

# Teriyaki marinade

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*(For Teriyaki steak over Asian mixed greens)*

**175 ml (3/4 cup) teriyaki or soy sauce**

**60 ml (1/4 cup) vegetable oil**

**45 ml (3 tbsp) liquid honey — melt in microwave if necessary**

**5 ml (1 tsp) ginger powder**

**5 ml (1 tsp) garlic powder**

**5 ml (1 tsp) or more chili-garlic sauce to fire it up**

**3 green onions, chopped small**

Combine all the ingredients in a bowl.

Place the steak or chicken in a plastic bag, toss in the teriyaki and let it soak for 4 hours for chicken to overnight for juicy steak