/2 C** Pareve Imagine chicken soup
- 1/4 C** Bragg's liquid aminos
- 2 T** Apple cider vinegar
- 3 sections** Orange Juice (seeded)
- 1/4 C** Lemon juice
- 1 T** Onion (minced)
- 1 t** Garlic powder seasoning
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- 1/2 t** Ginger (fresh) (grated) **OR** ginger seasoning
- 1 clove** Garlic (minced)
- Lemon &/or orange zest to taste
- Sugar substitute to taste



COOKING INSTRUCTIONS

- 1 Combine all ingredients in a small pot & bring to a boil
- 2 Reduce heat & simmer for 20 minutes or until liquid reduces
- 3 Deglaze the pan with a little water or broth to intensify the flavors

NOTES

- 1 May also be used as a glaze
- 2 Makes 1 - 2 servings