






Cosmopolitan

DISNEY'S Yacht Club Resort
Yachtsman Steakhouse







Ingredients for Bourbon Marinade

-  6 oz. dark brown sugar
-  7 oz. Jack Daniels
-  9 oz. pineapple concentrate
-  5 oz. soy sauce
-  32 oz. water

Directions

1. Combine sugar and Jack Daniels, stir until dissolved into a syrup.
2. Add pineapple and stir.
3. Add soy sauce and stir.





Ingredients for Jack Daniels Glaze

-  8 oz. pineapple concentrate
-  6 oz. Jack Daniels
-  4 oz. dark brown sugar
-  8 oz. soy sauce
-  8 oz. water
-  Cornstarch Slurry

Directions

1. Cornstarch slurry (cornstarch mixed with a little water)
2. Combine all, bring to a simmer.
3. Add a cornstarch slurry and stir until desired thickness.
4. Strain and hold to hot. Add a splash of Jack Daniels before serving.

Ingredients

-  New York Strip Steaks
-  Bourbon Marinade
-  Jack Daniels Glaze
-  Mashed Potatoes

Directions

1. Place steaks in a pan.
2. Pour bourbon marinade over steaks, making sure they are totally covered. Let sit refrigerated for 24 hours.
3. Grill until done, brushing with Jack Daniels Glaze.
4. Served with mashed potatoes. Mix over ice.

