

# Recipe from Linda's Kitchen

06-29-2008

Name

**TGI FRI JACK DANIELS GRILL GLAZE**

Category

Type

Keyword

Primary Ingredient

From

Amount	Ingredients
1 head	garlic cloves w/stem
1 tbsp	olive oil
2/3 cup	water
1 cup	pineapple juice
1/4 cup	teriyaka sauce
1 tbsp	soy sauce
1 1/3 cups	dark brown sugar
3 tbsp	lemon juice
3 tbsp	minced white onion
1 tbsp	Jack Daniels whiskey
1 tbsp	crushed pineapple
1/4 tsp	Cayenne pepper

## Preparation Instructions

Cut about 1/2" off top of garlic bunch.

Cut the roots so it will sit flat.

Remove papery skin, but leave enough to keep garlic together

Put garlic in small casserole di, drizzle olive oil over it.

Cover with lid or foil.

Bake at 325 for 1 hour. Remove and let cool.

Combine water, pineapple juice, soy sauce and brn sugar in med pa

Cook on med/high heat, stirring occasionally, until boiling

Reduce heat and simmer.

Squeeze sides of garlic until pasty roasted garlic is squeezed ou

Discard skin and whisk to continue.

Add remaining ingredients to pan and stir.

Simmer for 40-50 min. or until reduced by 1/2 and is thick and sy

Notes: