



Steak with Jack Daniel's sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 beef steaks (350 grams each)

Jack Daniel's sauce

- 1 clove of garlic
- 1 cup of pineapple juice
- 1/2 cup of water
- 1/4 cup of Teriyaki sauce
- 1 tablespoon of soy sauce
- 1/2 cup of brown sugar
- 3 tablespoons of chopped onion
- 1 tablespoon of chopped pineapple
- 1/2 teaspoon of cayenne pepper
- 1 tablespoon of Jack Daniel or other whisky

Instructions

1. Heat garlic on a frying pan till it becomes fragrant.
2. Pour all sauce ingredients in a blender and mix till onion, garlic and pineapple are well minced.
3. Pour mixture into pan, bring to boil, reduce heat, simmer till sugar dissolves and sauce thickens about 30 minutes.
4. Fry steaks about 2 minutes each side, pour some sauce reduce heat (it may burn easily).
5. Serve with additional sauce.
