

## Birch Teriyaki Sauce

- 1/3 Cup Soy Sauce
- 2 Tbsp Mirin (sweet rice wine) or medium-dry Sherry
- 2 ½ Tbsp Cider Vinegar
- 3 Tbsp Sweet Tree Birch Syrup
- 1 ½ Tbsp Fresh Gingerroot, peeled and chopped

Add birch syrup to a small saucepan with remaining ingredients, and simmer until reduced to about ½ cup. Cool to room temperature.