

WHISKEY MARINATED STEAKS

2/3 CUP WATER

1/2 CUP WHISKEY

1/2 CUP PINEAPPLE JUICE

1/2 CUP BROWN SUGAR

1/2 CUP DICED ONION

1/3 CUP TERIYAKI SAUCE

1/3 CUP SOY SAUCE

1/4 CUP LIQUID SMOKE

**1 TEASPOON MINCED GAR-
LIC**

**4 (8 OUNCE) RIB-EYE
STEAKS**

**WHISK TOGETHER THE
WATER, WHISKEY, PINEAP-
PLE JUICE, BROWN SUGAR,
DICED ONION, TERIYAKI
SAUCE, SOY SAUCE, LIQUID
SMOKE, AND MINCED GARLIC
IN A BOWL.**

**LIE THE STEAKS IN THE BOT-
TOM OF A BAKING DISH.
POUR THE MARINADE OVER
THE STEAKS; REFRIGERATE
OVERNIGHT.**

**PREHEAT AN OUTDOOR
GRILL FOR HIGH HEAT, AND
LIGHTLY OIL GRATE.**

**GRILL STEAKS TO DESIRED
DONENESS, 3 TO 5 MINUTES
PER SIDE FOR MEDIUM-
RARE. ALLOW STEAKS TO
REST FOR 5 TO 10 MINUTES
BEFORE SERVING.**