

Yakiniku Glaze

Yield: Up To You
(all “parts” are by volume)

<p>4 part Soy 2 part Sugar 1 part Rice Vinegar 1 part Nori, toasted and flaked 1 part Bonito Flake 1/8 part Cornstarch</p>	<p>Combine first five items over medium heat and bring to a boil.</p> <p>Mix cornstarch with a little soy sauce until smooth and then add to boiling sauce.</p> <p>Cook for 10 minutes on low until thick.</p> <p>Cool and store.</p>
<p>NOTES:</p>	