

# CopyCat TGI Fridays Jack Daniels Sauce

## Ingredients

1 Tablespoon OR 1 head of garlic  
1 Tablespoon olive oil  
 $\frac{2}{3}$  cup water  
1 cup pineapple juice  
 $\frac{1}{4}$  cup  
1 Tablespoon soy sauce  
1  $\frac{1}{3}$  cups dark brown sugar  
3 Tablespoons lemon juice  
3 Tablespoons minced white onion  
1 Tablespoon Jack Daniels Whiskey  
1 Tablespoon crushed pineapple  
 $\frac{1}{4}$  teaspoon cayenne pepper

## Directions

In a medium saucepan, add the water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar over medium/high heat. Bring the mixture to a boil, stirring occasionally, then reduce the heat until mixture is just simmering.

Add the minced garlic (OR if you're roasting your own garlic, over the saucepan, squeeze the sides of the head of garlic until the pasty roasted garlic comes out). 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 about half and is thick and syrupy. Don't let it boil over.