



# GUY KAWASAKI'S FAMOUS TERIYAKI SAUCE

Serves 8



- \* 1 cup of sugar
- \* 1 cup of soy sauce
- \* 1/2 orange
- \* 2 jalapeno peppers - seeds removed
- \* 5 green onions - chopped
- \* 1/3 cup of ginger (approx 1/2 hand-size or so) - peeled and chopped

Blend everything in a blender/food processor.

Puree until smooth.

This recipe will make 3 cups of sauce which is enough to marinate 2 and 1/2 pounds of chicken or tri-tip steak.

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To marinate chicken or steak, place it in a glass bowl or plastic bag. Cover with the marinade and refrigerate for up to 24 hours.

Remove the chicken or steak from the marinade and pat dry. You can cook the chicken or steak on an outdoor barbeque or on a grill pan on the stovetop.

Put the remaining marinade in a medium size pan and boil for 15 minutes. (If the marinade gets too thick, add 2-3 Tablespoons of water and continue boiling.)

Strain the marinade through a fine sieve and drizzle on top of cooked chicken or steak.

Adapted From: Guy Kawasaki