

Jack Daniels Glaze

Eerily similar to the sauce that comes on the Jack Daniels menu at that one mega-chain you eat at on Fridays. This stuff is amazing when mixed into some pulled pork for sandwiches.

- Paste from 1 bulb of roasted garlic
- 2/3 cup water
- 1 cup pineapple juice
- ¼ cup Kikkoman teriyaki sauce
- 1 tablespoon soy sauce
- 1 1/3 cups dark brown sugar
- 3 tablespoons lemon juice
- 3 tablespoons minced white onion
- 1 tablespoon Jack Daniels Whiskey
- 1 tablespoon crushed pineapple
- ¼ teaspoon cayenne pepper

Combine water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar in a medium saucepan over medium/high heat. Stir occasionally until mixture boils then reduce heat until mixture is just simmering.

Add remaining ingredients to pan and stir.

Let mixture simmer for 35-45 minutes or until sauce has reduced by about 1/2 and is thick and syrupy. Make sure it doesn't boil over.