

Fairtrade Teriyaki Coffee Sauce

By Chef Steve Strecker, Atomic Dinner Rolls

What do polar bears and teriyaki have in common? They make great bedfellows in this recipe. Using Gourmet Coffee's Polar Bear Blend coffee in this teriyaki recipe adds the natural sweetness of the coffee to this peppery sauce that goes well on everything from chicken, to beef and even tofu.

Ingredients:

- ½ cup of Polar Bear Blend Fairtrade coffee grounds
- 3 cloves garlic, chopped
- 1 yellow onion, chopped
- 3" of ginger, chopped
- 500 ml Soy Sauce
- 2 lbs chicken bones
- 1 L water
- 1 cup brown sugar, packed
- 1 green onion, chopped
- ½ cup cornstarch



Note: You can substitute 500 ml of premade chicken stock for the bones & water in this recipe, but be sure to use a low sodium chicken stock if you do.



Instructions:

1. If using the chicken bones, preheat your oven to 350°F. Rinse your bones in cold water to remove to remove any excess blood and rub with the coffee grounds. Bake for 45 mins or until golden brown. If you're not using the bones simply add your coffee grounds to your soy sauce and let sit until needed.
2. In a large pot, saute the onion, garlic, & ginger on low heat until the onions start to caramelize.
3. Carefully place the roasted bones into the pot, reserving any chicken fat from the pan. If you are using the premade chicken skip this step.
5. Combine the soy sauce, water (or chicken stock) and brown sugar together and add it to the pot.
6. Bring the mixture to a boil and reduce to a simmer for 30 minutes.
7. Meanwhile, using the reserved fat, use a little water if you don't have enough, make a slurry using the cornstarch.
8. Bring the mixture back to a boil and whisk in the slurry to thicken.
9. Strain out the bones and vegetables and serve.

Note: this sauce goes great with nearly any starch or protein. We personally enjoy it with sauteed beef & peppers.

Yield: 1 Litre

