

Chef Josh's Favorite Recipes



This sauce is perfect for just about anything! I recommend this sauce for stir fries and on chicken or salmon.

Sesame Teriyaki Sauce

Ingredients

- 2 tbsp. canola oil
- 2 oz. plus 1 tbsp. sesame oil
- 3 cloves chopped fresh garlic
- 3 tbsp. chopped shallots
- 3 tbsp. chopped carrots
- ½ cup soy sauce
- ½ cup fresh orange juice
- ½ cup fresh lemon juice
- ½ cup pineapple juice
- 2 oz. light brown sugar
- 1 cup molasses
- 1 cup ketchup
- 1 tbsp. dry ginger
- 1 tbsp. dry curry powder
- 1 cup toasted sesame seeds

Yield

About 4 cups

Directions

Heat your sauté pan to a medium-high temperature. Add the oil combination of canola and the 1 tbsp. sesame. Sauté your garlic, shallots and carrots for one minute. Now deglaze the pan with soy sauce and add all the fruit juices. Allow to simmer for 2 or 3 minutes. Next, add your molasses and ketchup and turn heat down to medium. Heat the sauce through. It should thicken slightly. Once lightly bubbling, add the brown sugar, dry ginger and dry curry powder to the sauce and whisk in until dissolved. Finally, add sesame seeds. Allow to simmer gently for 5 or 6 minutes and serve.

Chef Notes: I like to puree the sauce before adding my sesame seeds to it. I prefer a smooth sauce for some dishes.