

Jack Daniel's Sauce

Ingredients

1 tbsp minced garlic
1 tbsp olive oil
 $\frac{2}{3}$ cup water
1 cup pineapple juice
 $\frac{1}{4}$ cup teriyaki sauce
1 tbsp soy sauce
 $1\frac{1}{3}$ cups dark brown sugar
3 tbsp minced white onion
3 tbsp lemon juice
3 tbsp Jack Daniels Whiskey
1 tbsp crushed pineapple
 $\frac{1}{4}$ tsp cayenne pepper

Directions

In a medium saucepan, add the water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar over medium/high heat. Bring to a boil, stirring occasionally, then reduce the heat until mixture is just simmering. Add the minced garlic. Whisk to combine. Add remaining ingredients to the pan and stir. Let the mixture simmer for 40-50 minutes or until the sauce has reduced by half and is thick and syrupy.