

Amazing Teriyaki Sauce



Taste this sauce once and you will never go back to the inedible, overly-salty, sugar- and preservative- laden bottled teriyaki sauce from the supermarket. [Gustare Teriyaki Balsamic](#) has so much flavor and natural sweetness itself that it enabled me to significantly cut the salt and sugar and actually enhance the multiple layers of flavor in the sauce. It's fantastic as a dipping sauce, marinade, glaze, or in a stir-fry. Vegetables, tofu, chicken, salmon, and tuna call out for it. Loudly. I literally want to invent more reasons to use it. I could eat with a spoon. And I did.

Prep Time: 15 minutes

Cook Time: 10-15 minutes

Yield: ¾ cup

Dietary Specifications: Vegan, Gluten Free

Ingredients:

½ Tbls toasted sesame seeds

½C [Gustare Teriyaki Balsamic Vinegar](#)

¼C low sodium tamari or soy sauce (if not gluten-free)

1 Tbls pure maple syrup

1 Tbls [Runamok Merquen Infused Maple Syrup](#)

2 cloves garlic, minced

1 Tbls fresh ginger, grated

1 Tbls scallions, sliced

Directions:

1. Heat skillet over medium high heat. Once hot, add sesame seeds to dry skillet. Toast and agitate 6-8 minutes, or until sesame seeds become golden brown and emit a nutty, popcorn-like aroma. Set aside.
2. Combine [Gustare Teriyaki Balsamic](#), [Runamok Merquen Infused Maple Syrup](#) and all remaining ingredients in small saucepan.
3. Bring to boil over medium-high heat.
4. Reduce heat to low. Simmer approximately 10 minutes, until slightly thickened, reduced, and glossy. Stir in sesame seeds. Sauce will thicken further as it cools.