Whisky Grill Glaze

written by The Recipe Exchange | March 23, 2021

Ingredients

4 cloves garlic – peeled
1 tsp. olive oil
2/3 cup water
1 cup pineapple juice
3 Tbls. teriyaki sauce
2 Tbls. soy sauce
1 1/3 cups packed dark brown sugar
1/2 lemon – juice of
1/2 sm. onion – minced
1 Tbls. Jack Daniel's® whiskey
1 Tbls. crushed pineapple
1/4 tsp. cayenne pepper

Directions

Slowly sauté garlic cloves in olive oil over low heat until tender; set aside.

Bring water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar to a boil, stirring constantly, then reduce heat to low.

Press sautéed garlic with the flat edge of a knife to create a paste; stir into sauce along with remaining ingredients.

Simmer sauce for 45 minutes, stirring occasionally.