

## Teriyaki Sauce - Gluten & Casein Free

### Teriyaki Sauce

1/4 Cup GFCE Soy Sauce  
1 Cup Water  
1/2 teaspoon ground ginger  
1/4 teaspoon Garlic powder  
5 Tablespoons Brown Sugar  
2 Tablespoons honey

Mix ingredients in a 2 cup liquid measuring cup and microwaving on high for 3 minutes. Stir well. If want a thicker sauce mix 1 Tablespoon of Cornstarch with a little water to make paste. Stir a little hot liquid into paste than add to measuring cup. Bring to a boil stirring every minute till thickened.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Sauces.html>