

Ginger Soy Glaze

Ingredients

- 1/2 cup light brown sugar
- 1/4 cup soy sauce
- 1 tablespoon mirin sauce
- 1 tablespoon rice wine vinegar
- 2 pumps (6 milliliters) [Monin Ginger Concentrated Flavor](#)
- 2 cloves garlic, roughly chopped
- 1 scallion, roughly chopped
- 1/2 teaspoon sesame oil
- 1/4 teaspoon red chili flake

Yield: Approximately 1 Cup

Garnish: None

Preparation

In a medium sauce pan, combine all ingredients except the Monin Ginger Concentrated Flavor. Bring to a simmer over medium heat and allow the sugar to dissolve in the liquid, about 2 to 3 minutes. Remove from the heat and allow to cool for at least 5 minutes. Stir in the ginger concentrated flavor and mix well. Strain the mixture through a sieve. Use immediately or cover and store in the refrigerator.

