

🔥 Japanese-Style BBQ Sauce Recipe (Serves 4) 🔥

Bring a delicious umami-rich twist to your barbecue with this homemade Japanese-style BBQ sauce! Perfect as a glaze for grilled meats or a dipping sauce for your favorite BBQ dishes.

// Ingredients:

- 4 tbsp soy sauce (shoyu)
- 3 tbsp mirin
- 2 tbsp sake
- 1.5 tbsp sugar
- 1 tsp toasted sesame seeds
- 1 tsp sesame oil (optional, for richness)
- 1 clove garlic (minced, optional for depth)
- 1 tsp grated ginger (optional, for extra flavor)

🍳 Instructions:

1 Prepare the base

In a small saucepan, combine soy sauce, mirin, sake, and sugar. Stir well until the sugar dissolves completely.

2 Simmer the sauce

Place the saucepan over low to medium heat and let it simmer for about 5 minutes. This allows the alcohol from the sake and mirin to evaporate while deepening the flavors.

3 Add aromatics (optional)

If using garlic and ginger, add them at this stage and continue simmering for another 2–3 minutes, stirring occasionally. This step enhances the sauce's complexity.

4 Finish with sesame

Turn off the heat and stir in toasted sesame seeds and sesame oil (if using) for a rich, nutty aroma.

5 Cool and serve

Let the sauce cool slightly before using. It works beautifully as a glaze for grilled meats or a dipping sauce for BBQ dishes.

🍷 Perfect Pairings:

This sauce pairs wonderfully with grilled beef, pork, chicken, seafood, or even roasted vegetables! Try brushing it over skewers, drizzling on rice bowls, or using it as a marinade.

🌟 Enjoy your Japanese-style BBQ feast! 🍴🔥

