

Cuban Mojo Sauce

courtesy of Cocina Cubana Club / Pascual Perez and chef Sonia Martinez

The authentic mojo is made with juice from sour oranges. It still has that little orangy taste, but it's very acid and tart. You can come close by mixing equal amounts of freshly squeezed orange juice with lime juice. If you live in areas with large concentration of Latinos you will probably find bottled Mojo (Goya brand makes one) or their produce department might have the slightly bumpy, thick skinned sour oranges.

This recipe makes one cup.

1/3 cup olive oil
6 to 8 cloves garlic, thinly sliced or minced
2/3 cup sour orange juice or lime juice
(or equal portions orange juice and lime juice)
1/2 tsp ground cumin
Salt and freshly ground black pepper, to taste

Heat the olive oil in a deep saucepan over medium heat. Add the garlic and cook until fragrant and lightly toasted. Don't let it brown or it will be acrid tasting, just about 30 seconds should do it.

Add the sour orange juice, cumin and salt and pepper. **STAND BACK**; the sauce may sputter. Bring to a rolling boil. Taste and correct seasoning, if needed

Cool before serving. Mojo is best when served within a couple of hours of making, but it will keep for several days, well capped in a jar or bottle, in the refrigerator.

Use with Cuban sandwiches, boiled yucca, grilled seafood and meats, fried green plantain chips, etc.