

# CopyCat TGI Fridays Sesame Jack Strips

## Ingredients

1/4 cup of garlic paste  
2 tablespoons olive oil  
1 whole large onion, finely diced  
2 tablespoons crushed pineapple  
3½ cups dark brown sugar  
2½ cups pineapple juice  
½ cups Teriyaki sauce  
2 tablespoons soy sauce  
1/3 cup of lemon juice  
5 teaspoons cider vinegar  
1 teaspoon red wine vinegar  
1/2 cup of Jack Daniels  
A dash of cayenne pepper to taste  
Sesame seeds  
Tyson ® Crispy Chicken Strips

## Directions

Dice onion and then add 2 tablespoons of olive oil to a large skillet. Cook onions over medium to low heat until caramelized, about 1 hour.

Add garlic paste, stir to combine and cook 1 minute.

Add crushed pineapple and cook 1 minute more.

Add brown sugar and cook until melted, stirring frequently about 5 minutes.

In a bowl, combine pineapple juice, Teriyaki sauce, soy sauce, lemon juice, both vinegars and whiskey. Pour in skillet, stirring to combine.

Add a dash of cayenne pepper. Bring to a boil, stirring occasionally, then reduce heat until simmering.

Simmer until mixture is thickened and reduced by at least half, about an hour.

When sauce is almost done, cook your Tyson ® Chicken Strips for 20 minutes at 400 degrees F.

When finished cooking drizzle sauce over the strips and sprinkle sesame seeds on.

Serve with a ramekin of the copycat jack sauce.

Pour the rest in a bottle and store it in the refrigerator. It made about 5 12 ounces bottles worth of sauce to save.