

CopyCat TGI Fridays Whiskey Glaze

Ingredients

1 head garlic
drizzle of olive oil
pinch of salt and pepper

Whiskey Glaze:

1 cup pineapple juice
2/3 cup water
1/4 cup teriyaki sauce
1 Tbsp soy sauce reduced sodium is preferred
1 1/3 cup packed dark brown sugar
3 Tbsp lemon juice
3 Tbsp finely minced white onion
1 Tbsp whiskey Jack Daniels Whiskey
1 Tbsp canned crushed pineapple
1/4 tsp cayenne pepper amount can be adjusted based on your tolerance for heat

Directions

Roast garlic:

Heat oven to 400°F. Peel loose paper off the garlic, keeping the whole head together.

Slice off the top 1/2" of the whole head, exposing the tops of the cloves. Place garlic on a sheet of foil and drizzle the exposed cloves liberally with olive oil and sprinkle with salt and pepper.

Wrap the foil up around the garlic, then place in baking dish and roast for 40-50 minutes. Set aside until cool enough to handle.

Glaze:

Add pineapple juice, water, teriyaki sauce, soy sauce and brown sugar to a medium saucepan and heat over MED HIGH heat. Bring the mixture to a boil, whisking occasionally, then once lightly boiling, reduce heat to LOW so the mixture is simmering.

Squeeze roasted garlic cloves out into a small bowl and mash the cloves until smooth. Alternately, you can add the cloves to the saucepan and use a whisk to mash them.

Add lemon juice, white onion, whiskey, crushed pineapple and cayenne pepper. Whisk to combine, then adjust heat if needed to keep the sauce simmering steadily.

Let sauce simmer for 45-50 minutes, until sauce has reduced by about half and is syrupy in texture. Keep an eye on it so that it doesn't boil over. Keep in mind the sauce will thicken a bit more as it cools.

Set aside to cool a bit, then use immediately, or cool completely and store.