



Marinated Steak

Simply the best steakhouse steak sauce! One of my favorite summer dishes is cooking steak on the grill with an assortment of cooked vegetables. That is not so easy in winter when the snow is unpredictable and the grill is blanketed with it. I love steak, so here is a way to prepare it indoors. If you're craving that taste of summer cook-outs, the taste of a juicy steak, we have you covered. Plan ahead; buy a bottle of wine and serve the steak along side a baked potato and carrots. The Jack Daniels Glaze is one of the most scrumptious sauces you will ever taste on just about any meat. This sweet and slightly spicy sauce can be ordered on salmon, baby back ribs, steak, chicken, pork chops and chicken wings. This glaze tastes pretty identical to the original glaze. It is best to apply this glaze late in the cooking process as the sauce has sugar in it that will quickly burn. Apply just before taking off the flame and apply extra to serve. Here we have included two recipes. One is for a marinate that can be started up to a day ahead. Simply follow recipe and combine steak and marinade into a ziplock bag and allow to sit for several hours. The Jack Daniels Glaze recipe should be applied a few minutes before taking off flame or used as a sauce on the side.

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Ingredients

Simple Steak Marinade

- ----serves 3
- 1 tablespoon olive oil
- 1 garlic clove , minced
- 1 tablespoon Worcestershire sauce
- 1 tablespoon balsamic vinegar or 1 tablespoon white vinegar
- 1 teaspoon yellow mustard
- 1 tablespoon soy sauce
- pepper

Jack Daniels Glaze

- ----makes 1 cup
- 2/3 cup water
- 1 tablespoon olive oil
- 1 cup pineapple juice
- 3 tablespoons lemon juice
- ¼ cup teriyaki sauce
- 1 tablespoon soy sauce
- 1 tablespoon Jack Daniels Whiskey
- 1 1/3 cups dark brown sugar
- 3 tablespoons white onion , minced
- 1 head garlic
- 1 tablespoon crushed pineapple

- ¼ teaspoon cayenne pepper

Instructions

Simple Steak Marinade

1. Mix all ingredients together and place steaks into freezer bag with marinade, preferably overnight.

Jack Daniels Glaze

1. Preheat oven to 325 degrees F. Cut 1/2 inch off the top of garlic head. Cut roots so that the garlic will sit flat. Remove papery skin, leaving enough so cloves stay together. In a small oven safe casserole dish, place garlic in dish and drizzle olive oil over it then cover with foil. Place in oven and allow to bake for 1 hour. Remove from oven and let cool until safe to touch. In a medium saucepan, combine water, soy sauce, teriyaki sauce, pineapple juice and brown sugar. Heat over medium/high heat, stirring occasionally until mixture boils then reduce heat until mixture is just simmering. In a small bowl, squeeze the sides of the head of garlic until the pasty roasted garlic is squeezed out. Measure 2 teaspoons into the saucepan and whisk. Add remaining ingredients to the pan and whisk to combine. Allow mixture to simmer for 40 to 50 minutes or until the sauce has reduced by 1/2 and is thick and syrup like. Do not allow to boil over.

Notes

**Store sauce in air tight jar in refrigerator.