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	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	10 mins	4-6 as a marinade or sauce

Ingredients

- ½ cup water
- 90g (¼ cup) Capilano Pure 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.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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.