



All-Honey Teriyaki Marinade

EASY • 20 MINS

A sauce you can use on just about anything. This sticky-sweet and rich All-Honey Teriyaki Marinade is worth making from scratch, trust us.



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
10 mins

SERVINGS
4-6 as a marinade or sauce

Ingredients

- ½ cup water
- 90g (¼ cup) Capilano Honey
- ¼ cup pineapple juice

Method

1. In a small saucepan over medium heat, combine all ingredients and bring to a simmer. Cook to reduce the liquid for 8-10 minutes, whisking constantly to prevent burning.

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- ¼ cup soy sauce
- 2 tbsp rice vinegar
- 2 tbsp garlic, crushed
- 1 tbsp ginger, crushed

Used in this recipe

Method

2. Remove from heat and transfer to jars or airtight container. Sauce will keep for up to 4 weeks.

3. Marinade Instructions: In a medium bowl or casserole tray, combine 1kg chicken thighs, halved, or tenderloin fillets with ½ cup of teriyaki marinade, mixing well. Cover and chill for at least 30 minutes or up to 24 hours. When ready to cook, thread chicken onto pre-soaked skewers, preheat BBQ or frypan and cook 4-5 minutes each side until golden and cooked through. Serve with remaining teriyaki sauce brushed onto chicken or as a dipping sauce.

4. Stir-fry instructions: This sauce is excellent used in stir-fry dishes. Simply use in place of store-bought sauces, or drizzle over stir-fried chicken or vegetables when ready to serve.

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