



Mojo “Soul” Sauce

1		OSO Sweet Onion chopped
4	cloves	garlic chopped
1	cup	orange juice or tangerine juice
1	juiced	lemon
1	juiced	lime
2	tablespoons	fresh ground pepper
1	cup	olive oil
1	teaspoon	salt
2	tablespoons	oregano
1	teaspoon	cumin

Cook onions and garlic in olive oil until clear, add all ingredients and cook on medium high, reach a mild boil, reduce (medium low) and cook for 5 minutes and let cool. Puree and add to Cuban Sandwiches. Mojo is also great mixed with mayo for a really scrumptious sandwich spread or alone over grilled chicken or seafood.

If you prefer a spicy treat, chop and add your favorite hot chilies or 1 teaspoon of cayenne pepper to the mixture.