

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.