

Oso Sweet Onion Recipe Cards

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Oso Mojo

PREP TIME 10 MIN. | SERVES 6-8

This simple & tangy sauce is the secret to many Cuban dishes. Mixed with mayo, it could be the best sandwich spread known to man. It's got that zing that makes you want more. Amazing on grilled chicken.

Ingredients

1	Oso Sweet Onion (chopped)	1 tbspn	Oregano
4 cloves	Garlic (chopped)	1 tsp	Cumin
1 cup	Orange or Tangerine Juice		
1	Lemon (juiced)		
1	Lime (juiced)		
2 tbspn	Fresh Gound Pepper		
1 cup	Olive Oil		
1 tsp	Salt		

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Oso Mojo

Preparation

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 chillies or 1 teaspoon of cayenne pepper to the mixture.

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