

## CUBAN MOJO SAUCE

Yield:

3/4 cup sauce

A delicious sauce to add to rice, beans, roasted veggies, or to use as a dip for chips, tostones and fried yuca!

### Ingredients

- 1/4 c fresh squeezed orange juice
- 1/4 c fresh squeezed lime juice
- 1/4 c olive oil
- 1 tsp salt
- 1/4 tsp ground cumin
- 8 cloves garlic
- 1/4 tsp oregano

### Directions

1. Whisk together orange juice, lime juice, and olive oil in a bowl or measuring cup that has a pourable spout.
2. In a mortar and pestle, grind together garlic and salt until a paste is formed and no large chunks of garlic remain. (You could finely chop the garlic, sprinkle with salt on a cutting board and mash with the back of a knife if you don't have a mortar and pestle.)
3. Stir the garlic into the juice mix along with the cumin and oregano.
4. Transfer sauce to an air tight container and store in the fridge. It keeps for 4-5 days.