

Homemade Teriyaki Sauce/Glaze

slightly adapted from [Make Sushi](#)

Posted on ***With a Grateful Prayer and a Thankful Heart*** blog

Ingredients

1 tsp olive or vegetable oil (can also use part sesame oil)
Small piece fresh ginger
1 clove of garlic
2-3 Tbs brown sugar
2 Tbs honey
1/2 cup low sodium soy sauce
2 Tbs. rice wine vinegar
squirt of sriracha hot sauce or 1/4 tsp. red pepper flakes (optional)
Toasted sesame seeds (optional)



Directions

Heat oil in small saucepan over medium heat. Drop in piece of ginger and garlic clove; heating for a few minutes to infuse oil. Add brown sugar and honey; stir. Pour in soy sauce and rice wine vinegar.

Simmer just several minutes for a thinner teriyaki sauce. If using for a glaze or marinade, simmer, stirring occasionally for 15-20 minutes until desired thickness. Sauce will thicken a bit more as it cools.

Teriyaki Chicken

Preheat oven to 425 degrees

Place boneless, skinless chicken thighs* in a lightly greased 9x13-inch baking dish. Brush chicken with the sauce, coating both sides.

Bake for 30 minutes. Turn pieces over, and bake, until no longer pink and juices run clear. Brush with additional sauce and place under broiler for a few minutes to get some dark color on pieces.

Serve over your favorite rice with extra teriyaki sauce. Garnish with sliced green onions.

*I used 8 smallish thighs and only needed to bake 35 minutes. You could easily make more and larger chicken pieces and have plenty of teriyaki sauce from this recipe.