

YAKATORI SAUCE

Last Modified: 12/01/2016

PREP: 15 Min
COOK: 20 Min
STOVETOP

F EASY

SAUCE

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
2/3	Cup	Soy Sauce (Lee Kum Kee)	
1/2	Cup	Fine Sugar	
5	Tsp	Saki (Kikkoman)	
1	Tbsp	All Purpose Flour	

PREPARATION

FACTOID	Traditionally used as a grilling sauce for thin Chicken strips on skewers and as a dipping sauce for the cooked skewers.
TOOLS	1) Small Saucepan
PREP	None.
1	Place the Soy Sauce, Sugar, Sake and Flour in a small saucepan and stir it well until the Sugar is completely dissolved.
2	Bring the mixture to a boil over medium high heat while constantly stirring.
3	Reduce the heat to low and simmer it for 15 minutes, or until the Sauce is thickened nicely and reduced by about 1/3.
4	Dip your Meat Skewers into the Sauce several times while grilling.. NOTE: A L W A Y S grill the Meat Skewers a bit before the first dip into the Sauce, so you don't pollute any leftover Sauce with any lurking raw meat bacteria's.
SERVE	Serve any remaining Sauce on the side after the Meat Skewers are grilled.

