



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
Easy

PREP TIME
10 mins

COOKING TIME
10 mins

SERVINGS
4-6 as a marinade or sauce

Ingredients

- ½ cup water
- 90g (⅓ cup) [Capilano Organic Raw Honey](#)

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

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

Used in this recipe



ORGANIC RAW HONEY

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory 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.

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